

ESTATE TALES

JORDAN VINEYARD & WINERY

Jordan, A Family Tradition

Volume 2 ✿ 2006

Jordan

www.JordanWinery.com

CULTIVATING TRADITIONS

Founder's Corner

FROM TOM JORDAN



At Jordan, we have always felt that our Estate is more than a source of fine wines. While we take pride in our award-winning Cabernets and Chardonnays, we take equal pride, and care, in the land that provides so generously.

Throughout the years, Sandra and I have been honored to receive many guests at the Estate. Our guests often express the sensation of time passing unobserved, of permanence. I believe this wonderful feeling exists because nature's replenishing cycle is respected and encouraged here. From the lovingly cultivated flora and fauna to the precious indigenous species to the Jordan grapevines themselves, a wealth of natural wonders thrives on the Estate grounds.

We are especially proud of, and very protective of, our groves of ancient oak trees. Each year, the congregation of oaks broadens, each tree laying forth another concentric ring of growth in its maturing trunk. Along with lending stature and longevity to the tree, the rings express, year by year, the character of each season. This is what makes them so special to all of us at Jordan.

They remind us of nature's great beauty, and also of the responsibility we willingly assume every day: to be true stewards of the land.

Jordan

Jordan, A Family Tradition



For thirty years, the Jordan commitment to quality has not wavered. Now it falls to John Jordan, son of Tom and the winery's new Chief Executive Officer, to lead the extended Jordan family—wines, winemakers, and wine lovers alike—into the new century.

In the past decade, John Jordan has traveled the world, earned three degrees, practiced law, served his country, and, finally, returned to the place where he began: the gracious hills and gentle valleys of the 1,300-acre Jordan Estate. This is where he grew up, watching his father, Tom Jordan, build one of the world's most respected family-owned wineries.

Today the Jordan Estate is a living dream shared by a community of people connected by blood and wine. It is a dream to which John is deeply devoted. After all, it is a family tradition.

"Raised in the Jordan culture, John carries a fierce pride for and steadfast devotion to our ideals," says Jordan Winery Founder Tom Jordan, who called his son to the executive office last fall. "However, he also brings fresh eyes to our business, which will help him lead Jordan to new frontiers."

In addition to the passion for wine shared by everyone at Jordan, John has cultivated a zeal for both learning and entrepreneurship. After graduating from Occidental College in Los Angeles, he earned his J.D. at Empire College School of Law and his MBA from the University of San Francisco. He practiced law in nearby Santa Rosa, and teaches part-time at the Empire College School of Law. Along with all of this, John also serves as a Lieutenant in the U.S. Navy Reserve.

With such a rich diversity of education and experience behind him, John seems primed to take the reins—which is lucky for all who

treasure the winery's unparalleled Cabernet Sauvignons and Chardonnays.

But wine alone does not comprise the whole of the Jordan philosophy. While growing up on the Estate, John witnessed firsthand the long-held traditions of the wine country, where nature's bounty is nurtured and appreciated. The Jordan Estate is a testament to beauty, from the gardens to the olive groves to the dining rooms, where wine is shared and enjoyed with friends and family. As the new CEO, John hopes to share this gracious lifestyle with a new generation of wine drinkers.

He says, "We feel that the same commitment to quality that has captured the hearts and palates of wine lovers for decades will resonate with a new generation that is not only wine savvy, but also appreciates the joys of entertaining and dining, which are at the heart of the Jordan experience."

For John, who was a child here, the Jordan Estate is as special and beautiful a place as exists anywhere in the world. The ivy-draped chateau holds his office, the cool cellars hold his product, but the land holds his heart. In this, he is no different than Tom Jordan, who started it all; no different than Sandra Jordan, who embodies the spirit of gracious entertaining; no different than Rob Davis, who carefully crafts impeccably balanced, complex yet approachable wines; no different than all of us who treasure wine, family, and tradition.

Perhaps it is John himself who best expresses this philosophy. As he has said, "I see myself as a steward of an enduring institution that will continue for many years after I'm gone."

It is about preserving a way of life. 🌿



The Seasons of Wine

BY ROB DAVIS

Since 1976, our Jordan wines have been renowned for their consistency. Over the years, however, the weather affecting our vineyard has been quite the opposite.

