

# 2022 RUSSIAN RIVER VALLEY

## *Vintage Report*



*“If the 2022 vintage were made into a book it would have to be a trilogy. The year consisted of three distinct chapters with each bringing its own plot twists—from the cool, windy spring to an extended heat wave over Labor Day weekend to a drama-filled harvest. But like any classic tale, our 2022 vintage story had a happy ending.”*  
— Maggie Kruse, winemaker

### GROWING SEASON

The growing season began with below-average rainfall, as it did in the previous two years. On April 12, a moderate frost event impacted shoot growth in some Sonoma County vineyards. The remainder of spring was cool and plagued with high winds at bloom time, which impacted yields on some of Jordan’s chardonnay. May through the end of August brought warm weather with limited heat spikes, which produced some beautifully uniform clusters with the potential for rich and intense fruit flavors.

### VINEYARDS

We blended the 2022 Jordan Chardonnay from 16 vineyard blocks, cultivated by eight growers. When selecting fruit sources for each vintage, Jordan seeks out vineyard sites in the Russian River Valley 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

When the weather forecast predicted a 10-day period of triple-digit temperatures over Labor Day—including four days over 110 degrees Fahrenheit—Jordan’s vineyard team quickly took action to protect the grapes from extreme heat exposure. We sampled all of the chardonnay blocks left on the vine to determine which ones were even remotely ready for picking, and for the remaining chardonnay, we focused on working with Jordan’s growers to rigorously irrigate the vineyards to minimize dehydration.

### HARVEST

Harvest began on August 30, when grape sugars were low, acids were high, and flavors were intense—perfect conditions for making Jordan Chardonnay. After a pause to wait out the extended Labor Day heat spike, we sampled the remaining blocks and found that they were all ready for picking. Our team immediately jumped back into action to resume harvest. Nature had one more curveball for us, though, in the form of September rain. Two late-ripening chardonnay vineyards had yet to be picked, but they were able to weather the storm and there were no issues with mold. Harvest ended on September 17 with below-average yields, due mainly to poor set and late-season heat and dehydration.

In spite of the high temperatures, we were impressed by the quality of the fruit. The sugars were higher than our normal levels, but the flavors were not heavily impacted. Some chardonnay picked after the heat wave showed more mature aromas of ripe apples along with tangerine and orange blossom, yet acids remained high. The 2022 Jordan Chardonnay is proof that even rollercoaster vintages can produce beautiful wines.

*Jordan*<sup>®</sup>