



JORDAN VILLAGE

2023

CHARDONNAY

A NOTE ON JORDAN VILLAGE

Terroir is described as a sense of place, and with our Single Vineyard wines this sense of place is refined down to the micro level of select parcel(s) within a select vineyard. This offers a snapshot of a hyper-localized expression of that place. Jordan Village also does an outstanding job at showcasing place, on a more macro approach that captures the region of Jordan's Escarpment as a whole. The three vineyards that we pull fruit from each bring something uniquely 'Jordan' to the blend. The area surrounding the village of Jordan that our three vineyards inhabit spans across two local sub-appellations separated by about a one kilometer climb up our Niagara Escarpment. Claystone Terrace and Le Clos Jordanne Vineyard sit a mere two-hundred meters apart of each other on the first rise of Twenty Mile Bench followed by our Talon Ridge Vineyard located on the final rise and plateau of Vinemount Ridge. Although each of these vineyards bring a special 'je ne sais quoi' on their own, there is a remarkable throughline that connects each vineyard and their blocks to their shared home of Jordan. It is this throughline, that as winemakers we aim to identify in each of our crus and capture in the bottle for you.

TASTING NOTES

A charming, pale gold hue invites you into the glass to experience a refined nose of chalky lemon sweet tarts, peach blossom florals, pineapple upside-down cake and a bounty of freshly sun kissed stone fruit. This wine highlights a mouthfeel comprised of delicately nuanced baking spices and a rich clotted cream texture restrained by a tight core of chalky minerality that balances out its finish. The layers of fruit and textured mouthfeel create a wine that is drinking beautifully now but certainly has allowed itself space to develop and integrate further with aging.

VINE MANAGEMENT

We farm our vineyards traditionally and sustainably to preserve the natural balance of the vines and maintain the quality of the fruit and the parcel's terroir specifics. Each vine is cared for by hand, from pruning through to hand-harvest. The vines are pruned to a single or double Guyot cane system (depending on the vine spacing and individual plant's age and vigour). As the vine grows, we position each shoot by hand, removing lateral shoots and shoulder spurs for better ventilation and concentration of the clusters. Before véraison, we strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, which promotes healthy ripening and prevents disease development (Typically, in more humid years, we also remove the leaves on the west side of the vine; in warmer vintages, we may also leaf-pull on the western side, although later, to prevent 'sunburn' of the grapes). At mid-véraison, we practice a green harvest if we feel the crop is too large, and/or if disease pressure is present, while also netting the parcels at risk to protect the grapes from bird damage until harvest.

Our soil management goal is to nurture and maintain a natural level of microbiological life. We cultivate every other row (in alternate years) and leave a varied cover crop in the remaining rows, which creates competition within the root system and allows the topsoil to remain loose and aerobic. Each year, we also break up the soil (deep ripping) in every second row, to aerate the soil structure, and to help avoid compaction.



JORDAN VILLAGE
2023
CHARDONNAY

GROWING SEASON & HARVEST

After 20 years of nomadic winemaking, leaning on friends, outsourced storage, sister wineries and partners in the industry the winemaking team finally have a place to call our own. A real, honest to goodness brick and mortar winery nestled beautifully into our cherished Niagara Escarpment. Of course, as many new homeowners can attest to, no house is truly 'move in ready' and we had a lot of work and a tight window between moving in and harvests swift approach. The cellar had to be rearranged, and purpose built to the pursuit of world class Pinot and Chard production. This came with lots of help from our friends, borrowed equipment, plenty of organization and a good hard scrubbing of every inch of the cellar to make it shine. We needed an all-star team to make this happen, and this meant bringing in the big guns. The power duo of Chris Robinson (now winemaker for Kacaba) and Kerri Crawford (now Assistant Winemaker for DLCJ) manning this new front with me, Phillip Brown still captaining Jackson-Triggs and Kew while supporting the DLCJ team throughout harvest. All under the watchful eye and inspiring leadership of Thomas Bachelder, running from Beamsville to Niagara-on-the-Lake to take part in as much as possible every day.

2023 was a classic Niagara vintage with no major curve balls. A slightly mild winter followed by a relatively warm spring meant early bud break, a classic summer of occasional heatwaves followed by big thunderstorms meant vigilant viticulture practices but our seasoned viticulture team did what they do best while enjoying the challenge brought on by our newly acquired vineyards and by the time the summer had come to it's end we were excited to get started with harvest. Harvest came down on us hard and fast with a beautiful, dry, and warm fall. Everything harvested and processed at the Domaine came in within a truly short 22 days window between October 2nd to the 24th. With a handful of extra long days, a few sleepless nights and an enthusiastic crew working tirelessly we were able to give the fruit and their wines the attention and love they demand and deserve.

