

Jordan

WINE COUNTRY TABLE

The Ingredients Issue | Volume 15 | 2020



A CHEF'S ESSENTIAL INGREDIENTS

AND THE PURVEYORS BEHIND THEM

COOKING WITH KOMBUCHA

FERMENTED TEAS BEYOND THE CUP

BUILDING A BRIDGE

HERBS & SPICES THAT CABERNET LOVES

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WELCOME



At Jordan, we believe that the totality of the dining experience is always greater than the sum of its parts. Every great dinner party includes some essential ingredients, like a table runner made of fresh flowers, a dimly lit chandelier, lively conversation, and your favorite china and crystal glasses ready to be filled with delicious food and elegant wines.

The same goes for a beautifully prepared salad or entrée. Local ingredients are a given here—we grow the food we serve or source it from local farms. But, ingredients are taking on a deeper meaning for chefs, such as Todd Knoll at Jordan. Lesser-known vegetables and herbs grown from heirloom seeds bring more than flavor to the plate. They tell a story.

In this edition of *Wine Country Table*, we celebrate some of our favorite ingredients for an unforgettable meal, whether they come from our garden or are farmed for us locally. These ingredients are just a small snapshot of the diversity you'll find rooted in the concept of "locally grown" in Sonoma County. Once you've learned the story behind Merlot lettuce and suncrest peaches, you might be Googling "where to buy" next.

With so many inspiring ingredients in the kitchen, the Jordan culinary staff is busy preparing for guests who will be dining at Jordan, thanks to Jordan Estate Rewards. This unique loyalty program, highlighted beginning on page 60, allows customers to accrue points for access to exclusive food and wine experiences and luxury lodging at the Jordan Estate.

Every great meal is heightened when paired perfectly with a bottle of wine. Our chef shares his favorite herbs and spices to add to recipes to make them sing with cabernet sauvignon on page 46. Give his

tricks a try with the newly released 2016 Jordan Cabernet Sauvignon, an ideal vintage to mark the 40th anniversary of Jordan's inaugural 1976, profiled on page 55.

The most important ingredient in any business, however, is the people. Jordan could not be the successful brand it is without the dedication of so many tenured employees, including Rob Davis, who served as our winemaker for four decades and retired at the end of his 43rd growing season. His protégé, Maggie Kruse, continues the Jordan winemaking legacy of balance and elegance while bringing a fresh eye and continuing commitment to our house style. At age 36, she already has 14 vintages at Jordan under her belt.

You're always welcome at our table. Thank you for pouring Jordan at yours.

Sincerely,

John Jordan, CEO

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#MYJORDANTABLE

Where are you drinking Jordan this year?

Share photos of your table with us @jordanwinery on Facebook, Instagram and Twitter using the hashtag #myjordantable for a chance to be featured on social media and in a future edition of *Wine Country Table*.



@rachels_stylishlife



@finefoodiephilanthropist



@watchmesip



@mrscotteddy



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Since the creation of this magazine 14 years ago, I've been reading welcome letters written by John Jordan and Winemaker Rob Davis. Now, the time has come for me to pen my first.

While I've been a member of the winemaking team at Jordan since 2006, the 2019 vintage marks my first harvest as winemaker. My career at Jordan began soon after John Jordan took over the winery from his parents, when Rob hired me as an enologist, and he mentored me through three promotions over 14 vintages. I have been fortunate to experience the many winemaking changes that John supported in order to improve the quality of our wines, from sourcing the best grapes from top growers to fine-tuning our barrel selections. As our grape quality vastly improved, our oak regime had to make certain adjustments to elevate that gorgeous fruit. I feel blessed to have started at Jordan when I did, so that I can appreciate both the changes we have made and the commitment that John has to supporting the winemaking team in our quest to make every vintage better than the last.

The 2019 vintage is packed full of some of the most incredible fruit I've ever tasted, as noted in my vintage report on page 8. Meticulous vineyard decisions led to intensely rich fruit flavors, making my inaugural vintage at the helm a rather easy one. When the fruit tastes as great as it did in 2019, the wines practically make themselves. We harvested our last grapes on October 17, the week before the Kincade Fire swept through rural, forested areas of Sonoma County, putting many of our growers in a dangerous position. I am so grateful that our entire family of growers is safe, and only a few suffered loss of structures on their properties. When you come visit us, you will see that our community is doing great and thriving.

As we tuck away the 2019 Cabernet Sauvignon into French oak barrels for a 12-month slumber, we celebrate with a glass of the 2016 Cabernet Sauvignon, our newest release. The 2016 is a delicious wine with beautiful black cherry and fig aromas, and it is already smooth and approachable, but has the silky tannin backbone that will age gracefully for many years to come. We also release the 2014 Cabernet Sauvignon in magnum this spring. I personally believe that the 2014 is one of the most age-worthy wines we have made in the last 20 years. The increased tannin combined with a larger vessel make this a wine that will live for a very long time. The winemaking team is also excited about the release of the 2018 Chardonnay. 2018 was a fantastic vintage, packed with bright Fuji apple and citrus blossom aromas, combined with delicious citrus flavors and our mouthwatering acidity. Read all about these New Releases on page 54.

I hope to enjoy these wines with you at regional tastings this spring or perhaps at the winery during one of our culinary events.

Cheers,

Maggie Kruse, Winemaker

CRUSH RUSH

2019 PRODUCED LONG-LIVED WINES
AND UNFORGETTABLE MOMENTS

By Maggie Kruse

Mother Nature certainly put on a show in 2019. It was a growing season bookended by flooding and wildfire—neither of which had a negative impact on our vineyards but branded the vintage as truly historic. I didn't expect my first harvest as winemaker to be filled with such twists and turns, but I'm very excited about the 2019 wines now resting in oak barrels. Both the chardonnay and cabernet sauvignon are showstoppers. Here's a look at the 2019 growing season and my first impressions of the wines.

After record-breaking rainfall in the winter, a relatively cool spring followed, delaying bud break into late March. With a later bud break and cool temperatures, we were on trend for a normal start time for harvest—well into September rather than the August harvest starts we experienced during the drought years. The biggest surprise early in the 2019 growing season was the two inches of rainfall in early May; this was unseasonable for Northern California. Fortunately, many vineyards had not begun flowering due to the cool spring, so yields were not significantly impacted for chardonnay or Bordeaux varieties.

With average temperatures throughout the summer, the grapes progressed very nicely. By June, we could see that quite a heavy crop had formed, so we made an aggressive pass throughout the vineyards to drop any clusters that were falling behind their counterparts in maturity. This practice of thinning after fruit set is a sacrifice of quantity for flavor, allowing the vines to focus their energy on continuing to grow a smaller, more flavorful crop.

In August during veraison, when the grapes start to turn color and soften, we went through each vineyard block

again and dropped any clusters that were unevenly ripening and behind in maturity. We also noticed that our chardonnay grapes in Russian River Valley, in terms of maturity, were significantly ahead of the red grapes in Alexander Valley, which meant we could focus on picking and crushing the chardonnay at night and not have to immediately pivot into red varieties throughout the day. We began pressing the chardonnay grapes at 3 a.m. on September 12. When we tasted the first press sample of cold, crisp juice with intense Fuji apple characters, we knew 2019 was going to be a great year for Jordan Chardonnay.



The condition of the fruit was so beautiful and pristine that minimal fining was needed, allowing the purity of the fruit to shine through. We finished the vast majority of the chardonnay pressing in six consecutive nights.

Mother Nature put on another show during harvest, and there was a distinct first and second act. The chardonnay harvest performed the first act with a beautifully timed intermission that gave us time to make space in the fermentation room for the second act by our four Bordeaux grape varieties. Even the outside temperatures shifted dramatically in the middle of harvest. On September 25, the high was 103 degrees, and the next day, the high was only 69 degrees. Ready for Mother Nature's second act, we began crushing merlot, and the incredible fruit flavors and intensity had us all celebrating. This would be the second outstanding harvest in a row in which the weather was cooperating, the fruit tasted marvelous and the yields were above average.

As lead winemaker for the first time during harvest, I was both grateful and incredulous as I watched the weather reports, forecasting ideal temperatures for ripening grapes with no rain in sight. As the fruit came rolling into the winery in early October, we were notified of our first red flag warning, which happens when temperatures are warm, humidity is incredibly low and the winds are dangerously high. Power shut-offs were also announced, but Director of Facilities Tim Spence was well prepared; he and his team filled up the water tank for cellar operations, purchased extra fuel for the generators and switched all winery power over

to our generators. Many of our growers called to confirm we could still continue with our regularly scheduled picks, and we assured them our generator was working well, and we could keep on crushing. Many wineries in Alexander Valley did not have generators with enough power to run the crush equipment, so when some wineries were forced to cancel picks, our harvest dates were moved up in order to keep the vineyard crews busy. Surprisingly, the first power outage was beneficial for Jordan's 2019 vintage, allowing our growers to pick grapes even faster than the normal pace, since they had all crews working on our blocks.

The last of the grapes made their way to the hopper on October 17. A few days after the commencement of harvest, we were again warned of a second planned power outage, but we already knew our generator could supply our pumps and presses with enough power, so we thought it would be business as usual. Mother Nature had other plans. On October 23, around 10 p.m., the Kincade Fire started in a mountainous area several miles northeast of the winery, and the high winds quickly carried it into the heart of the Alexander Valley in Geyserville, putting many of our growers at risk. Our main concern was for the safety of the families that live on the properties, their homes, and their farm animals and pets. Vineyards are a natural firebreak, so we knew the majority of the grapevines would be okay. Roads into Alexander Valley were quickly closed, but a small crew of us got around the barricade near the winery entrance before sunrise, so we could pump the tanks over and immediately close the tank lids to protect them from any smoke that might move toward Healdsburg.

Even though the fire was still six miles from the winery, the wind was blowing from east to west, so we couldn't keep the ambient smoke from entering the cellar. We were judicious about limiting the time each tank was open to ensure that smoke did not get into the tanks and taint the wine.

A few days later, there was another high wind advisory, and winds were expected to be even stronger than before. With a fire still burning in the rural mountains of Alexander Valley, authorities took no risks, and a mandatory evacuation was issued for all of Geyserville, Healdsburg and Windsor. Jordan Winery was in the evacuation zone. These are all towns where the majority of our employees live, including myself. We all evacuated to different parts of the Bay Area—John Jordan and I were both at different hotels in San Francisco—but Tim Spence and his family decided to stay on property (while evacuated from their Windsor home). He kept the generators running and assisted first responders, giving them a place to rest and showing them the lake and the different private roads on the property that could aid in fighting wildfires. The first night was a real nail-biter, as the fire threw embers all the way to West Soda Rock Lane, a dirt road that borders Jordan Estate to the east. However, the firefighters fought back, and the fire continued to burn southeast, never reaching Jordan or the town of Healdsburg.

Evacuated with my family, I grew incredibly anxious. I knew we had done everything we could to avoid smoke taint in the

wines, but we had two actively fermenting tanks that were in serious need of a pump-over to cool down the cap and blow off carbon dioxide—the byproduct of fermentation. Tim offered to help pump-over the tanks, and I was grateful for his help. We spoke on the phone and went over the quick logistics of how to conduct a pump-over, which Tim had watched a million times during his three decades of working at Jordan, but never had done himself. When Tim texted me that both tanks had been pumped-over, I replied, "How do they smell?" Tim's response? "Delicious." That was all I needed to hear! After three days of being glued to my iPhone while Tim pumped the tanks over for winemaking, I was able to obtain an agricultural pass for four of us to enter the evacuation zone and return to the winery: Assistant Winemaker John Duckett, our South African intern, cellar worker Dennis Luz and me. When we arrived at the winery, I quickly went through all of the tanks and assessed them, and they all smelled fantastic, albeit begging for a pump-over. A day later, the mandatory evacuations were lifted, and our incredible cellar team returned to work and began pressing non-stop until we finished.

