

ESTATE TALES

JORDAN VINEYARD & WINERY



VOLUME 5 ✨ 2009

Jordan

JordanWinery.com

Founder's Corner



Now, perhaps more than ever, it's important that we all do what we can to help each other out. In these times of economic uncertainty, you'll hear much about a return to core values, everyone pulling his own weight and being a good neighbor. We take great pride in knowing that for 36 years, Jordan has not wavered in its commitment to these basic principles of good stewardship.

An air of change has taken place in wine country, as mass-producing corporate winemakers shift their attention from vineyards to shareholders. Being family-owned, we view decisions through a different lens than publicly traded wineries, focusing on what's most important: the environment, our employees and, of course, our wine. Our attention is focused more on the next quarter century than on the next quarter's profits. That's why we are very conservative with our pricing—even during boom times—because we value you beyond what appears on the bottom line.

We've always been about family here, and it's our policy to treat our employees and our customers as our own. Our dream has always been for all Jordan employees to have high-quality health insurance and make a good living doing work of which they can be proud. To our customers, we strive to offer affordable luxury because, as makers of fine wine, we believe that "more" does mean "merrier." In *Estate Tales*, you will meet some of our family and see how committed we are to making our global community a better place. Consider this as an invitation to join the family. At Jordan, our stewardship begins with welcoming everyone to our table.

Cheers,

Tom Jordan

Welcome Back to the Estate

At Jordan Winery, our work focuses on the earth, our vines and the patient art of winemaking. We take the long view, and are more tuned to the turns of the seasons than to the peaks and valleys of the economy or the spin of the news cycle. Even in the midst of these challenging times, Jordan continues to provide its customers with affordable luxury, bringing pleasure to the broadest number of people possible. Here, winemaking always comes before profit taking, and we will always stick to our values no matter the economic winds or the wine industry trends. We are driven by the ideals we planted into the very soil of this winery more than 35 years ago.

In this fifth volume of *Estate Tales*, we celebrate the importance of those essential basics. We are determined to remain good stewards of the earth. We will always honor our employees and our winemaking traditions. Lastly, we will always make the effort to give back.

These pages will reveal that my parents' core values still ground us and are evident across Jordan's bountiful vines and, indeed, our entire operation. The simplicity of tradition binds the Jordan family together and connects us to the rest of the world. Extravagant pricing and quick winemaking fixes elsewhere never sent our own prices through the roof or caused us to abandon our meticulous practices.

In "A Greener Gourmet," Executive Chef Todd Knoll bestows advice on how to practice sustainability and keep it going long after the organic trend fades. Jordan's gardens are some of our best-aged assets and continue to produce our best-tasting culinary delights. Clearly, sustainability doesn't have to mean sacrificing luxury or taste.



Our attention to the earth does not stop in our gardens. Like Todd, Winemaker Rob Davis recognizes the magic that lies in our raw soil. In "Classical Notes," Rob emphasizes that the focus should always be on the vineyard. With all the technologies available to winemakers nowadays, there is great temptation to manipulate and, consequently, homogenize wine. But Rob and our family have always agreed that wine is a simple thing, and that it is best enjoyed at the table.

In "Reading Between the Vines," we learn just how much you can predict about a wine's future by looking at the vine and the soil beneath it. Viticulturist Brent Young has embraced the sophisticated growing practices of modern vineyard management, allowing him to gather information about our vines and thus, produce finer wines. And since it all comes down to the winemaking, we appreciate Brent's and Rob's efforts to move us forward without abandoning the traditional approach that is Jordan's hallmark.

In "Rolling Out the Barrels," you will see that here at Jordan we also value patience. We will gladly wait until the perfect French oak trees reach maturity before using them to cooper barrels in which we age our wine. And while that may sound a bit extreme, it does make for a great story.

Rob and Assistant Winemaker Ronald du Preez told their own story about those French trees in the oak tank room to dozens of Jordan supporters during our Smile Train fundraiser. Smile Train is the world's leading cleft lip and palate charity. I invite you to learn more about this extraordinary organization and Jordan's work with it in "Smile and the World Smiles with You." Everything glowed that evening, from our beautiful estate to our openhearted and generous employees, who brought all that this vineyard was founded upon to the forefront of the event.

We want to reach as many people as possible with wines that offer genuinely affordable luxury. We hope that our wines become a favorite tradition in your home and on your table. We value our relationship with you, and count your interest in our wines as a wonderful affirmation of our approach to producing them.

