

Jordan

2020 CHARDONNAY
RUSSIAN RIVER VALLEY



Harvest began earlier than normal due to the need to preserve the quality of the fruit, which introduced a more natural acidity to this vintage. Yields were down 20-30% due to spring rains, but the well-balanced fruit harvested was the ultimate reward—especially in a difficult year like 2020. Fuji apple aromas are always the mark of a good chardonnay, and, along with its mouth-watering acidity and French oak backbone, this vintage is a showstopper.”

—Maggie Kruse, winemaker

WINEMAKER'S TASTING NOTES

Delicate aromas of Fuji apple, Asian pear, freshly cut persimmon and citrus blossom entice the nose. Upon first sip, mouthwatering grapefruit and bright lime interplay on the palate. The lively acidity balances seamlessly with French oak nuances, enticing you to take another sip. More expressive in its youth than previous vintages. Enjoy now or cellar through 2030.

CHEF'S PAIRING SUGGESTIONS

With its brightness and clean fruit flavors, the 2020 Jordan Chardonnay makes a wonderful aperitif and is also a versatile food pairing wine. Unlike many fuller-bodied chardonnays, Jordan Chardonnay will not overpower salads or raw bar favorites, and it also creates a nice contrast of flavors with dishes that have a little heat, such as spicy Ahi tuna and Thai cuisine.

HARVEST DATES:

August 26-September 12, 2020

VINEYARDS:

17 vineyard blocks from six growers.

FERMENTATION:

Clusters destemmed and gently pressed at night to extract freshness and acidity while avoiding astringent phenolic character from the skins. Inoculated and fermented 12 days in 54% new French oak barrels and 46% in stainless steel tanks. Bâtonnage was limited to six weeks and malolactic fermentation to 28% to ensure that aromas were not masked by a buttery component.

SUR LIE:

Four months of sur lie aging (in both stainless steel and barrel) to bring a touch of creaminess to the mid-palate.

COOPERAGES:

French oak barrels from six coopers were chosen based on grain tightness, low tannin potential and light toast levels, allowing for the purity of the fruit to shine.

AGING:

5.5 months in 100% new French oak.

SELECTION:

Double-sorting of grapes; many press cuts to preserve the free-run juice's pure flavors.

VARIETAL:

100% chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 13.7%; T.A.: 0.72g/100mL;
pH: 3.33; R.S.: 0.03%

BOTTLING DATES:

June 9-17, 2021
Fined and filtered before bottling

RELEASE DATE:

May 1, 2022