

Jordan

WINE COUNTRY TABLE

winecountrytable.com

FROM LAND TO SEA
THE ULTIMATE PICNIC THEMES

AU REVOIR, AMERICAN OAK
JORDAN GOES ALL FRENCH

DIY SOUVENIRS
MAKING TRAVEL MEMENTOS

The Destination Dining Issue | Volume 14 | 2019

KEEP SIPPING WITH US

Subscribe to our bi-weekly newsletter
at winecountrytable.com.



WELCOME

Letter from John Jordan



The symbiotic relationship between food and wine has always been a guiding philosophy at Jordan. One of the greatest pleasures of running a culinary-focused winery is that the dining table carries the same clout as the corner office. Major business decisions get made at—and literally around—the dining table.

It's only fitting that this year's edition of *Wine Country Table* explores the definition of the dining room in wine country—and how we're reimagining classic dining inside and also taking the dining experience outdoors.

Inside this "Destination Dining" issue of Jordan's *Wine Country Table*, you'll go behind the scenes with our chef's most ambitious creative project to date—a jaw-dropping transformation of the Jordan dining room, which debuted in winter 2019. He'll also take you on a journey to a few of our favorite vistas at Jordan Estate and along the Sonoma Coast for the ultimate wine country picnic. Our hospitality director shares ideas for creating travel souvenirs and tablescapes to grace your vacation dinner table. Be sure to bookmark all of their tips.

You'll also find stories about some of the local artisans we've partnered with to bring new elements to the dining experience at Jordan, from a Healdsburg salumeria that created a custom-cured meat to pair with Jordan wines to a ceramic making husband-wife team who harvested clay from Jordan's garden for our Estate Tour & Tasting serving plates—the most meaningful expression of *terroir* we can offer our guests beyond the glass.

This exciting new chapter in Jordan's culinary hospitality means Jordan Estate Rewards is creating new ways for our customers to enjoy dining at Jordan, with highlights beginning on page 64. Our unique loyalty program allows customers to accrue points for access to exclusive food and wine experiences and luxury lodging at Jordan Estate.

With all this talk about food, I'm thirsty for a taste of the new 2015 Jordan Cabernet Sauvignon—the first red wine in Jordan history to be aged entirely in French oak barrels. Discover the story behind this pivotal progression on page 16.

You're always welcome at our table. Thank you for taking Jordan home to yours.

Sincerely,

John Jordan, CEO

CONTENTS

ON THE COVER

Jordan's Todd and Nitsa Knoll took four friends to the Sonoma Coast to experience the ultimate fall wine country picnic. Photo by Rachid Dahnoun.

Clockwise from left to right: Meadow and Marcus Sprague and Scott and Erin Byrn enjoy a glass of Jordan at the pop-up picnic table just before sunset.



THE DESTINATION DINING ISSUE

Volume 14 | 2019



16

AU REVOIR, AMERICAN OAK

A French-inspired winery doubles down on honoring its roots after a decade-long quest to elevate its cabernet quality through vineyard sources, farming practices, bottling techniques and barrel selection.

22

PICNIC CHIC – FROM THE LAND TO THE SEA

Todd and Nitsa Knoll, the husband-wife team behind Jordan's culinary program, hospitality and events, create two very different picnics to pamper their friends and inspire your next outdoor gathering.

38

SERIOUS MEATS

Pete Seghesio was known for his family's Sonoma wines for decades; now, he's aiming to become one of America's most respected salumi makers with the opening of Healdsburg's Journeyman Meat Co.

40

NEW RELEASES

The spring debut of Jordan wines marks the culmination of the winery's relentless effort to make every vintage better than the last; finally, the winemaker shares the wine he's dreamed of making since 2005.

NEWS

8 Vintage Report
10 What's Trending
20 Dining Room Remodel

FOOD & DRINK

32 Creative Couples
44 Other Indulgences
47 Olive Oil Infusions
50 Recipes

TRAVEL

64 Jordan Estate Rewards
70 Events Calendar
72 Tours & Tastings

SHOPPING

76 Chateau Boutique

CAUSES

80 Charity Spotlight

YOUR JORDAN TABLE

Where are you drinking Jordan this year? Share photos of your table with us on Facebook, Instagram and Twitter using the hashtag #myjordantable for a chance to be featured on our social pages and in a future edition of *Wine Country Table*.



Jordan Estate by @mrscotteddy



Twin Lakes by @gramercygourmand



Jordan Estate by @jetsetchristina



Bahamas by @thefermentedfruit



Yosemite by @waynemoranmn



Baja, Mexico by @staceyverbeek

©2019 Wine Country Table by Jordan Vineyard & Winery, 1474 Alexander Valley Road • Healdsburg, CA 95448
707.431.5250 • info@jordanwinery.com

WELCOME

Letter from Rob Davis



Moments of pure joy come to both wine grower and winemaker when they share a vintage that is plentiful and absolutely delicious. There’s sensory overload at the hopper—the winemaker breathes in the heavenly scents while the grower driving the truck is smiling with confidence that he will be able to pay his bills for another year. It’s a good day for both “tank and bank.”

Vintages that combine quantity and quality are very rare, but as we rack and blend our 2018 wines into French oak barrels, I can say that I have nothing but great news about 2018. It’s a vintage of phenomenal flavor and personality that we can’t wait to share with you in the coming years. My vintage report on page 8 dives into the four factors that sculpted 2018 into an incredible year for both chardonnay and cabernet sauvignon. Mother Nature hosted quite the party last year.

After a fun-filled harvest, 2019 arrives just in time for the release of the 2015 Jordan Cabernet Sauvignon—a wine I have dreamed of making since John Jordan took the reins in 2005. It is truly the culmination of our relentless effort to make every vintage better than the last by fine-tuning our vineyard selections, blends and barrel-aging regime. The 2015 Jordan is the fourth in a string of simply incredible vintages. I’ve called 2012-2013-2014 the best trio of cabernet years in a century. For the first time in 43 years of winemaking, Jordan has a quartet of consecutive vintages that sing like none before.

Our latest magnum offering hails from the phenomenal 2013 harvest—another vintage that defied the odds after the incredible 2012 vintage. The 2013 Jordan Cabernet Sauvignon channels the Pauillac style in Bordeaux, combining concentrated, dark fruit with a firm but velvety structure and a backbone of acidity that makes this a great wine for aging in large-format bottles.

The 2017 Jordan Chardonnay also makes its debut—a vibrant wine that has dazzled us with its fruit intensity and bright acidity, defying the odds in a vintage defined by record-breaking rain, sustained heat and horrific wind that intensified fires across the North Coast. Russian River Valley, historically noted for its apple industry, is now better remembered for the apple fruit the wine imbiber “bites” into with a glass of our Jordan Chardonnay: vivid, mouth-watering and refreshing. Read more about all of these new releases on page 40.

2019 marks the 14th year of John Jordan’s impact on Jordan Winery. Akin to an Olympic high jumper, John continues to raise the bar for all of us. After resting up from my 43rd harvest, I can honestly say that the winemakers I work alongside are continually motivated to exceed what we have achieved in the past. The energy that flows through our team is magnetic. I invite you to walk the steps to our winery and dance to our beat.

I would love to hear your thoughts on our newest vintages. Feel free to leave a comment on our Facebook page or send me an email to rdavis@jordanwinery.com.

Cheers,

Rob Davis

Rob Davis, Winemaker

EDITORIAL

Editor in Chief

John Jordan

Executive Editor

Lisa Mattson

Creative Directors

Todd Knoll, Nitsa Knoll

Managing Editor

Nicole Wells

Copy Editors

Susan Aragon, Maribel Soto,
Claire Smith, Whitney Beery

Contributing Writers

Tina Caputo
Matt Villano
Linda Murphy
Kelly Huibregtse

Contributing Photographers

Matt Armendariz
Kim Carroll
Rachid Dahnoun
Lisa Mattson
Marcus Cano
Marina Martinez

PRODUCTION

Designer

Semra Erden, Eloquent U

Printed by Calitho, Concord, CA



Printed on paper made from
post consumer waste (PCW).

Follow us: [f](#) [p](#) [i](#) [t](#) [@jordanwinery](#)

2018 STELLAR SONOMA VINTAGE

By Rob Davis

Mother Nature has a track record of rewarding grape farmers and winemakers the year after a challenging vintage. Luckily, history repeated itself in 2018 with an incredible vintage to follow the extremely difficult 2017. (She blessed us with one of the best wine vintages of my career in 2012 after 2011 brought a hard reminder that nature does have a cycle.) It's remarkable how similar the 2018 vintage is to 2012. If you loved the Napa and Sonoma wines of what's been called the "vintage of the century," get ready to make the space for the next contender in your wine cellar. Looking back over the last year since bud break in the vineyards, there were four key factors that led to a phenomenal wine vintage for Sonoma County grapes in 2018.

Weather Returned to Normal

After years of drought, hot summers and early harvests, 2018 was the first vintage in recent memory that returned to what I call the "old normal." The 2018 growing season was 3-4 weeks later than recent vintages. It reminded me more of classic vintages from the 1990s when winter stayed cool and bud break occurred at a more typical time in late March. This set the pace for the grape growing season to continue progressing at a normal pace. Very little rain or wind during the May flowering period led to a generous but not excessive cluster count. August felt like the old days—very foggy, cool mornings where the sun didn't peek through the marine layer until lunchtime. The only real weather concerns of the entire vintage were a heat spike in June during fruit set and a little rain in late September. Fortunately, all of the thin-skinned chardonnay grapes were picked for Jordan before the rain. We actually prefer



a little rain between the white and red grape harvests to cleanse the Bordeaux variety grapes. The weather was glorious throughout October with cool, foggy mornings and sunny days.

Grapes Were Small in Size

When fruit set occurred in June, the 2018 crop looked average in size, and I called it an "average but not great" crop size in my first Facebook Live growing season report of the vintage. I even said that 2018 clusters weren't going to be as full as 2012 or even 2016. But as summer progressed, the clusters kept filling out beautifully, and there were many more berries per cluster than usual. This is what happened in 2012. The similarities between the 2012 and 2018 vintages gave me cause to use the 2012



cluster weights in assessing the crop level for 2018. It is always a big guess as to how many tons per acre a block of grapes will produce. Experience certainly helps, but grower and winemaker are still more often wrong than right with their crop estimates. And 2018 was no exception. As the cool weather prevailed through much of the summer, the vines kept drinking up the water from the irrigation and gleefully putting it in the clusters. Despite the small berries, grape cluster sizes in many grower's blocks were at a record high.

Ultimate Hang-Time

August was quite cool, and the heat spikes that end of summer usually delivers never arrived in Sonoma. The days had such long, cool mornings and moderately warm afternoons in September that we called off all Jordan Chardonnay picks, giving the grapes more time to hang and develop more intense flavors. With no threat of rain in the forecast in early or mid-September, winemakers had the luxury of letting all the grapes further mature as the varietal aroma,

mid-palate and depth of fruit concentrated. The gorgeous weather continued in October, when winemakers usually worry about fall rains and the vines beginning to shut down for the season. At the same time pumpkins were being harvested for Halloween décor, winemakers were able to work at a more relaxing pace, let fermentations progress naturally and wait to pick the grapes at just the right moment. This allowed the smaller berries of 2018 to develop a very intense level of dark fruit flavors and mature tannins in the red wine grapes and very bright, apple flavors in the chardonnay grapes. 2018 was the first vintage since 2010 that we were still harvesting grapes the morning of the Jordan Halloween party (October 21).

High Quantity and Quality Grapes

Both winegrower and winemaker are content with a bountiful harvest, but winemakers are only content when the bountiful harvest means abundant aromas, rich flavors and depth of fruit character. We were all smiles in September when the 2018 grape harvest began. It's very rare that all of these things happen in concert—there's usually some sort of issue with a little rain or a heat spike—but 2018, like 2012, is one of those phenomenal, special vintages where plentiful is the defining descriptor—lots of beautiful grapes with tremendous flavor concentration in the berries. Even though the berries were smaller, the weight of the record-breaking cabernet sauvignon clusters was astounding—about 0.4 pounds compared to the typical 0.25 to 0.30 pound per cluster of grapes. One grower doubled his normal yield, but the depth of flavor wasn't impacted at all from the copious cluster weights. The blackberry and cassis flavors in the cabernet sauvignon and merlot grapes were exceptional, and the natural grape tannins were ideal. Winemaking and grape growing are earth sciences, subject to the variable nature of each vintage. After a difficult 2017 with excessive heat and small yields from every grower, we believe that we all deserved a generous harvest like 2018.

With the "barn" full of race horses, our winemaking team began assembling the 2018 blend in winter. Barrels from our friends in France began to arrive, then we started the process of pumping out the 2017 vintage in barrels to make room for our new young child, the 2018. The cycle continues each year and the excitement of the new harvest inspires our senses as to how we will shape the new vintage to earn the name Jordan.

The 2018 Jordan Cabernet Sauvignon will release in spring 2022, and the 2018 Jordan Chardonnay will release in spring 2020.

Rob Davis has been winemaker at Jordan since the inaugural 1976 vintage.

WHAT'S TRENDING?



Jordan planted **9,352 cabernet sauvignon grapevines at its six-acre Chateau Block vineyard in 2018**. It is the first time in Jordan history that vines have been planted adjacent to the winery. See page 72 about seasonal tastings hosted at this vineyard.

Jordan received **Celebrated Living's 2018 Platinum List Award** for Best Vineyard Experience for the second consecutive year.

Winemaker Rob Davis was named one of the **Top 100 Most Influential People in the U.S. Wine Industry** by Intowine.com in 2018.



Wine & Spirits magazine's annual Restaurant Poll named Jordan #2 on its **Top 50 Most Popular Wines** in America's Top Restaurants.

Jordan has been inducted into the TripAdvisor Hall of Fame after receiving its sixth consecutive **TripAdvisor Certificate of Excellence Award** in 2018.

John Jordan was named **2018 Honorary Firefighter of the Year** by the Northern Sonoma County Firefighters for the John Jordan Foundation's support of vital firefighting programs in the region.



