

ESTATE TALES

JORDAN VINEYARD & WINERY

VOLUME 4 ✱ 2008

Jordan[®]

JordanWinery.com

Founder's Corner



The outdoors is one of my lifelong passions. As a boy growing up in the Midwest, I was either hunting or fishing or taking hikes through the woods every chance I got. I cherish the days when I later took my son, John, fishing with me, which instilled in him my deep reverence for the living waters, majestic trees and stillness of the great outdoors. The love we share for nature's beauty and bounty has everything to do with our winemaking here at Jordan. There is no more grateful or poetic a tribute to nature than a carefully crafted fine wine.

The challenge of growing grapes demands the utmost commitment to a winery's natural surroundings. At Jordan, that has always been a part of our guiding philosophy. It's why now we've begun a grand effort to do even more to care for our environment so it remains vital and healthy for years to come. This project spells dramatic change for how we work. It means an even deeper commitment and investment in our vineyard. And I'm proud of John and his team for the remarkable strides they've already made, which you will read about in *Estate Tales*.

For 35 years we have worked hard to make great wines in a classic style. Our passion will continue to guide us, to take great care in everything that we do—in the cellar, in the vineyard and on this earth. Because at Jordan, no goals are more important than ensuring the natural balance surrounding us and our ability to craft excellent wine.

Cheers,

Tom Jordan

Welcome Back to the Estate

Wine has been a central part of the tradition of hospitality since before human history began. For thousands of years wine has been a symbol of generosity and a delightful way to make guests feel welcome. At Jordan, we are committed to continuing these traditions and, in fact, take as much pride in our hospitality as we do in our wines.

With this, the fourth volume of *Estate Tales*, Jordan Vineyard & Winery proudly opens its doors to reveal what makes being a guest at our winery so unique and special. Consider it our toast to the ageless combination of wine and welcome.

The stories inside spotlight the people and practices that define the Jordan approach not only to winemaking, but hospitality, too. In these pages we share with you the fine dining, expert service and luxurious accommodations of our estate. And, of course, we highlight the tastings, tours and events that draw hundreds of wine lovers to visit Jordan each year.

In "Forging a Gourmet Tradition," Jordan's executive chef, Todd Knoll, offers his thoughts on building a pairing menu, from ideas for playing flavors off one another, to his avowed commitment to use fresh, local ingredients.

One of the most significant developments underway at Jordan is our initiative toward greener viticulture and sustainable growing practices. In reality, we are guests on this property ourselves, and we try hard to be good stewards of this land. We continually pursue the purest flavors and clearest notes in our wines, and strive to use only the

most natural, modern and environmentally conscious techniques available to harvest grapes, make wine and maintain the estate. We strongly believe in the philosophy of *terroir*—how the land adds its characteristics to the fruit it bears. The care we take maintaining our vines is the same care we take on the entire property, making Jordan Winery among the most beautiful and pleasing destinations in the Alexander Valley. Please turn to "Stewards of the Earth" for more on our approach to maintaining this magical place we call home.

In "Reading Between the Vines," our vineyard manager, Dana Grande, offers her perspective on what it means to grow grapes in the Alexander Valley Appellation. The region is a recognized American Viticultural Area, or AVA, due to its distinctive natural features and the quality of the wines that are produced from its grapes. Dana knows our vineyard intimately, and she describes how the unique characteristics of the Alexander Valley influence the wines we make.

We also welcome a new member to the Jordan staff. This past October, renowned wine expert Andria Herron brought her cultivated approach to wine education and service to Jordan as our sommelier and wine educator. Profiled in "Curating the Collection," Andria brings knowledge and wine service expertise that add an enlightening influence to our estate's dining and tasting experience.

As always, we introduce our newest releases. This year, the 2004 vintage Cabernet Sauvignon, the 2006 Chardonnay and our 2007 Extra Virgin Olive Oil all make their debuts. In "Current Releases," our dedicated winemaker, Rob Davis, and assistant winemaker, Ronald du Preez, offer wonderful insights into both wines, while Chef Todd Knoll offers his seasoned take on our new olive oil.

We hope that in these pages we've conveyed a sense of our philosophy here at Jordan. My father and I have always thought of wine as something that brings people together, that makes a special meal even more memorable, while also speaking for the earth and sharing the love and passion of its winemakers. With *Estate Tales*, we hope that we have shared a little of this vision and passion with you.

