

# 2022 CHARDONNAY

## Russian River Valley



*“This was a vintage that made our grape picking decisions and timing incredibly important. From a beautiful, cooler growing season to a massive heat wave toward the end of harvest, the 2022 vintage definitely kept us on our toes. The introduction of our new concrete egg fermenters resulted in rich minerality and Burgundian-style flavors. I’m excited to share this vintage and look forward to how this will continue to evolve in the bottle.” —Maggie Kruse, winemaker*

### WINEMAKER’S TASTING NOTES

A vibrant bouquet of ripe Meyer lemon and orange blossom entices the palate from the start. Each sip is a symphony of opulence and freshness, where juicy citrus, Honeycrisp apple and grapefruit mingle seamlessly with subtle nuances of French oak, all upheld by a lively acidity. Enjoy now or cellar through 2032.

### CHEF’S PAIRING SUGGESTIONS

With its brightness and lively citrus elements, the 2022 Jordan Chardonnay makes a wonderful aperitif and is also a versatile food pairing wine. Unlike many fuller-bodied chardonnays, Jordan Chardonnay creates a nice contrast of flavors with seafood such as salmon or oysters. It also has the structure and balance to pair beautifully with spicy Thai dishes and even heavier dishes like creamy chicken pasta or Dungeness crab.

### HARVEST DATES:

August 30-September 17, 2022

### VINEYARDS:

16 vineyard blocks from eight 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 46% new French oak barrels, 6% in concrete eggs and 48% in stainless steel tanks. Bâtonnage was limited to six weeks and malolactic fermentation to 28% to ensure that aromas were not masked by a buttery component.

### SUR LIE:

Four months of sur lie aging (in both stainless steel and barrel) 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:

6 months in 100% new French oak barrels

### VARIETAL:

100% chardonnay

### APPELLATION:

100% Russian River Valley

### FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.76 g/100mL;  
pH: 3.33; R.S.: 0.04%

### BOTTLING DATES:

June 7 - June 19, 2023  
Fined and filtered before bottling

### RELEASE DATE:

June 4, 2024

*Jordan*<sup>®</sup>