After the completion of the Jordan apiary for honey bees, attention turned to adding housing in the garden for native mason bees—**key pollinators**. See these unusual beehives on the Jordan Estate Tour & Tasting and Jordan Vineyard Hikes.



A North Carolina craftsman collaborated with Jordan Executive Chef Todd Knoll to build **special bento boxes** for the Estate Tour & Tasting menu. Made of yellow pine, only 100 bentos were produced. A limited number are available for purchase for \$115. See Chateau Boutique on page 76 for details.

André: The Voice of Wine film premiered in late 2018, featuring Jordan's winemaker and his recounts of how the late André Tchelistcheff shaped both the California wine industry and the future of Jordan. Winemaker Rob Davis will host a film screening at the Raven Film Center in Healdsburg on June 8. Visit jordanwinery.com/events for details.

For the very first time, Champagne AR Lenoble is releasing its non-vintage brut made with reserve wines that were aged in magnums under natural cork. This is the result of a very long evolutionary process that started in 2010, and this year's offering of the **Jordan Cuvée by Champagne AR Lenoble** was produced with this same high percentage of magnum reserve wines. View Other Indulgences on page 44 for details.



A Chance to Picnic at Jordan Estate (Finally)

One of the most asked questions by visitors to Jordan is “do you allow picnics?” This summer, travelers are finally getting a chance to experience the latter with the Picnic Day at Jordan.

This experience, hosted June 15 and August 9, will be a wine country picnic like no other. Guests will sip on Champagne while walking through the winery’s newest hillside vineyard. Jordan’s new open-air butler’s pantry will be a focal feature of the lunch, as guests watch the Jordan culinary staff add the finishing touches to picnic chic provisions. Travelers grab a picnic basket and fill it with an array of homemade gourmet foods, such as pork rillettes, salumi, vegetable terrine and pickled vegetables, as well as citrus-marinated olives and artisan cheeses. Several spots on the winery lawn await guests for this al fresco lunch, in the shade of the chateau, by a tree or under the sun. Blankets for lawn seating will also be provided for the experience. A bottle of 2017 Jordan Chardonnay is included with each purchase of two picnic lunches, and tastes of Jordan Cabernet Sauvignon will be available at the terrace bar. Tickets go on sale in May at jordanwinery.com/events.

Bastille Day Dinner Moves to Sunday Brunch

What does a French-inspired winery do when France’s Independence Day falls on a Sunday? For Jordan Winery, the decision was simple: turn its annual Bastille Day Dinner into a Sunday brunch celebration. Before joining Jordan, husband-wife team Todd and Nitsa Knoll both worked at the Ritz-Carlton in San Francisco, preparing the luxury hotel’s renowned brunch. This new Healdsburg event in July is one of the few opportunities in wine country to indulge in a lavish Sunday brunch, from the copious glasses of Jordan Cuvée by Champagne AR Lenoble and the blinis topped with Jordan Chef’s Reserve Caviar by Tsar Nicoulai, to the buffet station filled with smoked salmon, eggs benedict and other breakfast favorites. Guests dine al fresco on the winery terrace, surrounded by the tastes and sounds of France, as hosts pour 2017 Jordan Chardonnay, 2015 Jordan Cabernet Sauvignon and the 2013 Jordan Cabernet Sauvignon out of magnum. Tickets go on sale this summer at jordanwinery.com/events.



Now Seating Private Tables

The redesign of the Jordan dining room created an opportunity to reimagine some of the private tasting experiences for Jordan Estate Rewards members. Private Tastings are now offered as Private Tables. Private Tables give Gold and Platinum members of Jordan’s loyalty program the opportunity to book their own private table for one of three wine tasting experiences, two different lunches or a formal dinner. Silver members can enjoy all three private tastings, each with a different theme. These experiences are hosted in the formal dining room or on the winery terrace, depending on the season. View page 64 to learn more.





NEW RELEASE TASTING DEBUTS

The official release of the first Jordan Cabernet Sauvignon aged exclusively in French oak barrels is certainly reason to celebrate. That's why Jordan is hosting its first New Release Tasting to unveil all three of its annual spring releases: 2015 Jordan Cabernet Sauvignon, 2013 Jordan Cabernet Sauvignon in magnum and the 2017 Jordan Chardonnay.

Hosted on May 18, 2019, this walk-around tasting showcases each new release alongside a delicious food pairing created by Jordan's culinary staff. Winemaker Rob Davis will be signing bottles of this historic release, and his staff will also lead an interactive sensory station exploring the differences between American and French oak in cabernet winemaking.

Event tickets are only available through the 2015 Jordan Cabernet Sauvignon pre-release offer. Each case purchase of the 2015 Jordan Cabernet Sauvignon includes shipping and two tickets to the New Release Tasting. Limit three cases. Tickets are available until sold out.

Learn more at jordanwinery.com/events.



COME FOR THE WINE, STAY FOR THE SUITES

The ultimate way to experience wine country is waking up at a vineyard, and Jordan Winery is making overnight stays more accessible to its most loyal customers. The winery revamped its point levels for lodging rewards in 2019, offering Gold and Platinum members off-season pricing on overnight stays for nine months out of the year—both weekdays and weekends. Off-Season Overnight Stays (November-July) begin at \$150 per night plus 5,000 points, and Harvest Overnight Stays (August-September-October) begin at \$150 per night plus 10,000 points. View page 64 to learn more.

au revoir; AMERICAN oak

Jordan Cabernet Sauvignon makes the
shift to 100 percent French barrels

By Linda Murphy

The greatest cabernets in the world share a common thread. From Château Pétrus and Château Lafite Rothschild in Bordeaux to Colgin and Harlan Estate in Napa Valley, all are aged exclusively in French oak barrels.

From day one, Jordan was an homage to First Growth Bordeaux. The French mindset was infused into all aspects of Jordan, from the design of the chateau and dining room to the grapes planted at the estate and the winemaking methods used to craft elegant, old-world-style wines.

With the release of the 2015 Alexander Valley Cabernet Sauvignon, Jordan has come full circle in its promise to honor French traditions in America by aging the wine in all French oak barrels for the first time in history. Winemaker Rob Davis, who just completed his 43rd harvest at Jordan, assures the style of Jordan Cabernet has not changed, though its complexity has deepened.

"The decision to transition from the blend of American and French oak to 100 percent French oak barrels was a natural progression in our quest to make every vintage better than the last," Davis explained. "French oak, with its greater array of complex tannins and much greater porosity, lends itself much more to the black fruits and deeper, richer flavors we've achieved through new vineyards."

The obvious question is, what took so long, especially when the majority of the world's finest Bordeaux-style red wines are aged in French oak?

According to Davis, the Jordan grapes simply weren't ready for all *tonnellerie française* until the last decade.

When John Jordan took the reins in 2005, Davis created a prototype of his dream Jordan Cabernet Sauvignon from that vintage, using only his top 25 percent of grapes from the blend, aged entirely in French oak barrels from a particular forest in central France. This "Super Blend" was created to show the potential for elevating quality even higher while staying true to the Jordan house style. "I love it," Jordan said after his first taste in 2008. "I wish we could make it all taste like this."

"We can make a blend like this that will represent our total production because the grape growers we're working with now have vineyard soils similar to the top premier cru classé wines," Davis said. "I just need a few years to do that."

Jordan gave Davis latitude to continue refining the vineyard sources, focusing on finding sites with the ideal soils and locations for growing exceptional cabernet and merlot grapes (see "The Art of Blending" in vol. #7 at jordanwinery.com/magazine). By 2012, the flavor concentration and natural tannins were so beautiful in the young wines, Davis had his winemaking staff put together two blends: one with the standard American and French oak medley and one solely French oak. Hands down in a blind tasting, everyone chose the 100 percent French oak blend.

"2012 was really a turning point," Davis said. "That's when John gave us the green light to make the move to all French."

The full transition took another three years, as new American oak barrels, which are filled three times during their lifespan in the Jordan cellar, completed their cycle before being retired.

Tasting the Difference

Even though French barrels possess more tannin, American oak is known for bringing more aggressive aromas of dill and coconut to red wines; French oak is considered more subtle, imparting spice aromas and a silky texture. French oak’s tannin profile harnesses the sterner nature of the fruit tannins found in richer, broad-shouldered cabernet fruit—just the opposite of what one would expect. The tannins from the French oak have a strong attraction to the fruit tannins—there’s a natural affinity between the two. The result in the glass? The wine tastes softer and richer in the mouth and is longer in the finish—attributes found in top Bordeaux and California’s best cabernets.

American oak played a vital role in Jordan Cabernet Sauvignon for decades, masking the herbaceous character in the wine—a result of the challenging soil types found at many estate vineyard blocks. Once those blocks were removed from Jordan winemaking and new grower vineyards that abound in blackberry and cassis fruit were added, there was nothing to cover up.

“Once we stopped including grapes from the valley floor in our blends,” Davis said, “we found that the American oak was overpowering the beautiful dark fruit in the young wines while French oak elevated the fruit.”

American Oak’s Roots in California Wine

Winery founders Tom and Sally Jordan envisioned a silky cabernet sauvignon that would pay equal homage to Jordan’s inspiration and origin: a 50-50 blend of French and American oak barrels for aging. Tom Jordan believed, as did other California winemaking pioneers, that while Bordeaux-like wines were the goal, their versions should make use of U.S.-made barrels, as both a point of differentiation from France and a show of patriotic pride.

Another major factor in this decision was the Jordans’ a-ha moment with a Beaulieu Vineyard Cabernet Sauvignon, which inspired them to become vintners. Beaulieu Vineyard’s Georges de Latour Private Reserve Cabernet Sauvignon from Rutherford in Napa Valley—aged in American oak at the time—changed the Jordans’ minds about the potential for quality cabernet sauvignon in California in the late 1960s. French-born owner Georges de Latour used French oak barrels when he began the reserve program in 1936. It became an iconic wine, sought by collectors and winemakers alike. When World War II stalled the importation of French barrels, he switched to American oak, and demand for the wine continued unabated.

In 1938, de Latour recruited Russian-born enologist André Tchelistcheff to make the BV Cabernets, aged largely in American oak. It was Tchelistcheff who recommended Rob Davis for the Jordan winemaking job and who mentored Davis until André’s death in 1994, at age 92.

“Andre shaped Tom Jordan's perception of American oak,” Davis recalled. “Otherwise, we probably would have used all French because Tom loved Lafite, but Tom also loved the BV Private Reserves from 1938 through 1972.”

The decision was right for the times. Ridge Vineyards in the Santa Cruz Mountains found great success aging its cabernets in American oak. As Ridge winemaker Paul Draper said, “When we started making wine in 1969, we were California chauvinists. We didn’t want to make a California Burgundy or California Bordeaux. We liked the wines we made with American oak.”



It was the same at Jordan in the early days.

“You have to remember that in 1974, there were about 300 wineries in California and now there are nearly 5,000,” Davis explained. “Everything was market-driven back then, with 80 percent of wine sales in white wines. Cabernet sauvignon was a minor player.”

So while Tom Jordan was ahead of the curve in focusing on red Bordeaux varieties in Alexander Valley, Tchelistcheff told Davis: “If you want to make better cabernet, you need better *terroir*.”

There are special sites in Alexander Valley with the *terroir* of which Tchelistcheff spoke: vineyards with ideal soils, exposures, row orientations, drainage, rootstocks and clones. Jordan’s valley floor vineyard, purchased in 1972, was not one of them. Tom Jordan had little science or data at hand when he established the estate in the early 1970s. In the years after, science-based viticultural knowledge has increased tenfold, with wine grapes now planted under precise conditions.

Letting the Fruit Lead

Jordan has kept pace with this viticultural evolution, selling the original valley floor property and replanting Jordan Estate blocks to get the most out of the site. Yet cabernet sauvignon complexity really took off when John Jordan took over ownership. John listened to Davis’ reasons for purchasing grapes from Alexander Valley benchlands and hillsides as supplements to the Jordan Estate fruit. Jordan understood that wine depth and nuance could be enhanced with the inclusion of non-estate grapes.

After a decade of research, trials and refinement of fruit sources, the 2015 Jordan Cabernet Sauvignon displays a new level of balance and refinement. The silky, black fruits in the 2015 Jordan are elevated and framed by the French oak tannins. Because 2015 was a cooler vintage that lent itself to Bordeaux-style wines, the transition to all French oak seemed even more natural.

Clockwise from top right: Winemaker Rob Davis at the Tronçais forest in Bordeaux in 2010; the Jordan barrel room racks; the 2015 Jordan Cabernet Sauvignon on a prized Nadalié Colbert barrel.



Davis pointed out that even though he relied on American oak in the early years, over time, the ratio for Jordan Cabernet Sauvignon aging became 60-40 in favor of French (2011); 86 percent *tonnellerie française* in 2013 and 94 percent French in 2014 before the move to 100 percent French in 2015.

“As our fruit intensity increased, we relied on more French oak,” Davis explained. “We needed more of the silky French oak tannins to merge with the ripe tannins in the grapes. André always told me to look at soil for great grapes. For him it was site, site, site. *Terroir* is number one. He also taught me to look at the fruit profile versus the tannin profile. They need to be in balance with each other. Balanced wines age better, and uniformity breeds balance.”

Vincent Nadalié, president and director of sales for the cooperage firm Nadalié USA, based in Calistoga, has had a long relationship with Jordan, working with Davis to match barrels to cabernet sauvignon and chardonnay for years. Nadalié has seen Jordan’s cabernet program evolve to the point where 100 percent French oak is the best match for the fruit.

“Because the grapes Jordan (now) gets are so refined in aromas, flavors and velvety tannins, in order to give a maximum exposure to that fruit, Jordan went to the finesse of the tight-grain Colbert barrel. The Colbert elevates that fruit, showcases the aromatic flavors like rose petal and violet, rounds the wine with elegant tannins, and gives a nice fresh, bright finish.”

Colbert refers to the Tronçais and Limousin forests that were planted by Jean-Baptiste Colbert, minister of Louis XIV, in the late 1600s. They remain a gold standard.