Enjoy,

John Jordan



Forging a Gourmet

Tradition

By Jordan Executive
Chef Todd Knoll



Developing menus at the Jordan estate is always a joy, as I am able to draw inspiration from the local flavors and culinary renaissance of Northern California as well as the distinctive flavors and character of our wines. Our philosophy is to present flavors cleanly—neither overshadowing the wine nor the food itself—so all the subtleties are left to sing in concert.

We often begin meals at Jordan with an *amuse bouche*, a small bite to awaken the palate, followed by a first course that pairs with our Chardonnay. With such bright acidity, the Chardonnay is a chef's dream. Our winemaker, Rob Davis, has done an incredible job allowing the Russian River

fruit to express itself. Whether the vintage is showing off Fuji apples and lemon zest, or kiwi and lime, the Jordan Chardonnay is always a delight for me.

To complement it, we often create delicate Asian preparations for first courses—lighter proteins like fish mixed with vegetables. I lived in Hawaii and trained in eastern cuisine, and I encourage those influences in my food—but always with a light hand. For a fresh spring menu, we'll take Hawaiian onaga, a delicious, soft, moist, pink-fleshed fish which arrives fresh to the winery, and create a Peruvian *tiradito* topped with fava flowers and pea tendrils from the Jordan garden. Unlike a

ceviche, which employs mostly citrus flavors, the fish is dressed with a light sauce made from our olive oil, spotlighting the Chardonnay.

The Jordan Cabernet Sauvignon is another pleasure. Beautiful and well balanced, it's consistently fruit-forward but with great structure every year. Its companion in the second course might be a grilled lamb or a braised meat dish, which offers a balance to the sweetness of the fruit. But the Cabernet is versatile; it also pairs well with poultry like a nicely spiced squab.

We sometimes use local apples and pears in a decadent soufflé dish to pair on special occasions with Jordan's remarkable Rivière Russe dessert wine, produced in the 1980s. Its silky texture makes for a great combination with the soufflé's richness.

As in the winery, in the Jordan kitchen we value the concept of *terroir*—the importance of place, of local flavors. The estate has two gardens, which I utilize in deciding what food to prepare. We believe in being stewards of the land to ensure that the fruits and vegetables that come from this property are of the highest quality—just one more example of the Jordan philosophy in action.

Curating the Collection

THE EXPERT STEWARDSHIP OF JORDAN'S SOMMELIER, ANDRIA HERRON

After years of opening restaurants in Las Vegas alongside several crowned heads of the culinary world, Andria Herron was ready to plant some roots in a less neon environment. "My first choice was Sonoma," says Andria, a Western Culinary Institute alum turned certified sommelier. "Sonoma has such a wonderful focus on the whole picture: the food, the landscape, the farm and the history behind it. There's a real magic to the area. And I prefer the lifestyle here."

She also favors the region's range of fine wines. "Sonoma is so diverse. You've got the fabulous Cabernet of Alexander Valley, while the Russian River is renowned for Chardonnay and Pinot. I'm drawn to the quality and styles of those wines." Since becoming Jordan's sommelier and wine educator in October 2007, Andria has relished her new post as the estate's resident wine-service expert.

"It's wonderful, and I'm loving it," she enthuses. "The nicest part about working for Jordan is that we continually improve wine education at every level—for the consumer, the trade and even the winery staff."

In addition to developing more in-depth tours and tastings for the winery's guests, Andria is bringing her impeccable sommelier experience to the dining room. (Among her employers in Las Vegas was Michelin star winner Alain Ducasse.) "With my background in fine dining, John Jordan has asked me to ensure we continue to provide a level of wine service that you might find at America's finest restaurants. That means we should constantly anticipate the next step, rather than merely being reactive to the customer," she says.

Perhaps Andria's most delicious duty is to review every past vintage of Jordan wine and write retrospective tasting notes—



evaluations of the wines in the Library that revisit them as they age. These notes will be presented on Jordan's website, alongside the original vintage notes. The retrospective tasting notes offer Jordan wine lovers some insight into the prized bottles resting in their home cellars, but they also enrich the Jordan tapestry. This is a winery that crafts wines that provide great enjoyment when they are young, and continue to offer development, elegance and complexity as they age.

Soon Jordan's website will feature a new blog detailing Andria's thoughts on the Jordan experience.

Classical Notes

REFLECTIONS FROM ROB DAVIS, WINEMAKER

After 31 vintages, one might be tempted to think that the production team at Jordan has refined the art of winemaking to a formula. Certainly, experience helps us solve some of the challenges that come with each vintage. But at Jordan, we treat each year's fruit like a brand new baby—unique, with its own needs and characteristics. Each year invites us to consider new techniques, methods and winemaking decisions that can influence the way we make our wine.

