

Jordan[®]

2007 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVEST NOTES

The 2007 growing season started off with a dry spring that led into even, steady summer temperatures with no dramatic fluctuations. These near-perfect conditions resulted in uniform ripening, for rich varietal character and vibrant acidity. The grapes were harvested in the early morning hours and arrived at the winery crisp, cold and in pristine condition.

TASTING NOTES

On the nose, our 2007 Chardonnay offers multi-layered hints of pear, citrus, kiwi and hawthorn accented by vanilla crème brûlée. A creamy palate complemented by ample acidity supports flavors of Fuji apple, pineapple, and Meyer lemon with appealing minerality. This wine has a delicious balance of rich, aromatic fruit and crisp acidity.

TECHNICAL INFORMATION

Harvest Dates: August 29–September 19, 2007

Fermentation: After gentle pressing, a slow, cold fermentation occurred in small 100% French oak barrels. Minimal malolactic fermentation allowed the wine to retain its natural acidity—a hallmark of Russian River Valley fruit. This acidity contributes to the wine's clean and distinctive finish.

Ageing: The wine was aged in barrel (48% new, 11 cooperages) for 5 months before bottling.

Blend: 100% Chardonnay

Alcohol: 13.5%

T.A.: 0.74 g/100mL

pH: 3.34

R.S.: 0.04%

Bottling Dates: July 28–August 13, 2008

Release Date: March 1, 2009

