

2023 CHARDONNAY

Russian River Valley



“The 2023 Jordan Russian River Valley Chardonnay beautifully captures the vibrancy and elegance of this renowned region. A cool, steady growing season allowed for an extended hang time, resulting in exceptional flavor development and crisp acidity at harvest. This vintage showcases a perfect balance of bright acidity and layered fruit, with notes of white peach, citrus zest and a touch of minerality. It’s a vintage that speaks to both finesse and complexity, making it a joy to craft and an even greater pleasure to enjoy.” — Maggie Kruse, winemaker

WINEMAKER’S TASTING NOTES

Aromas of white peach, subtle stone fruit, and delicate floral blossom immediately captivate the senses. On the palate, zesty lime, orange peel, and crisp red Bosc pear mingle seamlessly, all elevated by refreshing acidity. A hint of French oak enhances the fruit’s elegance while preserving its brightness. The wine’s silky texture and mineral-driven finish add depth and complexity, making each sip both refreshing and memorable. Graceful and refined, this wine shines on its own or pairs beautifully with spicy cuisine, Dungeness crab, or Tsar Nicoulai caviar, offering a versatile complement to a variety of flavors.

CHEF’S PAIRING SUGGESTIONS

With its brightness and lively citrus elements, the 2023 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. Graceful and refined, this wine shines on its own or pairs beautifully with spicy cuisine, Dungeness crab or Tsar Nicoulai caviar.

HARVEST DATES:

September 24, 2023 - October 12, 2023

VINEYARDS:

21 vineyard blocks from eight 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 13 days in 44% new French oak barrels, 9% in concrete eggs and 47% in stainless steel tanks. Bâtonnage was limited to six weeks and malolactic fermentation to 24% 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:

6 months in 100% new French oak barrels

VARIETAL:

100% chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 12.7%; T.A.: 0.70 g/100mL;
pH: 3.35; R.S.: 0.03%

BOTTLING DATES:

June 12 - June 28, 2024
Fined and filtered before bottling

RELEASE DATE:

May 1, 2025

Jordan