But as much as we may be tempted by the allure of the "new and improved"—say, increasing the sheer power and muscularity of our Cabernet—we believe more strongly in the timeless quality of our 2,000-year-old craft and remain true to our philosophy. The concepts of balance, elegance and finesse continue to define our wine.

Current trends in winemaking often focus less on varietal intensity than on textural qualities, marked by higher degrees of tannin, alcohol and oak. These styles of wines tend to compete well in huge blind tastings among a large range of wines and battered palates. And the competition has certainly exploded. At Jordan's inception in 1976, there were 300 wineries in California; there are now more than 3,000.

From these tastings, one might draw the conclusion that "bigger" is, in fact, better. But at Jordan we feel differently. We work hard to make wines that have intense aroma, bouquet and elegant acidity. We want wines with soft, round tannins and mouthfeel, providing a balance of flavors that matches rather than competes with the character of many foods. We want your palate to be seduced rather than overwhelmed. As our assistant winemaker, Ronald du Preez, often observes, "A touch of a woman's perfume draws a man near. But too much, and the man is repelled."

A wine of elegance, complexity and subtlety can work its charms on even the most stoic of oenophiles. And isn't that what wine is all about—rapture, pleasure, poetry? In our case, we don't recite the poetry; we invite you to drink it. Better yet, we invite you to pair it with a lovely meal in the company of dear friends. Cheers!



Reading Between the Vines

VINEYARD MANAGER DANA GRANDE DISCUSSES THE ALEXANDER VALLEY APPELLATION'S IMPACT ON THE WINE



Considering its size, the Alexander Valley is an astoundingly diverse environment. Shady hillsides dotted with oak rise above sun-drenched flats carpeted in mustard flower, as willow groves hug the winding banks of the river and creeks. The more arid, gravelly land to the north offers a completely different micro-climate from the southern end of the valley, which remains shrouded in coastal mist most mornings. Yet despite such diversity, the wines of this region—a 22-mile stretch, ranging from two to seven miles wide—share a surprising array of characteristics.

The entire valley makes up a single American Viticultural Area, or AVA, a grape-growing region designated by the government as sharing significant influential properties. And while Alexander Valley wines do gather well-rounded flavors from the valley's various influences, the temper of the appellation always manages to shine through. "There's a real commonality here, especially for Cabernet Sauvignon," observes Dana Grande, vineyard manager at the Jordan Winery. "It's always a fruit-forward wine with a hint of spice and layered complexity. Regardless of other factors—winemaking influences, time in oak—the wine retains the character of the appellation. This commonality is what makes the AVA distinctive."

The uniqueness of Alexander Valley wine and the strength of its personality are what drew Dana here in the first place. She developed her skills as a viticulturist in the field rather than the university laboratory. Closely mentored by accomplished winegrowers, Dana quickly developed an expert's eye for the minute details of vine growth and pest detection. "That's

something that I think has made me better at what I do," Dana notes. "My approach has always been completely open to what the vines are actually doing and what they actually look like, not what a book tells me they should be doing or should look like."

When she brought this dynamic and experimental attitude to Jordan as viticulturist in 1999, Dana happily found herself among like-minded winegrowers. "We all take a tremendous amount of pride in what we do here," Dana explains. "We're all working toward the same end result, which is to make and promote the best possible wine. At Jordan, I have always been impressed with the level of commitment from everyone."

As Dana distinguished herself at Jordan—becoming vineyard manager in 2007—she has maintained a deep involvement in the everyday work of the vineyard, which she views as integral to successful management. "I'm running a lot of projects now that will have far-reaching and long-lasting effects on the vineyard and our wine. That's very rewarding, but I need to walk the vines, too. That's really how I keep myself informed."

Dana also stays in tune with the valley as a whole by working with the Alexander Valley Winegrowers, where she recently completed a term as president. The organization brings together valley neighbors and promotes its wines through tastings and tours that feature the AVA's finest products. "Working with them to promote the Alexander Valley has been a good experience for me," Dana reflects. "I always appreciate learning different facets of the industry—it helps me ask more questions, smarter questions."

Dana appreciates the rich and varied experience she's had at Jordan, and recognizes that it is deeply connected to her colleagues here. "I've been lucky enough to have great mentors, and to be surrounded by people who are committed to making the best wine possible. From my vineyard crew to our winemaker, Rob Davis, we all understand and respect the importance of what the vines and the region provide us. Every pair of eyes and hands that tend to the vines makes a tremendous difference." With that in mind, it's easy to see how Jordan's wines develop such character, balance and elegance.