“American oak is well-appreciated for cabernet sauvignon grapes, but brings roughness and lactone to the wine,” Nadalié continued. “The 100 percent French oak adds finesse and

brightness to the wine, and those are the main characters of Jordan Cabernet Sauvignon.”

The Tronçais forest in central France is a favorite barrel source of the Jordan winemaking team, based on blind tastings of Jordan wines aged in barrels from several forests. Tightness of grain, age of the trees, length of the seasoning period, levels of toasting during barrel production, and whether the oak barrel is being used for the first, second or third time, are all factors in Jordan barrel selection.

“American oak did its job through the years, adding its characteristic aroma and flavor support to the grapes,” Davis said. “Now, our fruit has the tannin structure to mature in all-French oak barrels. If we’d continued with our old barrel regime, our cabernet would taste less refined and out of balance.”

Jordan Cabernet Sauvignon will always be based on elegance, finesse and moderate alcohol levels. The move to 100 percent French oak barrel aging is yet one more step in the winery’s efforts to remain at the top of the class amongst California’s First Growths.

Linda Murphy writes about wine for Sonoma and Decanter magazines, The Press Democrat newspaper, and is the author, with Jancis Robinson, of “American Wine: The Ultimate Companion to the Wines and Wine Producers of the USA.” Learn more at lindamurphywine.com.



San Francisco-based Geoffrey De Sousa, one of the top interior design firms on the West Coast, is known nationally and internationally for creating interiors that are cosmopolitan and warmly modern. Geoffrey and his staff recently completed an ambitious project to renovate Jordan Winery's formal dining room into a modern classic that retains its best architectural attributes while introducing dramatic design elements. Design features from his first winery project are highlighted.

a The elegant wallpaper design is called Midsummer Night from Wall&deco, created by graphic designer Lorenzo De Grandis. The forest-like pattern is reminiscent of Jordan's woodlands. The installation was led by an expert wallpaper hanger, who specializes in historic buildings and unusually intricate applications—like Jordan's.

b Intricate chair embroidery by a renowned, haute-couture artist based in London, who studied with Alexander McQueen, and has worked for world-renowned fashion houses including Givenchy and Fendi. Each design was inspired by the vibrant moss and lichen found on the Jordan Estate.

c Intimate lighting by San Francisco-based designer Jonathan Browning Studios, such as solid brass Leclerc Sconces, selected to highlight the room's gold accents. The studio pulls inspiration from French Beaux Arts classicism and has worked with Geoffrey de Sousa for 15 years.

d Established Sonoma County metalsmith Randell Tuell of Tuell + Reynolds created a hand-crafted collection of pieces for the grand fireplace, including the bronze surround, hearth trim and tools. The T+R design team draws inspiration from the natural world for its hand-crafted collection of lighting, furniture, fire screens and sculptural objects.

e Accent walls and woodwork painted with Benjamin Moore French Beret, a cross between dark gray and navy that conveys timeless elegance.

f Originally from France, the terracotta floor tiles found throughout the west wing of the chateau were stripped, stained and sealed in a deep gray, adding to the ambiance of the newly reimagined dining room.



PICNIC CHIC

FROM THE LAND TO THE SEA

Taking the dining room outdoors with Sonoma style

By Tina Caputo



“Walking is a lot more entertaining when there’s something to hunt for.”

Clockwise from top left: Nitsa Knoll forages thistle for a tablescape; branches of eucalyptus found near the seashore make a gorgeous, natural base for a coastal-themed dinner party centerpiece; a long pour of Jordan Cabernet during a sunset picnic at Jordan Estate; an open field near Sonoma Coast’s rocky cliffs offers the perfect setting for a seafood-driven picnic.

There’s something magical about sharing a delicious meal outdoors, surrounded by the beauty of nature, miles from the nearest restaurant. This is especially true in Sonoma County, with its wonderfully diverse tapestry of windswept coastal ridges, rolling hills, lush green valleys and majestic redwood forests. The region is truly one of the most stunning places on Earth to enjoy a picnic. While Sonomans didn’t invent the concept of simple-but-elegant outdoor dining, some would say they perfected it.

The word picnic comes from the French *pique-nique*, which loosely translates to “pick a little something.” First appearing in print in the late 17th century, the term was originally used to describe a group of people who brought their own wine to drink in a restaurant. The picnic concept eventually moved outdoors as a sort of pot luck, with each guest bringing along something for the party to eat. Picnics were once the domain of the upper classes, but became popular with the masses after the French Revolution, when the royal parks of Paris opened to the public.

Americans, wishing to emulate the sophisticated Parisians, followed suit. By the 19th century they had enthusiastically embraced the picnic—even going so far as to hold their feasts in graveyards. Far from being considered macabre, cemeteries offered a serene, park-like setting that was lacking in many areas, and allowed people to commune with lost loved ones. The practice waned in the 1920s, when the opening of public parks across the country presented cheerier venues for outdoor dining.

Today, there is certainly no shortage of gorgeous picnic locations—especially in Sonoma County. For Nitsa Knoll, Jordan’s director of hospitality and events, it’s a tough call between the Jordan Winery’s hilltop vineyards in Alexander Valley and waterfront enclaves along the rugged Sonoma Coast, but she is especially smitten with the ocean landscape. “The dramatic bluffs, the spikes of dark rock rising from the sea and miles of deserted coast bring me peace,” she says. “I can’t think of a better place to play in nature.”

To Nitsa, a picnic is more than a casual al fresco meal. It’s a chance to take the dining room outdoors. Paper plates and plastic cutlery may be fine for casual, family barbecues, but a refined picnic—whether with friends or a significant other—calls for beautiful tableware, linens and décor.

It begins with a natural centerpiece made from greenery and flowers foraged near the picnic site. When Nitsa sets out in search of materials to adorn the tables for Jordan events and personal picnics, her plan is simple: no plan. “If I’m on the coast, I’ll usually look for succulents, eucalyptus or cypress, things like that,” she says.

When she’s picnicking among the vineyards on the Jordan Estate, she plucks fresh herb sprigs from the winery garden, as well as wildflowers, to bring a natural element to the table. “Sometimes you just need to feel it and see what’s around you,” Nitsa says. “It just happens naturally when you’re walking around in nature—you’ll just see something.”

Armed with a basket and a leather satchel containing clippers, wire cutters and floral tape, Nitsa simply heads off into the surrounding landscape to see what’s available. Over the years, she’s developed a keen eye for spotting natural treasures. “I started foraging for table decorations when I was six years old, in our neighbor’s yard,” Nitsa says. “I got in trouble a lot.”



She often hunts for table décor on family road trips with her husband Todd, who is Jordan’s executive chef, and their 10-year-old son Petros. “Walking is a lot more entertaining when there’s something to hunt for,” Nitsa says. “It just makes the experience more fun.”

Even in the fall and winter, there’s plenty of material to work with on the Sonoma Coast. This past November, for a coastal picnic at the site of a Victorian farmhouse, Nitsa collected tall grasses and thistle from a field on the property, and clipped wild fern along a wooden fence line surrounding the house. Also among her finds were leafy branches and pods from nearby eucalyptus trees, and long strips of bark destined to become place cards with the help of a metallic paint pen. Nitsa completed her basket with lavender and yarrow she discovered around the yard.

“My rule is never to take all of anything that I find in nature,” Nitsa says. “I always try to leave some behind.” (See “Treasure Hunt” from the vol. #13 foraging issue of *Wine Country Table*.)



From left: Nitsa Knoll uses floral wire to turn eucalyptus pods and fern branches into a table runner; bottles and jars are open and ready to share at a vineyard picnic; toasting with friends during a sunset picnic at Jordan; below: abalone poke is served on shells for a natural, elegant look.

Crafting a centerpiece

Once she’s collected her materials, Nitsa begins thinking about how to arrange them into a unique table runner or centerpiece. She starts by separating the greenery into individual piles, then does the same with the flowers and other plants. She trims the items in each stack into uniform pieces, then layers them together to highlight different textures and colors.

“Half of it is figuring out what looks right and not getting too crazy,” she says. “You don’t want the florals to compete with the culinary focal points of the meal.”

Nitsa uses green floral wire to secure each piece as she goes, and tucks smaller bits and pieces into the bundles to fill them in and camouflage the wire. Her goal is to make them look pretty, but natural. “I don’t like to do an assembly line where they’re all exactly the same, but I do like them to be fairly uniform,” she says.

For the fall coastal picnic, Knoll created an oblong arrangement to lay down the center of the table as a fragrant runner, as seen on the magazine’s cover. A summer picnic, among Jordan’s hilltop petit verdot grapevines, called for a simpler approach. Instead of a centerpiece, Nitsa placed small terracotta vases filled with fresh herbs for garnishing cheeses and tomatoes—like basil, thyme and fennel—and tucked a fresh sprig of rosemary and wild fennel frond into each place setting.

Setting the table

Creating a picnic tablescape isn’t about silver candelabras and pricey stemware. It’s about making guests feel comfortable and enhancing the natural beauty of the surroundings.

Nitsa prefers muted, neutral colors for outdoor settings, and natural materials such as linen and wood mixed with rustic metal elements. Places are set with stemless wine glasses or short tumblers, real flatware, ceramic dinner plates and soft linen napkins. Hurricane lanterns and string lights complete the tablescape for sunset picnics.

“If you enjoy what you’re looking at,” she says, “the food and wine taste even better.”

Elevating picnic fare

Food is an equally important consideration for an inspired picnic—and that’s where Nitsa’s husband, Todd, comes in.

Picnic fare may be as simple as laying out a curated array of sublime cheeses and artisan salumi, he says, or something a bit more elaborate. Because Todd loves to incorporate local foods into his dishes, he’ll often include delicacies such as forged wild mushrooms, freshly caught Sonoma Dungeness crabs, and rillettes and charcuterie made from Sonoma heritage pork. “Make use of what’s around you,” he says. “Don’t just go to the grocery store for your ingredients. See if you can hit a nearby farmer’s market to pick up things like local meats, fresh produce and olives.”

Ingredients such as nuts and olives can be transformed in simple ways to create unique and delicious snacks. “You can take something familiar and put a new spin on it,” he says. “For nuts, you can toss them in your own favorite spices or buy something like a Yemeni spice blend,” Todd says. “Then mix in some egg whites to adhere the spices to the nuts and bake them.”



Buttery lucques olives take on a bright new dimension when marinated in Meyer lemon zest, fennel pollen, crushed coriander seeds and Jordan Estate Extra Virgin Olive Oil. Vegetable and seafood dishes get an upgrade with a dollop of good caviar. Even humble crudité are elevated when the vegetables are paired with an unexpected dip, such as Greek taramosalata, a silky blend of fish roe, lemon juice and olive oil.

Along with several side dishes and small bites, Todd typically prepares a show-stopping main dish to share. For Nitsa’s coastal picnic, he brought along sous vide rack of lamb to pair with Jordan Cabernet Sauvignon. Just before serving, he arranged the cold lamb on a bed of freekeh—a young green wheat that’s been toasted and cracked—and topped it with a sprinkle of dukkah Egyptian spice blend, thyme sprigs and raspberry vinaigrette. He accompanied the lamb with fire-roasted cipollini onions, fermented and marinated in shoyu.

Because the picnic took place near a bluff overlooking the Pacific Ocean, Todd created several seafood dishes for the occasion, including Dungeness crab and grapefruit salad, Sonoma Coast abalone poke, salmon rillettes, lobster salad and West Coast Kumamoto oysters. For dessert, guests dipped citrus-infused madeleine cookies into honey and dried citrus powder.

For the summer vineyard picnic, he celebrated the bounty of the land with a more meat-based menu. Along with being famous for grapevines, Sonoma wine country is known for its livestock farms, so Todd served homemade pork rillettes and pâté, along with a charcuterie board of local specialties from Journeyman Meat Co., such as the Parmesan Porcini salame, made by Jordan’s neighbor just across the Russian River. Because some of the country’s best cheesemakers can be found near the Sonoma-Marin border, he also included an array of local cheeses.

For any menu, Todd looks for seasonal ingredients that he can harvest from the Jordan Estate or forage from the surrounding area. “Spring picnics are really fun, because I can forage for miner’s lettuce and wild onions,” he says. “We also have fava beans at Jordan, so I like to use those as well.” In the winter, he goes mushroom hunting.

The bounty of Jordan’s garden and the wealth of fresh produce available in Sonoma County inspire him to create picnic-friendly dishes such as vegetable terrine and marinated vegetables—served in glass jars that show off the vibrant hues of the dishes, so beautiful they almost look like table décor. To end picnics on a sweet note, he sets out tiny jars of homemade panna cotta, topped with fresh berries from the Jordan garden. Cold fried chicken is always great for a picnic.”

Perfect picnic wines

Beautiful wines are another way to elevate a picnic at any time of year. "For a coastal picnic, I love serving Jordan wines because of their structure, and we're always pushing that acid balance with the food," Todd says. A vibrant, mineral-kissed Jordan Chardonnay is wonderful with seafood dishes such as his Dungeness crab and abalone salads, and the silky-smooth Jordan Cabernet Sauvignon is a terrific match for rack of lamb, charcuterie and other red meats, as well as earthy vegetable dishes such as Todd's fire-roasted cipollini onions—an excellent complement to cabernet's subtle toasted oak nuances.

While many people choose wines to match the food they're serving, it's sometimes fun to take the opposite approach. For the Jordan picnic among the vines, Todd started with the Jordan Chardonnay and Cabernet Sauvignon, then selected local cheeses to pair with them. A few of his favorites include the Cypress Grove Midnight Moon and Humboldt Fog cheeses, as well as Bellwether Farms San Andreas and French Comté.

The subtle tang of Todd's pickled vegetables and vegetable terrine highlight the bright acidity of a young Jordan Chardonnay, and the cherries in his pâté bring out the red fruit flavors in the Jordan Cabernet. Todd's savory pork rillettes, made with fresh thyme and rosemary, accent cabernet's earth, spice and fruit notes.

"With all the incredible food and wine we have at our disposal here in Sonoma County, it's hard to go wrong," Todd says. "We live in a picnic paradise."