The earliest vintages were marked by drought, producing wines of intense fruit. Then 1981, 1984, 1986, 1987, and 1988 experienced warm growing seasons, producing fruity, lighter wines. By contrast, 1982, 1983, and 1989 had

cold, wet seasons. (I recommend decanting these wines to draw out the more austere aromas and flavors.) The 1985, however, was a classic. Even on its twentieth birthday, it was, like an elder statesman, still alert in all of its faculties.

The 1990s proved even better for Jordan. Nearly all of the '90 vintages are superb. These are wines of deep blackberry, cassis fruit, even weighted tannins that provide

richness and finesse to the palate. They may be enjoyed now, yet can still benefit from additional cellaring. And with the inclusion of our more recent hillside vineyards, more fruit abounds in the 2000s.

Regardless of the vintage, I hope that you enjoy whatever glass is in front of you, and experience as much pleasure in drinking as we feel in crafting these extraordinary wines. 🌿

JORDAN CABERNETS: AGE-OLD DEBATE ABOUT AGING

BY ROB DAVIS

In 1980, Tom Jordan was asked about the aging potential of his first wine, the 1976 Jordan Cabernet Sauvignon. He replied, "We don't know! Chateau Lafite has a long history of winemaking, but we do not." As his winemaker, I agreed. It is better to state what we do not know than beguile the imbibers with confounding myth.

Today, Tom and son John Jordan (our new CEO, who has shared many a glass with Dad), have shared with me their views of aging on past vintages. Truth be told, we feel no better advising our loyal patrons about each vintage's potential than we did 30 years ago. Wine is very subjective; an inky, tannic wine that is preferred by one oenophile may be reviled by another.

However, there are some truths to the aging of wine. In general, fruit diminishes as

tannins mollify. So to you, sons and daughters of Bacchus, I offer this from my own experience: if you enjoy your wines vivid with cherries,



blackberry, and cassis aroma with a firmer backbone, drink them in their youth.

If you prefer less aroma but a more complex bouquet of cedar and vanilla, more integrated

fruit in the palate, and a soft and long finish, then you may want to consider additional cellaring.

Regardless of the vintage, our Jordan Cabernet Sauvignon is crafted in a balanced style that has been judged by many as approachable, elegant, and delightfully drinkable. Our Cabernet has also fooled a lot of wine critics into thinking that because it is so enjoyable in its youth, it will be less so in later years. This is clearly false. As the great master of wine, André Tchelistcheff advised me back in 1976, "A balanced wine will always age better than one that is unbalanced."

Of course, as consistent as each Jordan vintage is, everyone has his or her favorite. And as the wine ages, it is for you to decide when it is the appropriate moment to "pop the cork." And let no one tell you any different! 🌿

Classic Traditions



Over his forty-year culinary career, Jordan's Executive Chef, Udo Nechutnys, has developed a true vision of the table. Traditional in spirit, unsurpassed in elegance, it is a vision shared by his patron and friend, Tom Jordan.

"It's nice to work with someone who appreciates the good things in life," Udo says, referring to Tom Jordan's commitment to highest-quality wines, well-prepared foods, and tables set with the finest linens, china, and glassware.

For each of his exquisite meals, Udo finds the freshest ingredients available, often surveying the Estate gardens for sun-ripened fruits and vegetables. These are paired with tender meats in classic French culinary style. The results are delicious. Savory stews and roasts are accompanied by flavorful sauces—but never with an excess of butter or cream. Tom's favorite bistro foods, such as sweetbreads, tongue, and foie gras, are updated and presented as well. Most importantly, says Udo, "Everything is done from scratch." Selection of the wine vintage is done with care to enhance the dining experience.

When it comes to both cooking and entertaining, Udo's philosophy is simple: take the time to create something remarkable. "To eat well, formal dining is essential to the ceremony of dining."



Two Generations of



Paul Bocuse Soupe aux Truffles en Croûte

Menu

Amuse Bouche
2004 Jordan Chardonnay

Paul Bocuse Soupe aux Truffles en Croûte
2004 Jordan Chardonnay

Pan-Seared Breast of Squab with Raspberry Sauce
2002 Jordan Cabernet Sauvignon

Hot Chocolate Cake, Strawberry Salad and Feuilles D'Or
1995 Jordan Cabernet Sauvignon

Natural Elegance



To prepare for a meal at the Jordan Estate, Chef de Cuisine Todd Robert Knoll took a simple approach.

"Every morning begins with a walk through the garden; mother nature and the market drive the creative process," he says. Spring's first peas and tendrils, preserved lemon and Estate horticulturalist John Hadley's beautiful petit greens inspired him to create a dish featuring diver scallops. This clean yet dramatic plate was sure to delight Jordan's new CEO, John Jordan.