Current Releases

2004 Cabernet Sauvignon, Alexander Valley

The 2004 Jordan Cabernet Sauvignon captures the essence of the vintage. After the initial fermentation of 16 days, the wine spent four weeks in large oak upright tanks for malolactic fermentation. It was then aged in 62 percent French and 38 percent American small oak barrels for 12 months. After a final three months of aging in our oak upright tanks, it was bottled and held for another 18 months prior to its release.

The fruit from our estate hillside vineyards adds concentration and complexity to our Cabernet Sauvignon. A combination of Cabernet Sauvignon (76 percent), Merlot (18 percent), Petit Verdot (4 percent) and Cabernet Franc (2 percent) creates well-integrated flavors, deep color and balance. The bouquet offers distinct notes of cassis, black cherry and cocoa. The aromatic qualities of the Petit Verdot marry well with the soft, alluring flavors of Merlot and complement the masculine tannins of the Cabernet Sauvignon.

The 2004 Cabernet Sauvignon has a rich texture and opulent flavors, complemented by a restrained framework of oak that leads to a lingering finish of violet, earth, smoke and cola. The ideal serving temperature for our Cabernet Sauvignon is between 60 and 65 degrees.

2006 Chardonnay, Russian River Valley

We hand picked these grapes in the cool mornings of the Russian River Valley. The juice was separated from the skins using our Willmes press. Fermentation occurred in small French oak barrels (48 percent new) and the wine was aged *sur lie* for two months to add a creamy texture to the mid-palate. Total time spent in barrel was five months. Partial malolactic fermentation allowed the wine to retain its natural acidity—a hallmark of Russian River Valley fruit. This acidity contributes to the clean and distinctive finish of the wine.

The bouquet offers delicate aromas of Fuji apple, citrus, nutmeg, honey and lightly toasted oak. The wine delivers lively and complex flavors of Asian pear, Key lime and Marcona almond. These refined notes offer a seamless expression of rich, bold flavors with a long, elegant finish. This wine will be delicious upon release and will continue to gain honeyed richness with an additional three to five years of aging. Serve between 55 and 60 degrees to ensure the full flavor development.

2007 Jordan Extra Virgin Olive Oil



The addition of Arbequina to our 2007 estate blend brings the fruit forward and rounds the edges of our racy Italian varietals. Bright and fragrant, this extra virgin olive oil boasts both green and ripe notes, a hint of characteristic bitterness with citrus and mild black pepper in its clean finish.

In 2007 our olives were harvested over a period of three weeks to ensure the best showing of our four varietals. All fruit was milled within 24 hours of being picked, resulting in vibrant and expressive oil.

This perennial award-winning extra virgin olive oil is available exclusively at the Jordan estate.

- 2007 Blend:**
- 50 percent Frantoio
 - 35 percent Lecino
 - 10 percent Arbequina
 - 5 percent Pendolino



Cosmopolitan Flavor

For the world-class chefs and restaurateurs of China and its neighbors, Phyllis Fei is the face of the Jordan Vineyard & Winery. As the winery’s Asia representative, Phyllis purveys Jordan wines to the region’s finest establishments, educating their wine staffs about the winery and its fine wines.

“My clients love to hear about Jordan; how the winery put Sonoma on the winemaking map,” Phyllis explains. “It is a winery focused on making food-friendly wines with heart and passion.” Already a seasoned wine veteran, Phyllis began working for Jordan in 2005 and makes yearly visits to the winery to remain closely acquainted with the property and people who make the wines she feels fortunate to represent.



Jordan’s Phyllis Fei toasts with Scott Chen, general manager of Tian Di, who left his restaurant in Houston, Texas, for Shanghai’s lively gourmet scene.