The 2019 vintage was quite the baptism for my first year as lead winemaker. It will definitely be a harvest I will never forget for many reasons, but when I think of the vintage as a whole, I can't help but smile with a great sense of relief. I am relieved that our growers are safe with minimal damage to their properties. I am relieved that I have my first harvest as head winemaker under my belt, and most importantly, I am thrilled that the wines are absolutely delicious.



Jordan will host four formal dinner parties in the winery dining room, with one to celebrate each season. Learn more at jordanwinery.com/events.

Jordan Estate Rewards members can now redeem points for a Charcuterie Lunch experience. Learn more at jordanwinery.com/rewards.



After 43 growing seasons as Jordan winemaker, Rob Davis has retired and turned over winemaking responsibilities to Maggie Kruse, who has been an integral part of the Jordan winemaking team since 2006.

There are now more ways to enjoy a gourmet picnic at Jordan, where all of the details are handled for you—including the basket and blanket. Jordan will host four Picnic Day events on weekends in July and August. Learn more at jordanwinery.com/events.



What's TRENDING?

After a successful debut last summer, the Chateau Block Vineyard Tasting experience will now be offered four days a week from May through October, giving guests more opportunities to sip on multiple vintages of Jordan Cabernet Sauvignon in the vineyard. Make a reservation at jordanwinery.com/visit.

The city of Healdsburg has launched stayhealdsburg.com, a website that combines a hotel booking tool with travel advice and profiles of local tastemakers to visit.

Jordan Winery has been inducted into the TripAdvisor Certificate of Excellence Hall of Fame after receiving its seventh consecutive Certificate of Excellence award.



Jordan has reached the halfway mark in the process of replanting all of its estate vineyards, which began in 2016 and will take eight years to complete. Replanting every grapevine using the latest technology will help the estate produce grapes that could stand shoulder-to-shoulder with the winery's collection of grower vineyards.

Executive Chef Todd Knoll of Jordan Winery has collaborated with Pete Seghesio of Journeyman Meat Co. to develop three salumi recipes for Jordan experiences: a salame buio made with Jordan Cabernet, cocoa powder, juniper, fennel and anise; a coppa made with Jordan Chardonnay, turmeric and shallots; and a coppa made with Jordan Cabernet and cocoa powder.



Sonoma County Winegrowers has partnered with the California Land Stewardship Institute to launch a Climate Adaptation Certification Program for vineyards—the first program of its kind available in the world for agriculture.

To celebrate the 40th anniversary of Jordan Cabernet Sauvignon, Jordan's winemaker will be hosting 2016 vintage release parties in select cities this spring. Tastes of the 18-liter Melchior will also be served. Learn more at jordanwinery.com/events.

AR Lenoble, one of the few houses in Champagne that remains completely independent and family owned, celebrates its centennial in 2020.



Jordan produced eight bottles of the 2015 Jordan Cabernet Sauvignon in the 18-liter Melchior format. Filled, etched, numbered and painted by hand, each bottle comes cradled in a wooden box and includes a special wine tap for convenient serving. Available for \$4,800 at jordanwinery.com/shop.



Sonoma County's El Molino High School has been awarded a \$25,000 grant from the John Jordan Foundation (JJF) to increase the number of classroom computers available to its students. It was one of the largest grants that JJF has made in the last year to Sonoma County educators.

Sonoma County Tourism announced its transition from being a destination marketing organization to a destination stewardship organization with the goal of promoting the area for travelers who seek an experience that aligns with the values around stewardship and responsible travel.

All Jordan grape grower vineyards have achieved Sonoma Sustainable certification through Sonoma County Winegrowers, joining Jordan, which is Sonoma Sustainable and a Certified California Sustainable Vineyard & Winery.



HALL OF FAME VINTAGES

A LEGENDARY WINEMAKER'S TOP PICKS

By Maggie Kruse

What are the best years for Jordan Cabernet Sauvignon? This is a question often asked by wine collectors, as well as those who have been holding onto a special bottle from an anniversary or birth year. Because Jordan has been making wine since 1976, there are many great vintages in both our memories and our library, but we asked long-time winemaker and baseball lover Rob Davis to whittle down his finest vintages over 44 years into one list. Consider this his Jordan Hall of Fame.

The following sensory notes and comments were compiled from technical tastings over the last two years. Vintage wine is a living thing that evolves over time, and every palate finds its own set of charms in each wine. If you open one of these bottles, please tag us @jordanwinery to let us know if you agree with our notes.

1978 JORDAN CABERNET SAUVIGNON

1978 was considered a great vintage across the region. After a cold, wet spring, warm weather prevailed. Despite two previous years of drought, the crop in Alexander Valley was bountiful and of exceptionally high quality. Though 1978 was a classic year for cabernet, four decades is a long time for red wine to live. As expected, the 1978 Jordan Cabernet is beyond peak maturity. It presents shy notes of leather, tobacco and cedar with hints of cherry, spice and dust. While this wine still displays the charms of an old, classic Bordeaux-style red, we prefer the 1979 for its aging merit.

1979 JORDAN CABERNET SAUVIGNON

1979 yielded a smaller crop than 1978, and the wine was more concentrated, but less opulent. In its youth, the 1979 Jordan Cabernet Sauvignon was considered a great wine for its fruit and finesse—assertive in fruit expression, yet well-rounded in bouquet. Decades later, the wine is desperately holding on to what is left of the once perfectly balanced components of acidity, fruit, alcohol and tannins. It has a lovely aged Bordeaux quality (leather, cherry, herbal tea, plums), and a still-lively palate with soft, silky tannins. While wines bottled in 750mL are past their peak, larger formats should be opened now.

1985 JORDAN CABERNET SAUVIGNON

Rob Davis regards 1985 as the best vintage of the 1980s—a decade that included very few good years. Gorgeous weather in Alexander Valley produced ripe, rich and fleshy cabernets with superb balance. A nice, even growing season led to tremendous harmony both in the vineyards and the grapes. Though still a beauty on many levels, the 1985 Jordan Cabernet Sauvignon is finally showing its age. Bottles stored under the best conditions show mature flavors of dried red fruit, leather and earth with hints of caramel. The 750mL is past its peak, and magnums, 3L and 6L formats should be uncorked now.

1994 JORDAN CABERNET SAUVIGNON

The long, cool harvest season allowed this cabernet to fully develop its varietal character through extended hang time. A long harvest occurred due to cold nights late in the growing season, which prolonged ripening and allowed the fruit to reach optimal sugar levels. Acidity in the juice was low due to the extra time on the vine, but it increased due to the tannic acid in the skins by the time the wine was pressed. The 1994 Jordan Cabernet is just past its peak but still beautifully rounded and balanced with aromas of red cherry, light black fruits and sweet floral notes. Magnums, 3L and 6L formats should be enjoyed now.

1997 JORDAN CABERNET SAUVIGNON

This wine's Sonoma County designation reflects the broader grape sourcing used during the replanting of Jordan's estate vineyard after phylloxera devastated Northern California. 1997 was a generous vintage that provided a bounty of stunning fruit—intensely aromatic and layered with lush, dense flavors. Harvest began a month early with grapes picked at a frantic pace. The fruit was intensely aromatic, layered with blackberry, chocolate and cassis. At full maturity, the 1997 Jordan Cabernet presents flavors of black cherry, strawberry, herbs and cedar. With ripe and supple tannins, the wine is at its peak in 750mL and 1.5L, but 3L and 6L bottles can hold for three to five more years.



2002 JORDAN CABERNET SAUVIGNON

Arguably this decade's greatest vintage, 2002 marks Jordan's return to the Alexander Valley appellation after replanting its estate vineyard due to phylloxera. The vintage was characterized by fruit uniformity due to an excellent growing season tempered by a lack of extreme heat or rain. Overall, it was a wonderful season which produced a layered, textured cabernet sauvignon. The 2002 still tastes quite young, displaying aromas of red cherries, dried herbs and a hint of white pepper. The palate is silky and round, exuding layers of black cherry and blackberry flavors seamlessly integrated with smooth tannins. Dried cherry and jasmine tea flavors linger on the finish. Enjoy 750mL bottles through 2022, magnums through 2030 and larger formats beyond 2032.

2007 JORDAN CABERNET SAUVIGNON

The 2007 vintage was a winemaker's dream. A smaller crop yielded more concentrated flavors in the grapes, and moderate temperatures allowed the fruit to mature slowly, resulting in one of Jordan's top vintages of the decade. Temperate conditions allowed the winery to pick pristine grapes over a six-week period, ensuring optimal maturity. The 2007 wine exudes beautiful, dense blackberry and cassis aromas that echo through the mid-palate. A lush mouthfeel of well-integrated, silky tannins and balanced acidity is accented by notes of vanilla and cedar. Drink 750mL bottles now or cellar through 2027. Larger formats can hold from 2035 to 2056.

2009 JORDAN CABERNET SAUVIGNON

Rob Davis was ecstatic about this vintage, which combined an excellent Alexander Valley growing season with Jordan's new direction for fruit sourcing. Enticing aromas of blackberry, cassis, oak spices and cedar carry through a textured, silky palate with smooth tannins from French oak barrel aging. The 2009 Jordan Cabernet Sauvignon is still showing some youthful acidity and dark fruit after years of age. Enjoy 750mL bottles through 2028, 1.5L bottles through 2034, 3L bottles through 2042 and 6L bottles through 2044.



2012 JORDAN CABERNET SAUVIGNON

2012 was truly a phenomenal growing season, resulting in one of the most complex Jordan Cabernet Sauvignons to date. The vintage validated Jordan's decision to elevate the black-fruit intensity in the wines without abandoning the house style, culminating in an incredibly complex, balanced wine. This wine has concentrated aromas of blackberries and black cherries with a hint of cedar. Its silky palate is plush yet poised, boasting a beautiful balance of black fruit and fine tannin structure. The finish is lively, lingering and laced with ripe dark fruits. The wine tastes incredible in 750mL and magnum now and will continue to reward collectors for decades. 3L can hold until 2047.

2013 JORDAN CABERNET SAUVIGNON

One of the warmest, driest and earliest growing seasons on record, 2013 had moderate weather throughout summer, allowing the grapes to develop intense, concentrated flavors with lots of structure. Exceptionally rich and complex, the wine has intense aromas of cassis, black currants, blackberries and ripe cherries with a lovely floral note. The palate is rich and seductive, with concentrated flavors of blackberries and cassis, interwoven with fine tannins from new French oak barrels. Its masculine structure is harnessed by a balance of acidity and dark fruits with a long, cassis-laced finish. This is a highly collectible vintage to be enjoyed now or cellared through 2032.

Jordan's oldest vintages—especially those from the 1970s, 1980s and into the mid-'90s—are not listed for sale on Jordan's website due to limited quantities. For current availability information, please call 707-431-5250 or email orders@jordanwinery.com.



EATING ENCHANTED *in* SONOMA

PURVEYORS AND INGREDIENTS THAT INSPIRE
A WINE COUNTRY CHEF'S SEASONAL RECIPES

By Tina Caputo & Todd Knoll

When it comes to food purveyors, Jordan definitely plays favorites. Just as Winemaker Maggie Kruse seeks out superior grapes from the best Alexander Valley winegrowers to supplement the winery's estate cabernet sauvignon vineyard program, Jordan Winery Executive Chef Todd Knoll has a go-to list of suppliers for the kitchen to complement Jordan's bountiful garden. From heirloom seeds and uniquely delicious varieties of mushrooms to dry-farmed peaches and next-level miso, Jordan's carefully selected purveyors provide Knoll with all of the elements he needs to create unforgettable dishes for winery guests. Rather than keeping the names of these premier, dedicated foragers and vendors to himself as a sort of culinary secret weapon, Knoll loves to recognize the incredible people behind the ingredients, and shine a spotlight on the passion and care they put into their work. Following are just some of the food purveyors that help Jordan's Wine Country cuisine shine, with estate recipes to help you make the most of their delicious offerings.