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



PICNIC TIPS

Nitsa and Todd Knoll's advice for planning a perfect picnic.

1 MAKE A MAKESHIFT TABLE.
Some of the best picnic spots are off the beaten path, with no picnic tables in sight. A couple of wine crates and a rustic wooden door can easily be repurposed into an elegant table when surrounded with comfy cushions and throw pillows.

2 GET ROLLING.
If there's too much food to fit inside a traditional picnic basket, bring along a collapsible beach wagon. Most are large enough to tote all of your edibles to the picnic site in one trip, plus dishes, glassware and other essentials.

3 TRANSPORT AND SERVE IN THE SAME VESSEL.
Prepare picnic dishes in advance and pack them into Le Parfait glass jars. The jars are resealable, attractive and they make it easy for guests to pass food around the table.

4 KEEP WARM.
For fall and winter picnics (even summer days can be chilly on the coast and in Sonoma's wine valleys), bring along a couple of cozy throw blankets.

the ultimate PICNIC basket

A WINE COUNTRY CHEF'S FAVORITE PICNIC PROVISIONS

It's no secret that good friends and great scenery are key components of a memorable wine country picnic. But the very best picnics hinge on perfect planning—from the location to the blanket of choice to top-notch ingredients. With the addition of a butler's pantry that better connects winery guests with the chefs as they plate food, Executive Chef Todd Knoll decided that 2019 was the year to host Jordan's first gourmet picnic event. He spent the last winter creating picnic provisions with Michelin-star quality. We're delighted to share the components of Jordan's ultimate picnic basket, deconstructed for easy replication at home.

Food & Drink

- Lower-alcohol, higher acid wines (like Jordan Chardonnay and Cabernet Sauvignon) that pair with diverse foods
- Salumi from Journeyman Meat Co. (see page 38)
- Wine-friendly cheeses, such as Cypress Grove Humboldt Fog, Bellwether Farms San Andreas and French Comté
- Jars filled with pork rillettes, vegetable terrine and panna cotta for dessert
- Portable snacks, such as homemade mixed nuts and pickled vegetables (see page 50)
- Fresh fruit
- Citrus-marinated olives
- Jordan Estate Extra Virgin Olive Oil
- Mineral water
- Artisan baguette

Other Essentials

- Peterboro Traditional Picnic Basket (pictured in honey)
- Turkish linen blanket and Zero-Waste cutlery wraps with bamboo silverware from Etsy
- Golden melamine plates and linen napkins from Sur La Table
- Cutting board and knife
- French mason jars with lids from the Container Store
- Reusable wine glasses
- Tray for placing glasses and plates on level ground
- Corkscrew
- Carafe for non-alcoholic beverages
- Ziplocs (for storing leftovers)
- Lawn games
- Bug spray and sunscreen
- Trashbag

Enjoy your own picnic basket this summer with the Picnic Day at Jordan in June or August. Details on page 13.

WORK LIVE LOVE

How two couples from neighboring wine valleys found common ground in artistic collaboration

By Lisa Mattson



There are couples who fall in love at work, and then there are couples who stay in love at work—those who thrive off working together as a team at home and on the job. Workplace romances are most common in the hospitality and tourism industry, where 62 percent of workers say they've gotten romantic with a coworker, according to a recent study. That's how the husband-wife team in Jordan's kitchen—Todd and Nitsa Knoll—fell in love back in 1999 while working at the Ritz-Carlton San Francisco. Their workplace romance blossomed into a partnership where the two artists can share their creative passions every day at Jordan—he, cooking and she, designing events and florals.

They've met other artistic power couples and formed bonds over the years, such as Kyle and Katina Connaughton of SingleThread Farm Restaurant & Inn and Scott and Donna Sievers from Pineapple Planet, a local event design company.

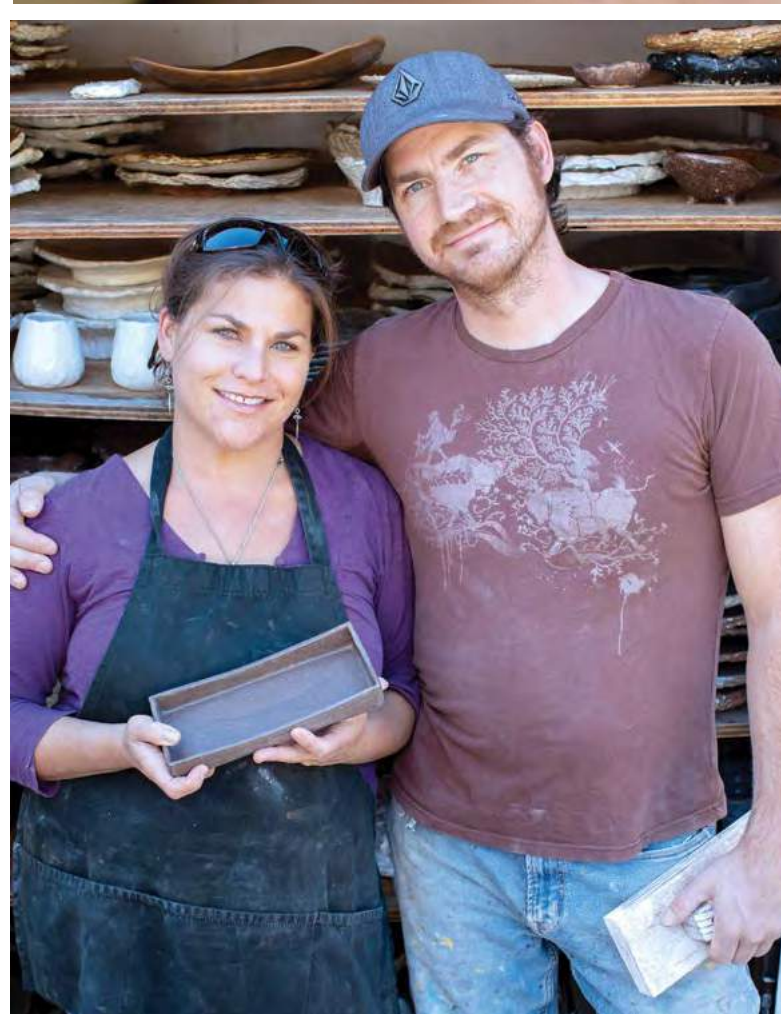
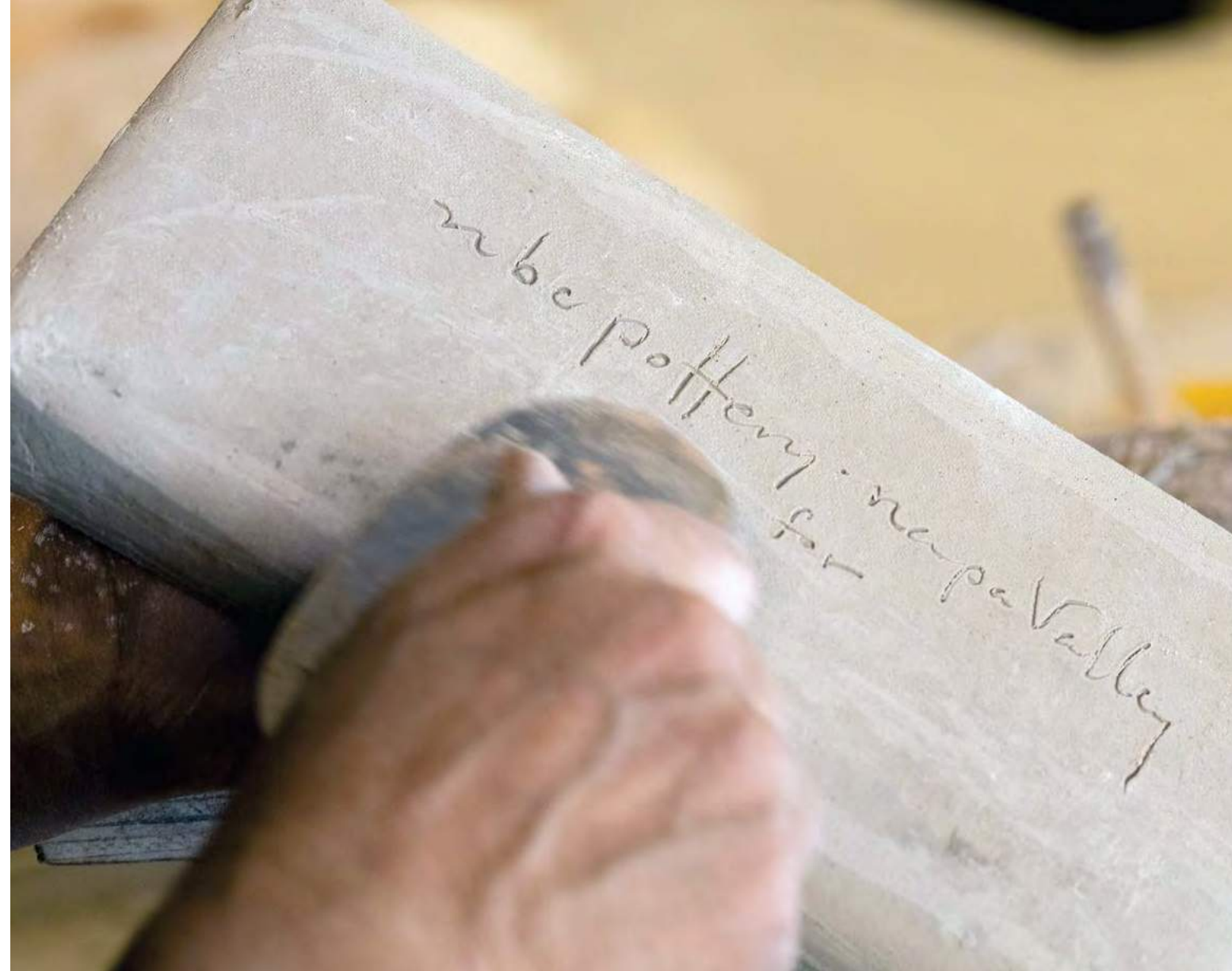
Shopping trips for service ware, vases and other artistic pieces for their home and work led to them finding kindred spirits in a Napa Valley couple who make hand-crafted pottery for some of the country's best restaurants and hotels.

Ceramic artists Nikki and Will Callnan create some of the most sought-after ceramic pieces in the world of fine dining at NBC Pottery, their burgeoning studio on Howell Mountain, high in the hills above St. Helena, Calif. Their work can be found at The French Laundry, The Restaurant at Meadowood, The Charter Oak, the new Four Seasons Resort and Residences in Napa Valley and many other elegant establishments. Starting this spring, their work will be at Jordan, too.

Wine Country Table recently sat down with the two creative couples—the Knolls and the Callnans—to discuss how the partnership came to be, and how the end result embodies a new approach to *terroir*.



Clockwise from top left: Will Callnan harvests clay from the Jordan garden; plates are stamped with the Jordan logo after firing in the kiln; Nikki and Will Callnan outside their Napa Valley studio; Will applies a clay slip before firing in the kiln; Nikki uses a form to mold the Jordan plate into its rectangular shape before cutting sloped edges on each side.



How was the Jordan ceramics project born?

Todd Knoll: I thought we could use a piece at Jordan that was the ultimate expression of our *terroir*—if ceramics are composed of clay and there's clay in our soil, why not incorporate some of that clay into the ceramics? I couldn't think of any culinary experience more connected to the land than eating vegetables from Jordan's garden on a plate that was made from clay in the soil in which those ingredients were grown. But it wasn't guaranteed we could do it. We needed the right kind of soil, the right kind of clay. I knew Will was very knowledgeable about clay composition and about what was going to work and what would not. We hiked across Jordan Estate and dug promising clay samples from four different spots. There is a creek bed near John's home, so we tried clay from there. We also took a clay sample at Vista Point, where the Estate Tour & Tasting culminates—a location where the plate will be presented to guests. In the garden near our greenhouse, we found a spot that had been recently excavated to create better drainage. We removed a few retaining wall pavers, and saw this beautiful, almost-red, clay-heavy soil. That was the winner. Call it luck, call it fate, but the clay in the soil from our garden is the best clay for our custom plates. You can't get more perfect than that.

Will Callnan: What's great about this project is that between the design and the composition of the natural elements, every piece is slightly different. I like to think of them as fingerprints, each with their own unique signature. To ensure this individual character, we don't slip-cast work, instead we prefer to hand-make the molds for our pieces to help create that one-of-a-kind look and feel.

Nikki Ballere Callnan: We have dug clay from various winery properties for these sorts of custom projects before. It is exciting to see how the clay, once cleaned and processed, reacts through the firings and glazing. Sourcing the clay for a project from a specific *terroir* builds a story around the pottery and creates a deeper connection. It makes a memory between the piece and its origin.

What was it like to work with another married working couple?

Nitsa: There's just an innate connection on many levels. Any time you have couples that work together, there's a commonality. Most people can't believe Todd and I work together. We can't imagine not working together. Will and Nikki are the same way.

Todd: It's hard to find two people working toward the same goal the way we are. We appreciate that in them. We know what's important to us and what we should be striving for. For the four of us, it's about artistic expression and lifestyle. Our food is strongly anchored in nature—the natural habitat we find around us in Sonoma. Their work follows the same design process and feel. Our crafts always have an awareness of place and time. It is both food and art inspired by the moment and by our surroundings. The four of us find joy in sharing beauty with others—creating things that bring our customers pleasure but are also artistically fulfilling to the maker.

Will: We really like Todd and Nitsa. We had a great bond the first time we met them. When Todd called us and told us what he had in mind for this, I was like, 'Absolutely. We want to work with these guys.' They're kindred spirits.

How did you four meet?

Nitsa Knoll: We've known Will and Nikki for a while. Todd and I have been going to their holiday sales event at the studio for years. It was an easy connection for us. Not only do I love their work from a design aspect, but I love how they run their business—hospitality is interwoven with family. They're a husband and wife team with a workshop behind their home. There's an outdoor dining table right between the two buildings. Their children play in the yard while they take turns at work. Our son played fetch with their dog during the open house. They poured hot apple cider for all the guests who came to the party. It made an impression. Jordan is such a huge part of who we are, no matter what we do or where we go, we are still working, thinking of Jordan. Whenever we go anywhere in the world, we always think, 'How can I bring this to Jordan?' I remember we thought that the first few times we came to the studio.

