

*Jordan*

# WINE COUNTRY TABLE

The Grilling Issue | Volume 16 | 2021

## FLAME ON

Live-fire cooking techniques from the 1960s to today

### SEAL OF APPROVAL

A new twist on wine corks

### FUELED UP FOR FLAVOR

Exploring woods, charcoal and foraged fuels

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## Welcome back to our table.

John Jordan  
CHIEF EXECUTIVE OFFICER

WE CALIFORNIANS are blessed to be able to barbecue year-round, and after a year like 2020, the wonderful ritual of inviting over friends and firing up the grill is something to cherish and celebrate with abandon. For the home cook, a gas grill is as essential to entertaining as a wine cellar. If you're a lover of the classics, you might opt for the old-school taste that only charcoal can deliver.

Chefs at wineries and restaurants in Wine Country also rely on live-fire cooking to bring complex flavors to the table, but these artists live to experiment. From pellet smokers and wood-fired ovens to kamados and konros, there are many tools in their toolboxes these days. Even their choice of grilling fuels and dry rub ingredients have taken an exotic, yet local turn. Our taste buds are the clear winners.

In this edition of *Wine Country Table*, we pay tribute to grilling and gathering—two great American pastimes that go hand in hand. Whether your cookout menu is as simple as hamburgers and a bottle of Jordan Cabernet or you've spent the day coddling a smoked brisket, you'll find stories filled with tips, ingredients and inspiration to enhance any barbecue.

Jordan used the pandemic lockdowns as an opportunity to renovate all of our tasting spaces and guest suites. Learn about their transformations beginning on page 12. Overnight stays at Jordan, available exclusively to members of Jordan Estate Rewards, have always been a bucket list item for our biggest fans, and we spared no expense in taking this unforgettable experience to the next level. Learn more about our luxe loyalty program, which allows customers to accrue points for access to exclusive food and wine experiences and luxury lodging at Jordan, on page 60.

Every great grill-out is enhanced by a memorable wine pairing. Our chef shares his favorite dry rub and marinade ingredients for both cabernet and chardonnay lovers, beginning on page 44. Try his recipes with the newly released 2017 Jordan Cabernet Sauvignon and the 2019 Jordan Chardonnay—the 40<sup>th</sup> anniversary vintage of our singular white wine—profiled on page 53.

Last year, many memes were shared declaring that wine was the glue that was holding 2020 together. (Replace “2020” with the expletive of your choice.) We hope that a glass of Jordan was able to bring you some pleasure during those dark, difficult times. We remain in awe of the resiliency and creativity of the restaurant, hotel and travel communities, who fought to keep their businesses afloat through pivot after pivot. They are the glue that keeps us together.

As always, thank you for enjoying Jordan at your favorite restaurant or at home with friends.

Welcome back to our table in Healdsburg.

Cheers,



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### COMMENTS

We welcome your feedback.  
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# SIP & SHARE

Ernest Hemingway’s only regret in life was that he did not drink more wine. Too bad he didn’t live to see 2020—the year wine was the glue that seemed to hold our lives together. Whether you’re traveling again or staying close to home this year, share photos of your favorite pours and meals with us @jordanwinery on Facebook, Instagram and Twitter.



## EDITORIAL

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# Beyond the bottle

**Maggie Kruse**

WINEMAKER

MY SHORT TIME as head winemaker has been incredibly eventful to say the least. During my years studying viticulture and enology at UC Davis, there was no mention of how to make wine in the middle of wildfires, and certainly no talk of global pandemics. From the Kincade Fire evacuations in 2019 to the COVID-19 lockdowns and the 2020 vintage being bookended by wildfires, we have faced unprecedented challenges in the last two vintages.

Even after all of these obstacles, I’m relieved to report that our wines had no smoke taint in 2019 and 2020. Equally important is the fact that we were able to keep our team healthy and happy throughout our most essential time of grape harvest. A great deal of strategic planning, problem solving, creativity and just plain hard work went into making this last year a successful one.

Staying positive and charging ahead was not always easy. One moment, while wrapped up in the stress that the last year has brought, I received some timely words of encouragement from my mentor, Rob Davis: “The 1855 classification of top *crus* in France survived two World Wars and lost all their vineyards to phylloxera, yet somehow they came out on top. Jordan will do the same.” His words have become a personal mantra of mine to help me focus on the task in front of me and try not to worry about the unknown. We strive to emulate the First Growths of Bordeaux in wine style and hospitality, and this year, I am proud to say that perseverance can be added to our list of similarities.

