

# Jordan

2018 CHARDONNAY  
RUSSIAN RIVER VALLEY



*We were excited about the 2018 vintage right from the beginning of the growing season; optimal weather conditions created some of the most delicious Chardonnay grapes our Russian River vineyards have ever produced. While 2018's aromas are true to our style of Chardonnay, the fruit intensity is so incredible, the scents of apple and citrus are practically jumping out of the glass."* —Maggie Kruse, winemaker

## WINEMAKER'S TASTING NOTES

A vintage defined by its crispness, vibrancy and freshness. Pretty aromas of honeysuckle, lemon blossom and Fuji apple spring from the glass. The palate boasts bright, lively layers of citrus with a hint of oak and creaminess from careful barrel aging and bâtonnage. Flavors of kumquat, lemon and Fuji apple linger in the juicy, mouthwatering finish. Enjoy now or cellar through 2023.

## CHEF'S PAIRING SUGGESTIONS

Due to its crispness and citrus elements, the 2018 Jordan Chardonnay can be enjoyed as an aperitif and is also a versatile food pairing wine. Unlike many fuller-bodied Chardonnays, Jordan Chardonnay will not overpower salads or raw bar favorites, and it also creates a nice contrast of flavors with richer seafood, such as salmon or ahi tuna. The wine's acidity and oak nuances can complement grilled chicken or roasted vegetable dishes and creamy pastas.

### HARVEST DATES:

September 18—October 14, 2018

### VINEYARDS:

11 vineyard blocks from five 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 54% new French oak barrels and 46% in stainless steel tanks. Malolactic fermentation limited to only 12% to ensure that aromas were not masked by a buttery component.

### SUR LIE:

Five weeks of sur-lie aging (in both stainless steel and barrel) and bâtonnage 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:

5.5 months in 100% new French oak.

### SELECTION:

Double-sorting of grapes; many press cuts to preserve the free-run juice's pure flavors.

### VARIETAL:

100% Chardonnay

### APPELLATION:

100% Russian River Valley

### FINAL ANALYSIS:

Alcohol: 13.7%; T.A.: 0.76g/100mL;  
pH: 3.32; R.S.: 0.05%

### BOTTLING DATES:

June 12—26, 2019  
Fined and filtered before bottling

### RELEASE DATE:

May 1, 2020