Todd Knoll: Of course, the product made an impression, too. The ceramics have to complement the food they hold. I think of my food as grounded in the natural, so it lends itself to ceramics that have an organic look. Whenever I walk through the NBC Pottery Studio, the eclectic, perfectly crafted work speaks to me. It is a chef's call to action.



What other common ground did you discover during the collaboration?

Will: Our motivation is to continue to create. As artists, we are our toughest critics and often struggle to be satisfied with our work. 'Failure' is relative to one's perspective, and it's important to keep your mind open because sometimes a happy accident can actually be the 'eureka' moment.

Nitsa: I get that. I want my tables to complement whatever Todd's producing on the plate. It goes well together. But I'm also aware of the fact that I can always get better and try something new and different. It's a constant process.

Nikki: Sometimes when designing a custom piece, you can get wrapped up in what you think the client wants and forget to step back and look at it from another's perspective. Back when we had just started doing custom ceramics, we had a meeting with The Restaurant at Meadowood to create new service wares. We had designed various prototypes for them with a particular aesthetic in mind. As we were packing the work up and heading out the door, one of my Earthware bowls caught my eye, so I brought it. With its raw, rustic, irregular lip, refined, smooth interior and weighty, stone-like presence, the Earthware was outside what we thought they wanted, but it turned out to be a clear favorite. We were happy with the other wares made for the project, and they

liked what they saw too, but the Earthware piece really resonated with them. They then commissioned us to create 'Earth' chargers that set their dining room for a number of years to follow, changing the look and feel of the restaurant in a successful collaboration. Soon after, The Restaurant at Meadowood earned its third star from the Michelin Guide—a rating that continues to this day.

Todd: Right. Once, I spent three days creating a beautiful, golden squab consommé and dehydrating foraged blossoms for the first course of a charity dinner, and everyone raved most about the vegan chocolate cake we made for dessert, which was a recipe we simply adapted from the web. I mean, it was a good cake, but I'm a winery chef. You make educated guesses, and that only comes with time and experience. But, you never know 100 percent what's going to work, where you're going to find magic, so to speak. In the Jordan kitchen, I'm always trying to utilize natural elements from around the estate. Sometimes the things I expect to work out don't work quite as well as I'd hoped. Other times the things I think won't work at all end up being the biggest surprises.

Do you have similar creative processes?

Nikki: Whatever art you practice, whether it's food or ceramics or winemaking, it's a dynamic endeavor defined by the limitations of the medium and nature of creativity. It takes time, lots of hard work and dedication. It's an ever-changing process of discovery, and often you'll

find that your best work comes from the most unexpected of places. Remaining curious and vigilant is key to success.

Todd: Absolutely. The end products are different, but the creative process is similar. It is an aesthetic partnership of sorts—a process of give and take with nature. You're not always in control of the outcome, but at the best of times, nature collaborations are fruitful.

What's next for you four?

Todd: These first plates are only the beginning. We're already talking to Will and Nikki about doing something else to showcase our honey. Our estate honeycomb is worthy of a small stage; it is truly one of nature's perfect designs. Honeycomb is very inspiring to me. We're still sketching designs, but I think it's safe to say we'll be incorporating more and more of these custom ceramics into our culinary program.

Nitsa: We're also discussing vases. With the redesign of our dining room, I'm excited about finding beautiful linens and tying everything to the room. I have design specs of what changes are going to be taking place. We'll brainstorm together. We'll go over inspiration and see what we're feeling. I love working with containers that

are more round and short so you can always see over them. It's usually hard for me to find a container I love using, so they'll design a specific shape that's perfect for our brand and our style of entertaining.

Nikki: We love to collaborate with clients, especially chefs and designers because they work so intimately with our ceramics to complement their food, environmental ambiance and aesthetic character. We believe that handmade wares elevate dining and help to create a more memorable and enriching experience for guests.

Will: Much as the nuance of color and brushstroke bring a painting to life, wares can act as the canvas for the chef's art, with food and plate, flowers and vase becoming an expression of one's own signature identity. We're always creating. It's just what we do. It's what they do.

Lisa Mattson is the lead writer and blogger at Jordan Winery. Learn more about her at lisamattsonwine.com

Guests can book a Jordan Estate Tour & Tasting to enjoy food pairings served on the Jordan Garden Plate by NBC Pottery. They'll also be sold for \$100 in the Jordan retail salon.

SERIOUS MEATS

By Matt Villano

Sonoma County, like Jordan itself, is home to many types of artists. And when winery staff find like-minded artisans who share their passion for high-quality food made to complement local wines, they find ways to share these special products with guests.

That's one of the reasons why you'll hear the words "Journeyman Meat Company" quite often at Jordan. Slices of salumi from this Healdsburg-based shop are more than just cured meat—they're pieces of history and savory representations of one man's lifelong

quest to craft the best salame in America.

That man, Pete Seghesio, in 2017 opened an artisan operation that starts with heritage pork and estate-raised beef, applies techniques and recipes learned in Italy, and brings it all together in a state-of-the-art facility in northern Sonoma County.

The result: Meats that quite literally melt in your mouth.

For Seghesio, who hails from an old wine family, the endeavor is quite literally a dream come true. As a child growing up in Sonoma County, Seghesio visited Traverso's, Nando's, and other old Italian shops that made their products by hand. Sampling these meats became his favorite part of these trips. He and his father made their own salumi, but the end products were never the same. Later, as the butcher shops started closing, Seghesio longed to keep the craft alive.

"I wanted to bring back the old-timey feel of these butcher shops," he says. "When they closed, there was nothing like them left."

In 2011, Seghesio seized the chance to go back to the future. He first traveled to Italy, where he studied under world-famous butchers in Panzano and Florence. From these masters, Seghesio spent five Februaries learning the art of Italian-style whole animal butchery. He brought the skills back to Sonoma County and began building out an infrastructure to replicate the Italian approach here at home.

That infrastructure revolved around a brand new salumificio, or salame factory, in Cloverdale, about 20 minutes north of Healdsburg.

Technicians from Parma, Italy, installed authentic Italian curing and processing equipment. Seghesio erected four small-batch fermentation rooms and two aging rooms to balance state-of-the-art modern technology with time-tested Italian tradition.

Next, armed with heritage breeds of pork raised without antibiotics or hormones, Seghesio started making salame.

Because he had such great products, Seghesio applied a slow-food approach, fermenting meats slowly to minimize acid and maximize flavors and palate weight. By building such a modern, sophisticated facility, Seghesio was able to ferment different kinds of salumi separately—guaranteeing that soppressata wouldn't taste like chorizo, and chorizo didn't have a smell of finnochiona. He emphasizes this last point as proof that he's serious about producing the very best salumi in Sonoma.



"Most people ferment different kinds of salumi together and humidity transfers molecules back and forth," Seghesio explains. "By separating them, we can control the fermentation and lengthen the process to make it taste great."

"I have a great respect for a man doing what he is passionate about," Executive Chef Todd Knoll says. "He was a very accomplished business owner before Journeyman. He could be lying on a tropical beach somewhere, but he's chosen to pour his heart into the art of salumi."

One of the reasons Chef Knoll likes working with Journeyman products is because they are produced in a natural way with less preservatives and salt, which makes for great wine pairings.

For instance, Journeyman's Parmesan Porcini pairs perfectly with Jordan Cabernet Sauvignon due to earthy notes in both. Chef Knoll also says he loves to serve the finnochiona (a dry Italian salame with fennel and fennel pollen), since there is a lot of wild fennel growing on the Jordan Estate, and the salame "is a true extension of Sonoma foraging we like to celebrate."

All told, Seghesio makes about 10 different kinds of salumi, as well as seven kinds of smoked sausages and six varieties of fresh sausage.

There are a number of ways Jordan guests can sample Journeyman meats. Chef Knoll serves Journeyman beef in one of the dishes on the Estate Tour & Tasting, which culminates at Jordan

Vista Point, just above Seghesio's neighboring farm and cattle ranch. A Journeyman-centric charcuterie picnic rewards visitors at the end of Jordan's Vineyard Hike, and his products take center stage during the Charcuterie & Wine Tasting.

The new Jordan Chateau Block Tasting also features Journeyman. As part of this experience, Seghesio will create a custom salumi for pairing with Jordan Cabernet Sauvignon that will be served with a vertical tasting of cabernets in the new vineyard across from the chateau. Journeyman products will also be a central feature on the menu for the Jordan picnic events in June and August.

Guests also can sample Journeyman directly from the source, of course.

In 2017, Seghesio opened a tasting room—the Journeyman Meat Co. storefront is located on Center Street in downtown Healdsburg next to Michelin three-star SingleThread. The space, which doubles as a working butcher shop, is open five days a week and serves a variety of tasting platters of Journeyman salumi and sausage, paired with wines from Journeyman and Seghesio.

The experience is sophisticated, intimate and delicious. It's a great way to spend an afternoon.

Most days Seghesio himself works the counter, slicing salumi and chatting up customers. When he's not there, you'll likely be served by his wife, Cathy, or one of their sons. It turns out that salumi, much like wine, is a Seghesio family affair.

Clockwise from left: The aging room at Journeyman Meat Co.; a fitting door handle at the Journeyman shop in Healdsburg; owner Pete Seghesio; a selection of Journeyman Meats served on Jordan Winery's Charcuterie & Wine Tasting experience.



WHAT TO PAIR WITH JORDAN

Jordan wines complement just about every food, but some Journeyman salumi matches up better than others.

With Jordan Cabernet Sauvignon, try the Parmesan Porcini salame, which comprises bits of parmesan that cut through tannins and help cleanse the palate for every bite. As Seghesio explains it, the mushroom in the salame is a wonderful complement to cabernet's natural earthiness.

"The porcini is mild, which is good," he says. "With a big wine, the last thing you want is something overly spicy with noticeable hot pepper because it will amplify the tannins."

For pairings with Jordan Chardonnay, Seghesio recommends the soppressata, a salame that features Calabrian chilis and sweet peppers, fennel and cayenne. In this case, the heat of the salame bumps up the perceived acidity of the wine. "The flavors play well together," Seghesio says. "It's like a showcase."

Learn more about creating the perfect charcuterie board for a wine tasting at winecountrytable.com.

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

2015 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

Pure elegance in a glass. 2015 was a cooler vintage, which lent itself to Jordan's soft, silky Bordeaux style. The 2015 Jordan Cabernet Sauvignon exudes a great fruit character and fine structure that French oak supports and elevates. Aromas of black cherries, pomegranate, dried cranberries and a hint of graphite channel classic Bordeaux. Its lovely, silky texture coats the palate with layers of black cherries and a touch of cedar from French oak's fine tannins. From beginning to end, the balance carries all the way through. Enjoy now after decanting for 60 minutes or cellar through 2034.

\$57 (750mL bottle)
jordanwinery.com/shop



2017 JORDAN RUSSIAN RIVER VALLEY CHARDONNAY

A nice balance of delicacy and deliciousness. Inviting aromas of honeysuckle and lemon peel lead to bright flavors of stone fruits and citrus. The palate is elegant yet succulent, with layers of oak-laced lemon, pears, quince and white peach—all supported by uplifting acidity. Its crisp, citrusy finish lingers on the palate, enticing you to take another sip. Almost a third less Jordan Chardonnay was bottled in 2017 compared to recent vintages to retain our standards of quality and flavor due to the challenging weather, so this vintage won't last long. Enjoy now or cellar through 2022.

\$34 (750mL bottle)
jordanwinery.com/shop



2013 JORDAN MAGNUM ALEXANDER VALLEY CABERNET SAUVIGNON

A beautifully structured vintage that's ideal for aging in magnum. Intense aromas of cassis, blackberries and blueberries with a lovely floral note. The palate is rich and seductive, with concentrated flavors of blackberries and cassis interwoven seamlessly with silky-smooth, refined tannins from aging primarily in new French oak barrels. Its masculine structure is harnessed by a beautiful balance of acidity and dark fruits. Flavors of blackberries and black cherries linger after the long, smooth finish. Enjoy now or cellar through 2035-2040 in magnum. Decant for 45 to 60 minutes to elevate aromas and flavors.

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



2015 JORDAN MELCHIOR ALEXANDER VALLEY CABERNET SAUVIGNON

The ultimate bottle for a special celebration. Each 18 liter, known as a Melchior, holds the equivalent of 24 750mL wine bottles and weighs 60 pounds when full. Only eight bottles of the 2015 Jordan Cabernet Sauvignon Melchior were produced—each filled, etched, numbered and painted by hand. Cradled in a wooden box, the Jordan Melchior includes a special wine tap for serving and a signed Le Tour de Melchior poster.

\$4,800 (18L bottle)
jordanwinery.com/shop
Release date: September 2019



NV BRUT JORDAN CUVÉE BY CHAMPAGNE AR LENOBLE

A special bottling of non-vintage brut Champagne that celebrates the shared values of Jordan in California and AR Lenoble in France, the Jordan Cuvée by Champagne AR Lenoble is a lively, vibrant Champagne made from grand cru chardonnay, premier cru pinot noir and pinot meunier grapes. This rare blend is comprised of 40 percent reserve wines aged in magnum with four years of extended aging on the lees, ensuring a brut Champagne full of elegance and character.

\$49 (750mL bottle)
jordanwinery.com/shop
Available exclusively at Jordan

CHEF'S RESERVE CAVIAR BY TSAR NICOULAI

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

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



2017 JORDAN ESTATE EXTRA VIRGIN OLIVE OIL

The 20th anniversary of Jordan's first vintage of extra virgin olive oil in 1997, 2017 was a vintage for the record books. From the record-breaking rain to record-breaking wind, this bumper crop defied Mother Nature at every turn. The older our olive trees, the more exciting our blends become. The 2017 Jordan Estate Extra Virgin Olive Oil is rich and round without the cloying butteriness that often comes with overly ripe oils. Its flavors are fresh and bright with hints of citrus and spice. This fine olive oil is a chameleon in the kitchen.