YOU HAD ME AT MERLOT

**THIS STRIKING LETTUCE WILL BRING COLOR,
CRUNCH AND HEALTH BENEFITS TO YOUR TABLE**

Until the mid-1980s, America's salad greens were pretty much limited to two options: iceberg and romaine. This lack of choice led to decades of uninspired salads, defined more by their toppings than the leafy bits in the bottom of the bowl. All that has changed, of course, and lettuces now come in dozens of delicious varieties, from frilly tango to nutty mâche to earthy red oak leaf.

Jordan Winery grows many types of greens in its organic estate garden, but the winery's executive chef, Todd Knoll, is particularly smitten with a new addition called Merlot lettuce. Planted in the winery garden for the first time in 2019, the variety was first brought to the United States from Holland in the 1980s as "galactic" lettuce and later renamed for its wine-like hue. Merlot lettuce's glossy leaves are said to be the darkest red of all the lettuces, chock full of healthy antioxidants.

Aside from its gorgeous color, Merlot lettuce adds a rich, savory flavor to seasonal salads. Knoll especially likes to combine it with other greens, both wild and cultivated, for a variety of flavors and textures. Jordan's Merlot lettuce—and, in fact, most of the estate's organic vegetables—are grown from seed obtained from the Baker Creek Seed Company. Based in Mansfield, Missouri, the family-run farm also operates The Petaluma Seed Bank, a storefront location just 35 miles south of Jordan Winery.

"Baker Creek has been our source for heirloom non-GMO, open-pollinated seed and starters for more than 15 years now," Knoll says. "Their selection, strong starters and superior germination rates are a cornerstone of the Jordan garden."

The seed company's founder, Jere Gettle, became fascinated with seeds at an early age, and planted his first garden when he was just three years old. While other kids his age were trading baseball cards, Gettle poured over seed catalogs and marveled at the wondrous variety of vegetables and flowers that could be grown from those tiny treasures. He was particularly fascinated with the history of old seeds, and as he grew up, he noticed that diversity was disappearing from commercially available seeds.

He published his first Baker Creek Heirloom Seed catalog in 1998, when he was just 17 years old. Today, Gettle's company sends out 750,000 catalogs yearly to gardeners and farmers across the country and offers 1,300 varieties of vegetables, flowers and herbs. Baker Creek's selection of heirloom seeds is now the largest in the nation.

"We grow a lot of our seeds at our farm out in the Ozark hills," Gettle says, "and we also have an awesome network of about 200 growers."

Heirloom seed varieties, Gettle explains, are typically more than 50 years old—passed down from generation to generation by seed-saving

farmers. Unlike conventional seed varieties, heirlooms are naturally pollinated by birds, insects, or the wind, and have not been genetically modified or hybridized. And because they haven't been bred to cultivate perfect looks or the ability to survive transport across the country, heirloom vegetables are often more flavorful than their conventional counterparts.

While heirlooms have a reputation for being harder to grow and more susceptible to diseases, Gettle says that is not the case if they are planted in the right place.

"It is a myth that heirlooms don't grow as well," he says. "Hybrids are typically selected to grow over a wide region, but heirlooms are regionally adapted to specific bioregions and microclimates. Many perform extremely well when grown in a region similar to where they were developed."

Merlot lettuce can be grown in USDA Hardiness Zones 3-9, and can tolerate both heat and light frost. Because Sonoma County's growing conditions are near-perfect (Zone 9), the variety thrives for months, growing new leaves after each trimming.



GARDEN MERLOT SALAD

INGREDIENTS

Merlot lettuce
Purslane
Hearts of Palm
Pickled mushrooms
Arugula blossoms
Pickled mushroom vinaigrette

FOR THE PICKLED MUSHROOMS

1 Tbsp grapeseed oil
2 shallots, finely chopped
1 tsp wild fennel pollen
1 bay leaf
10 black peppercorns
3 marjoram sprigs
1 tarragon sprig
1 pound fresh mushrooms, wiped clean
and cut or torn into bite-size pieces
¼ cup Jordan Chardonnay
⅓ cup seasoned rice wine vinegar
2 Tbsp Jordan Extra Virgin Olive Oil
1 tsp honey
Sel gris to taste

METHOD

For the pickled mushrooms, heat a non-reactive sauté pan over medium-high heat. Film the pan with grapeseed oil, then add the shallots and fennel pollen. Stir the shallots for 30 seconds. Add the bay leaf, peppercorns, marjoram and tarragon to the pan and sauté for another 30 seconds. Add the mushrooms and increase the heat to high while stirring. Sauté the mushrooms until they are fully cooked through and most of the liquid has evaporated (6-8 minutes). Deglaze mushrooms with chardonnay and seasoned rice wine vinegar and reduce for 3 minutes. Add oil and honey, toss to coat, then drain mushrooms into a colander over a non-reactive bowl. Reserve the pickled mushrooms.

Adjust the mushroom-infused pickling liquid with salt, pepper and a touch of lemon juice to make the pickled mushroom vinaigrette.

To serve, combine all ingredients and toss with vinaigrette. Plate and serve with a glass of Jordan Chardonnay.

A NEW DAY FOR ABALONE

THE ENDANGERED MOLLUSK GETS A SECOND CHANCE TO THRIVE,
THANKS TO AQUA FARMERS ON CALIFORNIA'S CENTRAL COAST

Red abalone is one of the West Coast's true aquatic treasures, adored by sea otters and humans alike. The mollusk's iridescent shell cradles exquisitely delicious meat prized for its delicate flavor and silky texture.

The largest and most coveted variety, red abalone was once plentiful in California's coastal waters, where the crustaceans could be found clinging to rocks by the thousands. During World War II, California abalone was so easy to come by that it was canned and shipped overseas to feed American soldiers, but by the 1970s, over-fishing had caused its population to plummet. In the 1980s and '90s, a disease called "withering syndrome" took a devastating toll on the state's wild abalone, and environmental impacts caused their main food source—kelp—to disappear. The abalone began to starve in huge numbers, prompting a ban on commercial abalone fishing in 1997. Recreational abalone diving continued until 2017, when the California Fish and Game Commission deemed it off limits. The ban is set to continue through the spring of 2021.

Luckily, this didn't diminish the determination of local aquaculturists, who developed techniques to sustainably farm red abalone on the California coast. One of the top purveyors is American Abalone Farms, located in Davenport, inside the Monterey Bay National Marine Sanctuary. Along with live and shelled red abalone, the farm ships oysters, sea urchin and Dungeness crab around the world.

"American Abalone Farms provides Jordan with perfectly sized abalone year-round, fed entirely on harvested wild local kelp,"

says Jordan Winery Executive Chef Todd Knoll. "We purchase them at just under three ounces, with shells—an optimal size for a luxurious focal point on the plate."

Knoll likes to cook abalone low and slow, so the meat is approachably soft, but still has some textural bite to it. "For a red abalone carpaccio, the shelled abalone are cooked sous vide for six hours at 180 degrees with Jordan Estate Extra Virgin Olive Oil, estate honey, ponzu and fennel pollen from our garden," he says. "Then, the abalone are chilled and frozen to allow for careful, thin slicing. Layered with Périgord truffle, the dish is finished with a brush of Meyer lemon-infused olive oil and limu seaweed collected from the Hawaiian island of Molokai."

He also showcases red abalone in tiradito, a flavorful Peruvian dish similar to ceviche, accented with cilantro, spicy serrano peppers and makrut lime juice. For a creative take on ahi tuna poke, Knoll gently poaches abalone with chardonnay, soy sauce, ginger, and kombu, then combines the meat with apples, sea beans and briny olives. He'll sometimes use both poaching and searing techniques to impart different flavors and textures to the abalone.

Knoll hopes that, one day, the population will rebound and Sonoma's brave freedivers are once again permitted to collect wild abalone along the rugged North Coast. Until that day, he's grateful for the sustainably farmed delicacies provided by California's skilled abalone farmers. "Abalone aquaculture has been extremely successful," he says. "Farmed 'reds' are an excellent and sustainable alternative."

HOW TO CLEAN LIVE ABALONE

Preparing abalone for cooking may seem like a daunting process, but it's actually fairly simple. Just follow these step-by-step instructions and you'll soon be prepping like a pro.

1 Rinse abalone under cold water to remove any sand or small pieces of shell.

2 To separate the abalone from its shell, carefully slide a sharp, short-bladed knife (an oyster or clam knife works well for small abalone) between the shell and the muscle, following the contours of the pearlescent shell. Use your hands and a blunt knife to gently pry the flesh from the shell.

3 Use a paring knife or scissors to cut away the viscera, the dark skirting from the edges of the meat (be careful not to rupture the organs, as the result can be messy), and remove the viscera with a quick pull.

4 Rinse the abalone under cold running water and give each a final scrub with a small, sanitized brush.

5 To tenderize the abalone before cooking, make small horizontal or vertical slices in the meat and cover it in plastic wrap to hold it in place. Slowly pound it on both sides with a kitchen mallet or large daikon radish until it feels silky (1-2 minutes). Reserve for poaching.



ABALONE CARPACCIO

INGREDIENTS

6 live abalone, scrubbed clean
¼ cup honey
3 Tbsp raw honey
1 Tbsp Jordan Extra Virgin Olive Oil
1 Tbsp ponzu
1 tsp fennel pollen
1 small Périgord truffle, thinly sliced at service
Meyer lemon-infused olive oil for garnish
Limu seaweed for garnish

METHOD

Remove the abalone from the shell, and scrub the muscle. Place in a bag with honey, olive oil and ponzu. Vacuum seal the bag, set the sous vide machine to 180 degrees and cook for six hours. Chill and remove from bag. Freeze until abalone is solid (overnight is best). Slice into thin sheets and set aside.

To serve, layer the sliced abalone and truffles evenly between six plates. Garnish with a drizzle of Meyer lemon olive oil and limu seaweed.

For a similar presentation, substitute the truffle with layers of thinly sliced roasted beet and a drizzle of Périgord truffle oil.

WILD ABOUT MUSHROOMS

WHEN NORTHERN CALIFORNIA CHEFS CAN'T HUNT FOR LOCAL FUNGI THEMSELVES, THEY TURN TO THIS FEMALE FORAGER

Todd Knoll, executive chef at Jordan Winery, is an avid mushroom hunter, but his busy schedule in the kitchen can sometimes keep him from getting out into the woods to forage. That's when he calls Connie Green at Wine Forest Wild Foods. Known as The Mushroom Lady since 1981, Green combs her favorite locations in Sonoma, Napa and as far as Mexico for edible treasures.

"Connie was a pioneer, delivering foraged mushrooms to chefs and convincing them that our mushrooms are much the same as their European counterparts," Knoll says, "and now she has a network of foragers bringing the wild to celebrated restaurants like The French Laundry and The Restaurant at Meadowood in the Napa Valley and Boulevard in San Francisco. Connie also has written a wonderful cookbook called *The Wild Table*, and many of her products are available for purchase, including her award-winning shrubs, dried wild mushrooms, truffles and other ingredients I cannot cook without."

Green grew up foraging for wild blackberries, grapes and saffras on her grandparents' farm in the Florida Panhandle. Her late husband came from a long line of mushroom foragers, and through him, Green's knowledge of the tradition expanded. The couple moved to the Napa Valley in the late 1970s and brought along their passion for foraging. Gradually, it turned into a business.

Like any expert mushroom hunter, Green won't reveal her foraging locations, other than to say that her hunting ground includes the hills of Napa, along with the Sonoma and Mendocino coasts. When searching for fungi, she looks for certain types of trees that are associated with culinary mushrooms.

"Different mushrooms have one particular type of tree that they like and they exist in a sort of marriage," she says. "Here in Northern California, up towards Willits and all along the coast, we have a lot of tan oak trees. Black trumpets and matsutakes love them."

