

# Jordan

2017 JORDAN ESTATE  
EXTRA VIRGIN OLIVE OIL



*The 2017's golden hue—the harbinger of richness—comes without the cloying butteriness of overly ripe oils. Even with the increased ripeness, this extra virgin olive oil is still fresh and green, with hints of freshly cut grass rather than hay. Flavors of Japanese cucumber, green almond and Meyer lemon peel lead to hints of white pepper and wild arugula on the finish. The older our olive trees, the more exciting our blends become.”*

—Todd Knoll, executive chef

## THE VINTAGE

2017 began with record-breaking rainfall and ended with record-breaking wildfires, though neither climatic event negatively impacted wine country's olive harvest. Moderate spring temperatures helped our 18 acres of olive trees flower in April under optimal conditions. Olives were smaller than usual, but the total crop was above average in size. Olive harvest began during its usual time frame at the end of October—allowing us to achieve full ripeness for all varieties of olives, which creates a richer, more complex extra virgin olive oil.

## THE MAKING

Fruit was either handpicked in the brucatura tradition or shaken into special nets. Olives were milled within 12-18 hours of harvest, and the oil was never filtered or heated during the milling process. Each variety of olive was kept separate from harvesting through processing to allow all four oils to fully express themselves. A master blending session was conducted in December before the single-varietal oils were combined, resulting in a silkysmooth combination of Frantoio, Leccino, Pendolino and Arbequina—very similar to the previous vintage.

### HARVEST DATES:

October 30-November 14, 2017

### VARIETAL BLEND:

30% Frantoio, 28% Leccino,  
21% Arbequina and 21% Pendolino

### REGIONAL SOURCE:

Alexander Valley, Sonoma County

### BOTTLING DATES:

August 2018

### RELEASE DATE:

September 2018

### AVAILABILITY:

Exclusively at the Jordan Estate or  
[jordanwinery.com](http://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 and fresh figs wrapped in prosciutto, or drizzle over grilled fish with a squeeze of citrus.

### CERTIFICATION:

2017 Seal Certified by the California  
Olive Oil Council