\$29 (375mL bottle)
jordanwinery.com/shop
Available exclusively at Jordan



OLIVE INFUSIONS



A COOK'S SECRET WEAPON IN THE KITCHEN AND AT PARTIES

Text and Photos by Kelly Huibregtse

This year, let's make a pact to stop giving fruitcake to our friends and loved ones. Instead, try infusing olive oil for a beautiful and practical gift idea. Infused oils are also great to have on hand for your own holiday cooking. They are easy to make and require only basic kitchen equipment. We asked Jordan Winery Executive Chef Todd Knoll to share tips for infusing olive oil at home, as well as three of his favorite recipes.

"The key is to start with a good extra virgin olive oil that is not too peppery and always use fresh ingredients for the infusion," Knoll says. "It's fun to play off the seasonality of the fall olive harvest when choosing your ingredients. Freshly milled olive oils are typically bottled every winter when mushroom season begins in Northern California and Meyer lemons and other citrus are at their peak."



Mushroom-Infused Olive Oil

Dried mushrooms and porcini powder impart a delightfully earthy umami flavor to olive oil. The scent alone is ethereal. Both dried mushrooms and porcini powder can be sourced at specialty and ethnic markets or online. The choice of mushroom determines the oil you use. Flavorful, high-quality extra virgin olive oils like Jordan need more aromatic mushrooms, such as black trumpet and candy cap mushrooms, to balance the oil’s peppery notes. Dried mushroom medleys can be substituted, but the chef recommends using a less intensely flavored oil for the substitution, such as grapeseed or canola. Similarly, a less intense mushroom powder, such as chanterelle, would pair better with a more subtle olive oil.

“Controlling temperature is key to maximize flavor extraction without damaging the delicate ingredients, so a kitchen thermometer will be your best friend here,” Knoll says. “Both extra virgin olive oil and mushrooms can be harmed by too much heat.” Bringing the infusion to 200 degrees will also help to extend its shelf life and kill bacteria. Mushroom-infused olive oil pairs well with red wine, especially Jordan Alexander Valley Cabernet Sauvignon, which has a subtle, earthy note found in classic Bordeaux. Drizzle the oil on your favorite pasta or pizza, or use it as a marinade or garnish for grilled steak. Toss a little popcorn in it with a bit of sea salt for an indulgent snack. The chef also loves to grill cipollini onions with skin on and then removes the skins and marinates the onions in a jar of mushroom-infused olive oil for a cabernet-friendly picnic side dish.

- INGREDIENTS**
- 1 oz dried black trumpet and candy cap mushrooms
 - 1 Tbsp dried porcini powder*
 - 1 clove garlic, smashed
 - ½ tsp fennel seed
 - 1½ cups Jordan Estate Extra Virgin Olive Oil

INSTRUCTIONS

Heat all ingredients in a saucepan slowly on low, bringing to a simmer over 5 minutes. Make sure to bring the oil to 200 degrees. Reduce the heat to the barest simmer for 10 minutes. (Garlic should never get darker than golden brown.) Remove from heat, cover and allow to infuse for 1 hour. Strain through a coffee filter or several layers of cheese cloth. Discard solids and store under refrigeration for up to two weeks. Bring completely to room temperature before each use.

*Note: If porcini powder is not available, increase dried mushrooms to 1½ oz.

Citrus-Infused Olive Oil

Lemon-infused olive oil might be the first thing that comes to mind when you hear citrus, but don’t be limited by convention. Try unique citrus—the chef’s favorites are Kaffir lime or blood orange—but he also suggests experimenting with a combination. Winter coincides with citrus season, meaning supermarkets have a bounty of citrus options around the holidays.

For this infusion, zested citrus peel and oil are maintained at a high temperature to maximize flavor extraction. The mixture is then strained, leaving behind a bright and flavorful oil that is perfect in a homemade vinaigrette dressing or drizzled over fish right before serving. Citrus oil pairs well with crisp white wine, such as Jordan Chardonnay or a fine Burgundy.

- INGREDIENTS**
- 2 Meyer lemons, zested on a Microplane (any favorite citrus may be substituted, such as Kaffir lime, blood orange or key lime)
 - 1 one-inch piece lemon grass, crushed
 - 2 cups Jordan Estate Extra Virgin Olive Oil

INSTRUCTIONS

Heat all ingredients in a saucepan over medium heat until it reaches 180 degrees. Maintain that temperature by monitoring carefully with a thermometer for 12 minutes. Place the entire saucepan in the ice bath and chill to arrest cooking. Transfer to a non-reactive container, cover and allow to steep at room temperature for 24 hours. Strain through a fine meshed sieve, discarding the solids and reserving the infused oil. For the longest shelf life, store in a sterilized jar under refrigeration for up to three weeks, bringing completely to room temperature before each use.



Herb-Infused Olive Oil

To make this infused oil, fresh herbs and olive oil are blended and then simmered in a sealed plastic bag to extract maximum flavor. Because Jordan Estate Extra Virgin Olive Oil has a peppery kick, the chef recommends using a blend of avocado and olive oil so that the pepper doesn’t overpower the fine herbs. Experiment with a medley of herbs to find your preference. Drizzle this oil over roasted chicken just before serving with a bottle of Jordan Chardonnay. More subtle herbs, such as parsley, basil and chive, complement elegant white wines, while rosemary and thyme are known for highlighting the earthy notes in Jordan Cabernet Sauvignon.

- INGREDIENTS**
- 2 cups herbs (Italian parsley, chervil, thyme, chives, tarragon or basil)
 - 1 cup Jordan Estate Extra Virgin Olive Oil
 - 1 cup avocado oil or other mild cold-pressed oil

INSTRUCTIONS

Bring a pot of water to a simmer. In a blender, process all ingredients together until smooth. Scrape the puree into a freezer-sized Ziploc bag. Remove all air from the bag and seal. Remove the pot from the heat and drop the bag into the water. Submerge if necessary. Allow the oil to steep for 10 minutes. Meanwhile, prepare an ice bath in a separate bowl. Remove the bag from the pot and shock in the ice bath. Strain the puree through a fine meshed sieve. Discard the solids and reserve the herb oil under refrigeration for a longer shelf life. Use within one month.

OLIVE OIL INFUSION TIPS

Storing Infused Oils

To preserve freshness, infused oils should be stored in the fridge in an airtight container. Use oils within four weeks. It’s normal for oils to solidify and turn cloudy when cold. Just bring them to room temperature before using. Keep infused oils away from direct sunlight and extreme temperatures.

Cooking with Infused Oils

Think of an infused oil as the Cadillac of condiments. These aromatic, flavorful oils are best used as the finishing touch in their pure form without additional cooking. “My secret weapon in a simple salad vinaigrette dressing is using an infusion instead of straight extra virgin olive oil,” Knoll says. “The additional pop of flavor brightens the dish and brings out the citrus notes in Jordan Chardonnay.” The same guidelines work for a steak salad where mushroom-infused or rosemary-infused oil is introduced into the dressing to create a beautiful pairing with Jordan Cabernet Sauvignon.

Packaging Infused Oils

Giving homemade olive oil infusions as gifts scores big points with home cooks. Consider including a few recipes for using the olive oils with your gift, or create gift baskets with wine, a crusty baguette, gourmet cheeses and your infused oils. Small mason jars are inexpensive and perfect for gifting. Wrap the lid with twine and tuck in a sprig of rosemary for a festive look.

Safety and Botulism

Clostridium Botulinum, the bacteria that causes botulism, is present in soil, and therefore also in vegetables, mushrooms and herbs. Because it’s anaerobic, it thrives in an oxygen-free environment like oil. It’s important to heat the infusions adequately to kill the bacteria. Cooking kills the bacteria, but not the spores, so it’s important to follow storage instructions carefully.

Fortunately, the risk of botulism is very small. According to the Centers for Disease Control, there are about 145 cases annually in the United States. Only 15 percent of those are food-related. Take proper precautions to ensure the safety of your thoughtful gift.

If you make your own oils, we’d love to see them. Tag us on social media at @jordanwinery so we can admire your creations.

Kelly Huibregtse is a foodie, photographer and blogger based in San Francisco, California. She loves a good cabernet and spending time outdoors with her husband, Patrick, and their black lab, Maddie. Learn more at asideofsweet.com.

go NUTS

WHY EVERY PICNIC NEEDS THIS WINE-FRIENDLY FRUIT

There's an art to picnic snacks, an approach that simultaneously embraces flavor and facilitates portability. Finding finger foods that are versatile with wine is also a necessity. Enter the nut. There's a natural marriage between wine and nuts that brings out the best in both. The secret lies in the skins. Nuts, like wine, have tannins in their skins. Those tannins bring a textural element to the table that makes wine taste dry. Same for nuts. When you toast a nut, especially with the skin on, you're creating the perfect bridge of flavors between the nut and wines aged in toasted oak barrels. A jar of mixed nuts can become the star of a wine-centric picnic with a few modifications. Brushing nuts in egg whites before baking helps the spices adhere, creating a light crust. Toss with freshly chopped thyme and rosemary before serving to play up the subtle earthy notes in a Bordeaux-style wine like Jordan Cabernet Sauvignon. Here's my go-to mixed nut recipe for your next picnic or wine tasting party.

— Todd Knoll

JORDAN SPICED NUTS

INGREDIENTS

1 large egg white
 $\frac{2}{3}$ cup demerara sugar
 2 tsp kosher salt
 $\frac{1}{2}$ tsp ground cardamom
 1 tsp ground cinnamon
 1 tsp white coriander, toasted and crushed
 $\frac{1}{2}$ tsp cumin
 1 Tbsp ancho chili powder
 1 tsp fennel pollen
 1 cup raw pistachios
 1 cup skinless hazelnuts
 1 cup wild pecans (Wine Forest American Native Wild Pecans preferred)
 1 cup raw almonds
 2 tsp Maldon salt

INSTRUCTIONS

Preheat oven to 325 degrees. If using a convection oven, preheat to 300 degrees. In a non-reactive bowl, whip the egg white until aerated (do not whip to peaks). Add the sugar, spices and nuts, then fold to combine. Spread the mixture onto a Silpat-lined or oiled sheet pan and roast until browned (35-40 minutes), stirring and turning the pan once during roasting. Remove the pan from the oven and carefully stir once more while sprinkling flakes of Maldon salt to distribute evenly. Separate nuts while still warm into smaller pieces. Allow the nuts to cool completely. Stored in an airtight container with a desiccant pack, the nuts hold well for one week.

Yields 4 cups



stacked up

Layered vegetables
bring color and
convenient service

JORDAN VEGETABLE TERRINE

For our seasonal picnic terrines, we follow the garden's mid-summer lead, when every component is full of flavor and glowing with vivid color. Making vegetarian terrine is simple: all you need is a flavorful, well-seasoned gelée to hold perfectly cooked vegetables and grains in suspension. The key is to use just enough gelatin to keep the vegetables soft; too much, and they'll become rubbery. Fresh vegetables bring the garden to life in any summer moment, while the grains provide a textural counterpoint and lend notes of earth and smoke—both intriguing for wine pairing. I prefer to use Le Parfait super jars for a shared presentation; they're less formal than the traditional dining room presentation of perfectly stacked slices, but equally as delicious. Adding herbs, flowers and sea salt to garnish adds another layer of texture.

— Todd Knoll

INGREDIENTS

1 cup vegetable gelée
2 cups assorted seasonal vegetables,
blanched and refreshed*
¼ cup freekeh or other flavorful grain, cooked,
drained and seasoned well
¼ cup popped quinoa
Fresh herbs, for garnish
Fresh edible blossoms, for garnish
Maldon salt, for garnish

FOR THE VEGETABLE GELÉE

1 cup Jordan Chardonnay
2 cups spring water
1 Tbsp apple cider vinegar
1 leek, white and green parts sliced
2 shallots, peeled and sliced
1 carrot, peeled and sliced

INSTRUCTIONS

For the vegetable gelée, combine wine, spring water, vinegar and aromatics to a simmer in a large saucepan for 30 minutes. Add bay leaf, thyme, parsley, black peppercorns and coriander. Return to a simmer for 5 minutes and remove from heat. Strain through a fine meshed sieve and gently reduce to 1¼ cups. Combine warmed gelatin mixture and distribute evenly. Reserve for assembly.

For the popped quinoa, rinse quinoa under cold water and drain. In a medium sauce pot over high heat, add the quinoa and 2 cups of water. Bring to a boil, then cover and reduce heat to medium-low. Cook for 15-20 minutes or until there is a white edge. Drain and discard any remaining liquid. Dehydrate the quinoa on a Silpat-lined baking sheet (or silicone baking mat) in a low oven or food dehydrator at 145 degrees for 2-3 hours. Heat the oil in a fryer or small sauce pan with high sides to 375 degrees. Fry the quinoa for 15-20 seconds and drain on paper towels. Quinoa may be prepared the day prior.

1 rib celery, chopped
½ fennel bulb, sliced
1 bay leaf
8 sprigs thyme
6 parsley stems
12 black peppercorns
1 Tbsp coriander seeds, toasted
13 sheets gelatin, warmed

FOR THE POPPED QUINOA

½ cup uncooked quinoa
1 cup water
2 cups grapeseed oil

SPECIAL EQUIPMENT

26 ounce Le Parfait super
terraine canning jar

To assemble, pour ¼-inch of the gelée into the terrine. Chill and allow to set for 10-15 minutes. Once set, begin to loosely layer garnishes, starting with the lightest vegetable, like squash blossoms. Do not pack down; pockets must remain for the gelée to fill. Continue to layer until ¾-inch headspace remains. Pour gelée over the top of the final layer, pressing gently to submerge the garnish as much as possible. Return the terrine to the refrigerator to set once more for 45 minutes.

To serve, remove the terrine from the refrigerator and top with a final ¼-inch of gelée (still room temperature). Garnish with fresh herbs, blossoms and flakes of Maldon salt. The terrine is best the next day but may be made up to three days in advance if wrapped carefully and refrigerated.