Learning to identify mushrooms in the wild is a matter of repetition and familiarity. "You learn one mushroom really, really well, and then you learn another," Green says. "We have the weird blessing that a lot of the greatest, most delicious edibles are some of the easiest to identify. Chanterelles, black trumpets, yellow feet, hedgehogs, morels—nothing looks quite like them."

Another distinctive mushroom is a large, lacy white variety called the cauliflower mushroom. "They're not common, but they can be very large and they'll grow back in the same place for many years," Green says. As delicate as they look, she adds, they have a satisfying, cabbage-like crunch.

Knoll uses cauliflower mushrooms in soups, sometimes as a replacement for noodles. "First I sauté them a little in a pan, caramelized until the edges are golden brown and just cooked through, then add a splash of sake to deglaze them," he says. "They're a very mild mushroom—more about texture than flavor—so they take on the taste of whatever you're cooking them in."

Green also introduced Knoll to bright orange cordyceps mushrooms. Knoll compares their flavor to that of a chanterelle, with a little bit of a fruity character. When cooking cordyceps, he quickly sautés them so they will maintain their texture, color and bite. "It's almost like cooking gnocchi," he says. "You want them just to the perfect point of doneness, as with properly cooked pasta or haricots verts, for example."

Knoll recently included both cordyceps and cauliflower mushrooms in a luscious mushroom bisque, alongside morels and porcini. He prepared each type of mushroom separately, then composed an array in the bottom of each bowl before surrounding the fungi with the velvety mushroom soup. Finally, the soup was topped with rosemary leaves, shaved black truffles and truffle salt.

"I sautéed the cordyceps in olive oil and a touch of aged sherry vinegar and fresh lemon for brightening and balance," he says. "I try to make each bite a varying combination of acids, flavors and textures. This showcases the versatility of our wines, elevating the pairing experience."

Because Green often can't predict more than a week in advance which mushrooms will be available at any given time, Knoll must be creative and spontaneous in the kitchen.

"One of the things I love about Connie is that she won't sell you anything until it's ready, and while there's no guarantee with wild foods, she always has an informed alternative for me," Knoll says. "Connie never disappoints."

WILD MUSHROOM BISQUE

INGREDIENTS

3 oz dried porcini
2 oz dried shiitake
3 cups spring water
3 cups brown chicken stock
1½ pounds fresh mushrooms
(wild is preferable but store-bought
cremini are an excellent alternative)
2 Tbsp Jordan Extra Virgin Olive Oil
2 Tbsp butter
½ onion, julienned
24 shallots, sliced
1 clove of garlic, crushed
¾ cup celery, diced
1 Tbsp sea salt
¼ cup cognac or brandy
¼ cup madeira (Rainwater brand preferred)
¼ cup crème fraîche
¼ cup truffle jus
4 sprigs thyme or marjoram
6 crostinis toasted with olive oil and seasoned
with salt and pepper
4 oz Mt. Tam or another rich, fragrant
melting cheese like classic gruyère
Porcini or truffle oil for garnish
Sautéed mushroom medley for garnish
(cloud ear, pioppini, hedgehog or black trumpets)
Pea blossoms and tendrils for garnish

METHOD

Bring water and chicken stock to a simmer in a heavy bottomed pot. Remove the pot from heat, add the dried mushrooms, cover and allow to steep until the mushrooms have softened (about 15 minutes). Remove the mushrooms with a slotted spoon and set aside. Strain the stock through a fine mesh cheesecloth or coffee filter to remove the grit and set aside.

In the same pot, bring the oil and butter to a shimmer over medium-high heat. Add onions and shallots and stir until they're just beginning to color. Add garlic, stir for one minute, then add the celery, fresh mushrooms, reconstituted mushrooms and salt. Continue to stir the mushrooms until they release their water and begin to color. Deglaze with the cognac and madeira and cook off for 30 seconds. Add the chicken stock and thyme or marjoram, then simmer for 30-35 minutes. Remove from the heat and, when cool enough, puree the soup in batches using a blender, then pass through a medium strainer.

To serve, stir in crème fraîche and truffle jus. Melt cheese over toasted crostinis. In a bowl, pile the sautéed mushrooms into the middle, then pour the bisque around the pile. Garnish with rosemary flowers or a sprig of fresh thyme, a drizzle of porcini or truffle oil and the cheese crostinis.

If you are preparing the bisque in advance, chill the soup after pureeing and straining.



SUMMER IS FOR SUNCRESTS

CALIFORNIA MAY GROW HUNDREDS OF VARIETIES OF AMERICA'S
FAVORITE FUZZY FRUIT, BUT THE RAREST ARE WORTH THE HUNT

Few things herald the arrival of summer like the taste of a ripe, juicy peach. Here in California, we're fortunate to be surrounded by family farms that grow some truly incredible peaches, from firm varieties that are great for grilling to drip-down-your-chin juice bombs that beg for immediate consumption. At Jordan Winery, peaches feature prominently in Executive Chef Todd Knoll's summer menus, lending their sunset colors and succulence to salads, side dishes and desserts.

One of Chef Knoll's favorite varieties is the suncrest, an heirloom peach with an orange-gold color and juicy yellow flesh, also known as freestone in California. The variety was immortalized by Central Valley farmer Mas Masumoto's now-famous *Los Angeles Times* essay "Epitaph for a Peach," in which he praised the suncrest as a peach that "exploded in your mouth and tickled you with the message, 'Aaah, this is a peach!'"

In 1987, when Masumoto's essay was published, there were virtually no commercial buyers left for California's suncrest peaches because of their short shelf life and cosmetic imperfections.

But thanks to "Epitaph for a Peach," interest in the variety was renewed, and family farmers like Masumoto decided not to rip out their orchards in favor of more profitable fruits.

They're still rarely—if ever—seen in grocery stores, but suncrests can sometimes be found at farmers markets and through specialty fruit purveyors. Whenever they're in season and available, Knoll gets them from one of his favorite suppliers, Kory Stewart of Napa Wild. "His fruit is always beautifully fragrant and ripe," Knoll says, "harvested at just the right day, if not moment."

Stewart spent several years as a chef at Hotel Vitale in San Francisco, and developed close relationships with vendors at the nearby Ferry Plaza Farmers Market. The experience inspired him to start a business, sourcing fruit from local farms for Bay Area restaurants and wineries. Today some of Napa Wild's most notable restaurant clients include Seven Hills in San Francisco, Morimoto and La Toque in Napa, and SingleThread and Valette in Healdsburg.

"I only want exceptional fruit, so I drive out to the farms and taste what they're growing," he says. Stewart buys what he likes, then sends an email to his client list each week to let them know what's available.

Stewart sources suncrest peaches from K&J Orchards in Winters, about 30 miles west of Sacramento. The 100-acre farm was founded in 1982 by James Beutel, a former horticulture professor specializing in fruit cultivation, and his wife Kalayada Ammatya. The operation is now run by the couple and their two daughters.

When scouting for peaches, Stewart says, "I look for fruit that feels heavy for its size, and I look for great varieties," like the suncrest.

Knoll loves all kinds of peaches for both eating and cooking, but he especially appreciates suncrest's balanced sweetness. "I want good acidity," he says. "At the peak of ripeness the sugar is right there with the acid, and that's what is most amazing about this peach."

At farmers markets, Knoll seeks out fruit that is slightly firm with a little bit of give, so he can let the peaches finish ripening on the kitchen counter. Sugars in peaches can triple in just a few days, so it's important to check them daily. "Don't put peaches in the refrigerator unless they are becoming too ripe,"

he says. "A neglected peach will overripen quickly, like the elusive perfect pear. We are trying to capture the perfect moment."

Along with simply devouring them on their own, Knoll incorporates peaches into a variety of dishes at Jordan. One of his summer favorites is a salad combining peaches with grilled corn, haricots verts, roasted hazelnuts and baby arugula, tossed with a simple dressing of sherry vinegar, fresh lemon, mustard, thyme and shallots—an excellent match for a chilled glass of Jordan Chardonnay.

He also uses peaches to accent meat dishes. A sweet and savory peach glaze, for example, brings out the natural sweetness in pork. Peaches also make a lovely accompaniment when glazed alongside carrots in a coffee kombucha syrup, accented with pickled mustard seed and pink peppercorns.

"The interplay of sweetness, aroma and flavor in the peaches adds flavor and dimension to the plate," Knoll says. "Their applications go far beyond desserts."

When peaches are in season, you'll often find them on the menu for Jordan's Estate Tour & Tasting, Harvest Lunches and Culinary Events. It just wouldn't be summer without them.



SUNCREST PEACH GLAZE

INGREDIENTS

1 Tbsp butter
1 small onion, sliced
1 clove of garlic, crushed
1 pinch ground cumin
5 ripe suncrest peaches, peeled and crushed
2 Tbsp peach liqueur
2 Tbsp dark apple cider syrup
2 Tbsp peach preserves
2½ Tbsp Edmond Fallot or other whole grain mustard
¼ cup raw honey
1 Tbsp fresh lemon juice
1 Tbsp fresh lemon verbena or lemon thyme, finely sliced

METHOD

Over medium heat in a small heavy pot, sweat onion, garlic and cumin in the butter until soft. Add the crushed peaches and cook, stirring occasionally, for three minutes. Deglaze with the peach liqueur, then the apple cider syrup. Add preserves, mustard and honey. Cook for another 10 minutes, stirring occasionally to prevent burning. Remove the pot from the heat and, when safe enough to handle, stir in minced herbs, lemon juice and season if needed. The glaze may be refrigerated for up to a week.

Brush over cooked pork, grilled quail or roasted chicken during the last 10 minutes of cooking. The dish pictured includes a bone-in pork chop, carrots, peas and sliced peaches glazed in coffee kombucha (available online), pickled mustard seed, farro piccolo, a reduction of the peach glaze, fresh basil, pink peppercorns and sel gris.

MAD ABOUT MISO

THIS SALTY, SAVORY SEASONING FROM ASIA HAS MOVED BEYOND THE BROTH, FINDING NEW PURPOSE IN WINE COUNTRY KITCHENS

Most people know miso as the base of the soul-warming Japanese soup ubiquitous in sushi bars across the country, but it's so much more than that. Said to have originated in China before making its way to Japan in the 6th century, miso has been described by Japanese mythology as nothing less than a gift to humankind from the gods to ensure good health, happiness and a long life.

While its ability to promote happiness has yet to be proven by medical science, miso is rich in B vitamins, folic acid and vitamins E and K, and provides beneficial bacteria associated with good gut health.

Miso is usually made from fermented soybeans, but many other types of grains and beans may be used to create different flavors and textures. Jordan Winery Executive Chef Todd Knoll has long used miso as an ingredient in cooking, to add a subtle umami flavor sensation to vinaigrettes and sauces, particularly for red meats and game.

He also uses miso as a steak marinade. "I'll smear about a teaspoon and a half over a filet mignon and let it sit for an hour while it comes to room temperature," Knoll says. "Then I'll cook it sous vide at a very low temperature with a little bit of olive oil." After removing the steak from the sous vide he'll pat it dry, then brush on a bit more miso and grill or blow-torch it to give the meat a nice outer crust.

While the misos found in most grocery stores are limited to basic white, yellow and red varieties, Knoll discovered an organic miso purveyor several years ago called South River Miso, which offers such intriguing varieties as garlic red pepper, chickpea and golden millet.

"I use their Dandelion Leek miso to finish fruit-forward game sauces," he says, "which benefit not only from the added umami, but also from the miso's depth of flavor and meaty notes."

In the summer, Knoll finishes soups with a light, minimally aged miso such as the sweet millet. To pair with the richer, deeper wines

of winter, he opts for more mature miso varieties, such as Three-Year Barley, which are darker in color and more concentrated.

