

Jordan

2012 CHARDONNAY
RUSSIAN RIVER VALLEY



Perfection is a noble pursuit, but as a winemaker, your only hope is to come close. The 2012 growing season—although maybe not perfect—was so close, it was a dream year. I think the 2012 Jordan Chardonnay is about as close to Burgundy as we’ve ever come.”

—Rob Davis, winemaker

WINEMAKER’S TASTING NOTES

Aromas of fresh Fuji apple and Asian pear entice the nose, laced with intriguing hints of lemon custard, flint-like minerality and a subliminal caress of integrated vanilla and baking spice from thoughtful time in French oak. The mid-palate is creamy and complete with a firm acidity that carries through the persistent finish. Jordan’s 2012 Chardonnay sets a new benchmark for future vintages.

CHEF’S PAIRING SUGGESTIONS

The 2012 Jordan Chardonnay is the ultimate pairing wine at the dinner table, acting as a complement, contrast or bridge to vast flavors. Expressions of clean and precise fruit, a vivid backbone of acidity and subtle oak nuances are its key components to versatility. From halibut ceviche, abalone tiradito and grilled sand dabs to soft-shell crab, garden tempura and grilled chicken, the options are limitless.

HARVEST DATES:

September 18–October 7, 2012

VINEYARDS:

Roughly 20 vineyard blocks from eight small 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 12 days in roughly two-thirds French oak barrels and one-third stainless steel. Malolactic fermentation limited to 29%.

SUR LIE:

Ten weeks of sur-lie aging with some of bâtonnage to heighten the creamy texture of the mid-palate.

COOPERAGES:

French oak barrels from eight coopers were chosen based on tightness of grain, low tannin potential and light toast levels, allowing the fruit profile to shine.

AGEING:

100% French oak for 6.5 months; 42% new oak

SELECTION:

Double-sorting of grapes (in vineyard and at winery); press cuts done by taste to preserve purity of free-run juice flavors.

VARIETAL:

100% Chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 13.7%; T.A.: 0.75g/100mL; pH: 3.34; R.S.: 0.05%

BOTTLING DATES:

June 10–27, 2013
Fined and filtered before bottling

RELEASE DATE:

May 1, 2014



GROWING SEASON

2012 was truly a phenomenal growing season—every winemaker's dream. Spring temperatures were cool but not too cold with minimal rain and no frost scares during budbreak. A two-week run of warm weather occurred in May during bloom, leading to optimum fertilization. Summer temperatures were ideal: very moderate with sunny days and few heat spikes; mornings were foggy but not cold or wet. The copious quantity of clusters on the grapevines was concerning at first, but the fruit tasted balanced and concentrated, so we let the plants continue their natural course. After a long, gorgeous summer, the harvest was fast and furious, with white and red grapes ripening at the same time. The biggest surprise was how absolutely stunning this bountiful crop tasted in the tanks; it was our highest-quality, highest-yielding vintage to date.

VINEYARDS

The final blend of 2012 Jordan Chardonnay began with nearly 20 different vineyard blocks from eight sites on the east side of the Russian River. Two factors are paramount in the selection of our growers: vineyard sites with moderately cool temperatures that allow for lively fruit and crisp acidity and well-drained, gravelly soils that provide both physiologically mature fruit and mineral characters in the finish of the wine. It is this necessary combination of climate and soil that shares a common thread with the White Burgundies that inspire our style of winemaking.

VITICULTURE

2012 vintage was a model of consistency in weather the entire growing season, making the winegrower's job much easier than 2011. Due to the near-perfect weather during budbreak and bloom, the crop was plentiful from the beginning, giving us the opportunity to drop excess fruit after both fruit set and cluster counting. This thinning technique helped to maintain an even balance in the canopy throughout the summer. Leaf pulling and shoot positioning occurred over several weeks in June under ideal weather conditions. Clusters were bigger and heavier than usual, but after the dismal fruit yields of 2011, growers and winemakers alike were hesitant to thin the crop. In a typical year, we like to do a second leafing in late summer to let more sunlight into the fruit zone but decided against that tactic in 2012, opting to leave the canopy full to protect the fruit from potential sunburn. Warm temperatures prevailed and the extra shade proved useful to the big clusters. Irrigation was stopped about six weeks prior to harvest, allowing the vines to focus their energy on the fruit versus the canopy's leaves. The vines needed very little manipulation from our viticultural team in 2012.

HARVEST

All fruit was handpicked in the coolness of the night and early morning hours before sunrise, from September 18 to October 7, with sugar levels averaging 23.9 Brix. Harvest was a seemingly endless run of days with ideal, cool temperatures from evening to late morning. The large clusters were exceptionally clean without any threat from rain to compromise picking decisions. The final selection of grapes had beautiful, intense, fruit flavors and bright, crisp acids. For our flavor profile, it was truly a dream vintage.