*In this terrine, we used squash blossoms, sunburst squash, sweet corn, red current tomatoes, roasted golden beets and the last of our peas.

Serves 4-6



SONOMA DUNGENESESS CRAB SALAD

INGREDIENTS

1 Fuyu persimmon, peeled and julienned
1 Japanese cucumber, thinly sliced on the bias
1 Tbsp seasoned rice wine vinegar
½ tsp kosher salt
1½ cups cooked crab
½ cup hazelnut vinaigrette
1 ripe avocado, sliced and brushed with vinaigrette
¼ cup hazelnuts, roasted, peeled and cracked
3 Tbsp Sonoma Sand* or toasted sesame
1 ounce Jordan Chef's Reserve Caviar

FOR THE CRAB

1 gallon water
2 cups white wine
1 Meyer lemon, juiced and zested
2 bay leaves
1 Tbsp black peppercorns
1 Tbsp fennel seed, toasted
Coarse sea salt as needed
4 live Dungeness crabs (2 to 3 pounds)

FOR THE HAZELNUT VINAIGRETTE

¼ cup Champagne vinegar
2 Tbsp fresh lemon juice
1 shallot, minced
1 tsp white miso (sweet millet miso from South River Miso preferred)
1 tsp kosher salt
1 tsp honey
1 tsp fennel frond, finely minced
1 tsp chives, finely minced
1 tsp fennel pollen
½ cup roasted hazelnut oil
¼ cup Jordan Estate Extra Virgin Olive Oil
Freshly ground black pepper to taste
Kosher salt to taste

INSTRUCTIONS

For the crab, prepare a large ice bath. In a large non-reactive pot, bring water, wine and aromatics to a boil and allow to simmer for 15 minutes. Season the court bouillon aggressively with sea salt. Bring to a rolling boil, then carefully slip the crabs into the pot and cover. Once the crabs have turned bright red (11-14 minutes), remove them carefully with tongs and plunge into the ice bath to arrest cooking. Begin to clean crabs as soon as they are chilled. Place a colander in the sink or over a work bowl to use as you discard shells and viscera. Remove the large head shell by firmly grasping the shell with a kitchen towel and pulling away from the body. Reserve the shell for presentation. Remove and discard the gills, then wash the body of all viscera. (If allowed to stay in contact with the meat, it will stain it an unattractive grey.) Break the crab in half, then remove the legs. Carefully crack the legs with a mallet or the back of a kitchen knife. Try to remove the meat in one piece by bisecting the body lengthwise and use a chopstick or wooden skewer to push the meat out of the many cavities. Carefully pick through the meat and reserve. Crab may be prepared up to two days in advance and kept well wrapped in the coolest part of the refrigerator.

For the hazelnut vinaigrette, combine all ingredients except the oils in a non-reactive bowl. Whisk to combine, cover with plastic wrap and allow to rest for 30 minutes. Remove the plastic wrap and slowly incorporate the oils in a fine stream while whisking to emulsify. Season with salt to taste and reserve.

10 minutes prior to serving, toss the cucumber and persimmon with seasoned rice wine vinegar and kosher salt. Allow to marinate for 10 minutes.

To serve, carefully fold the crab, marinated cucumber and persimmon, avocado and ¼ cup hazelnut vinaigrette. Taste for seasoning, then divide among the four reserved head shells. Finish with Sonoma Sand, caviar, cracked hazelnuts and a final drizzle of the vinaigrette.

Serves 4

**Find the Sonoma Sand recipe at jordanwinery.com/recipes.*



start cracking

The Jordan kitchen is inspired by our staff's shared love of Sonoma's natural beauty. Whether it be abalone, urchin or Dungeness crab, we are often provided with nature's perfect vessel for presenting our recipes. At once primal and elegant, this shell presentation first brings a smile of surprise followed by a new layer of appreciation. – Todd Knoll

RASPBERRY VINAIGRETTE

INGREDIENTS

¾ cup fresh raspberries (thawed frozen may be substituted)
¼ cup freeze-dried raspberries, crushed
2 Tbsp raspberry honey
½ tsp thyme leaves
1 tsp kosher salt, plus additional for seasoning to taste
½ cup aged balsamic vinegar
½ Tbsp sherry vinegar
⅓ cup Jordan Estate Extra Virgin Olive Oil
½ tsp lecithin (as emulsifier)
Freshly ground black pepper to taste
Fresh lemon juice to taste

INSTRUCTIONS

Combine raspberries, honey, thyme and 1 tsp kosher salt in a non-reactive bowl; toss, cover with plastic wrap and allow to macerate for 30 minutes. Crush the fruit with the back of a fork. Whisk in the balsamic and sherry, then cover for 10 minutes longer. Pass through a fine meshed strainer to remove seeds if desired. Whisk in the lecithin and olive oil. Adjust seasoning and acidity, then transfer to a mason jar. Shake to emulsify before serving.

Store refrigerated for up to five days. Allow the vinaigrette to come to room temperature and shake again to combine before every use.

Yields 2 cups

FRESH PICKLED VEGETABLES

INGREDIENTS

2 pints assorted baby vegetables, cleaned, trimmed and prepared (carrots, patty pan squash, golden beets)
¼ cup apple cider vinegar
2 Tbsp rice wine vinegar, seasoned
1 tsp Canadian brown mustard seed*
1 tsp Canadian yellow mustard seed*
1 pinch saffron threads (Spanish coupe or Kashmir)*
2 Turkish Bay leaves, crushed*
1 cardamom pod, cracked*
2 Tbsp whole coriander, toasted and crushed*
2 tsp whole cumin, toasted and crushed*
2 tsp black peppercorns, whole*
1 Tbsp Turkish oregano*
1 tsp Indian celery seed*
2 tsp Aleppo pepper chili flakes*
2 cloves, whole*
2 shallots, peeled and sliced
1 small bulb of fennel with fronds, roughly chopped
½ cup basil, torn
10 sprigs lemon thyme
5 sprigs tarragon
5 sprigs marjoram
5 sprigs flat leaf parsley
3 California bay leaves
3 cloves elephant garlic, crushed
Zest of one Meyer lemon
2 Tbsp grapefruit zest
2 Tbsp Sonoma honey
½ cup grapeseed oil
½ cup, 2 Tbsp Jordan Estate Extra Virgin Olive Oil
Fresh blossoms and rose petals for garnish
Sea salt to taste

INSTRUCTIONS

Prepare vegetables by blanching 90 percent through in boiling seasoned water and shock them in ice water. This step may be done up to two hours prior to pickling. Baby carrots, turnips, endive, peas and roasted cipollini onions are favorites from the Jordan Estate garden. Delicate vegetables (like patty pan squash) should be lightly blanched to 50 percent and set aside for additional at the end; not pickled.

To prepare the vinaigrette, in a cast iron pan over medium-high heat, combine all dried herbs and spices and toast until fragrant (1-2 minutes). Add two tablespoons of olive oil to the pan and heat to a simmer. Add shallots, garlic, fennel, zest, half of the fresh herbs and honey; sauté until vegetables begin to caramelize and release their flavor. With a wooden spoon, scrape all ingredients into a stainless steel saucepan and add the two vinegars. Season with salt and return to a simmer. Remove infused vinegar from the heat, add the remaining fresh herbs, cover and allow to steam for a minimum of one hour. Return to a simmer and whisk in oils to emulsify.

To finish the escabeche, place a strainer or cheesecloth over a stainless steel sauce pot filled with prepared vegetables. Pour hot, infused vinaigrette through strainer onto vegetables and allow to lightly pickle for a minimum of two hours. Strain vegetables off infused vinaigrette onto serving plate. (Remaining infused vinaigrette may be kept refrigerated for up to one week.) Add lightly blanched patty pan squash. Garnish with fresh blossoms, rose petals, sea salt and a drizzle of infused vinaigrette to enhance colors and flavors. Serve at room temperature with a salad of torn greens and remaining fresh herbs, delicate quinoa or scented sushi rice.

Finished escabeche may be kept refrigerated for up to three days.

Serves 6

**Note: This exotic blend of dried herbs and spices may be substituted with Penzey's Pickling Spice.*

DIY SOUVENIRS

WHEN THE BEST TRAVEL MEMENTOS ARE THOSE THAT YOU MAKE YOURSELF

By Matt Villano

With more than a thousand acres of sprawling wildlands behind the winery chateau, it's no surprise that Jordan Winery's staff is always trying to incorporate natural elements from the estate into the overall aesthetic of its culinary-centered hospitality.

Director of Hospitality and Events Nitsa Knoll builds centerpieces around Magnolia leaves, oak tree moss, olive branches and other natural items she forages from the estate. Her husband, Executive Chef Todd Knoll, adds herbs or wild fennel to sea salts offered as takeaway gifts at the end of a dinner party. The simplicity is simultaneously elegant and fun.

The Knolls also apply the same strategies when they go on vacations. For this dynamic duo, souvenirs from an epic island vacation or a roadtrip getaway

aren't things they can buy in a store. Instead, the best mementos are treasures or keepsakes from the trip—a dried flower, a jar of sea salt, the cork from a fabulous bottle of wine.

"We're always trying to bring little pieces of our adventures home with us," Nitsa says. "It's a great way to remember where we've been and enjoy the past while incorporating it into the present."

Here are three of their favorite homemade travel souvenirs with tips for how to make your own.

GREENERY WREATHS

When it comes to floral design, Nitsa never really takes a break from her work.

"I love creating wreaths and flower crowns, whether at work or on vacation," Nitsa says. "It's one

of those creative outlets I find very relaxing, and the final product is something I can share with family at the dinner table during a vacation or give as a gift to kids we meet at the farmer's market or the beach."

One creative project she and her son do together during holidays is make wreaths from tree branches that are native to the area they are visiting. "I enjoy using Manzanita, oak and any pine varietal for wreath making, though cedar and seeded eucalyptus are my favorites," Nitsa says.

"We make the wreaths to enjoy at our Airbnb, and we often leave them behind for others to enjoy." Wreaths can be large enough to hang on a door or fit nicely on someone's head, or small enough to grace a place setting on the dinner table. Slipping a wire wreath frame into her luggage makes the craft project even easier during a trip.

She travels with a small bag that holds all of her floral design tools. (See "Travel Essentials" page 62 for details.) It weighs about a pound (excluding the optional flower press and wire wreath frame) and fits easily into a suitcase, which must be checked due to security regulations.

Learn how to make rosemary wreaths and flower crowns with Nitsa's how-to videos at winecountrytable.com.

PRESSED WILDFLOWERS

To capture the beauty of freshly picked wildflowers, Nitsa often travels with a flower press. "I love bringing the press on road trips. It's the same size as a small book, so it's easy to pack in my bag." After picking the flowers, she places a few in between each page of the press "book." Her how-to video at winecountrytable.com shows how easy pressing wildflowers can be with a press (about \$75 for a fancy one on Amazon).

Pressed flowers can be glued on blank note cards to make stationery for thank you notes or homemade travel postcards. Nitsa has been known to create floral art and gift it to locals she meets during her travels. But, not before snapping a photo to



preserve the memory on Instagram @nitsaknoll. The colorful plants can also be placed in picture frames and hung on the wall as an artistic memory of a special trip.

"I discourage travel by air with live products," she says. "If you're wondering about what you can and can't do in terms of taking things home, it always pays to call the airline. The last thing you want is to get to the airport only to be told you can't bring your souvenirs on board."



SEA SALT

Todd gets more sophisticated with some of his takeaway souvenirs—in many cases, he'll cook them before the trip home.

Take sea salt, for instance. When Todd visits an exotic or faraway locale with ocean access, he'll make his own salt. During a kayak or boating excursion, he'll bring a few empty jugs and go through the paces of collecting water. Back at his hotel or Airbnb, where there is always a kitchen or site for a small outdoor fire (the preferred method for salt making), he will strain and slowly simmer the seawater down by half in whatever stainless steel container he can find. (He always keeps a cheesecloth in his suitcase for straining particles out of ocean water, though a coffee filter can be used in a pinch.) If time and weather allow, the remaining evaporation occurs outdoors under the sun until only salt crystals remain. Here, the cheesecloth doubles as a net, draped over the

salt water pan to ensure no airborne particles contaminate the batch. Throughout the process, Todd recommends harvesting the fleur de sel—the salt that forms as a thin, delicate crust on the surface of seawater as it evaporates.

"They are the jewels of the salt making process," Todd says. He then collects the dried salt, packs it into tiny containers and brings it home like any other carry-on item.

At the winery, he keeps some of the salt in the Jordan spice rack and also makes small vials to give to friends.

Todd also may forage for conifer buds, which can be ground into the sea salts; citrus zest and classic herbs, such as rosemary and thyme, can also be dehydrated and incorporated into the homemade sea salt for a pop of color and flavor.

Clockwise from left: Todd Knoll collects salt water from Tomales Bay; the chef boils salt water over an open fire at Jordan Vista Point; pure sea salt ready for a recipe.

Wherever the Knolls go, however they spend their time away from wine country, they always bring a little piece of their adventure home.

"Our family agrees that the best mementos are those that are either collected or created, there is something special about the collection of salt, and it captures something unique, a *mémoire*," Knoll says. "It is as distinct as any *terroir* captured in a bottle."

Find his recipe for making your own travel sea salts at jordanwinery.com/recipes.

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

FLOWER LOVER'S TRAVEL ESSENTIALS

A floral designer's mind is constantly creating—even on vacation. Nitsa Knoll, director of hospitality and events at Jordan, designs the floral arrangements and tablescape for the winery. Here's her list of seven travel essentials for those who love plants and flowers.

