

2024 CHARDONNAY

Russian River Valley



“The 2024 Jordan Chardonnay reflects both intention and evolution in our approach to sourcing and blending, with a style inspired by the balance and elegance of Burgundy. Greater clonal diversity brings more nuance and consistency, along with a distinct river rock minerality that carries through the finish. Delicate notes of Meyer lemon and fresh citrus fruit unfold with vibrant acidity, while the wine continues to evolve in the glass. It’s a style we’re incredibly proud of, capturing both precision and intrigue.” — Maggie Kruse, winemaker

WINEMAKER’S TASTING NOTES

Aromas of orange rind and tangerine, layered with lemon zest, tangerine blossom and a touch of wet stone, immediately captivate the senses. On the palate, vibrant acidity invites another sip, revealing notes of Asian pear and Meyer lemon in a more delicate, refined expression. The purity of the fruit shines through, supported by a mineral edge that carries onto the finish. A hint of French oak enhances the wine’s elegance while preserving its brightness, and a silky texture brings depth, freshness and lasting complexity.

CHEF’S PAIRING SUGGESTIONS

With its brightness and lively citrus elements, the 2024 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 roast chicken with preserved lemon and herbs, duck breast with stone fruit and a light jus, or a citrus-kissed crudo with chili and olive oil.

HARVEST DATES:

August 29, 2024 - September 17, 2024

VINEYARDS:

10 clones, 21 blocks from 11 vineyards

FERMENTATION:

Clusters destemmed and gently pressed at night to extract freshness and acidity while avoiding astringent phenolic character from the skins. Inoculated and fermented 16 days in 37% new French oak barrels, 5% in concrete eggs and 58% in stainless steel tanks. Bâtonnage was limited to six weeks and malolactic fermentation to 19% 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.: 0.73 g/100mL;
pH: 3.34; R.S.: 0.03%

BOTTLING DATES:

May 12-28, 2025

Fined and filtered before bottling

Jordan