

Jordan

2016 JORDAN ESTATE
EXTRA VIRGIN OLIVE OIL



HARVEST DATES:
November 1-8, 2016

VARIETAL BLEND:
32% Frantoio
28% Leccino
20% Arbequina
20% Pendolino

REGIONAL SOURCE:
Alexander Valley, Sonoma County

BOTTLING DATES:
March 2017

RELEASE DATE:
August 2017

AVAILABILITY:
Exclusively at the Jordan Estate or
jordanwinery.com

500 cases produced

PAIRINGS:
Jordan Estate Extra Virgin Olive Oil's smooth flavor will enhance an endless array of appetizers, salads and entrées. Use this elegant finishing oil as a base for salad dressings, brush it on pizzas, fresh figs wrapped in prosciutto or drizzle over grilled fish with a squeeze of citrus.

CERTIFICATION:
2016 Seal Certified by the California
Olive Oil Council

Moderate weather during summer and fall afforded us the opportunity to wait until November to harvest when each variety of olive reached ideal ripeness. The resulting olive oil has attractive aromas of fresh-cut grass, green almonds and green banana peel with a lovely citrus note. The palate is round and buttery from the Arbequina with flavors of apples, almonds, artichoke and black pepper that carry through the smooth finish. In terms of the fruit-to-bitterness ratio, 2016 is the most balanced oil we've made.

—Todd Knoll, executive chef

THE VINTAGE

After a rainy winter, our 18 acres of olive trees flowered in April during cool weather, leading to less fruit forming on the trees. Summer days were warm and moderate until an unseasonably cool August, which was followed by more sunshine in September and October, allowing each olive variety to reach optimum ripeness without the threat of rain or frost. Heavy rain arrived in late October, delaying the start of harvest by a week with no effect on flavor.

THE MAKING

Fruit was either handpicked in the Italian brucatura tradition or shaken into special nets. Each variety of olive was kept separate from harvesting through processing to allow all four oils to fully express themselves before any blending decisions occurred. A master blending session was conducted during winter before the single-varietal oils were combined. After resting in our cellars for two months, the 2016 vintage was bottled and labeled by hand by our winemaking staff.