SCISSORS
\$10
amazon.com

HALF-INCH GREEN
FLORAL TAPE
\$3
amazon.com

NIWAKI
GARDENERS POUCH
\$27
healdsburgshed.com

8-INCH
PRUNING SHEARS
\$11
amazon.com

20 GAUGE GREEN
FLORAL WIRE
\$6
amazon.com

METALLIC
SHARPIE
\$9
(mixed pack of four)
amazon.com

WIRE CUTTERS
\$11
amazon.com

Jordan ESTATE REWARDS

Members reap the benefits
of a wine country lifestyle

Celebrate the Sonoma way of life with a decadent loyalty program for members only. Jordan Estate Rewards affords you access to exclusive food and wine experiences at Jordan Estate. For all purchases made in person, by phone or online, you'll earn three points per dollar to redeem toward private tastings, dinner parties and more. Unlike a wine club, there are no annual shipments, and your points never expire.



Since the creation of Jordan Estate Rewards in 2008, more than 2,000 members have redeemed special rewards. Three different membership levels and three types of rewards offer an array of epicurean experiences to tempt your palate, including private tables for hors d'oeuvres, lunches and dinners in the dining room, dinner parties with multi-course wine pairings and overnight stays in our luxurious lodging. The price of each reward is based on membership level. The higher the level, the fewer the points and dollars required to redeem a reward. Membership is complimentary and automatic when you join our mailing list.



HOW IT WORKS

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

ALREADY A MEMBER?

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

NOT A MEMBER?

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



SILVER

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

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

GOLD

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

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

PLATINUM

Our most loyal members receive the ultimate benefits with access to all rewards for our lowest price with the fewest points. Choose from private tables for seated food and wine pairings, casual lunches and formal meals, harvest lunches, discount pricing on culinary events and the ultimate getaway: overnight stays at Jordan Estate.

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



REWARD TYPES

PRIVATE TABLES

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

WINE TASTING WITH HORS D'OEUVRES

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

WINE & CHARCUTERIE TASTING

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

CHAMPAGNE & CAVIAR TASTING*

Silver: \$75 + 1,800 points
Gold: \$60 + 1,500 points
Platinum: \$50 + 1,200 points

**Also offered as an addition to any private meal or overnight stay.*

CASUAL WINE COUNTRY LUNCH

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

FORMAL LAVISH LUNCHEON

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

A DECADENT DINNER

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



CULINARY EVENTS

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

HARVEST LUNCHES

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

OLIVE HARVEST CELEBRATION & LUNCH

Silver: \$125 + 3,000 points
Gold: \$100 + 2,000 points
Platinum: \$75 + 1,000 points

BASTILLE DAY BRUNCH

Silver: \$150 + 3,000 points
Gold: \$125 + 3,000 points
Platinum: \$100 + 2,000 points

BOUNTY OF SONOMA COUNTY DINNER

Silver: \$150 + 3,000 points
Gold: \$125 + 3,000 points
Platinum: \$100 + 2,000 points

FARM-TO-TABLE INTERACTIVE COOKING LUNCHEON

Silver: \$150 + 3,000 points
Gold: \$125 + 3,000 points
Platinum: \$100 + 2,000 points

SUNSET SUPPER AT VISTA POINT

Silver: \$175 + 3,000 points
Gold: \$150 + 3,000 points
Platinum: \$125 + 2,000 points

SPRING WINEMAKERS DINNER

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

VALENTINE'S DINNER

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



OVERNIGHT STAYS

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

A NIGHT AT THE ESTATE **

Silver: n/a
Gold: \$150 + 5,000 points (Off-Season)
\$150 + 10,000 points (Harvest)
Platinum: \$100 + 5,000 points (Off-Season)
\$100 + 10,000 points (Harvest)

*** Private meals in the Jordan dining room or at select restaurants may be added.*

All prices and points are per person. All rewards and pricing subject to change without notice.

EVENTS

CALENDAR

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

FEBRUARY / MARCH



VALENTINE'S DINNER AT JORDAN
Healdsburg, CA
February 9, 2019

SOUTH BEACH WINE AND FOOD FESTIVAL
Miami, FL
February 20-24, 2019

CHARLESTON FOOD + WINE
Charleston, SC
March 6-10, 2019

APRIL / MAY



READING BETWEEN THE VINES AT JORDAN
Healdsburg, CA
April 6, 2019

SPRING VINEYARD HIKES AT JORDAN
Healdsburg, CA
April 26-27 & May 10-11, 2019

SPRING DINNER WITH THE WINEMAKERS AT JORDAN
Healdsburg, CA
May 4, 2019

NEW RELEASE TASTING AT JORDAN
Healdsburg, CA
May 18, 2019

JUNE / JULY / AUGUST



ANDRÉ – THE VOICE OF WINE MOVIE MATINÉE
Healdsburg, CA
June 8, 2019

SUMMER VINEYARD HIKE AT JORDAN
Healdsburg, CA
June 12, 2019

PICNIC LUNCH AT JORDAN
Healdsburg, CA
June 15 & August 9, 2019

EXPERIENCE ALEXANDER VALLEY
Geyserville and Healdsburg, CA
June 22-23, 2019

SUNSET SUPPER AT JORDAN VISTA POINT
Healdsburg, CA
June 29, 2019

BASTILLE DAY BRUNCH AT JORDAN
Healdsburg, CA
July 14, 2019

BOUNTY OF SONOMA COUNTY DINNER AT JORDAN
Healdsburg, CA
August 17, 2019

SEPTEMBER / OCTOBER



HARVEST LUNCHESES AT JORDAN
Healdsburg, CA
September 9-October 4, 2019

FARM-TO-TABLE INTERACTIVE COOKING LUNCHEON
Healdsburg, CA
September 21, 28 & October 5, 2019

FALL VINEYARD HIKES AT JORDAN
Healdsburg, CA
October 23-24, 2019

NOVEMBER / DECEMBER



OLIVE HARVEST CELEBRATION & LUNCH AT JORDAN
Healdsburg, CA
November 1, 2019

CHRISTMAS AT JORDAN
Healdsburg, CA
December 7, 2019

Tours & Tastings

Jordan Vineyard & Winery welcomes guests by appointment for tours and tastings with food pairings year-round, as well as seasonal tasting experiences during summer and the holidays. Advance reservations are required due to the intimacy of each experience. Book your reservation at jordanwinery.com/visit or call 707.431.5250.

WINERY TOUR & LIBRARY TASTING

\$45 per guest, 1 hour 30 minutes
\$50 per guest for parties of 9-12

Mon-Sun: 11:00 AM
(Closed Sundays December through March)

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



LIBRARY TASTING

\$35 per guest, 1 hour
\$40 per guest for parties of 9-12

Mon-Sun: 10:00 AM, 2:00 PM
(Closed Sundays December through March)

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



CHATEAU BLOCK
CABERNET SAUVIGNON
VINEYARD TASTING

\$75 per guest, 1 hour 30 minutes
\$80 per guest for parties of 9-12

Fri-Sun, 10:30 AM
(Weather permitting; June through October)

Explore the king of grapes with one of California's Cabernet Sauvignon icons. Enjoy a taste of chardonnay while walking to the winery's newest vineyard across from the storied chateau. Under the shade of an old oak tree, you'll discover the distinct soils and typography that make Alexander Valley such an incredible place to grow world-class cabernet sauvignon. Your guided tasting includes three vintages of Jordan Cabernet Sauvignon spanning a decade paired with local charcuterie from Journeyman Meat Co.



ESTATE
TOUR & TASTING

\$125 per guest, 3 hours

Thurs-Mon: 9:45 AM
(Weather permitting; May through October)

Journey beyond the walls of the winery chateau for a guided tour of Jordan's breathtaking vineyards, vistas, chef's garden and more. You'll ride in style to remote destinations where you'll explore wine and food in the countryside, enjoying tastings of current release chardonnay and cabernet sauvignon, special vintage selections, Estate Extra Virgin Olive Oil and an array of delicacies from our chef. Named "Best Vineyard Experience" in American Airlines' 2017 & 2018 Platinum List Awards by *Celebrated Living*.



HOLIDAY
TOUR & TASTING

\$70 per guest, 1 hour 30 minutes

2:00 PM
(Offered in early December)

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

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

CHATEAU Boutique



1



3



2

4



1 Mango Wood Bowl – \$48

2 Olive Wood Honey Dipper – \$12

3 Rosewood Salad Servers – \$29

4 Brass Hurricane Votive – \$29

5 Marble Cheese Board – \$45

6 Jordan Reclaimed Wine Barrel Waiter's Corkscrew – \$45

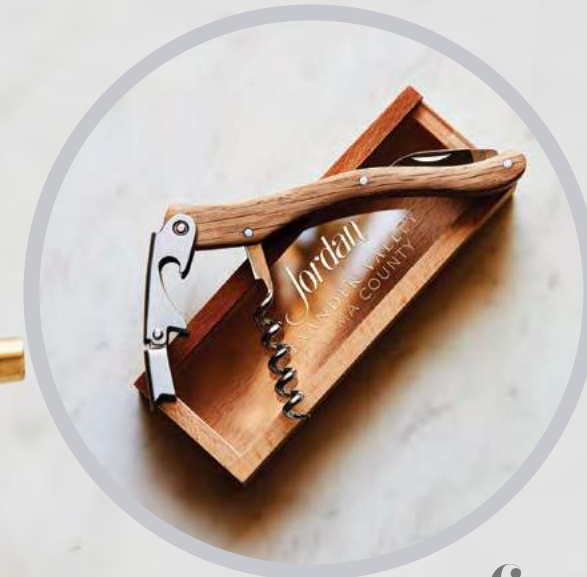
7 Jordan Bento Box by Centerpiece Box – \$115

8 Jordan Garden Plate by NBC Pottery – \$100

5



6



8



To purchase, email orders@jordanwinery.com or call 707.431.5250

SHOPPING

Chateau Boutique



- 1 2011 Cabernet Sauvignon
3L in Wood Box
\$700
- 2 2008-2013-2015
Cabernet Sauvignon
in Wood Box
\$394
- 3 Jordan Signature Collection
Trio Gift Box
\$128
- 4 2017 Chardonnay and
2015 Cabernet Sauvignon
in Wood Box
\$97
- 5 2013 Cabernet Sauvignon
Magnum in Wood Box
\$199
- 6 2009 Cabernet Sauvignon
6L in Wood Box
\$1600
- 7 2004-2015 Cabernet Sauvignon
in Wood Box
\$980

In compliance with state laws, we currently ship wine to the following states: Alaska, Arizona, California, Colorado, Connecticut (LIC #LSW.0000244), District of Columbia, Florida, Georgia, Hawaii, Idaho, Illinois, Iowa, Kansas, Maine, Maryland, Massachusetts, Michigan, Minnesota, Missouri, Montana, Nebraska, Nevada, New Hampshire, New Mexico, New York, North Carolina, North Dakota, Oregon, Pennsylvania, South Carolina, South Dakota, Tennessee, Texas, Vermont, Virginia, Washington (LIC #365415), West Virginia, Wisconsin.

Adult signatures required for delivery of wine. Prices subject to change. All items are based on availability; items featured may change or sell out.

All wines available at jordanwinery.com/shop. For additional vintages or to place an order, call 707.431.5250 or email orders@jordanwinery.com. All prices effective through December 31, 2019.

TURNING WINE INTO WISHIES

By Matt Villano

A music teacher in western Sonoma County used his wish for wooden flutes.

Great teachers are always looking for creative ways to touch students’ lives. Unfortunately, schools cannot fund those special touches that so often change the course of students’ lives. In some classes, these educators wish for books. In others, the needs are more basic: pens, paper, maybe an overhead projector so students can follow a lesson.

Since 2012, the John Jordan Foundation (JJF) has sought to bridge some of these gaps with the Teachers’ Wishes initiative. The goal of the campaign is simple: to make wishes for certain teachers come true. Every September, teachers can submit applications to receive funding for one wish. In seven years, the foundation has funded a total of 725 grants.

The Teachers’ Wishes program set a new record in 2018. The foundation received 243 applications and distributed 120 fully funded grants. The remaining 123 teachers each received \$20 gift cards to Office Depot. That means every applicant received funding of some kind. Though there have been years with more applications, 2018 brought the largest number of wishes that JJF fulfilled since the program’s inception.

All told, the applicant pool represented 106 schools across 30 districts in Sonoma County. According to Lisa Wittke Schaffner, executive director of the foundation, the breadth

and depth of the application pool was a reminder that teachers are committed to doing their best. “Each year, Teachers’ Wishes reminds me of the creativity and desire of educators to provide an interactive and interesting environment for their students,” she said.

A handful of applications were particularly inspiring: Like the one from Santa Rosa City Schools, in which a teacher requested money to purchase more books to help students prepare for the ACT, SAT and Advanced Placement exams, as well as books to help students write college essays. Or the application from a teacher in Sebastopol, who said her school’s campus is poorly landscaped and requested money to buy some trees.

“This grant program allows teachers to have a new teaching tool and purchase project supplies to get the kids excited about learning,” Wittke Schaffner said.

The Teachers’ Wishes program is an annual program, which means teachers can submit new applications to fund additional wishes as soon as September 2019.

A significant portion of the proceeds from Jordan Winery fund the foundation, which works to fight the negative health effects of poverty, improve and provide special educational opportunities, and support children and families in need. Learn more at johnjordanfoundation.org.

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

JOIN THE FAMILY

Wine clubs are big business in wine country. But John Jordan believes that visiting a winery should be all about the experience—not the sell. That’s why Jordan Winery created a loyalty program for its customers. Since 2008, Jordan Estate Rewards has been rewarding customers for their purchases with points that can be used to access to exclusive food and wine experiences at Jordan.

MEMBER BENEFITS:

- ♦ Access to Experiences Not Available to the Public
- ♦ Discount Prices on Culinary Events
- ♦ Discount Shipping Offers
- ♦ Bonus Point Offers
- ♦ Invitations to Exclusive Events
- ♦ No Expiration on Rewards Points or Membership Level
- ♦ Private Facebook Group for VIP Members

Membership is free, and you’ll receive 3,000 bonus points as a welcome gift.

Start earning your points today at jordanwinery.com/rewards/join.



Jordan
WINE COUNTRY TABLE

JORDAN VINEYARD & WINERY

1474 Alexander Valley Road • Healdsburg, CA 95448

707.431.5250 • info@jordanwinery.com

We welcome guests for Tours & Tastings by appointment.