South River Miso is distinguished not only by the excellent quality and variety of its offerings, but also by its origins. It is one of only a few artisan companies that produce miso in the United States. Founders Christian Elwell and his wife, Gaella, have been making their hand-crafted, wood-fired miso for nearly four decades in the Berkshire Mountains of Massachusetts.

They learned their craft in the Sonoma County town of Glen Ellen, under the tutelage of macrobiotic healer Naboru Muramoto, who taught them how to craft miso according to a centuries-old, Japanese farmhouse tradition. After making miso with Muramoto for two seasons, the couple returned to their Massachusetts home and began producing their own miso in 1980.

"At the time there was practically no one making miso in the United States except for an Asian company in Los Angeles and another in Hawaii, and they were kind of mass-market versions," Elwell says. "The natural foods tradition was just waking up in the U.S. back then."

The miso-making process involves two fermentations. First, the grain is steamed, and then inoculated with the spores of the *Aspergillus oryzae* mold to create what the Japanese call koji. The koji is then salted, and the starches in the grains are converted into complex sugars. After that, the beans are cooked and then combined with the koji and some mature miso—similar to a sourdough starter inoculation for bread dough—to kick off a second fermentation. The raw miso spends anywhere from three weeks to three years in fermentation vats, depending on the recipe.

While there are variations in the products produced in Japan, they are typically made with rice or barley. "Using other types of beans and grains, like azuki beans and chickpeas, is something that we developed at South River," Elwell says. "Once miso was liberated from its womb in Japan, it became more universal in terms of what could be done with it."

This opens up a world of possibilities in the kitchen, as Knoll has discovered, but some of Elwell's most beloved uses for miso are the simplest. "I don't do a lot of fancy stuff with it," he admits. "One of my favorite things to do is to make a miso broth with hot water and maybe a little parsley." In the winter, he mixes miso into unsalted oatmeal to give it a subtle, savory flavor and bring out the sweetness in the oats.

Miso will last indefinitely in the refrigerator, whether opened or unopened, so a small jar goes a long way. Like fine wine, the best miso evolves and improves with age, darkening as it matures and losing some of its sweetness. After many years, it develops deep, complex aromas—perfect for pairing with rich, earthy dishes, such as Three-Year Miso and Jordan Olive Oil-Marinated Filet Mignon, paired with a glass of elegant cabernet sauvignon.

For those without the patience to wait, South River's offerings include misos that have aged three years in wooden vats before release. The full lineup, along with recipes, is available through the company's website: southrivermiso.com.

MISO MARINATED FILET MIGNON



INGREDIENTS

6 five-ounce filet mignons
3 Tbsp aged miso
(Dandelion Leek miso from
South River Miso preferred)
¼ cup Jordan Extra Virgin Olive Oil
2-4 Tbsp grapeseed or canola oil
1 pound pickled morels
1 pound ash-roasted potatoes
12-18 rice tuiles
Sliced pickled ginger for garnish

FOR THE PICKLED MORELS

1 Tbsp grapeseed oil
2 shallots, finely chopped
1 tsp wild fennel pollen
1 bay leaf
10 black peppercorns
3 marjoram sprigs
1 tarragon sprig
¾ pound fresh morels,
wiped clean and cut into bite-size pieces

¼ pound small cultivated mushrooms
(white birch, golden enoki, forest nameko)
¼ cup Jordan Chardonnay
⅓ cup seasoned rice wine vinegar
2 Tbsp Jordan Extra Virgin Olive Oil
1 tsp honey
Sel gris to taste

FOR THE RICE TUILE

½ cup medium grain white rice
2 cups spring water
1 Tbsp sea salt
4 cups frying oil of choice

FOR THE ASH-ROASTED POTATOES

2 pounds marble potatoes
(try to find the smallest as they take on more flavor)
2 Tbsp Jordan Extra Virgin Olive Oil
1 Tbsp fleur de sel
Fresh herbs, minced
Emerald green pine tips for garnish (optional)

METHOD

Spread the miso and olive oil over the six filets and massage in well. Place the steaks in a freezer zip-top bag. Remove as much air as possible and refrigerate for 48 hours.

When ready to prepare the steaks, remove them from the refrigerator, wipe off the excess miso and allow them to come to room temperature.

For the rice tuile, put the rice and spring water in a pot over medium heat and cook until completely broken down. Remove from the heat and puree with an immersion blender. Thinly spread the purée onto acetate sheets or a Silpat to about 1/16-inch thickness. Dehydrate the rice until it is no longer tacky and curls at the edges. Break the rice sheets into irregular pieces and reserve indefinitely with a silica pack. When ready to serve, bring your frying oil up to 375 degrees. Fry the rice “irregulars,” quickly turning once. They should puff up quickly. Remove with a slotted spoon and set on paper towels. Season with sea salt and reserve.

For the pickled morels, heat a non-reactive sauté pan over medium-high heat. Film the pan with grapeseed oil, then add the shallots and fennel pollen. Stir the shallots for 30 seconds. Add the bay leaf, peppercorns, marjoram and tarragon to the pan and sauté for another 30 seconds. Add the mushrooms and increase the heat to high while

stirring. Sauté the mushrooms until they are fully cooked through and most of the liquid has evaporated (6-8 minutes). Deglaze mushrooms with chardonnay and seasoned rice wine vinegar and reduce for 3 minutes. Add oil and honey, toss to coat and season to taste. Set aside at room temperature.

For the ash-roasted potatoes, prepare a wood fire. As the fire dies down, bury the potatoes in the hot wood ash and allow to cook through (about 15 minutes). Remove the potatoes from the ash with tongs. When cool enough to handle, brush the potatoes to clean off the ash. Toss with olive oil, fleur de sel and minced fresh herbs. Set aside.

Preheat oven to 400 degrees. Heat a large cast iron pan over high heat. Use grapeseed or canola oil to coat the bottom of the hot skillet. When the oil begins to shimmer, carefully add filets to the pan and cook for 2½-3 minutes on one side, turn and cook the other side. Place the skillet in the preheated oven and roast the filets until they reach 130 degrees (3-4 minutes). Remove the filets from the pan and rest for 5 minutes.

To serve, divide the pickled morels and potatoes evenly between six plates. Top with the filet mignon and garnish with two to three rice tuiles and a few slices of pickled ginger.

SWEET ON HONEY

BEEES HAVE MADE A COMEBACK IN SONOMA COUNTY, AND VISITORS CAN REVEL IN THE SWEET TASTE OF SUCCESS

When wildfires blazed across Sonoma County in 2017, burning more than 150,000 acres, they also took a toll on the local honey bee population. While the Jordan Estate and its vineyards were spared, the winery's resident bees weren't so fortunate. Though Healdsburg was many miles from the flames, drifting smoke drove a few colonies of Jordan bees to find new homes. Local bees that survived have faced a loss of habitat and a lack of wild and cultivated plants to forage for nectar. Two of the seven hives at Jordan were abandoned, but were quickly replaced the following spring by wild swarms, eager to find new hives.

"A lot of people lost their colonies," says Todd Knoll, executive chef at Jordan Winery, "but in the following spring, we were able to capture wild swarms in the berries and madrone trees on the property. It seems that all of the bees were on the move; I'm sure we have traded with some of our close neighbors. We find the swarm balled up around their queen, carefully capture them and introduce the new swarm to the hive."

About 75 percent of Jordan's bee population is now comprised of captured hives—a surprising shift from what began in 2016 as the winery's first apiary, when a beekeeper helped introduce local queen bees to populate the hives. Because it took time to reintroduce queen bees and establish new hives after the fires, Knoll held off on harvesting honey for three years.

The good news is that as of last summer, Jordan's hives are in full production, yielding a whopping 170 pounds during their first full harvest. The honey is even more delicious and dark-hued than previous samples. Even though a few hives were abandoned after the most recent fall wildfire, repopulation has already begun.

Professional beekeepers first began bringing hives from the Sacramento Valley to Jordan's 1,200-acre estate in 1996, to allow the bees to forage before the almond bloom season. (See "Go with the Flow," 2018 *Wine Country Table*.) By way of thanks, the beekeeper made a tradition of bringing a half-dozen mason jars of honey to Knoll at the end of each year. Knoll was immediately impressed by the flavor and quality of the honey harvested from the visiting hives, and came to view honey as another expression of the estate's terroir. With local bee populations declining at an alarming rate due to colony collapse disorder, Knoll understood that creating a year-round home for the bees at Jordan was the right thing to do, and would also provide him with Jordan Estate Honey to complement his farm-to-table Wine Country cuisine.

Planted with a ready source of food from native flowering plants, Jordan's apiary is located just a few feet from the winery's culinary garden. Completed in the fall of 2017, the bee garden is filled with native manzanita, madrone, wild fennel, thistle, poppies and other plants to enhance the bees' annual food supply. The type of plants pollinated by the bees plays an important role in the character of the honey. Just as there are wines made from a single grape variety, distinctive honeys are produced by bees that primarily pollinate a single type of plant.

There are more than 300 unique varieties of honey available in the United States, each derived from a different floral source that imparts its own aromas, flavors and colors to the honey. Colors range from almost clear to molasses brown, and flavors fall anywhere from subtle to bold, with floral, smoky, nutty or earthy notes. Light-hued honeys are generally milder in flavor, while darker ones are stronger. Just as grape

vines produce distinctive wines with each vintage, flowers growing in the same spot may produce slightly different nectar from year to year, depending on the weather conditions.

In addition to Jordan's estate honey, Knoll sources single-variety honeys from around the world to use in recipes he creates for winery guests. "You can really tell the difference when the bees are pollinating different types of plants," he says.

Some of the most interesting and delicious honeys, Knoll adds, include Mexican coffee blossom and thistle, along with tupelo, produced by bees that collect nectar from the blossoms of tupelo trees found along rivers and swamps in the wetlands of Florida and Georgia.

The lightest, mildest honeys come from sweet clover, alfalfa and even stingerless honey from Brazil, while citrus blossom, tupelo, buckwheat and wild sage produce darker honey that is a bit stronger in flavor. Wildflower honey's profile varies according to region, depending on the distinct flowers found in each area.

Jordan's honey is made from the nectar of multiple plant sources found within three miles of the bees' estate garden home. The result is a complex honey that is dark but clear in color, with notes of chamomile and citrus. The honey's distinctive character echoes the chamomile blossoms that blanket the vineyard and meadows in spring, as well as the blossoms of the Meyer lemon, ruby grapefruit and lime trees that grow in the orchard just yards from Jordan's apiary.

Knoll uses the honey in everything from vinaigrettes to sauces and glazes for duck and pork. The golden honeycomb becomes a beautiful natural centerpiece for the exquisite cheese courses Knoll prepares for dinner parties.

One of his most spectacular showcases for Jordan's honey is Knoll's individual Baked Alaska shaped in the form of a Victorian-era skep beehive and filled with honey ice cream. The show-stopping desserts, often served at formal lunches and dinners in the dining room, are garnished with bee pollen collected from the estate apiary, then drizzled with fermented mango honey and finally adorned with playful handmade marzipan bees.

Guests can visit the Jordan apiary and garden, as well as taste Jordan honey on the Estate Tour & Tasting and Vineyard Hike experiences.



BAKED ALASKA

A successful dessert awakens the inner child, a welcome touch of nostalgia and comfort to conclude a formal meal. It is the element of surprise from a tableside bananas foster, cherries jubilee or crepes suzette brought to the guest. For me, though, the impossibility of a hot dessert surrounding frozen ice cream or sorbet was pure magic, and to be able to perform the “trick” now is a bit of a childhood dream come true.

The history of the dessert is somewhat muddled if you dig into the lore. It is often attributed to Antoine’s Restaurant of New Orleans, created in celebration of the newly purchased state of Alaska from Imperial Russia in 1867. I tend to believe the first written account where it was named the “Florida Alaska” after the differences in climate. Whatever the origin, our Jordan Baked Alaska consists of Jordan Extra Virgin Olive Oil Cake (recipe at jordanwinery.com) or financier cake as the base, our honey ice cream and simple Swiss meringue, garnished with cuttings of flowers from our pollinator garden, the colorful pollen collected from our hives and whimsical marzipan bees we make by hand.