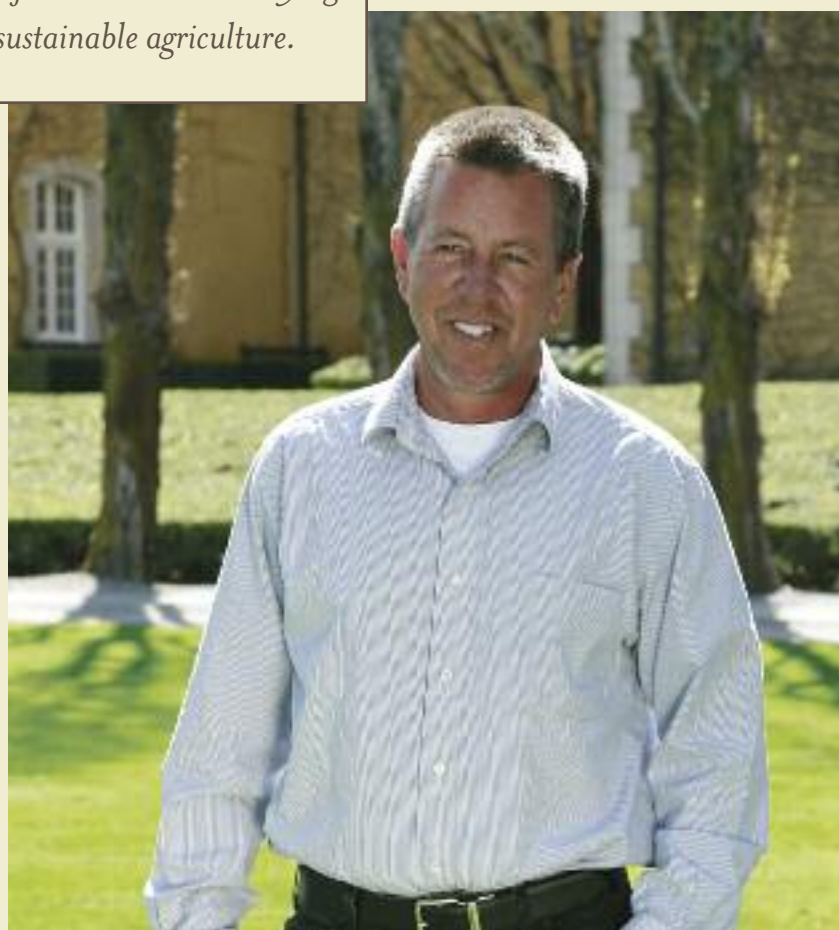
Over the past two years, the demand for Jordan wines in Asia has exploded. “One could say that a perfect storm has gathered in the Asian wine market,” states Phyllis. “China, South Korea, Singapore, Taiwan and Japan all boosted U.S. wine imports in 2007. Hong Kong recently dropped its import tax on wines, and several large Western wine importers plan to hold major auctions there this year. The market buzz is enthusiastic.”

Jordan wines are available in 40 countries worldwide, and in Asia they are increasingly being enjoyed at the most upscale restaurants and at home by private wine collectors and connoisseurs.

Shanghai, where Phyllis is based, is seeing dynamic changes in its wine culture. As more fine dining establishments like Tian Di (see photo) turn up in the city’s chic new restaurant districts, a fresh interest in balanced and elegant California wines continues to gather momentum. Jordan is among those leading the way.



Jordan's stewards of the earth, Dana Grande and Tim Spence, ensure a bountiful harvest while carrying out the winery's goal of sustainable agriculture.



Stewards of the Earth

THE CULTURE OF A SUSTAINABLE VINEYARD

Viewed from the crest of a sweeping hill, the expanse of the Jordan estate is simply dazzling. It's easy to get lost in that pristine splendor, but Dana Grande takes the long view. As Jordan Winery's vineyard manager, she closely studies the landscape and its past to understand how its soils have come to influence Jordan's unique wines. Dana possesses a remarkable knowledge of the estate—at once intimate and encyclopedic—not to mention a profound affection for the place. "Over eons the parent materials here have evolved into the different soils we have today," Dana explains. "The variations in the soil give slightly different nuances to the same grape variety. My job involves being attuned to these forces. I respect them and feel a personal responsibility to make sure that Jordan's relationship with the land is healthy and positive."

Touring Jordan's vineyard grounds with Tim Spence, the winery's facilities manager, Dana reviews how Jordan's initiative toward sustainable agriculture, business and operations is progressing. Tim and Dana are working together to bring about positive changes that will help ensure the winery's mission far into the future. The foray into the soil may be a bit of a tangent, but one that reveals a strong current running through them and many others at Jordan.

As Tim and Dana have been discovering, their pursuit of a more environmentally conscious approach to their work touches every facet of the winery. For example, they've begun several measures to reduce waste, such as composting and recycling. Everything from grass trimmings, leaves, brush, even food scraps from the Jordan kitchen and dining room, are collected, composted and used in the winery's gardens. "My goal is to get our waste down considerably. I'm going to cut it in half again soon," Tim says later while touring a grove of olive trees.