John and Todd share an adventurous spirit when it comes to cuisine. "Here at Jordan we are blessed with having access to the finest ingredients the culinary world has to offer. Whether it is white truffles from Alba in the fall or salted cherry blossoms from Japan in the spring, we are limited here only by our imaginations."

Todd, who grew up in Hawaii, brings his love of natural beauty and the diverse cuisine of the Pacific Rim to the tables of Jordan. "Working with the Jordan Chardonnay makes my job much easier," Todd says.

"The Russian River acidity cleanses the palate and then draws you back to the plate." The guiding principles for this new generation of Jordan entertaining are seasonality and attention to place. "Our approach to the food mirrors that of winemaker's to the wine," Todd says, "sometimes it is best to step out of the way and allow the terroir to speak for itself."



Jordan Entertaining



Seared diver scallop with preserved yuzu potato purée, petit cilantro and shiro miso vinaigrette

Menu

Seared diver scallop with preserved yuzu potato purée, petit cilantro and shiro miso vinaigrette
2004 Jordan Chardonnay

Sonoma lamb, green garlic, fava and morel ragout with kanzuri lamb jus
2002 Jordan Cabernet Sauvignon

Meyer lemon granita with Jordan honey and anise tuile
1983 Jordan Rivière Russe

For other recipes visit the Jordan Web site.

Fava Bean: A Fresh Favorite

One of the world’s oldest cultivated plants, the fava bean (*Vicia Faba*) grows best in the Mediterranean and, luckily for us, in Northern California. Though it resembles the infamous lima bean, the fava actually belongs to a different genus in the pea family (*Fabaceae*), and has some distinctive characteristics of its own.

Some describe the fava as sweet and nutty. Others describe it as delicate and fresh. The ancient Greek philosopher Pythagoras described it as dangerous. (His concern, we now know, was due to favism, a very rare allergy to the raw beans experienced by a small fraction of people.) For most of us though, the fava, with its glossy green shell and flavorful pods, is merely a delightful springtime treat.

The fava bean is well-liked in the Jordan Winery kitchen. Beginning in spring,



Published artist Janet Wehr specializes in illustrations of botanical art. Her work is currently on display at the Hunt Institute, Carnegie Mellon University. Pieces of her work—sought by private collectors—currently reside in the Jordan Family Collection.

we use the young favas in much the same way as we use fresh peas. They are cooked quickly as part of a vegetable ragout, in puréed soups, or as described in the following recipe, to create a delicious sauce for a cheese soufflé.



Fava beans are delicious kitchen additions and may be enjoyed with a complementary glass of Jordan Chardonnay. However, the beans are also extremely useful in the vineyard. When laid across the vineyard grounds as a green top cover, the fava plants restore much-needed nitrogen to the soil, thus providing a subtle aid to nature’s creative process.

SOUFFLÉ WITH GRUYÈRE AND FAVA BEAN RAGOUT

SOUFFLÉ WITH GRUYÈRE

- | | |
|---------|------------------------------------|
| 1 cup | Flour |
| ¼ cup | Cornstarch |
| 7 tsp. | Unsalted butter |
| ¼ cup | Gruyère cheese, grated |
| ¼ cup | Parmigiano Reggiano cheese, grated |
| 1 pinch | Freshly ground pepper |
| | Sugar to taste |
| | Nutmeg to taste |
| 3 cups | Whole milk |
| 7 | Egg yolks |
| 6 | Egg whites |
| ⅔ cup | Gruyère cheese, diced finely |

Place rack in center of oven and preheat to 380°.

Butter and lightly flour six 8 ounce soufflé dishes and chill. In a heavy bottomed sauce pan, melt four tablespoons of butter. Add flour, cornstarch, grated cheese, pepper, sugar, and nutmeg. While whisking, slowly incorporate milk into the soufflé base. Cook mixture over a low flame until it begins to thicken and pull away from the sides of the saucepan. Remove from heat and allow to cool slightly. Return to low flame and,

while constantly stirring, incorporate remaining butter and seven egg yolks. Continue to cook for two minutes. In a copper bowl, whip egg whites to stiff peaks. Carefully fold egg whites and remaining gruyère into the soufflé base. Spoon soufflé mixture into the six dishes and bake on a sheet pan for 15–20 minutes at 380°. Garnish with Fava Bean Ragout and serve immediately.



