

2021 CHARDONNAY

Russian River Valley



“The 2021 vintage was a winemaker’s dream. It was another year of low rainfall, and the growing season was generally cooler with no significant heat spikes. The mild season and introduction of new vineyard sites in the western Russian River Valley resulted in extended hang-time and allowed the fruit to develop more concentration. The 2021 is one of the most balanced Chardonnays we’ve ever made and has a rich minerality that will age beautifully.”

—Maggie Kruse, winemaker

WINEMAKER’S TASTING NOTES

Beautiful aromas of grapefruit, Meyer lemon and citrus blossom jump right out of the glass. With anticipation, the first sip is just as opulent, bright and alive as the aromatics. Flavors of citrus, Asian pear and lemon peel balance seamlessly with the subtle French oak notes—all supported by uplifting acidity. Enjoy now or cellar through 2031.

CHEF’S PAIRING SUGGESTIONS

With its brightness and lively citrus elements, the 2021 Jordan Chardonnay makes a wonderful aperitif and is also a versatile food pairing wine. Unlike many fuller-bodied chardonnays, Jordan Chardonnay creates a nice contrast of flavors with seafood such as salmon or oysters. It also has the structure and balance to pair beautifully with spicy Asian dishes and even heavier dishes like a porchetta.

HARVEST DATES:

September 7-September 20, 2021

VINEYARDS:

18 vineyard blocks from seven 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 11 days in 51% new French oak barrels and 49% in stainless steel tanks. Bâtonnage was limited to six weeks and malolactic fermentation to 14% 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 five 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 barrels

VARIETAL:

100% chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 13.7%; T.A.: 0.74 g/100mL;
pH: 3.32; R.S.: 0.04%

BOTTLING DATES:

July 21-August 2, 2021

Fined and filtered before bottling

RELEASE DATE:

May 1, 2023

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