VITICULTURE & PRODUCT INFO

Harvest Date(s)	
Le Clos Jordanne:	October 6 & 7
Claystone Terrace:	October 10 & 11
Talon Ridge:	October 15 & 16
Trellising System	Single and Double Guyot
Planting Density	5292 vines/ha (2160 vines/acre) 5,555 vines/ha (2267 vines/acre)
VQA Sub-Appellation	VQA Western Niagara VQA
Alcohol	13.6 % Vol
pH	3.42
Residual Sugar	2.3 g/L
Total Acidity	5.8 g/L (expressed as Tartaric Acid)
Racking	Once, after full barrel ageing term, from barrel to vat.
Cases Bottled	6300 (6 Packs)



JORDAN VILLAGE

2023

CHARDONNAY

Jordan Village wines are a cuvee from select parcels across our vineyards in the Niagara Peninsula.

LE CLOS JORDANNE VINEYARD

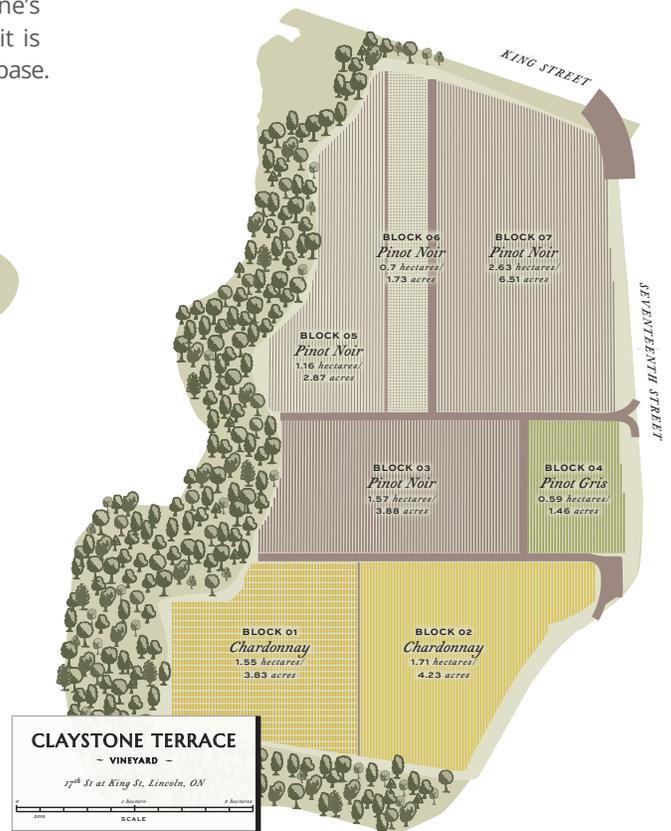
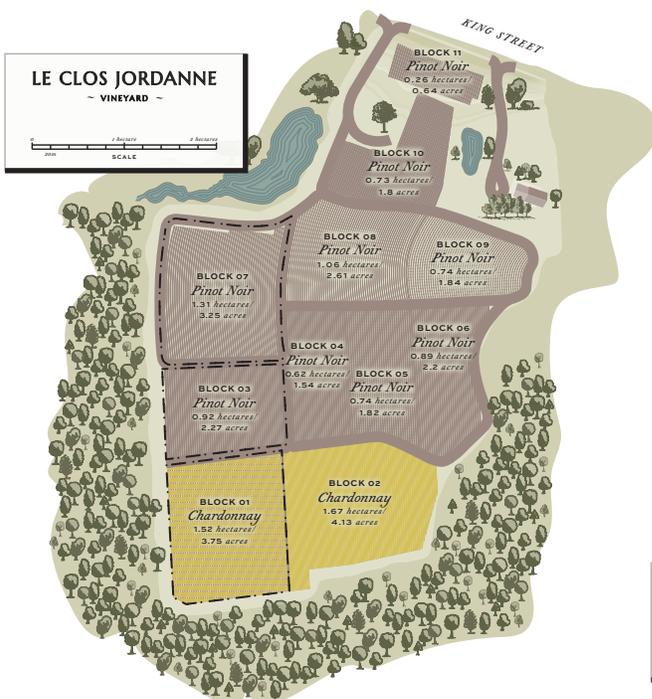
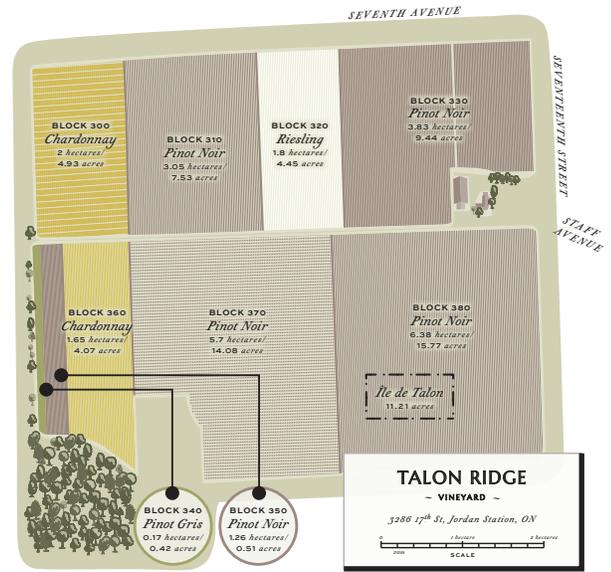
Le Clos Jordanne vineyard is located on a premium parcel of the Jordan bench, on the first rise from the plain, a natural plateau near the slope of the escarpment.