FIVE STEPS TO A PERFECT BAKED ALASKA

- 1 Bake a sheet cake of your choice and freeze; any sponge cake will work. At Jordan, we use either our olive oil cake or financier; but a brownie or even a cookie will work with some simple trial and error.
- 2 The ice cream is molded into ramekins for individual servings or layered in a plastic-lined mixing bowl for a large presentation to be sliced tableside. The ice cream is then frozen again for a minimum of 2-3 hours or up to a few days if wrapped carefully in cling wrap.
- 3 Cut the frozen cake to the size of the ramekin or bowl top and then invert the molded ice cream onto the cake. Return to the freezer to fuse the two layers together.
- 4 The day prior to serving, pipe or spoon the Swiss meringue (see seriouseats.com for a thorough explanation) around the entire dessert and decorate as desired. Return to the freezer.
- 5 All that is left is a quick browning in a 500-degree oven for 2-3 minutes. Garnish with handmade marzipan bees and serve to stunned guests. Magic.

BUILDING A BRIDGE

STOCK YOUR PANTRY WITH SPICES, HERBS AND OTHER
INGREDIENTS THAT HIGHLIGHT CABERNET SAUVIGNON'S CHARMS

By Tina Caputo

Cabernet sauvignon was made for food. Layered and complex, it pairs seamlessly with dozens of dishes, from steak au poivre to herb-crusted lamb. Along with the classics, cabernet can also be an excellent match for foods such as pork, chicken and duck, which are not normally

associated with such a deep, rich wine. The trick is to use bridge ingredients to connect elements in the food with those in the cabernet. This may be as simple as adding a sprinkle of chopped fresh herbs to a dish just before serving, or introducing an earthy element that enhances a similar note in the wine.

Todd Knoll, Jordan's executive chef, is a master at conceiving unexpected pairings for the winery's complex, elegant cabernet sauvignon. While some may think of pinot noir as the go-to wine for pork, he says, "There are numerous things you can do to make it even more compatible with cabernet."

Starting with a pork chop from Sonoma County Meat Co. in Santa Rosa, for example, Knoll created a dish accented with ripe peaches and a syrup of reduced coffee kombucha. "I use a tablespoon each of butter and reduced kombucha to finish the carrots in a sauté pan. The naturally sweet carrots take on a familiar bitterness and more acidity, bringing the dish in balance with the wine," he says. To further connect the dish with the wine, he incorporated other cabernet-friendly ingredients such as fennel pollen, fresh herbs and black pepper.

When putting together dishes to pair with cabernet, Knoll adds, "The ingredients are either going to complement or contrast with a component that's in the wine." Because Jordan's Cabernet Sauvignon tends to lean toward darker fruit flavors, Knoll often includes blackberries, black cherries or currants in glazes.

For an older vintage cabernet that has lost some of its fruitiness, Knoll gravitates toward earthy bridge ingredients. "If I use bright fruit in the dish, I risk overpowering the fruit in a wine, particularly in the case of an older cabernet sauvignon, while subtle notes are fading and precious," he says. "Instead, I would go with something like mushrooms, so I'm not competing with the subdued fruit in the wine."

Here are some of the bridge ingredients that Knoll uses to make Jordan Cabernet Sauvignon shine in delicious and unexpected ways.

STAR ANISE

This Asian spice's aroma can often be found in cabernet, so it does a beautiful job of connecting the wine to many dishes. Use ground star anise to season roasted duck, or simmer whole pods into broths.

FENNEL SEEDS

With its licorice-like character, fennel is another classic aroma descriptor for cabernet. Incorporate fennel seeds into spice rubs for roasted meats or add dried fennel pollen to vinaigrettes for a subtle anise spice.

PEPPERCORNS

Black pepper's pungent flavor is a natural complement to the berry notes found in cabernet. Simmer peppercorns into sauces during the last five minutes of cooking to preserve their aromatics, or grind peppercorns with fennel seeds to create a spice rub.

MUSHROOMS

Mushrooms play off of cabernet's earthy, oak-aged character and add a savory note to sauces, vinegars and stews. Dried porcini add complexity to risottos, soups and pastas—or simply sauté them in butter.

FRESH HERBS

Herbs such as thyme, rosemary and sage reflect the subtle notes in the wine. Add freshly chopped herbs to dishes at the last moment to elevate cabernet's classic dried herb notes.

DRIED OR FRESH FRUIT

Cabernet's dark fruits can be elevated by adding dried or fresh cherries, blackberries or currants to sauces or glazes.

COCOA POWDER

Chef Knoll uses cocoa powder to add depth to savory sauces and long-braised dishes such as coq au vin. It also picks up some of the dark chocolate notes in the wine.

CHARRED SHALLOTS

The savory flavors of caramelized onions can stand up to red wines' tannins. Use charred alliums in consommés and sauces, or serve as an edible garnish. The charred flavor complements the wine's toasted oak nuances.

COOKING WITH KOMBUCHA

DISCOVER CREATIVE WAYS TO USE FERMENTED TEA IN YOUR KITCHEN

By Tina Caputo

Kombucha may be having a moment, but the fermented drink is far from new. It is said to have originated more than 2,000 years ago in China, where it was known as *The Tea of Immortality*. It was also used in Russia, Eastern Europe and Japan for centuries before making its way to the United States.

The drink is made by adding a symbiotic culture of bacteria and yeast (SCOBY) to sweetened tea. Just as yeast consume the sugar in wine to produce alcohol during the fermentation process, the SCOBY eats the sugar and tannins in the tea to create byproducts such as B vitamins and antioxidants, which can aid digestion and boost the immune system.

The SCOBY is removed after initial fermentation is complete, and flavorings such as fresh fruit, herbs or juices may be added for a secondary fermentation in the bottle. The resulting drink is slightly effervescent, with a tart, tangy flavor.

Kombucha is most often consumed as a beverage, but it can also be used as an ingredient in cooking. Todd Knoll, executive chef at Jordan Winery, was inspired to start brewing his own kombucha to use in recipes after reading *The Noma Guide to Fermentation* by René Redzepi, chef at the legendary Noma restaurant in Copenhagen, and *Ferment* by renowned Australian chef Holly Davis.

Along with standard kombucha, Knoll makes a variation called “jun tea,” brewed with a special SCOBY

which, through careful selection over time, feeds on honey rather than sugar for a brighter and more delicate flavor.

“SCOBYs are now available online from many sources. The most dependable for us has been Fermentaholics Organic SCOBY with Tea (available online). The SCOBY always arrives healthy and well-packaged,” Knoll says. “A well-cared-for SCOBY will continue to produce indefinitely. Simply add some of the kombucha from the previous batch, along with sugar or honey as a food source.”

Rather than just drinking his kombuchas, Knoll reduces them in a pan on the stovetop to create highly concentrated syrups and glazes. “I found these syrups to be the most interesting addition to our work in the kitchen in a long time,” he says. “Kombucha has a rounder acidity, making it much more wine-friendly than vinegar, but we use it like a vinegar in cooking.”

Glazing carrots in coffee kombucha syrup was the first technique he worked on and branched out from there. Knoll then developed a rose kombucha syrup to finish a light quail broth, and blended a lobster and halibut fumet with passion fruit and mango jun tea to create a fragrant pour-over for a lobster dish. He also reduces kombucha glazes for brushing over duck and pork.

“It has a complex and unique flavor profile,” Knoll says. “No one has put their finger on it yet.”

5 FUN WAYS TO USE KOMBUCHA IN RECIPES

SALAD DRESSINGS

Kombucha’s tang makes it a great substitute for vinegar in salad dressings. Simply add a tablespoon to your recipe with Jordan Extra Virgin Olive Oil—skip the salt because it’ll cure.

SYRUPS AND GLAZES

To create concentrated syrups and glazes, reduce kombucha in a pan on the stovetop until it thickens. Add butter to the kombucha in a pan and then sauté fruits or vegetables directly in the glaze. Or, simply drizzle syrup over meats or fish before serving.

MARINADES

Thanks to its acidity, kombucha can also be used as a marinade for many types of meat, including duck, pork, beef and chicken. After marinating, season meat to your liking and cook.

SOAKING GRAINS

Kombucha can be used to soak grains for baking or cooking, to help decrease the grains’ complex elements for better digestion.

COCKTAILS

Try kombucha as an acid substitute in drink recipes. Kombuchas that have undergone a second fermentation with fruit or juice can add a deliciously fruity and fizzy element. Use it in cocktails as you would bitters.

Tina Caputo is a journalist specializing in wine, beer, food, travel and lifestyle stories. Learn more at tinacaputo.com.

LOVE APPLES

WHY HEIRLOOM TOMATOES STEAL OUR HEARTS

By Todd Knoll

Supermarket tomatoes may be perfectly uniform and beautifully red in color, but they've got nothing on the lopsided wonder of heirloom tomatoes. Bursting with flavor and available in a kaleidoscope of brilliant colors—from flaming red to deep purple to yellow-striped green—heirlooms are defined by their seeds, which are passed down from season to season. Not just any seeds will do; through careful selection, farmers save them from the best plants each year, selecting for attributes like color, size, shape and juice content.

To say that we love heirloom tomatoes at Jordan is an understatement. We normally grow around 25 different varieties in our Estate Garden—they're a beloved staple of our annual Harvest Lunch buffet—but last year, we couldn't resist ramping it up to 40. This bounty gives us a wonderful palette of colors, textures and tastes to work with in creating summer and fall salads, consommés and sauces. Baker Creek Seed Company and local tomato gurus are my favorite sources for new seeds each spring.

I love the brandywine variety, but my mouth waters at the thought of the brightly acidic green zebra. For flavor in salads, I really like using red currant tomatoes, because they're like tiny jewels. With the flavor and ripening diversity of heirloom tomato varieties available today in Sonoma County, we can use fresh tomatoes in our cooking from June through early November.

For an identification list of these heirloom tomatoes and other favorites, search "heirloom tomatoes" on winecountrytable.com.

Todd Knoll has served as executive chef at Jordan Winery since 2007.

BEAUTIFUL BASIL

CENTURIES OF CULTIVATION HAVE LED TO COUNTLESS VARIETIES TO EXPLORE BEYOND THE SOLE CLASSIC AT YOUR GROCERY STORE

By Todd Knoll

Basil is an herb of contradictions, from its spicy-sweet profile to the history and folklore behind it. It likely originated in India more than 5,000 years ago, and made its way westward to Mediterranean countries in the form of potted plants. The word basil is derived from the Greek *basileus* ("king") or *basilisk* ("serpent"), but surprisingly, Greeks don't use it in cooking, preferring to place it at home entrances as a fragrant welcome. Basil signified hatred to the ancient Romans, yet it later became known in Italy as a symbol of love. In the 17th century, the English hung basil in their doorways to ward off evil spirits, and in the Victorian language of flowers, it was said to represent both hatred and best wishes.

Like other culinary herbs such as rosemary and sage, basil is a member of the mint family. There are more than 40 varieties of basil, each with its own aroma and flavor. We grow nine different types at Jordan, from the many sweet Italian varieties to spicy Thai versions. Each brings its own flavors and aromatics to the table for our guests. Some basil shows more anise, lemon and mint, while others are sweeter.

I prefer Emily, a classic Genovese basil, for Italian pesto, but for Asian recipes, I reach for Dark Purple Opal, named for its gorgeous purple color. For a red wine course, Opal's anise-like notes can be a bridging element when added at the end of the cooking process. I also like the peppery intensity of Siam Queen Thai basil for Asian dishes. By far, our favorite course for a summer meal is an heirloom tomato and burrata salad served with jars of different basil. The herbs double as centerpieces, and each jar brings a different flavor to the dish. It makes for great food and wine pairing conversation.