Tim and Dana are especially proud of the drop in water use at the winery, thanks to both lowered consumption and effective reuse. Jordan purifies the water that's been used in the winemaking process—for washing out barrels, sterilizing bottles—and then redirects it through the sprinkler system to water lawns, bushes and trees. "It takes down our overall demand from the wells," Dana says. "It goes in for very minimal treatment, because



it's just clean-up water, and then it's used for landscaping. It's a beautiful thing."

In the winemaking facilities, which must be kept cool, Tim replaced the old Freon air conditioning system with a more efficient and environmentally friendly system that uses harmless glycol. "This was a significant investment," Tim notes, adding that he is already seeing energy savings. "It's going to take a long time to recover that investment—but that wasn't our only goal. The main goal was to get rid of the Freon."

Dana sees the upgrades as consistent with the broader Jordan project: "It's an investment, like everything else we do. These vineyards are an investment. We take the fruit into the winery, we process it, we keep it in barrels—again, another investment. We keep the wine for years before releasing it. There is nothing that we do that is for short-term gain, so a commitment to sustainability just makes sense as part of that thought process."

And while some projects may be complex and far-reaching—Tim hopes to switch the winery to solar power one day—others are elegant in their simplicity. On a hilltop bathed in light, Dana scoops up a handful of pomace from past grape harvests now being used as fodder for the newly budding vines. Made up of the skins, stems and seeds left over from pressing the grapes, the pomace is laid out in piles to dry and cook under the sun. A special machine composts the piles, and once it has been baked to a certain temperature—to prevent the seeds from sprouting—the pomace is laid at the base of the grape vines like plant food. "As we move forward," Dana explains, "we will be able to create custom compost blends—recycling our raw materials from the winery and combining it with raw materials from the vineyard to produce a compost that will be tailored to meet each vine's specific needs."

It's difficult to not feel the deep attachment and respect Dana and Tim have for this place and their desire to keep it as pristine, beautiful and healthy as possible. "I'm proud of it," Tim says. "It has a lot of character and it has a lot of elegance." After a day spent seeing the estate through their eyes, it's clear they're aware of a majesty that runs deeper than just brilliant views of sylvan valleys.

Photography this issue by Barbara Bourne and Jamie Elridge



Jordan Products

2004 ALEXANDER VALLEY CABERNET SAUVIGNON | 750mL | \$50.00

The 2004 Cabernet Sauvignon has a rich texture and opulent flavors, complemented by a restrained framework of oak that leads to a lingering finish of violet, earth, smoke and cola.

2006 RUSSIAN RIVER VALLEY CHARDONNAY | 750 mL | \$29.00

The bouquet offers delicate aromas of Fuji apple, citrus, nutmeg, honey and lightly toasted oak. The wine delivers lively and complex flavors of Asian pear, Key lime and Marcona almond. This wine will be delicious upon release and will continue to gain honeyed richness with an additional three to five years of aging.

2002 ALEXANDER VALLEY CABERNET SAUVIGNON | 1.5L | \$180.00

The 2002 Cabernet is very rich in texture with opulent flavors of ripe blackberry, cherry and cassis. This Cabernet has a lingering finish of subtle earth, cigar tobacco, cedar, and a well-integrated and restrained framework of oak.

JORDAN VERTICAL COLLECTION | SIX-PACK | \$440.00

Possessing balance and complexity—hallmarks of Jordan Cabernet Sauvignon—the 2001, 2002 and 2003 vintages display a bouquet of cassis, black cherry, currants and chocolate. Each of these wines marks increased additions of fruit from our hillside vineyards which in part is responsible for their well-integrated depth of color and flavor and mid-palate feel.

2007 EXTRA VIRGIN OLIVE OIL | 375 mL | \$25.00

A bright and fragrant blend of 50 percent Frantoio, 35 percent Lecino, 10 percent Arbequina and 5 percent Pendolino, this oil boasts both green and ripe notes, a hint of characteristic bitterness with citrus and mild black pepper in its clean finish. (Available only at the winery.)

Tours and Tastings

Jordan Vineyard & Winery is located in Northern California's Alexander Valley, five miles northeast of picturesque Healdsburg. Completed in 1976, the architecture and gardens were inspired by 18th Century French chateaux.

Jordan Winery welcomes guests for tours and tastings by appointment on Monday through Saturday all year. Tastings by appointment are also offered on Sundays from May through October. Advance reservations are required. Call (800) 654-1213.