CLAYSTONE TERRACE VINEYARD

Located at 17th Street and King Street in Jordan, and at approximately 10 hectares, Claystone Terrace is just 300 meters east of Le Clos Jordanne Vineyard.

TALON RIDGE VINEYARD

Located at 7th and 17th Streets in Jordan in the 'Vinemount Ridge' appellation, the vineyard is situated close to both the Twenty-Mile Bench appellation and Le Clos Jordanne's Claystone Terrace Vineyard. Unlike the other vineyards, it is located in the top of the Niagara escarpment rather than at its base.





JORDAN VILLAGE

2023

CHARDONNAY

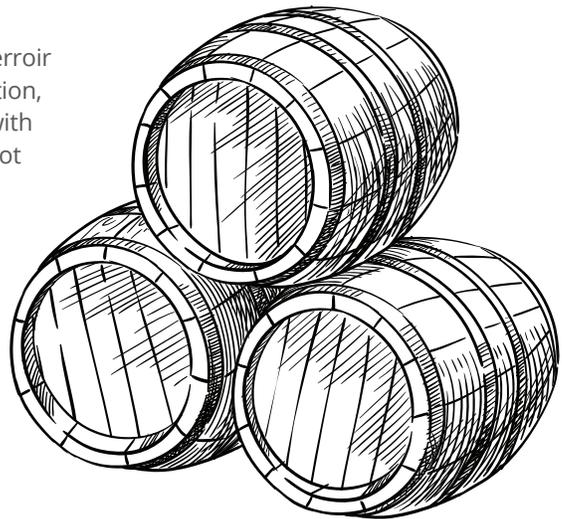
WINEMAKING & ÉLEVAGE OF THE JORDAN VILLAGE CHARDONNAY 2023

Le Clos Jordanne Vineyard: 25% | Claystone Terrace Vineyard: 37% | Talon Ridge Vineyard: 38%

The Chardonnay grapes are only hand-picked when we think the flavours are "there;" when the skins are thick, ripe, starting to soften, and in good sanitary condition. We want the seeds to be completely brown, which is an indicator of true phenolic ripeness. When required, the Chardonnay bunches are manually sorted on the white belt of the sorting table, then are deposited on the vibrating table, after which they drop into the press by gravity and are gently whole cluster pressed. The juice (or 'must') settles in tank at 8-10°C for a couple of days before racking the naturally cleared juice, and letting the tank warm up, so that the naturally occurring yeast from the vineyard may slowly start the fermentation. We believe indigenous yeasts make the most complete, textured, complex, ageable wines. We then transfer the barely fermenting juice to 228L barrels to complete the long, slow, unhurried fermentation. The wine is then 'élevé' – patiently aged for 20+ months, according to the needs of each cuvée and/or vintage. Malolactic fermentation occurs naturally over the course of winter and finishes in mid-Spring. As our Chardonnays mature in barrel, they develop complexity of fruit while still preserving their crisp acidity and sense of place. This extended élevage in the oxygenative medium of French oak barrels* permits the tertiary perfumes and textures to develop and emerge, a technique that helps push the wine's terroir to the forefront. (*typically, just 20% new, just enough to continually renew our precious fleet of barrels).

Throughout the long months of ageing, we systematically taste each lot barrel-by-barrel to select only those that are truly representative of the terroir of each individual parcel. After bottling, the wines are aged a minimum of a further six months in bottle before release to let the aromatic bouquet and mouthfeel further develop and integrate.

*We obsess over our barrels, searching for those that deliver terroir through oxygenation, polymerization of tannins and concentration, and not just oak flavours! Hence, we experiment tirelessly with coopers, toasts, and forests to find the barrels that express (not mask) our terroir. French barrels remain our choice: the oak comes uniquely from forests in the northeast of France (Burgundy and surrounding-area forests). Due to the trees' slow growth patterns and soils on which they are grown, these forests produce barrels known for their especially tight grain and subtlety of perfume and have an uncanny ability to reinforce our fruit with verve and nuance; to deliver a 'sense of place' with startling transparency.



Thomas Bachelder, Winemaker.