We use the flowers that grow at the plants' tips once the basil has bolted. We use them as an aromatic garnish atop caprese salads and other dishes. As beautiful as the leaves are, the fresh blossoms bring another dimension of flavor. As they open up on the hot plate, their perfume immediately transports the guest to the summer garden.

These are just some of the basil varieties we grow at Jordan, each with its own unique color, aroma and flavor. You can buy the seeds from Baker Creek Seed Company and grow many of these basil in your own garden.



a. EMILY

This is a compact version of a classic Genovese variety, well suited to growing in pots. Its medium-to-large leaves are ideal for pesto or tomato sauces.

b. FINO VERDE

A dwarf Sicilian basil with small glossy leaves, this variety is highly aromatic and has a slightly spicy flavor. Often used for pesto, it tastes similar to a classic Italian basil, but with more spice. The entire plant can be used in cooking.

c. CARDINAL

With burgundy stems and thick, green leaves, this is a bit spicier than a traditional basil, with a licorice flavor. Fresh or dried, it can be substituted for common basil when a stronger flavor is desired.

d. LETTUCE LEAF

A large-leaf Italian basil with bright, curly leaves, this variety has a mild flavor and aroma. Its oversized leaves are perfect for layering on sandwiches.

e. DARK PURPLE OPAL

Deep purple in color, this variety leans more savory than sweet, with mild ginger notes and a stronger anise flavor than traditional basil. Use it in tomato salads and other recipes that call for sweet basil.

f. SIAM QUEEN THAI

With its strong clove aroma and intense flavor, this variety is more stable than other basil at high cooking temperatures. It's perfect for Thai and Vietnamese cooking, as well as Italian dishes.



New RELEASES

2018 JORDAN RUSSIAN RIVER VALLEY CHARDONNAY

A vintage defined by its crispness, vibrancy and freshness. Pretty aromas of honeysuckle, lemon blossom and Fuji apple spring from the glass. The palate boasts bright, lively layers of lemony citrus with just a hint of oak and creaminess from careful barrel aging and bâtonnage. Flavors of kumquat, lemon, apple and pear linger in the juicy, mouthwatering finish. The perfect white wine for raw bar fare or light salads. Enjoy now or cellar through 2025.

\$35 (750mL bottle)
jordanwinery.com/shop

2016 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

A vintage that flaunts Jordan's hallmark silky-smooth style at an early age. Aromas of black cherries wrapped in a spice box of nutmeg, clove and allspice jump from the glass. The palate is filled with flavors of black currants, plum and cedar that lead seamlessly to soft, tannins and black cherry notes. A medley of dark fruit notes linger on the long finish. The 2016's combination of elegance and intensity make it a fitting vintage to celebrate 40 years of Jordan Cabernet Sauvignon. Enjoy now after decanting for 30 minutes or cellar through 2035.

\$58 (750mL bottle)
jordanwinery.com/shop



2014 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

A structured vintage that is built for aging in magnum. Lovely perfume of ripe black cherries and vanilla bean seamlessly mingles with a hint of slate often found in fine Bordeaux. Blueberry and black cherry flavors fill the palate, laced with broad, smooth tannins wrapped in attractive notes of dried tobacco leaf. Silky, tart black cherries, blackberries and cigar box spice linger on the long finish. Enjoy now or cellar through 2042-2047 in magnum. Decant for 60 minutes to elevate aromas and flavors.

\$199 (1.5L bottle)
jordanwinery.com/shop



2019 JORDAN ESTATE EXTRA VIRGIN OLIVE OIL

The comeback kid who defied all odds, 2019 is a dreamy style of extra virgin olive oil that will make the most discerning epicures swoon. After a miniscule harvest of just one ton the previous year, Jordan olive trees returned with a vengeance, yielding a bumper crop of optimally ripe, flavorful fruit. The resulting olive oil is rich, buttery and deliciously versatile in the kitchen. Aromas of lemongrass, butter and walnuts open to a plush palate of butter, cut grass and arugula with just a hint of white pepper to spice the finish.

\$29 (375mL bottle)
jordanwinery.com/shop

Available exclusively at Jordan





NV BRUT JORDAN CUVÉE BY CHAMPAGNE AR LENOBLE

Celebrating the shared values of Jordan in California and AR Lenoble in France, the Jordan Cuvée by Champagne AR Lenoble is a vibrant Champagne with elegant aromas of apple, pear and brioche and a creamy, yet crisp palate. Made from some of the finest *grand cru* chardonnay, *premier cru* pinot noir and pinot meunier grapes found in Champagne, this rare blend is comprised of 40 percent reserve wines, some aged in magnum, with four years of extended aging on the lees, ensuring a brut Champagne full of elegance and character.

\$49 (750mL bottle)
jordanwinery.com/shop

Available exclusively at Jordan
Ships only to California addresses

Other INDULGENCES

JORDAN CHEF'S RESERVE CAVIAR BY TSAR NICOULAI

Hand-crafted and farm-raised in Northern California, this California white sturgeon caviar combines Tsar Nicoulai's sustainable methods of high-quality farming and curing with a special salt blend created by Jordan Executive Chef Todd Knoll. The result is a rich, elegant caviar that pairs beautifully with Jordan Chardonnay and Cabernet Sauvignon, and of course, Champagne. Enjoy this caviar during a Champagne & Caviar Tasting at Jordan or create your own pairing at home.

\$135 (1 ounce)
jordanwinery.com/shop

Available exclusively at Jordan
Includes priority overnight shipping





TRAVEL

LUXE LOYALTY

THE ULTIMATE REWARDS PROGRAM LETS MEMBERS REAP
THE BENEFITS OF A WINE COUNTRY LIFESTYLE AT JORDAN

Move over traditional wine clubs. Launched in 2008, the Jordan Estate Rewards loyalty program allows members to immerse themselves in Wine Country's food-focused way of life with exclusive food and wine experiences at the Jordan Estate in Healdsburg, California. For all purchases made in person, by phone or online, members earn three points per dollar to redeem toward tastings, dinner parties and more. Unlike a wine club, there are no annual shipments, and points never expire.



Since Jordan Estate Rewards was founded, more than 2,500 members have redeemed special rewards. Three different membership levels and three types of rewards offer an array of epicurean experiences to tempt discerning palates, including private tables for hors d'oeuvres, lunches and dinners in the dining room, dinner parties with multi-course wine pairings and overnight stays in Jordan's luxurious suites. The price of each reward is based on membership level. The higher the level, the fewer the points and dollars required to redeem a reward. Membership is complimentary and automatic when you join the Jordan mailing list.

SILVER

Members gain access to experiences that cannot be purchased by the public, such as private tables for seated food and wine pairings, including Champagne & Caviar, Wine & Charcuterie Tasting and Wine Tasting with Hors d'Oeuvres, as well as Harvest Lunches and preferred pricing on select culinary events. Silver members simply pay an introductory redemption fee and use points to redeem a reward.

Rewards begin at \$60 per person plus 1,800 points.

GOLD

In addition to private tables for seated food and wine pairings and Harvest Lunches, Gold members gain access to many different experiences not available to Silver members or the public, such as overnight stays in Jordan's luxury accommodations, private tables for casual and formal meals, as well as lower prices on all culinary events. Gold members pay a preferred redemption fee plus fewer points to redeem a reward.

Rewards begin at \$45 per person plus 1,500 points.

PLATINUM

The most loyal members receive the ultimate benefits with access to all rewards for the lowest price and the fewest points. Choose from private tables for seated food and wine pairings, casual lunches and formal meals, Harvest Lunches, preferred pricing on culinary events, including Valentine's Dinner and Spring Dinner with the Winemakers, as well as the ultimate getaway: luxurious winery lodging at the Jordan Estate.

Rewards begin at \$30 per person plus 1,200 points.



HOW IT WORKS

When you join Jordan Estate Rewards, for every dollar you spend at Jordan, you'll earn points to redeem for exclusive experiences at Jordan Estate. Once your purchases total \$500, you will become a Silver level member. Special offers are announced throughout the year in our monthly e-newsletter and private VIP Facebook group. Learn more about member benefits and rewards redemptions at jordanwinery.com/rewards/faq.

ALREADY A MEMBER?

See available rewards by accessing your member account online at jordanwinery.com/rewards/#login.

NOT A MEMBER?

Join our loyalty program today and receive 3,000 bonus points at jordanwinery.com/rewards/join.





PRIVATE TABLES

Indulge in memorable culinary experiences at your private table, from hors d'oeuvres paired with special wines to casual lunches on our terrace and multi-course meals with wine pairings in our elegant dining room.

WINE TASTING WITH HORS D'OEUVRES
Silver: \$60 + 1,800 points
Gold: \$45 + 1,500 points
Platinum: \$30 + 1,200 points

WINE & CHARCUTERIE TASTING
Silver: \$60 + 1,800 points
Gold: \$45 + 1,500 points
Platinum: \$30 + 1,200 points

CHAMPAGNE & CAVIAR TASTING *
Silver: \$75 + 1,800 points
Gold: \$60 + 1,500 points
Platinum: \$50 + 1,200 points

WINE & CHARCUTERIE LUNCH
Silver: n/a
Gold: \$75 + 2,000 points
Platinum: \$60 + 1,000 points

CASUAL WINE COUNTRY LUNCH
Silver: n/a
Gold: \$100 + 2,000 points
Platinum: \$75 + 1,000 points

FORMAL LAVISH LUNCHEON
Silver: n/a
Gold: \$150 + 2,000 points
Platinum: \$125 + 1,000 points

A DECADENT DINNER
Silver: n/a
Gold: \$225 + 3,000 points
Platinum: \$200 + 2,000 points

CULINARY EVENTS

Enjoy convivial company with fellow wine lovers during family-style lunches and spectacular dinner parties hosted in our dining room or at one of our outdoor venues.

HARVEST LUNCHESES
Silver: \$60 + 1,800 points
Gold: \$45 + 1,500 points
Platinum: \$30 + 1,200 points

BOUNTY OF SONOMA COUNTY DINNER
Silver: \$150 + 3,000 points
Gold: \$125 + 3,000 points
Platinum: \$100 + 2,000 points

FARM-TO-TABLE INTERACTIVE COOKING LUNCHEON
Silver: \$150 + 3,000 points
Gold: \$125 + 3,000 points
Platinum: \$100 + 2,000 points

BIG BOTTLE DINNER PARTY
Silver: \$250 + 3,000 points
Gold: \$225 + 3,000 points
Platinum: \$200 + 2,000 points

SPRING WINEMAKERS DINNER
Silver: \$250 + 3,000 points
Gold: \$225 + 3,000 points
Platinum: \$200 + 2,000 points

SUMMER DINNER OF THE DECADES
Silver: \$250 + 3,000 points
Gold: \$225 + 3,000 points
Platinum: \$200 + 2,000 points

VALENTINE'S DINNER
Silver: n/a
Gold: \$225 + 3,000 points
Platinum: \$200 + 2,000 points



Photo by Jose Manuel Alorda

OVERNIGHT STAYS

Experience the height of Jordan hospitality with lodging in one of our opulent guest accommodations. Your stay includes a wine tasting, access to walk the grounds, complimentary roundtrip transportation to Healdsburg for dinner and in-room continental breakfast prepared by our chef. Overnight stays have two price tiers: Off-Season Stays (November-July) and Harvest Stays (August-September-October).

A NIGHT AT THE ESTATE **
Silver: n/a
Gold: \$150 + 5,000 points (*Off-Season Stays*)
\$150 + 10,000 points (*Harvest Stays*)
Platinum: \$100 + 5,000 points (*Off-Season Stays*)
\$100 + 10,000 points (*Harvest Stays*)

*Also offered as an addition to any private meal or overnight stay. ** Private meals in the Jordan dining room or at select restaurants may be added. All prices and points are per person. All rewards and pricing subject to change without notice.