John Jordan

A Greener

Gourmet

By Jordan Executive
Chef Todd Knoll



While our estate culinary philosophy has always been one based upon local sourcing and sustainability, 2009 marks a significant move forward in our commitment to the Alexander Valley. In an effort to decrease water usage, we have allowed a portion of our garden to return to native grasses, berries and stonefruit.

We have greatly reduced our farming impact and simultaneously improved the quality of our yields.

We are also in the process of introducing owl and hawk habitats, which, along with our historic oaks, will allow us to police our vineyards and olive groves in the way nature intended. Man enlisted nature's help with sustenance when we first developed agriculture and animal husbandry. So allowing nature a greater role in how we practice sustainable gardening only makes sense.

One of the benefits of our continuing effort to leave an even smaller footprint has been the addition of five new members to the Jordan family: Barney, Clyde, Lil' Bit, Tex and Wheezer. Our West African Pygmy Goats make for the most entertaining and ecologically sound grass management available. They're much quieter than a lawnmower, too.

As a chef, it is truly rewarding to be involved in every step of this most natural process, from the entry point of seasonal garden design, to creating the pleasures of the plate, and then finally to our commitment to give back to the soil. It is a life-affirming cycle, indeed.

A 30-Year Retrospective

The snap of pruning shears breaks the sound of the cold wind that runs across leafless vines. As the last vines are pruned, lustrous green cover crop between the vines gives way to a brilliant yellow carpet of mustard grass. This is one of the most exciting times of the year, when the perfume of spring bloom is followed by the growth of clusters in the vine that promise a bountiful harvest. After harvest, what was only measured by hope is now in cask, bubbling in mirth like a young child. Hues of every color in the rainbow glisten over the valley. Soon autumn foliage slowly fades, as cold nights are warmed by family and friends sharing in a beverage that embodies the hearts of so many involved in its making.

This is the cycle that I have enjoyed for 33 years at Jordan Winery. Much of wine-making is myth; some a matter of fact. But really, the sum of the parts is all magic. The notes provided here on each vintage of Jordan reflect this cycle and how we crafted each year's personality to optimize the aromas, flavors and bouquet. You may have a favorite, but for me, each one has a special quality that conjures up vivid memories and a smile.

In the first week of June, 12 of us tasted every single vintage of Jordan Cabernet Sauvignon since 1976. That's right—30 vintages! We tried to address the concept of "age worthiness." The Roman poet Ovid remarked, "Once the rose is gone, there is nothing left but thorn." But we know the

appreciation of wine is subjective, so please take our notes merely as suggestions. Personally, I share the same philosophy as my mentor, André Tchelistcheff, who observed, "Wine is a simple thing—a marriage of pleasure." Cheers!

—Rob Davis, Winemaker

Thoughts from the winery staff on some of the vintages:

1995- "It makes me think of the hands of a surgeon—strong, well-coordinated, yet delicate," Rob remarked upon its release. Perhaps it was the long growing season that allowed such assertive yet disciplined character to appear in the fruit.

After 14 years, that observation still holds true; this wine displays great balance, black fruits still dominate the nose, and the fruit bouquet expands to a long finish. You may hold until 2012, but this wine is considered to be at its peak, so why hold any longer? Drink now! Just decant for up to 20 minutes.

1999- Starting in late September, Jordan was finally able to harvest from its hillside vineyards for this stunning 1999 blend. Grapes grown in higher elevations produce complex flavors, lower yields and enhanced structure for aging. Though these grapes accounted for only 15 percent of the entire harvest, their intense flavor and depth of color made a significant impact.

Ten years later, it's a lustrous wine full of blackberry, cassis, plum, vanilla and present but subtle tannin. This wine is drinking



so well now that it is hard to say how much better it will get beyond another three to five years. We recommend decanting for 30 minutes and keeping another bottle close by, because it's that good!

2002- The release of the 2002 marked a triumphant return to the Alexander Valley as the primary appellation of grapes for future vintages of Jordan Cabernet Sauvignon. With additions of Merlot and 1 percent each of Petit Verdot and Cabernet Franc, the '02 blend required more cellar-ing than most previously released Jordan vintages. Though the wine was restrained and enigmatic upon release, Rob foresaw its potential—and the 2002 has ascended toward the top of his favorite vintages.