FAVA BEAN RAGOUT

- | | |
|----------|--|
| 3 pounds | Fava beans |
| 2 | Cloves garlic, whole |
| 1 tsp. | Marjoram, finely chopped |
| 1 tsp. | Lovage (<i>Levisticum Officinale</i>), chopped |
| 1 | Lemon |
| ½ cup | Jordan Extra Virgin Olive Oil |
| | Salt & pepper |

Shell fava beans and discard the pods. Cook beans in boiling water for one minute. Drain and cool the beans immediately in ice water. Squeeze each bean between your thumb and forefinger to remove its skin and set aside.

In a saucepan, put fava beans and a mixture of half water and half olive oil—enough to cover the beans—add garlic, chopped marjoram, and salt and pepper. Bring to a boil and cook the beans until they are tender, about 5 minutes, depending on the beans.

Finish with a squeeze of lemon, salt and pepper. Add chopped lovage to taste. Serve with the Soufflé with Gruyère.

Notes on Wine Production

EVERY YEAR, AS WE APPROACH THE SPRING EQUINOX, THE PACE OF THE CELLAR QUICKENS. NEW FRENCH AND AMERICAN OAK BARRELS, WHICH ARRIVED IN JANUARY, ARE BEING PREPPED FOR THE 2005 VINTAGE. THE CABERNET BLEND IS READY TO BE PUMPED TO ITS 60-GALLON HOMES. AT THE SAME TIME, THE 2004 CABERNET IS READY TO BE REMOVED FROM BARREL AND BLENDED AGAIN FOR SUMMER BOTTLING. YES, THIS IS THE “BARRELING SEASON,” AND LIKE TWO SIBLINGS BORN A YEAR APART, THE TWO VINTAGES COMPETE FOR OUR ATTENTION.

MEANWHILE, OUR 2005 CHARDONNAY IS MORE GENTLE BUT NO LESS DEMANDING THAN THE CABERNET. STILL SITTING ON THE PRIMARY FERMENTATION LEES, THE CHARDONNAY HAS FINISHED ITS MALOLACTIC FERMENTATION AND IS READY TO BE RACKED FROM ITS QUIESCENT COOPERAGE, BLENDED, AND RETURNED TO BARREL AGAIN.

THIS IS AN EXCITING TIME AT THE WINERY, WHEN THE CELLAR AIR IS BLESSED WITH NATURE’S BEST AIR FRESHENER: MATURING WINE. WE INVITE YOU TO STOP IN FOR A VISIT, AND BREATHE IN THE “ANGEL’S SHARE.”



Udo's Brigade

We call them “Udo’s Brigade,” but they are more like a family. With full-scale, multi-course meals to be prepared, presented, and served every day, the three members of the Jordan Estate’s culinary staff depend on each other. “We all pull together to make it happen,” says Chef de Cuisine Todd Robert Knoll. “The Jordan Estate is self-sustaining, like a French family farm.”

The Brigade regularly creates works of art in the kitchen, all under the perfectionist eye of its leader, Executive Chef Udo Nechutnys. One of the founders of California Cuisine, Chef Nechutnys is disciplined in traditional and international cuisine, having studied and taught in renowned kitchens from Paris to Hong Kong and Osaka. Chef Knoll studied Polynesian and Japanese cooking in Hawaii and developed his craft at the Ritz-Carlton. Manuel Reyes brings a Latin influence and also excels as a butcher, baker, and jam-maker. Their skills combine to produce exceptional dining experiences.

In preparation for winery events, Nechutnys and his team first assess what’s available in the Estate gardens and from respected local sources. Once inspired, they execute fresh seasonal menus. Dishes can range from the meaty and muscular to the light and Asian-inspired, but they are always designed to showcase the refined flavors of Jordan’s Cabernet Sauvignon and Chardonnay.

“Tasting Jordan wine by itself doesn’t do it justice,” Chef Nechutnys says. “Jordan wines are made to accompany the entire spectrum of traditional and cross-cultural cuisines.” Maintaining a professional kitchen with three chefs and a large staff is a remarkable dedication, and a testament to the Jordans’ love of bringing food and wine together. Anyone who has dined at the Estate will agree: there are few kitchens comparable to—and none precisely like—the Jordan kitchen.