JOIN THE PARTY

Jordan wines are showcased at many events across the country year-round. Our website is continuously updated with the latest winery and regional events. For the current list, please visit jordanwinery.com/events.



Healdsburg High Tea
in the Jordan Dining Room
January 24, 2020

Valentine's Dinner
at Jordan
February 14, 2020

South Beach
Wine & Food Festival
February 19-23, 2020

Spring Vineyard Hikes
at Jordan
April 17 & 18, 2020

New Release Tasting
at Jordan
May 2, 2020

Spring Vineyard Hikes
at Jordan
May 15 & 16, 2020

Spring Dinner
with the Winemakers
at Jordan
May 30, 2020

Experience
Alexander Valley
June 27 & 28, 2020

Summer Dinner
of the Decades at Jordan
July 18, 2020

Picnic Day
at Jordan
July 24 & 25, 2020

Bounty of Sonoma County
Dinner at Jordan
August 15, 2020

Picnic Day
at Jordan
August 29 & 30, 2020

Harvest Lunches
at Jordan
September 14 – October 9, 2020

Farm-to-Table Interactive Cooking
Luncheon
September 19 & 26; October 3, 2020

Fall Vineyard Hikes
at Jordan
October 15 & 16, 2020

Big Bottle Dinner Party
at Jordan
November 13, 2020

San Diego Bay
Wine + Food Festival
November 8-15, 2020

Christmas
at Jordan
December 5, 2020



FIVE WAYS TO TASTE

There's no tasting room at Jordan, and the staff uses that to its advantage, hosting guests by appointment for seated food and wine pairings in secluded alcoves at the winery and around the 1,200-acre Jordan Estate. Here's a look at the five ways you can swirl, sip and nosh at Jordan at regularly scheduled times with convenient online booking.



LIBRARY TASTING

\$35 per guest, 1 hour
Mon-Sun: 10:00 AM, 2:00 PM
(Closed Sundays December through March)

Discover the grandeur of the winery chateau with a seated tasting in a private cellar room. The Jordan history and winemaking philosophy come to life through an intimate tasting of current release chardonnay and cabernet sauvignon complemented by an hors d'oeuvre pairing from the Jordan chef. You'll also be treated to a special selection of an older vintage cabernet sauvignon and Jordan Estate Extra Virgin Olive Oil, paired with artisan cheeses.

WINERY TOUR & LIBRARY TASTING

\$45 per guest, 1.5 hours
Mon-Sun: 11:00 AM
(Closed Sundays December through March)

Experience the architectural splendor of Jordan's iconic winery chateau. Walk the cobblestone terrace overlooking the estate garden and vineyards and pass towering oak tanks before a seated tasting in Jordan's private cellar room. Along your guided journey, you'll sample Jordan's latest chardonnay and cabernet sauvignon with hors d'oeuvre pairings by the chef. Also includes an older vintage cabernet sauvignon, Jordan Estate Extra Virgin Olive Oil and artisan cheeses.



All Tours & Tastings include seated tastings with seasonal food and wine pairings. Prices are subject to California sales tax and may change without notice.



ESTATE TOUR & TASTING

\$125 per guest, 3 hours
Thurs-Mon: 9:45 AM
(Weather permitting, May through October)

Journey beyond the walls of the winery chateau for a guided tour of Jordan's breathtaking vineyards, vistas, chef's garden and more. You'll ride in style to remote destinations where you'll explore wine and food in the countryside, enjoying tastings of current release chardonnay and cabernet sauvignon, special vintage selections, Jordan Estate Extra Virgin Olive Oil and an array of delicacies from our chef. Rated as one of *USA Today's* "Top 10 Best Winery Tours in America" in 2019.

CHATEAU BLOCK CABERNET SAUVIGNON TASTING EXPERIENCE

\$75 per guest, 1.5 hours
Thurs-Sun: 10:30 AM
(Weather permitting, May through October)

Taste silky Alexander Valley cabernet sauvignons on a hilltop. Enjoy sips of chardonnay before walking to the winery's newest vineyard across from the storied chateau. Under the shade of an old oak tree, you'll discover the distinct soils and topography that make Alexander Valley such an incredible place to grow world-class cabernet sauvignon. Your guided tasting includes three vintages of Jordan Cabernet Sauvignon spanning a decade paired with local salumi from Journeyman Meat Co.



HOLIDAY TOUR & TASTING

\$70 per guest, 1.5 hours
Weekdays: 2:00 PM
(Set dates between Thanksgiving and Christmas)

Experience a festive food and wine pairing that begins with a tasting of Jordan Cuvée by Champagne AR Lenoble, paired with an hors d'oeuvre featuring the Jordan Chef's Reserve Caviar. After a walking tour among the oak tanks, you'll enjoy a seated tasting in a holiday-decked enclave, featuring current release wines, a library vintage, an hors d'oeuvre pairing, olive oil tasting, artisan cheeses, freshly baked cookies and homemade ganache TCHO hot cocoa.

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AN ENDURING WELCOME

LIVING SUCCULENT WREATHS BRING NATURE TO YOUR DOOR
FOR MONTHS WITH MINIMAL NURTURE

By Nitsa Knoll

Wreaths are a beautiful way to decorate your home not only for the holidays, but all year long. Starting with a base of natural moss, you can create wreaths for every season using leaves, flowers and other gifts foraged from nature. I especially love making them with succulents, because their fleshy leaves retain water, allowing them to live and thrive for months. The entire wreath-making process typically takes less than 30 minutes, costs less than \$40 and provides months of natural beauty for your front door during warm summer months. Succulents are dormant in winter and susceptible to frost, so if you live in an area with freezing temperatures, you'll need to bring the succulents indoors when the weather turns.

SELECT SUCCULENTS

Succulents are widely available in local nurseries or from online purveyors on Etsy and Amazon. I typically order a mixed variety (they run about \$60 for 40 live plants), which gives me a range of interesting shapes and sizes to work with. You'll need 20 or so plants to make a wreath, depending on their size and the diameter of the frame.

There are many types of succulents to choose from, but some are better than others for making wreaths. Sempervivums, also called "hens and chicks," are ideal because they have thick, sturdy leaves and can tolerate both heat and cold. Echeverias have softer leaves than Sempervivums and sometimes resemble tiny cabbages; many varieties have vibrantly colored leaves. The only succulents I don't recommend are sedums with trailing or hanging parts, because they can be delicate and difficult to work with.

PREPARE THE BASE

Begin by soaking sphagnum moss in water until it's thoroughly saturated. Massage it with your fingers to make the moss more flexible, then lay a generous amount on top of your base. Wrap green floral wire around everything to keep it in place. (If you're using a store-bought living base, skip this step and simply soak the entire thing in water until it's saturated. See the sidebar for information about base options.)

ATTACH THE PLANTS

To secure succulents to the base, poke a hole in the moss with your finger for each one, then place the

succulent (roots and all) into the gap as if you are planting it in soil. Use metal greening pins to fasten them to the base, then carefully wrap them with floral wire to make sure they are secure. Cluster the plants closely together, alternating different shapes, sizes and colors to create a pleasing, natural look. As the succulents continue to grow a root system, they will better attach themselves to the base.

APPLY FINISHING TOUCHES

If you have access to some pretty decorative moss, like the pale green usnea that grows on the Jordan Winery trees, tuck some of it into the wreath to give it a more rustic, natural appeal. The moss also helps prop up the succulents and holds them in place. Use greening pins to secure any loose pieces, then wrap the wreath in floral wire to make sure everything stays put. When you're finished, gently hose off the wreath to remove any soil or debris, and let it dry outside before hanging.

CARE AND MAINTENANCE

When your wreath begins feeling a little dry, take it outside and submerge it in water for a few seconds, then let it dry. This should give it enough moisture for another month. If it's cared for properly, your wreath should last up to a year. Because it's a living thing, the succulents in the arrangement will continue to grow and have "babies." If the wreath becomes too crowded, you can always deconstruct it and create a second one using the extra plants. For a cooler climate or during winter months, bring succulents indoors to avoid frost or heavy moisture, and place them in a location with natural light. Replant outdoors in the spring.

ELEMENTS OF A LIVING WREATH

Purchase a sphagnum moss wreath base, or make your own using a wire frame, moss and small tree branches. For a video tutorial, search "moss wreath" on winecountrytable.com.

CHATEAU BOUTIQUE

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|---|--|--|
| 1 2012 Cabernet Sauvignon
3L
\$800 | 7 2016 Cabernet Sauvignon
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\$63 | 13 Stoneware
Colander
\$22 |
| 2 2010 Cabernet Sauvignon
6L
\$1600 | 8 2018 Chardonnay
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\$40 | 14 Jordan
Champagne Saber
\$170 |
| 3 2014 Cabernet Sauvignon
1.5L
\$199 | 9 2016 Cabernet & Riedel
Glasses in Gift Box
\$100 | 15 Jordan
Etched Cheese Board
\$55 |
| 4 2016 Cabernet & 2018
Chardonnay in Wood Box
\$289 (6 bottles) | 10 Brass
Watering Can
\$29 | 16 Jordan
Estate Bottle Stopper
\$45 |
| 5 2016 Cabernet & 2018
Chardonnay in Wood Box
\$99 (2 bottles) | 11 Brass
Plant Mister
\$24 | 17 Riedel
O Decanter
\$175 |
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INVESTING *in* EDUCATION

WHEN KIDS CAN'T READ, THEY CAN'T SUCCEED

By Matt Villano

This is the phrase most elementary educators use to explain research that proves the link between early childhood literacy and academic performance later in life. It's also why the John Jordan Foundation (JJF), started by Jordan Winery's CEO in 2012, is proud to support Schools of Hope, an important initiative run by the United Way of the Wine Country.

The program started back in 2010 to help children build critical reading skills between kindergarten and third grade, and the JJF has sponsored it for the last seven years. In 2018 alone, the foundation donated more than \$20,000 to support 27 participating schools in Sonoma County.



According to Jennifer O'Donnell, executive vice president of the United Way of the Wine Country, increasing third grade reading proficiency is a core goal of the initiative since it is a strong predictor of so many successes later in life. O'Donnell notes that children not proficient in reading by the end of third grade are four times less likely to graduate by age 19, and that low early reading proficiency correlates to higher incarceration rates.

"This is a real problem we're trying to address," she says, adding that the overarching goal for this school year is to raise third grade reading proficiency to at least 90 percent. "So much is tied to reading proficiency, it's a no-brainer to focus on [improving it]."

"Schools of Hope is a powerful upstream way to encourage and build literacy in the elementary schools," says JJF Executive Director Lisa Wittke Schaffner.

Here's how the initiative works. First, United Way of the Wine Country recruits, trains and places community volunteers in elementary schools—at last count, there were 35 schools in Sonoma, Mendocino and Lake counties overall. These tutors work one-on-one with students during the school day to supplement the work the kids are doing in the classroom. In some cases, this might mean sight-reading. In other cases, it means working on phonics.

For Schaffner, who has volunteered at several different schools across Sonoma County, the experience has helped students unlock new levels of learning, as well as deeper connections. All told, the program will serve more than 525 students across three counties this school year.

So far, the initiative has yielded positive results. An evaluation by Sonoma State University in 2014 found that first- and second-grade students who received tutoring through the Schools of Hope program showed reading proficiency growth between 28 and 50 percent higher than students who attended schools that did not participate. Subsequent evaluations have shown similarly encouraging data.

Educators are certainly grateful for this hands-on initiative. Candice Eberly, reading intervention program assistant at the J.X. Wilson Elementary School in Santa Rosa, says the program has empowered students to achieve both higher reading comprehension scores and more confidence while reading.

"There is a bond that is created when you share the love of reading with a child," says Eberly. "Schools of Hope is a wonderful gift to our school."

Matt Villano is a freelance writer and editor in Healdsburg. Read more about him at whalehead.com.

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