Jordan

2010

JORDAN ESTATE EXTRA VIRGIN OLIVE OIL

CHEF'S COMMENTS

Aromas of grass, celery and citrus. Subtle pepper and grassy overtones on the palate, framed by a round mouthfeel and a pungent, clean finish. Reminiscent of a classic Tuscan olive oil. Our olive oil is annually certified extra virgin by the California Olive Oil Council and won a gold medal at the organization's 2011 Olive Oil Competition.

THE VINTAGE

The long, cool growing season led to slow flavor development in our olives: attractive green characters remained in the fruit well into November. Fourteen lots were picked over a four-week period, beginning with Arbequina on November 22 and ending with Frantoio just before Christmas. Olive trees are alternate bearing, so 2010 yielded a bountiful crop: nearly twice the fruit of 2009.

THE MAKING

Fruit was either handpicked in the Italian brucatura tradition or shaken by hand into special nets. The first lots were milled by an innovative mobile mill, which was used to cold press the fruit next to our olive groves. As an artisanal oil, our blend is never filtered or heated, allowing our estate fruit to truly express itself. Each bottle was hand-labeled in our cellar by the Jordan culinary staff. Eight lots were selected for the final blend of 65% Leccino, 20% Frantoio, 10% Arbequina and 5% Pendolino.

RELEASE DATE

May 1, 2011

Available exclusively at the Jordan Estate or on our website

JORDAN VINEYARD & WINERY
1474 Alexander Valley Road • Healdsburg, CA 95448
info@jordanwinery.com • jordanwinery.com
800.654.1213 or 707.431.5250