Local Highlights

Once just a sleepy Northern California town, Healdsburg has become a gourmet Mecca, attracting chefs and discriminating diners from around the world. From the town’s gastronomic pioneers (Chef Ralph Tingle of Bistro Ralph as well as John and Joy Pezzolo of Ravenous), to relative newcomers Charlie Palmer of Dry Creek Kitchen, Douglas Keane of Cyrus and Jil and Geoffrey Hales of Barn Diva, Healdsburg’s culinary luminaries are shining brightly.

SMITH & WOLLENSKY AND JORDAN: A PARTNERSHIP

With locations in cities such as Chicago, Houston, and New York, Smith & Wollensky has been called “the steakhouse to end all arguments.”

These remarkable restaurants have been serving heavenly cuts of Sliced Steak and Filet Mignon (along with some spectacular seafood) since 1977. As a winery known for its food-friendly Cabernet Sauvignons and Chardonnays, Jordan is a natural fit for the estimable Smith & Wollensky wine list.

In September 2003, Jordan was proud to be included in

a new Smith & Wollensky list: what they call the Great American Wine List. According to the steakhouse, this list features “the finest wines produced in the United States.”



But the partnership between two American institutions didn’t end there. Recently, when Smith & Wollensky celebrated National Wine Week in their 11 restaurants

across the country—something they do each March and September—Jordan wines were offered at special prices. Patrons were given the rare opportunity to sample up to 10 different wines each

day, including the venerable Jordan vintages.

Said steakhouse Chairman and CEO Alan Stillman, “National Wine Week is my favorite time of year—we’re able to give our guests the rare

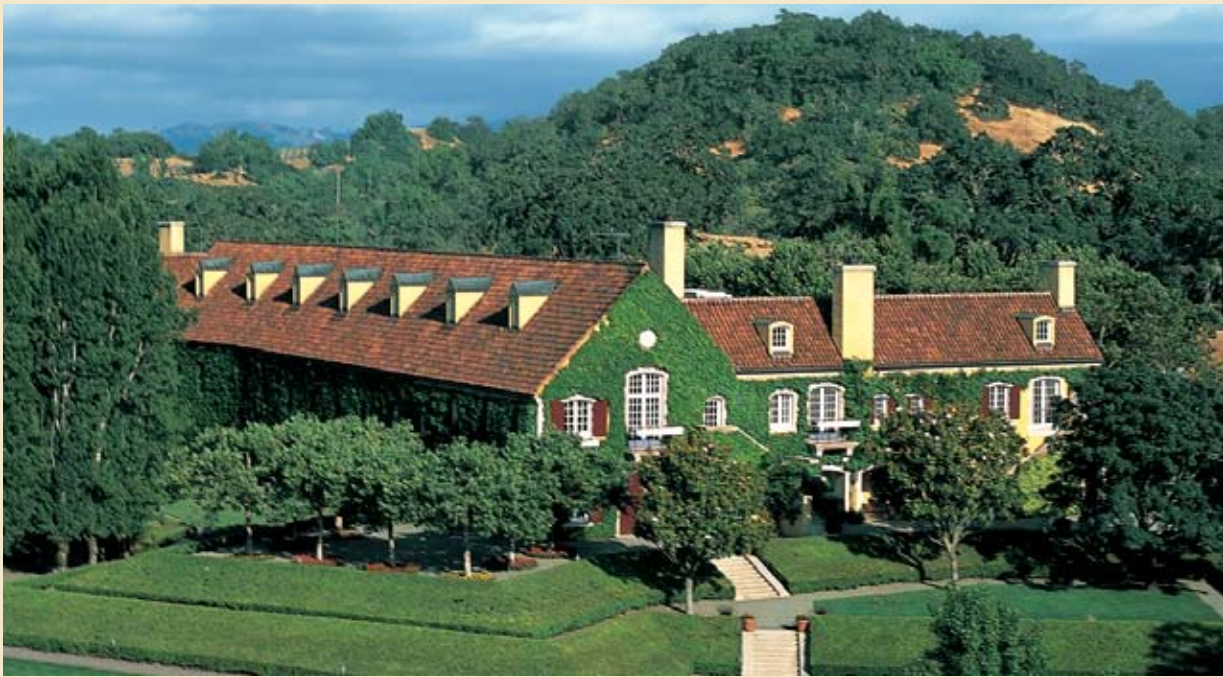
opportunity to taste some of the finest wines in the world at a remarkable price that’s truly worth celebrating.”

