HOUSE OF TOWNEND

Jordan Chardonnay 2019

Price	£38.99
Code	JORD080

From one of California's most awarded wine estates, Jordan Chardonnay is often mistaken for a white Burgundy. Not a typical California Chardonnay, it is the combination of night-harvested Russian River Valley grapes, French oak aging and old-world winemaking techniques which has created a balanced white wine defined by purity of stone, fruit flavors, vibrant acidity and a succulent finish. A historic vintage, 2019 marks both the 40th anniversary of Jordan Chardonnay and Maggie Kruse's first vintage as head winemaker.

Tasting Notes:

Winemaker's Tasting Notes" Vivid aromas of citrus blossom, white flowers, lemon curd and pears invite the first sip. Flavors of kumquats, Gravenstein apples and Meyer lemon peel dance with a harmonious frame of creaminess, juicy acidity and oak barrel notes, making it very versatile at the dinner table. Hints of tangerine peel and subtle green apple laced in oak linger on the succulent finish. More expressive in its youth than previous vintages. Enjoy now or cellar through 2026."



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Specification	
ABV	13.5%
Size	75cl
Drinking Window	2022-2026
Country	USA
Region	California
Area	Sonoma
Sub Area	Russian River
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine, Vegetarian
Vintage	2019
Style	Dry
Body	Rich, round and full flavoured
Producer	Jordan Vineyard & Winery
Producer Overview	Established in 1972, by Tom and Sally Jordan, Jordan Vineyard & Winery was inspired by the great wines of Burgundy and Bordeaux. Jordan estate farms on 1,200 acres in Sonoma's cool Alexander Valley, north of Napa and represents quality and consistency, with focus on producing only the very best Chardonnay and Cabernet which show a distinct focus on the greatest names of Burgundy and Bordeaux.
Closure Type	Cork
Food Matches	Due to its crispness and citrus elements, the 2019 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
Press Comments	Named 'The Best Vineyard in North America 2023' by World's Best Vineyards