As of June 2009, he has determined this is a wine for the ages: complex, highly extracted black fruits, the essence of Petit Verdot lending color, blueberry notes and a touch of chocolate. With the 2002 hitting its drinking stride in summer 2009, Rob recommends the following: Drink now with 20 to 30 minutes of decanting or hold to peak around 2017.

Classical Notes

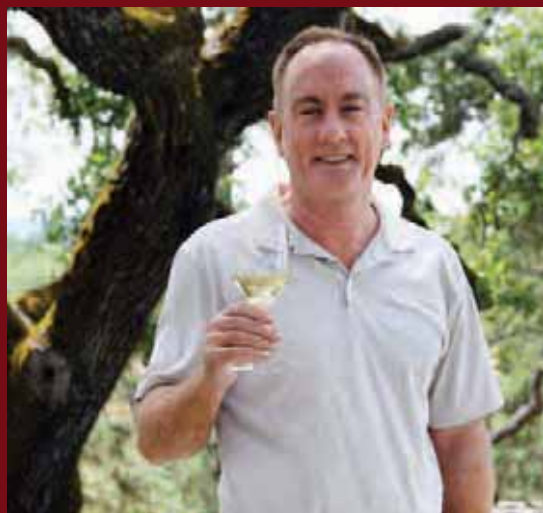
REFLECTIONS FROM ROB DAVIS, WINEMAKER

"Great wines are associated with particular vineyards," Tom Jordan told me in 1976. I agree. When I was a student, one of my enology professors noted that 85 percent of a wine's quality is associated with the origin of its grapes. And yet, some recent winemaking techniques lean heavily toward manipulation in the cellar, a regrettable trend that tends to homogenize wine's character, identity and varietal recognition.

André Tchelistcheff, my mentor and Jordan's Consulting Enologist, embraced new ideas and promoted innovative technology. But despite the range of winemaking technologies available—cultured yeast, micro-oxidation, reverse osmosis, structure and flavor additives, the various uses of oak—André felt the winemaker's attention is best utilized in the vineyard. As noted French wine professor Jacques Poussais concluded 30 years ago, "Great wines are due to four things: the correct pairing of cultivar, climate and soil; and the fourth being the proper husbandry of those three aspects." Ultimately, this is what distinguishes great vineyards and, consequently, separates great and mediocre wines.

I oversaw the winemaking of our Chardonnay in our Alexander Valley vineyards for much of the '80s with little success matching my Burgundy inspirations. It wasn't until we explored the Russian River appellation and changed our fruit sourcing to cool climate sites that we began seeing success. Once we were supplied with great grapes, the heavy-handed use of oak and malolactic fermentation took a back seat to the strength of fruit from well-drained soils in a long, cool growing season. Crisp acidity and alcohol under 14 percent provided a nice content balance to the intense apple aromas and flavors. Our wines helped establish a fresher style for California Chardonnay—one that is delicious, elegant and refreshing.

The resulting wines proved what Tom Jordan observed back in 1976. As I look at the world of Chardonnay today, I see a positive movement in that direction. Matching the right grape, soil and climate, and attending to the grapes' needs daily creates wines with character and individuality. Those wines will make heavy-handed winemaking and stylistic homogenization a short-lived trend.



Reading Between the Vines

VITICULTURIST BRENT YOUNG PROVIDES INSIGHT INTO JORDAN'S PLAN FOR IMPROVING WINES FROM THE GROUND UP



Since the first days of winemaking, vine characteristics have been analyzed to determine the health and well-being of the plant, and ultimately, the quality of the wine its grapes will produce. Modern technology affords winemakers the ability to see deeper still into the vine's complex condition, allowing them to strive for even greater excellence. According to Jordan Winery Viticulturist Brent Young, better methods for gathering information about plant life—from both above and below the ground—lead to more sophisticated growing practices, which in turn produce finer wines.

"The vine and the leaves are very expressive," says Brent. "They'll tell you a lot about what they need." Color, pattern, leaf and fruit size all indicate to the viticulturist how the plant is progressing. "But we're going one step further," he continues, "beyond what you can see. The soil doesn't have as many telltale signs as the vine itself does—but it has plenty of influence over the fruit and the wine that comes from it."

The system Jordan Winery has employed to improve the quality and efficiency of its processes is called soil mapping. "It's a comprehensive soil evaluation that describes your vineyard's distinctive terroir," Brent says, quickly following his definition with a laugh and a version in layman's terms. "It allows us to analyze the soil on our estate on a block-by-block basis. We look at soil nutrients, textures and water-holding capacities, among other things."