JORDAN WINERY TOUR

11:00 AM by appointment, Monday through Saturday

\$30 per guest

Join us for a tour of our winery and grounds along with tastings of our current release Chardonnay, Cabernet Sauvignon and estate-grown Extra Virgin Olive Oil. You will also sample an older vintage Cabernet Sauvignon selected from our Library. Our chef will prepare "little tastes" to pair with the wines.

JORDAN WINERY LIBRARY TASTING

Call for available times

\$20 per guest

In the comfort of our private Library, enjoy tastings of our current release Chardonnay, Cabernet Sauvignon and estate-grown Extra Virgin Olive Oil paired with artisan cheeses. You will also taste an older vintage Cabernet Sauvignon selected from our Library.

Jordan will be pouring at the following events:

13-15

june

ASPEN FOOD & WINE CLASSIC

Aspen, Colorado (877) 900-9463

26-29

june

TELLURIDE WINE FESTIVAL

Telluride, Colorado (970) 728-3178

4-6

september

SARATOGA WINE & FOOD FESTIVAL

Saratoga Springs, New York (518) 584-9330

24-27

september

SANTA FE WINE & CHILE FIESTA

Santa Fe, New Mexico (505) 438-8060

25-28

september

NEWPORT MANSIONS WINE & FOOD FESTIVAL

Newport, Rhode Island (617) 385-5533

8-9

november

THE ART OF FOOD & WINE

Palm Desert, California (847) 850-1818

Jordan®



Jordan Vineyard & Winery
1474 Alexander Valley Road, Healdsburg, California 95448
www.JordanWinery.com



JORDAN HOSPITALITY



Welcome

At Jordan Vineyard & Winery, we believe that wine country living should represent the pinnacle of hospitality—from extensive tours and tastings to one-of-a-kind luxury guest experiences. Inside, discover our newest tour and tasting programs, and learn about our new Jordan Estate Rewards program—your opportunity to experience the ultimate in wine country living at Jordan firsthand.

Introducing Jordan Estate Rewards



The only thing better than wine country living at Jordan is sharing this lifestyle with our guests—the customers who have enjoyed our Cabernet Sauvignon and Chardonnay year after year. In appreciation, we've developed a set of exclusive guest rewards to feature the experiences we love best.

Even those of us who enjoy life at Jordan every day find ourselves inspired by the many different ways to take pleasure in our estate. A completely new program, Jordan Estate Rewards, offers the full spectrum, including exclusive opportunities to learn more about wine through personalized wine tastings, seminars on decanting, and workshops on pairing wine with food. Other rewards celebrate Jordan as a culinary destination in its own right, with cuisine prepared by our world-class executive chef, Todd Knoll.

Jordan Estate Rewards also allows members full access to the outdoor pleasures of our vineyards and grounds. Guests may select from private vineyard tours, delicious wine country luncheons on the terrace or bass fishing excursions on picturesque Jordan Lake (right).

Our luxury estate accommodations include our guest cottage, Wildwood, and spacious suites all offering privacy and spectacular views of the estate. Representing the ultimate in hospitality, our overnight accommodations include turndown service, the finest linens and artisan chocolates on each pillow—not to mention a concierge to anticipate your every need.



Membership

The Jordan Estate Rewards program is open to everyone. Simply join our mailing list to begin earning points with every purchase, redeemable for private tours, overnight stays at the winery, and unforgettable wine and food experiences. Every dollar you spend at the winery—either in person, by phone or online—earns three points toward these exclusive guest experiences. You may redeem your points immediately or allow them to accumulate for up to three years.

For complete information, including the number of points needed to redeem each reward, visit www.jordanwinery.com or call (800) 654-1213.



TOURS AND TASTINGS

We love introducing guests to our vineyard and winery. Our estate lies tucked in the rolling hills of Alexander Valley, with some of the most stunning vineyard views in wine country. Our wines have set the standard of quality for Cabernet Sauvignon and Chardonnay—and sharing them with guests at our chateau remains our greatest pleasure.

Choose either our Jordan Winery Tour or our Jordan Winery Library Tasting for an up-close-and-personal experience with our estate and our wines. Advance reservations are required; please call (800) 654-1213 to schedule an appointment.

JORDAN WINERY TOUR

11:00 AM by appointment, Monday through Saturday, \$30 per guest

Join us for a tour of our winery and grounds, followed by a tasting that includes our current release Chardonnay and Cabernet Sauvignon, as well as an older vintage Cabernet Sauvignon selected from our Library. You'll also sample our Estate Grown Extra Virgin Olive Oil and "little tastes" specially prepared by our chef to complement the wines. Each tour concludes in our private cellar, open for the first time to visiting guests.

