

# Jordan<sup>®</sup>

## WINERY FACT SHEET



### OVERVIEW

Jordan Vineyard & Winery has been dedicated to Cabernet Sauvignon, Chardonnay and hospitality since it was founded in 1972 by Tom and Sally Jordan. Under the guidance of their son, John, Jordan continues to elevate its pursuit of excellence in every aspect of the business, striving to place in balance the complexities of winegrowing, the artistry of the cellar and the joys of the table.

### WINES

Since the inaugural 1976 vintage, Jordan wines have been renowned for their consistency. We believe strongly in the timeless qualities of balance, elegance and finesse. Our Chardonnay grapes are sourced from Russian River Valley growers; our Cabernet Sauvignon combines our finest hillside lots with fruit from top grower vineyards in Alexander Valley.

#### *Current Offerings:*

2009 Chardonnay, Russian River Valley (\$29, 750ml)

2007 Cabernet Sauvignon, Alexander Valley (\$52, 750ml)

### OLIVE OIL

Beginning in 1995, Jordan planted hillside land with varieties of olive trees known for producing fine Tuscan olive oils. Jordan Estate Extra Virgin Olive Oil is available for purchase exclusively at the winery and online at [jordanwinery.com](http://jordanwinery.com).

#### *Current Offering:*

2010 Jordan Estate Extra Virgin Olive Oil (\$29, 375ml)

### LOCATION

Jordan Vineyard & Winery lies tucked into the hills of Alexander Valley in Sonoma County. The winery is located just north of the town of Healdsburg, on the south side of Alexander Valley Road, 1.4 miles east of Healdsburg Avenue.

### ESTATE

More than 1,500 acres (three parcels) of rolling hills, oak trees, lakes, streams, vineyards, olive trees, pastures, and gardens, as well as winery, hospitality and operations facilities.

*Vineyards:* 200 acres of Bordeaux varieties under vine. Cabernet Sauvignon (128 acres); Merlot (39 acres); Petit Verdot (27 acres); Malbec (6 acres)

*Olives:* Nearly 18 acres of four varieties: primarily Frantoio, Leccino and Arbequina, as well as Pendolino

*Gardens:* Organically grown vegetables, fruits and native grasses (1.5 acres)

*Pasture:* Cattle for the Jordan beef program graze near lower lake (14 acres)

### SUSTAINABILITY

As stewards of an estate with three-quarters of its acreage dedicated to natural habitat, we take into account the impact every viticultural and winemaking decision has on the native ecosystems under our care. Decreasing the winery's impact on the environment has remained a guiding focus for decades. Jordan was among the first wineries certified in the Sonoma Green Business Program (1999) and in the Bay Area Green Business Program (2000). Our winery energy use was certified carbon neutral in 2009. From seeding ground cover and composting to introducing beneficial predators and recycling water, our team works year-round to preserve the sustainability of our land.

JORDAN VINEYARD & WINERY  
1474 Alexander Valley Road • Healdsburg, CA 95448  
[trade@jordanwinery.com](mailto:trade@jordanwinery.com) • [jordanwinery.com](http://jordanwinery.com)  
800.654.1213 or 707.431.5250

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### HOSPITALITY

#### *Tours & Tastings:*

Jordan welcomes guests for tours and seated tastings by appointment Monday through Saturday throughout the year and on Sundays from May through October. (More information about our two offerings, the Winery Tour and the Winery Library Tasting, can be found at [jordanwinery.com](http://jordanwinery.com).) Advance reservations are required and can be made online at [jordanwinery.com](http://jordanwinery.com) or by phone at 800.654.1213 or 707.431.5250.

#### *Direct Sales:*

Wine may be purchased at the winery Monday through Friday from 8:00 a.m. to 4:30 p.m., Saturday from 9:00 a.m. to 3:30 p.m. and also Sunday (May through October) from 9:00 a.m. to 3:30 p.m.

#### *Accommodations:*

Overnight accommodations in our suites and guest house are available to members of the trade, press and our Jordan Estate Rewards program.

#### *Culinary:*

Executive Chef Todd Knoll prepares food pairings daily for our tour and tasting guests. Lunches and dinners in our private dining room are available to members of the trade, press and our Jordan Estate Rewards program.

### JORDAN ESTATE REWARDS

Guests who join our mailing list are automatically enrolled in Jordan Estate Rewards. For every dollar spent at Jordan, guests earn points to redeem for exclusive hospitality, culinary and event privileges at our estate.

### CONTACT INFORMATION

Phone: 800.654.1213 or 707.431.5250

Fax: 707.431.5262

General inquiries: [info@jordanwinery.com](mailto:info@jordanwinery.com)

Sales inquiries: [trade@jordanwinery.com](mailto:trade@jordanwinery.com)

Media inquiries: [press@jordanwinery.com](mailto:press@jordanwinery.com)

[blog.jordanwinery.com](http://blog.jordanwinery.com) | [facebook.com/jordanwinery](http://facebook.com/jordanwinery) | [twitter.com/jordanwinery](http://twitter.com/jordanwinery)

### MANAGEMENT

John Jordan, Chief Executive Officer (since 2005)

Rob Davis, Winemaker (since 1976)

Maggie Kruse, Assistant Winemaker (at winery since 2006)

Brent Young, Viticulturist (since 2008)

Dana Grande, Vineyard Manager (at winery since 1999)

Todd Knoll, Executive Chef (at winery since 2003)

Tim Spence, Director of Facility Operations (at winery since 1989)

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