With information gathered through resistivity and comprehensive soil analysis, Brent is able to adjust fertilization, irrigation schedules and canopy management to create a program tailored to each area in the vineyard. Irrigation is a particularly high-priority variable in his evaluations. "It's such a precious resource, so we're always looking for ways to increase efficiency when it comes to water use," Brent remarks. One strategy he employs in this effort involves studying distribution uniformity, or DU. This index expresses how evenly water is distributed across the vineyard in the irrigation system. With Brent's initiatives, Jordan Winery hopes to reach a DU percentage in the upper 80s.

While Brent's personal ambition and dedication are certainly at work behind the initiatives, he credits the winery itself for the early success of the ground mapping improvements. "I felt like I was given the keys to the front door when I started here," he says of his return to Jordan, which happened two years ago after Brent's initial post-university internship stint at the winery. "I had the complete support and confidence of my colleagues to make these changes and keep us heading in the right direction." Brent describes his working relationship with Winemaker Rob Davis and Vineyard Manager Dana Grande as truly dynamic. "I hold them in the highest esteem," he says, while describing the cyclical interactions that move from the vineyard to the winepress and back again. "I really believe we are among the top 10 teams in Sonoma County because we all hold so much passion."

It's that passion that carries efforts for quality control throughout the entire process of winemaking. Brent and Dana work hard to deliver the best possible fruit into the hands of the winemakers. "Rob and his team are amazing at what they do, but they can only work with what we give them from the vineyard," Brent observes. "So all this is done to improve the overall quality of Jordan wines." This kind of give and take is present all over the vineyard, from the interactions between members of the winemaking team to the behavior of the vines themselves. It's the subtle message spelled out in the rows of the estate, the pursuit of harmony that is key to making great wine.

Current Releases

2005 Cabernet Sauvignon, Alexander Valley

The lush growing season let us thin the vines early for optimal uniformity. The wine spent 22 days in stainless steel tanks for primary fermentation and extended maceration, then two weeks in oak tanks for malolactic fermentation. 76 percent Cabernet Sauvignon, 19 percent Merlot, 5 percent Petit Verdot; 13.5 percent alcohol.

Aromas: cassis, cherry, cedar, red rose petal, tobacco. **Flavors:** red currant, cherry, blackberry, blueberry, hints of vanilla from oak aging. Round tannins balance and support this medium-bodied wine's ripe fruit. Beautiful in youth and will age gracefully for a decade or more.



2006 Cabernet Sauvignon, Alexander Valley, to be released April 2010

Harvest followed a moderate growing season. Sunny skies lasted the month, though a balmy October rain sped the picking tempo, to avert the increased potential for mold. Before two weeks, the last fruit was crushed; harvest, Nature's greatest party, sadly, was over. The wine spent 22 days in stainless steel tanks for primary fermentation and extended maceration, followed by two weeks in oak tanks for malolactic fermentation. The wine aged six months in large upright oak tanks, then for 12 months in French and American Oak barrels, then was bottled and held for another 20 months. 76 percent Cabernet Sauvignon, 19 percent Merlot, 5 percent Petit Verdot; 13.5 percent alcohol.

Aromas: black cherry, blueberry, cedar, hints of vanilla from oak aging. Soft but firm tannins support this medium-bodied wine's fully mature fruit. **Flavors:** blackberry, vanilla, cassis. This wine is beautiful in youth and will continue to age gracefully for a decade or more.

2007 Chardonnay, Russian River Valley

Near-perfect growing conditions resulted in uniform ripening. Minimal malolactic fermentation granted natural acidity—a hallmark of Russian River Valley fruit—which contributes to a clean, distinctive finish.

Aromas: pear, citrus, kiwi, hawthorn, accents of vanilla crème brûlée. A creamy palate complements ample acidity. **Flavors:** Fuji apple, pineapple, Meyer lemon, appealing minerality. A perfect balance of rich, aromatic fruit and crisp acidity. 13.5 percent alcohol.

2008 Chardonnay, Russian River Valley, to be released April 2010

A classic. North Coast appellations faced frost, fire and smoke, but our cool Russian River vineyards proved again the importance of site. Like the well-balanced 2007, our 2008 fruit is slightly more intense. After gentle pressing, a slow, cold fermentation occurred in French Oak barrels (40 percent new). In-barrel aging followed for six months. Extended *sur lie* contact punctuates the mid-palate fruit texture.