JORDAN WINERY LIBRARY TASTING

Call for available times, \$20 per guest

THE TASTING EXPERIENCE

At Jordan Vineyard & Winery, guests may enjoy tastings of current releases in our newly remodeled tasting room, our stately Library or our secluded cellar (above).

In the comfort and intimacy of our private cellar, enjoy a tasting of our current release Chardonnay and Cabernet Sauvignon, paired with artisan cheeses. You'll also sample a Library vintage Cabernet Sauvignon and listen to an explanation of the effects of decanting.



Jordan Estate Recipes

Created by Executive Chef Todd Knoll



Northern California's culinary innovations go hand-in-hand with the high-quality wine-making that has made the region famous. Todd Knoll, our executive chef, allows the fresh, organically grown produce from our estate to inspire original dishes that pair beautifully with Jordan wines. Try his recipes for Bagna Cauda (a delicious dipping oil) and Onaga Tiradito (Hawaiian Ruby snapper)—both superb with a chilled glass of Jordan Chardonnay.



Bagna Cauda

This delicious dipping oil is a savory invitation at the start of a fine meal. It's wonderful served warm with crudités and freshly baked bread.

- 1 c..... Jordan Extra Virgin Olive Oil
- 8 ea..... Cloves of garlic, minced
- 6 oz..... European style unsalted butter
- 10 ea .. Salt-conserved anchovy fillets, roughly chopped
- 2 T..... Meyer lemon juice
- 2 T..... Aleppo pepper
- 1 T..... Black peppercorns, freshly ground
- 2 t..... Sel gris
- Parsley, chopped

In a heavy-bottomed saucepot sauté garlic in ¼ cup of Jordan Extra Virgin Olive Oil until fragrant. Add the remaining olive oil, butter and anchovy fillets. Gently cook over low heat for 10 minutes until anchovies break and dissolve. Remove from heat and adjust with lemon, pepper and sel gris. Finish with chopped parsley.

Onaga Tiradito

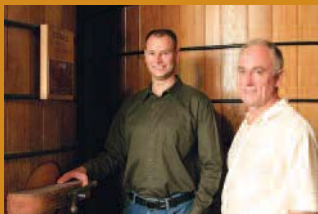
The Hawaiian Ruby snapper, or onaga, is a deep-water fish prized for its delicate flavor—making tiradito an ideal preparation. This Peruvian dish's lightness allows the food-friendly backbone of our Chardonnay to shine alongside this gift of the sea.

- 2 lbs..... Snapper fillet, sliced as thinly as possible
- ¼ c..... Jordan Extra Virgin Olive Oil
- 2 t..... Fermented black beans, finely chopped
- ½ ea..... Habanero chili, seeded, minced
- ¼ bunch.. Italian parsley, finely chopped
- ¼ c..... White corn, blanched, refreshed
- ½ c..... Fava beans, blanched, refreshed, peeled
- 2 ea..... Scallions, finely sliced
- ½ c..... Fresh Key lime juice
- Sea salt to taste

In a saucepan combine black beans and olive oil over low heat, bring to a bare simmer, remove from heat and allow to cool. In a non-reactive bowl combine habanero, parsley, corn, favas and scallions with the black bean-infused olive oil. Arrange five to six slices of the onaga on each plate and chill. Ten minutes prior to serving, lightly season onaga and spoon lime juice over. To finish, spoon salsa over each serving and garnish with pea tendrils or delicate celery leaves.



Faces Around the Winery



Rob Davis and Ronald du Preez

Rob has been Winemaker at Jordan for more than three decades. He works very closely with his Assistant Winemaker, Ronald, to make sure Jordan wines express the estate with elegance and balance.

Dana Grande

Having worked as both Viticulturist and Vineyard Manager at Jordan for nearly 10 years, Dana knows the estate intimately. She recently served as president of the Alexander Valley Winegrowers.



Nitsa Knoll

Nitsa studied at the California Culinary Academy, trained in Barcelona, Spain, and worked in the kitchens of the Ritz Carlton in San Francisco before becoming Hospitality Manager at Jordan. Now she oversees guest services and coordinates all special events—from spring release parties to charming holiday celebrations.



Tim Spence

As Facilities Manager, Tim maintains the winery's infrastructure and pristine landscaping. He also works with Dana Grande to uphold the estate's commitment to environmental consciousness.



Jose Perez

Jose has worked at the winery for nearly a decade. In addition to patrolling the estate as one of Jordan's full-time security officers, Jose also provides shuttle service to and from quaint downtown Healdsburg.