Notes from the Vineyard



SPRING IS HERE! THE VINES HAVE BROKEN THEIR WINTER DORMANCY, AND ARE RAPIDLY SENDING OUT NEW SHOOTS AND LEAVES TO EMBRACE THE SPRINGTIME SUN. SOON, TINY FLOWERS WILL APPEAR AND EACH FLOWER WILL BECOME AN INDIVIDUAL

BERRY ON THE CLUSTER. WE ARE BUSILY MOWING WINTER COVER CROPS AND INCORPORATING THEM BACK INTO THE SOIL TO RENEW THE NUTRIENT CYCLE. WE TEND TO EACH VINE — PULLING LEAVES AND THINNING SHOOTS SO THAT CLUSTERS RECEIVE FILTERED SUNLIGHT. INDIVIDUAL ATTENTION TO EACH VINE IS CRITICAL DURING THE SPRING AND EARLY SUMMER IN ORDER TO ENSURE THAT VINES ARE WELL PREPARED FOR THE INTENSITY OF RIPENING AND THAT WE HARVEST THE BEST FRUIT POSSIBLE.



Jordan will be pouring at the following events:

- 15-30
may

COPIA MUSEUM STORE,
THE ART OF DECANTING PRODUCTS
Napa, California
- 16-18
june

ASPEN FOOD & WINE CLASSIC
Aspen, Colorado
- 22-25
june

TELLURIDE WINE FESTIVAL
Telluride, Colorado
- 15
july

SONOMA SHOWCASE OF WINE AND FOOD
Healdsburg, California
- 15
july

LOS ANGELES FREE CLINIC
Los Angeles, California
- 27-29
july

IMAGINE 2006
Sonoma County, California
- 27-30
september

SANTA FE WINE & CHILE FIESTA
Santa Fe, New Mexico

- 13
october

LEXINGTON WINE AUCTION
Lexington, Kentucky
- 14
october

PRIMA ALPACA PRESENTATION
Lexington, Kentucky
- SAVE A DATE: ART OF DECANTING
BOOK SIGNING WITH SANDRA JORDAN

◆ GUMP's October 18, 2006 6:00 – 8:00 PM
135 Post Street, San Francisco, California

◆ COPIA October 21, 2006 11:00 – 3:00 PM
500 First Street, Napa, California

◆ JORDAN WINERY October 22, 2006 1:00 – 5:00 PM
1474 Alexander Valley Rd., Healdsburg, California

◆ RANDOLPH & HEIN November 2, 2006 5:00 – 7:00 PM
101 Henry Adams St., Suite 101, San Francisco, California

◆ RANDOLPH & HEIN November 9, 2006 4:00 – 6:00 PM
8687 Melrose Ave., Suite B528, Los Angeles, California

JORDAN PRODUCTS

2002 Alexander Valley Cabernet Sauvignon \$48.00
A blend of fruit from our concentrated hillside and valley floor vineyards integrates subtle notes of cassis, black cherry, berry and chocolate, with subtle notes of tobacco, cedar and oak.

2004 Russian River Valley Chardonnay \$26.00
Our old-world style Chardonnay is lively and complex, with notes of crisp green apple, kiwi, honey, pear and limestone balanced with subtle oak. Enjoy with many types of cuisine.

Jordan Vertical Collection
Six-Pack \$350.00 Twelve-Pack \$700.00
Exhibiting balance and complexity, our Cabernet Sauvignon from 1999, 2000 and 2001 is marked by the inclusion of complex hillside fruit. Savor now or hold for ten-plus years!

2005 Extra Virgin Olive Oil \$25.00
Our herbaceous and pungent 2005 vintage is made from 55% Leccino, 35% Frantoio and 10% Pendolino olive varieties, and is a perfect accompaniment to fresh vegetables, pastas and salads.

Tours at Jordan: Jordan Winery is a special place to visit. Informative tours of the winery are held Monday through Saturday. A tasting is held at the conclusion of each tour. We invite you to call for an appointment so that you may enjoy one of our tours during your visit to the wine country. We can be reached at 800.654.1213 or 707.431.5250. Advance reservations are highly recommended.

COMING SOON:
OCTOBER 2006
THE ART OF DECANTING
\$16.95

The enchantment and benefits of the time-honored tradition of wine decanting are explored by Sandra Jordan in this exquisitely illustrated volume. Pre-order now by phone, 800.654.1213 or on the Web, www.JordanWinery.com. Book will ship when released – October 2006.

For more information about the Jordan Estate, the Sandra Jordan Collection, and event details, please visit www.JordanWinery.com

Jordan®

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