Aromas: green apple, pear, citrus, kiwi, quince, accents of vanilla. A creamy palate complements ample acidity. **Flavors:** Fuji apple, pineapple, Meyer lemon, with appealing minerality in the finish. A delicious balance of rich, aromatic fruit and crisp acidity. 13.5 percent alcohol.

Natural Balance

Sunshine is so plentiful in Healdsburg that tapping its energy could easily run a winery. That's the kind of grand vision Tim Spence has for Jordan. As Facilities Manager, Tim committed—years before it was popular—to bettering the winery's relationship with the environment. His latest success: making Jordan's energy use carbon neutral.

He enrolled Jordan in PG&E's ClimateSmart effort—a first among Healdsburg wineries. "It's a voluntary program that enables customers to reduce their impact on climate change," Tim says. "They look at your energy usage and determine how much it would take to offset that." Participants pay higher rates for energy, with the additional funds supporting forest preservation and other carbon-reducing initiatives.



"You're offsetting your carbon footprint by investing in trees, basically," Tim says. "They invest in lands that would normally be harvested. This protects the forests so they will be here in the future." PG&E also partners with consulting groups that help participants reduce their energy use while they offset it.

"I'm constantly working on projects that better our footprint," Tim continues. "I've replaced the barrel room and the fermentation room lighting. We replaced them with fluorescents with occupancy sensors." The new fixtures, 35 so far, shut off when the rooms are vacant. Tim also installed insulated roll-up doors that block outside heat and reduce air-conditioning needs in temperature-sensitive areas. "We were down 20,000 kilowatt-hours last month from the previous year. That's a lot."

Tim proudly says he wants "to get to the point where I can't do any more." Next, solar power—a huge investment, yes, but priceless environmentally. Because what better than sunlight to nurture Jordan's wines as it already does its vines.



2008 Jordan Extra Virgin Olive Oil

Beautiful fall weather allowed more precious hang time for our olives. With fresh-cut grass and lemon thyme on the nose and notes of citrus, banana and hazelnut on the palate, this olive oil is very ripe and round with a pleasing balance of characteristic bitterness. This riper oil offers fruit notes in an unprecedented balance with our racy Italian varieties.

All fruit was milled within 24 hours of harvest. Our exceptional estate Extra Virgin Olive Oil is annually certified by the California Olive Oil Council and is a perennial medal-winner. Our 2008 Extra Virgin Olive Oil is a blend of 77 percent Italian varieties (45 percent Frantoio, 27 percent Leccino, 5 percent Pendolino) and 23 percent of the Spanish variety Arbequina. Available exclusively at the Jordan estate and on our website.



Smile

AND THE WORLD
SMILES WITH YOU



Beyond the vibrant valleys of Jordan are many children and adults in the world living with cleft lips and palates. When John Jordan first read about Smile Train, a charity devoted to treating those with cleft lips and palates, he was moved by its mission and decided to get involved. In May, Jordan Vineyard & Winery hosted a fundraiser for Smile Train, providing 130 guests from around the country with an opportunity to give back.

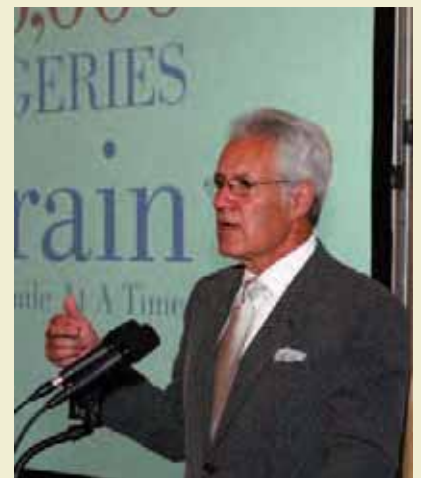
Guests at the benefit gathered under the canopy of oaks and clustered in the dining room, savoring fine Jordan vintages while enjoying Hog Island Oysters and the music of a string quartet. Master of Ceremonies Alex Trebek, of "Jeopardy" fame, stepped to the microphone and described the wonderful work Smile Train undertakes around the globe.



Jordan Winery hosted a large group of friends and generous donors to benefit Smile Train, the world's leading cleft lip and cleft palate charity. Alex Trebek of "Jeopardy" renown was the Master of Ceremonies, and wine, music and delicious food colored the event.



