



## GROWING SEASON

Mother Nature certainly put on a show in 2019. The season was bookended by heavy rains and wildfire—and while neither negatively impacted our vineyards or wines, they branded the vintage as one we'll never forget. Despite the twists and turns, we're very excited about the 2019 chardonnay now resting in oak barrels.

Winter brought record-breaking rainfall, which delayed bud break into late March and early April. The later bud break and cool temperatures put us on track for a normal start time for harvest—well into September rather than the August starts we experienced during the drought years. The biggest surprise early in the growing season was the two inches of rainfall we received in early May—a rare occurrence in Northern California. Fortunately, many vineyards had not begun flowering due to the cool spring, so the rain did not significantly affect yields. With average temperatures throughout the summer, the grapes progressed nicely.

## VINEYARDS

We blended the 2019 Jordan Chardonnay from 11 vineyard blocks in the Russian River Valley, cultivated by five growers. When selecting fruit sources for each vintage, Jordan seeks out vineyard sites 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

Due to the heavy crop that had formed by June, our vineyard crew made an aggressive pass throughout the vineyards to drop any clusters that were lagging in maturity. This practice of thinning after fruit set is a sacrifice of quantity for flavor, allowing the vines to focus their energy on growing a smaller, more flavorful crop. In August during veraison, when the grapes start to turn color and soften, we went through each vineyard block again and dropped any clusters that were unevenly ripening and behind in maturity.

## HARVEST

During August vineyard visits, we noticed that our chardonnay in Russian River Valley was maturing significantly faster than our red grapes in Alexander Valley. We always prefer to pick most of the chardonnay before the cabernet harvest begins, so we can pick and crush the chardonnay before dawn and turn our attention to tasting the juice and making barrel decisions. This year we got lucky and all of our chardonnay vineyards were ready to pick at the same time, before the cabernet harvest kicked off, and we started pressing on September 12. When we tasted the first press sample of cold, crisp juice with intense Fuji apple character, we knew 2019 was going to be a great year for Jordan Chardonnay. The fruit was so beautiful and pristine that minimal fining was needed, allowing the purity of the fruit to shine through. We finished the vast majority of pressing in six consecutive nights. Fortunately, this was well before the Kincade Fire started on October 23, so the wine experienced no negative impacts

*-Maggie Kruse, winemaker*