

RESTAURANT
Revolution
Folse • Tramonto • New Orleans

For Immediate Release

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Restaurant R'evolution Welcomes Jordan Vineyard & Winery for 18L Melchior Bottle Unveiling and Wine Dinner on May 11

NEW ORLEANS (April 24, 2018)—Renowned New Orleans fine-dining establishment, Restaurant R'evolution, has partnered with family-owned and California-based Jordan Vineyard & Winery for a special event to reveal its 2013 vintage Jordan Melchior 18-liter bottle, as well as introduce a by-the-glass offering to feature the special edition wine. The event will include a VIP reception starting at 6 p.m. hosted by Jordan Vineyard & Winery owner John Jordan, joined by three-time Pro Bowl defensive lineman Cam Jordan of the New Orleans Saints, inside the Restaurant R'evolution courtyard.

John and Cam Jordan will meet and greet with attending restaurant guests and wine enthusiasts and reveal the 18-liter bottle from its wooden box in New Orleans style. Guests will also be invited to sign the bottle as a commemorative moment during the event. Immediately following the bottle unveiling, John Jordan along with Restaurant R'evolution will host a special edition wine dinner at 7 p.m. featuring Jordan varietals with a menu developed by Chef de Cuisine Jana Billiot. The cost of the dinner is \$165.00 per person, plus tax and gratuity.

Both Jordans discovered their shared interests in wine and football after the Saints' wild-card round win over the Carolina Panthers in January, when Cam announced to the media that he'd be sending Cam Newton a bottle of his favorite wine, Jordan Cabernet Sauvignon. After a few messages on social media, the friendship was born.

"I think it's only fitting that the first bottle of wine we share is the largest one we make," said John Jordan, CEO of Jordan Vineyard & Winery since 2005. "Two of the most important things in my life are wine and football, and I can't think of a better way for new friends to come together."

The event marks the first occasion held in New Orleans to reveal the 2013 vintage Jordan Melchior 18-liter bottle and begin the by-the-glass feature in the market. Holding the equivalent of 24 standard wine bottles, this 18-liter Melchior is the only bottle available in the Gulf Coast of the United States.

Following is the evening's complete menu, including pairing selections from Jordan Vineyard & Winery:

First Course

Burrata and Asparagus Salad

Cured Egg Yolk, Pistachio-Mint Gremolata

Paired with NV Brut Jordan Cuvée by Champagne AR Lenoble

Second Course

Gulf Fish en Papillote

Jumbo Lump Crab, Crispy Spring Vegetables, Ramp Butter

Paired with 2015 Jordan Russian River Valley Chardonnay

Third Course

Crispy Pork Cheeks

Potato Gnocchi, Wild Mushroom Ragu

Paired with 2003 Jordan Alexander Valley Cabernet Sauvignon

Fourth Course

Spiced Dark Chocolate Tart

Vanilla, Pomegranate

Paired with 2013 Jordan Alexander Valley Cabernet Sauvignon out of 18 Liter

For more information or to set reservations, contact Meredith Sabol at 504-553-2277 or msabol@sonesta.com.

About Jordan Vineyard & Winery

Jordan Vineyard & Winery was inspired by the great wine estates of France and the timeless connection between food, wine and hospitality. Under the guidance of second-generation vintner John Jordan and Rob Davis, the winemaker whose hands have crafted every vintage of Jordan since the inaugural 1976, Jordan Vineyard & Winery continues to innovate and elevate through elegant, balanced wines and gracious hospitality. From advancements in fruit sourcing, oak aging, precision farming and conserving natural resources to diversifying agriculture and creating new visitor experiences, Jordan maintains a relentless quest to improve with every vintage. For more information, visit www.jordanwinery.com.

About Restaurant R'evolution

Restaurant R'evolution is the first joint venture of award winning chefs John Folse and Rick Tramonto, offering modern, imaginative reinterpretations of classic Cajun and Creole cuisine. Located inside the iconic Royal Sonesta New Orleans hotel in the heart of the French Quarter, Restaurant R'evolution's menu reflects a melding of the chefs' distinct culinary styles. Steeped in the diverse historic and cultural influences of Louisiana, the menu features not only the chefs' interpretations of New Orleans classics such as gumbo, po' boys, and beignets, but also new creations highlighting ingredients from what Chef Folse refers to as "the swamp floor pantry." Tableside service components play an important role in the dining experience, promoting guest engagement about the history and evolution of the food they are enjoying. For reservations or additional information, call 504-553-2277 or visit www.revolutionnola.com.

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