Smile Train, the world's leading cleft lip and cleft palate charity, has provided more than 500,000 children with free cleft surgery. For those with cleft palates, surgeries are almost impossible to get in much of the third world, and the prospects for people with cleft palates are dismal. It's Jordan's goal to give the most help to the most people, and John feels that organizations like Smile Train and The Salvation Army are particularly effective at maximizing resources to provide for those in need.



Jordan employees also reflect John's desire to help. "I am so proud of our employees," John said. "I didn't find out until later how deeply moved they were by Smile Train. They supported this event on their own time, and many made very generous contributions, too," he continued.

Generous people from all over the country came to the event to help raise money for this worthy cause. As the host, John's philosophy remains that it is not enough to just do well, but it is also important to do good. "With success comes an obligation to make the world a better place," he said.





Rolling

OUT THE BARRELS

By Rob Davis

Stunt actors used them to raft over Niagara Falls; Johannes Kepler used them to contribute to the development of calculus (Sir Isaac Newton notwithstanding); Tom Jordan used them to measure oil; and the British used them to transport wine. Jordan Winery, of course, has been using barrels in great quantities since its inception in 1976.

While some wineries have built their reputation on aging their wine in French oak barrels and others have aged their wine in only American oak barrels, we age our Cabernet in both. Originally, we began by using a combination of 50 percent French and 50 percent American, but as our fruit sourcing changed over the years, we evolved to 67 percent French oak and 33 percent American oak. Concurrent with Jordan's change in the French to American ratio, the cooperage business changed, as well.

Thirty years ago, winemakers in America were only offered "transport" barrels, which have very thick staves. Cabernet aged much slower in these barrels. By the mid '80s, a wider selection of French oak barrels offered thinner staves, similar to the "chateau" barrels used in France. These barrels, at the expense of greater evaporation, greatly improved the mollifying of fruit tannin to wood tannin. The end result was a richer, softer, more appealing Cabernet. American oak offerings also changed dramatically. Barrels similar to those used in the aging of bourbon and whiskey were the only choices available in the '70s. These bourbon barrels proved more aggressive to the wine, exhibiting a "rougher" and less refined tannin.

I think back to a pivotal moment in Jordan history: a dinner in Bordeaux in 1980 with Jean-Jacques Nadalie, owner of Tonnellerie Nadalie in Ludon, Medoc. Over a feast of *fruits de mer* he asked me, "Do you think there is any interest to winemakers in California for a French-coopered American oak barrel?" Twenty-five years later, in 2005, Jean-Jacques and his family were celebrating—with those "interested" California winemakers—their success with both French-coopered French and American oak barrels. What does a great cooperage house do when celebrating such an occasion? Ply guests with copious wine! After a few hours of revelry,

we all were encouraged to bid on oak trees fated to be fashioned into barrels. This was definitely a first for me, but after an hour of gavel pounding, Jordan Winery was the recipient of eight trees.

Now, these are not just any oak trees. They come from the central part of France, where the forests are the primary French source for wine barrels (the small town of Nevers, in the heart of the forests, has a plaque that reads, "Le Centre du Monde"—The Center of the World). These are single trees remaining from an old-growth parcel that will be used for seeding future oak. These trees have an average age between 180 and 250 years old. From one tree, a cooper can expect to fashion five to eight barrels.

The small town of Nevers, in the heart of the forests, has a plaque that reads, "Le Centre du Monde" — The Center of the World.

Upon returning to the winery, Jordan Assistant Winemaker Ronald du Preez and I decided that as "parents" of our living trees it was imperative to witness their felling (and feast on a bit of French cuisine, as well). After a 12-hour plane ride to Paris, a two-hour train ride to Bordeaux and a five-hour drive to Nevers, I took in the

majestic beauty of one of our trees. I imagined how much history had transpired since it was a tiny acorn. I wondered if we shouldn't cut it down after all; but unlike redwood, oak lifespans are a couple hundred—not thousands—of years. The forest manager said the tree had maybe another five years before it would begin to decay, so it was time to start the coopering process. After 250 years of growth, it only took 10 minutes to bring the 8-meter tree down so the trunk could be divided and split into staves. The staves require three years to age and dry to the optimal moisture content; "seasoning" the wood allows microbes to soften the harsh tannins of the oak.

