

# 2023 RUSSIAN RIVER VALLEY

## *Vintage Report*



*"It's a rare treat when nature blesses us with both incredible quality and healthy yields. Following one of the latest harvests in recent memory, the 2023 vintage delivered on all counts."*

*– Maggie Kruse, winemaker*

### GROWING SEASON

The season kicked off with a cool growing season that delayed growth, flowering and veraison. Typically, warmer summer and fall temperatures help the vines "catch up" in terms of development and ripening, but that didn't happen in 2023. This vintage truly tested the limits of our patience as we waited for the grapes to mature, but the cool, consistent growing season brought rich rewards in the form of gorgeous flavors and beautiful balance.

### VINEYARDS

We blended the 2023 Jordan Chardonnay from 21 vineyard blocks, cultivated by eight 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 a cool vintage like 2023, patience is our most important tool. Jordan's winemaking team constantly monitors the weather during harvest, and we were extra diligent in keeping track this year. Rainfall in late September, just after our chardonnay harvest began, raised concerns about the potential for Botrytis in the vineyard, but our fantastic growers stayed on top of it by opening the canopies to allow air flow after the rains. In a few cases, they dropped fruit. These measures helped to ensure pristine conditions for all of the Russian River chardonnay.

### HARVEST

Because the entire growing season was chillier than average—we haven't seen a cooler one since 2010 or 2011—this was one of the latest starts for Russian River chardonnay in Jordan's history. We began picking the variety on September 24, about three weeks behind 2022. To our delight, all of the fruit arrived in immaculate condition. Yields were average to above average in size—with absolutely no compromise in quality. We brought in the last whites on October 12, nearly a month later than in the previous year. Although we picked the fruit at lower-than-average sugars, the flavors were beautifully mature and concentrated, and acidity was both bright and lush. As a result of the cool vintage, flavors in the 2023 Jordan Chardonnay are bright and balanced, with lovely acidity. The wine shows bright citrus notes combined with fresh Fuji apple character, along with richness and weight on the palate.

*Jordan*<sup>®</sup>