

# 2021 RUSSIAN RIVER VALLEY

## *Vintage Report*



*Following back-to-back years rife with nail-biter challenges, the 2021 vintage was a welcome return to normalcy. The vintage was not without obstacles, including drought, but through the trials of the past few years we've learned to handle recurring challenges with no negative impacts on the wine. Simply put: It was a stunner of a year.*  
— Maggie Kruse, winemaker

### GROWING SEASON

The winter of 2020-21 brought exceptionally low rainfall to Sonoma County for the second year in a row. When it did rain, most of it fell within a two-month period. The region received an average of 12 inches of rain, but it was mainly concentrated in December and January. Even in light rainfall years, we typically receive a few inches of rain during the spring to help get us to early summer when we will irrigate as needed. In 2021, however, we had very little rainfall, and it all came in the winter months. This forced us to irrigate the vines much earlier in the season, all while trying to ration water. Fortunately, great spring weather led to a balanced bud break and healthy shoot growth. As the growing season progressed, we noticed that the extreme drought was preventing berries from reaching their usual size, which ultimately contributed to their concentration and intensity.

### VINEYARDS

We blended the 2021 Jordan Chardonnay from 15 vineyard blocks, cultivated by seven growers. When selecting fruit sources for each vintage, Jordan seeks out vineyard sites in the Russian River Valley with moderately cool temperatures that allow for bright fruit flavors and crisp acidity, along with well-drained, gravelly soils that provide both physiologically mature grapes and minerality. This combination of climate and soil shares a common thread with the white Burgundies that inspire Jordan's winemaking style.

### VITICULTURE

In 2021 we set out to produce our first Jordan Chardonnay Super Blend—a “best-of-the-best” culmination of our favorite grower and estate vineyard blocks. We took three approaches to add layers of aroma, flavor and texture to the wine: seeking out cooler-climate vineyards that would contribute more bright acidity, minerality and citrus flavors; selecting grape clones with the ideal blend of sweetness, acidity and flavor; and adding an alternative aging vessel—the concrete egg—to enhance the wine's texture and mineral character without oak influence. We kept each vineyard block separate to independently assess their sensory characteristics, and then selected the best components for aging in a combination of concrete egg, French oak and stainless steel.

### HARVEST

During the previous vintage, there were times when we had to pick a few days ahead of schedule to keep the wines safe from wildfire smoke. In 2021, we had the luxury of picking when the fruit tasted delicious and was at its optimal ripeness. Harvest began on September 7 and the grapes continued to roll in at an easy pace with bright acidity and citrus flavors. A predicted lightning storm had us all concerned about fire potential on September 9, but fortunately, our fears were not realized. We completed harvest on September 20 with a larger yield compared to 2020. Drought conditions brought beautiful complexity to the fruit, and we were truly thrilled with the quality of this excellent vintage.

*Jordan*<sup>®</sup>