So after 250 years of growth and three years of seasoning, the staves are assembled at the cooperage. The completed barrels are then transported from one continent to another and trucked to our winery where the 2008 Cabernet Vintage occupies the barrel for another year. By 2012, the wine will have been bottled and aged for two years, and then released for the enjoyment of Jordan's enthusiastic fans. And as you enjoy this wine, a tiny acorn from the tree that supplied the barrel the wine was aged in, grows.

Photography this issue by Barbara Bourne and Jamie Elridge



Jordan Products

2005 ALEXANDER VALLEY CABERNET SAUVIGNON | 750mL

The 2005 Cabernet Sauvignon has a rich texture and opulent flavors, complemented by a restrained framework of oak that leads to a lingering finish of red currant, blackberry, blueberry and hints of vanilla.

2007 RUSSIAN RIVER VALLEY CHARDONNAY | 750 mL

The bouquet offers delicate aromas of pear, citrus, kiwi, hawthorne and accents of vanilla crème brûlée. A creamy palate complements ample acidity. The wine delivers lively and complex flavors of Fuji apple, pineapple, Meyer lemon and appealing minerality.

2003 ALEXANDER VALLEY CABERNET SAUVIGNON | 1.5 L

The 2003 Cabernet Sauvignon is rich in texture with opulent flavors of blackberry and a masculine tannic nature. 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

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.

2008 EXTRA VIRGIN OLIVE OIL | 375 mL

A ripe and round blend of 45 percent Frantoio, 27 percent Lecino, 23 percent Arbequina and 5 percent Pendolino, this oil offers a hint of characteristic bitterness with citrus, banana and hazelnut in its clean finish. (Available only at the Jordan estate and on our website.)

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-Saturday; 1 hr 15 min
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

10:00 AM and 2:00 PM by appointment, Monday-Saturday
11:00 AM, 1:00 PM and 3:00 PM, Sunday (May-Oct); 45 min
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



Jordan Vineyard & Winery

1474 Alexander Valley Road, Healdsburg, California 95448

www.JordanWinery.com



JORDAN HOSPITALITY



Welcome

Jordan Vineyard & Winery strives to offer everything from unique gourmet recipes to one-of-a-kind luxury guest experiences at our breathtaking estate. We believe that wine country living should represent the pinnacle of hospitality. Inside, learn about our Jordan Estate Rewards program—your opportunity to experience the ultimate in wine country living at Jordan firsthand.

Jordan Estate Rewards

Since the inception of our Jordan Estate Rewards program, guests have been delighted with the one-of-a-kind benefits and experiences it offers. With enough points, members are able to enjoy exclusive opportunities that range from exploring the outdoor splendor of the vineyard to the luxurious hospitality inside the estate. It's Jordan's way of giving back and sharing all of our pleasures with you. Soraya Aughney, a long-time customer, described her experience glowingly: "We received the letter regarding the Jordan Estate Rewards program and were so happy to learn that we had earned an overnight stay at Jordan Winery for four, dinner in your dining room paired with Jordan wines, and driver service around Healdsburg. What a wonderful program to offer to loyal Jordan customers."



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.



Jordan's guests enjoy a medley of luxurious amenities, blended smoothly to provide a magical experience. Clockwise (from top left): Lupe Acevedo of the Jordan hospitality staff prepares turndown service complete with tulips and candies; our elegant dining room is the perfect venue for leisurely dinners featuring organic ingredients from the Jordan gardens; guests can cozy up to the fireplace in Suite One; Suite Two offers a classical escape; framed by crawling emerald vines with a splash of crimson flowers, the terraces of all three suites offer spectacular views of the Jordan estate.



Thank You

Here's what some Jordan Estate Rewards guests have said about the program:



"Our stay at Jordan was great. Every detail made it extra special; John Jordan even joined us for dinner! I can't wait to come back."
Patrick, Deidre, Munther & Soraya - Novato, California



"We had an amazing time with you and the kind folks at Jordan Winery! Thank you for making all of us feel so special—and thanks for the book and photographs. It's a grand memory!"
Gail & Rob - Littleton, Colorado



"The Alexander Valley is breathtaking. Our afternoon at Jordan is one of our most cherished memories. Our first glass of wine together was a wonderful Jordan Cabernet, so this experience was very special for us."
Kris & Kim - Ontario, California



"The trip to Jordan was amazing... You all seem to have a genuine love for what you do and a humility about your profession. And, of course, the wine was perfect."
Christine - San Francisco, California



"The wine, food and hospitality were fantastic! From the time you met us at the front door until we left, we were made to feel very special."
Frances & Don - San Antonio, Texas

Jordan Estate Recipes

Created by Executive Chef Todd Knoll



Heirloom tomatoes still warm with sun, basil and flowering thyme, these are the earth's paeans to summer. Noisettes of veal tenderloin are grilled and make for perfect seasonal accompaniment; decadent, yes, but a second honorarium to the garden. Follow with sweet bounty from the orchard. Our Sonoma peaches and nectarines are some of the finest in the world. The Jordan culinary team welcomes summer with roasted stonefruit, wildflower honey & Italian mascarpone.

Roasted Sonoma Peach with Wildflower Honey and Mascarpone

FOR THE PEACH:

6 ea. . . . Firm yellow peaches or nectarines
4 T. . . . Unsalted butter
1 T. . . . Demerara sugar

FOR THE ICE CREAM:

8 ea. . . . Egg yolks
1 ea. . . . Egg
1/2 c. . . . Sugar
1/4 c. . . . Honey
1 Pinch salt
1 c. Mascarpone
1 c. Whipping cream
2 c. Whole milk
1 ea. . . . Vanilla bean, split and scraped
1 t. Meyer lemon juice

FOR THE FRUIT:

Preheat oven to 325 degrees. Liberally butter a heavy-bottomed sauté pan and dust with demerara sugar. Place stonefruit stem side down and top with remaining butter and demerara. Roast for approximately 12 minutes (time will vary depending on size and ripeness of fruit). Remove from oven and allow to cool; peeling fruit is not necessary but makes for a more elegant presentation.

FOR THE ICE CREAM:

Whip eggs, sugar, honey and salt together in a non-reactive bowl. Combine mascarpone, whipping cream, milk and vanilla in a saucepan and bring to a simmer. Remove ice cream base from heat, cool and allow to steep for 15 minutes. Return base to a simmer and slowly pour in egg mixture while whisking. Return pan to medium flame. With a wooden spoon, constantly move custard until it reaches 185 degrees or coats the back of the spoon. Chill the custard base completely and adjust with Meyer lemon juice. A wonderful dish with sponge or buttermilk shortcake.

Grilled Tenderloin of Veal in Heirloom Consommé



2 Veal tenderloins
16 Basil leaves, crushed
1/2 t. . . . Citric acid (or 1/2 lemon, juiced)
1 T. Jordan Extra Virgin Olive Oil
2 lbs. . . . Heirloom tomatoes, chopped
1 t. Crushed red pepper, preferably Aleppo Basil leaves, for garnish

FOR THE VEAL:

Preheat grill to 400 degrees. Cut tenderloins into 4-ounce medallions and season with kosher salt and freshly ground black pepper.

Cook to an internal temperature of 125 degrees and allow to rest for 4 to 6 minutes.

TO SERVE:

Heat consommé. Season and slice tenderloin medallions into thirds. Garnish with fresh basil. Summer squash and grilled cipollini onions are our favorite accompaniments.

FOR THE CONSOMMÉ:

Process all ingredients together (except the veal) and allow to slowly clarify through either a fine-meshed sieve or cheesecloth; preferably overnight, for best results.

Faces Around the Winery



Maggie Kruse

Maggie studied viticulture and enology at UC Davis before taking the position of Enologist at Jordan. Her areas of expertise include bottling and quality control in the winery lab.

Maribel Lopez-Soto

As Assistant Guest Services Manager and Jordan Estate Rewards Program Coordinator, Maribel ensures that all of our guests enjoy a unique and memorable experience.



Bismarck Jordan

Bismarck is half Miniature Pinscher and half Labrador Retriever. He was rescued from a dog fighting ring in Alabama in late 2008 and came to live with John Jordan in December. Having learned to swim in spring of 2009, Bismarck loves to paddle about in the winery's lake, and frequently greets guests on weekends.



Brent Young

Brent worked at Jordan as an intern after studying at Cal Poly in San Luis Obispo. Two years later, he was asked back to fill the important role of Viticulturist. He oversees the growth of the crop to ensure the best possible wines each year.

Manuel Reyes

An integral member of Jordan's kitchen team since 1993, Sous Chef Manuel assists Chef Todd Knoll in preparing meals for Jordan events. Manuel also creates the delicious pastries that are served at Jordan Winery's lunches and dinners.