In a year when there was not much to look forward to, I was truly excited for these latest releases. The 2019 Chardonnay is incredibly French inspired; it has the fruit profile of green apple, citrus blossom and lemon curd of many previous vintages, but what sets it apart is the mouthfeel. The natural acidity and beautiful minerality leave you salivating for more. The 2017 Cabernet Sauvignon was a more challenging wine to put together. Five major heat spikes in the summer of 2017 made us grateful to be working with the most experienced and talented grape growers in Alexander Valley. Timing in the vineyard was absolutely key for leaf pulling, crop thinning and harvest. While 2017 took a little extra effort to make, we are very proud of this wine. The bright, fresh cherry and blackberry, combined with the tannin and spice component from the French oak, will continue to carry this wine over to the finish line for years to come.

Interacting with Jordan fans and hearing about their Jordan wine stories is what motivates us to make better wines. Though I didn’t get to chat with



many customers in person, I am appreciative of all of the virtual dinners and happy hours hosted last year. Reminiscing over glasses of Jordan gave me that human connection I needed—even if we were talking through computer screens. I cannot wait to get back out in the market and support the restaurants and country clubs who have carried Jordan on their wine lists for so many years.

If I don’t see you at the winery, I hope we can raise a glass in your neighborhood.

Cheers,

Maggie Kruse



# WHAT'S TRENDING



For the first time since inception, Jordan was named the **most popular wine brand** and the **no. 1 cabernet sauvignon** in the coveted 31<sup>st</sup> Annual Restaurant Poll by *Wine & Spirits* magazine.

Jordan received the **TripAdvisor Certificate of Excellence Award** for the eighth year in a row.

Sonoma County Winegrowers has launched the **U.S. wine industry's first innovation accelerator**—a Shark Tank-like program to encourage, collaborate and assist in new ideas in vineyard operations.

**The number of women in leadership at Jordan continues to grow.** In 2020, Devonna Smith joined the winery as chief financial officer, succeeding Ron Kampel, who retired after 39 years with Jordan. Most recently CFO of Chappellet Winery in Napa Valley, Smith has already left her mark with the implementation of new accounting and retail systems to improve the guest experience and winery operations. Dana Grande also rejoined the winery as Grower Relations Manager in 2020, reporting to Winemaker Maggie Kruse. Grande worked as Vineyard Manager from Jordan for 13 years before leaving in 2012 to work in grower relations for Ferrari-Carano. Of the 12 departments at Jordan Winery, nine are managed by women.

Maggie Kruse was named one of the 2020 *Wine Enthusiast* **40 Under 40**, a list of the top tastemakers who are shaping the future of the entire spectrum of food, beverage and hospitality for years to come.



Jordan will be celebrating its 50<sup>th</sup> birthday in 2022. The winery was founded on May 25, 1972—the day founders Tom and Sally Jordan purchased the Jordan Estate, and the day their son, John, was born.

**BE THE FIRST**  
to learn about all of the fabulous festivities planned for 2022.

Sign up for our biweekly newsletter at [jordanwinery.com/loyalty-program](https://jordanwinery.com/loyalty-program) and follow @jordanwinery on social media.



The historic 2016 Jordan Cabernet Sauvignon Melchior—an 18-liter bottle holding the equivalent of 24 standard wine bottles in one impressive package—releases October 1, 2021. This hallmark wine marks the 40<sup>th</sup> anniversary vintage of Jordan Cabernet Sauvignon. Offered at \$4,800, each bottle of 2016 Jordan Melchior is etched, painted and numbered by hand. It also includes a wooden display box, a wine tap for convenient pouring and a limited-edition artist print, signed by the winemaker. Only eight bottles were produced. For more information, visit [jordanwinery.com/shop/large-format-wines](https://jordanwinery.com/shop/large-format-wines).

The inaugural harvest of the new Chateau Block Vineyard at Jordan took place on September 25, 2020. This 6.6-acre vineyard, situated on a rocky slope across from the winery chateau, was planted to cabernet sauvignon in 2018—a promising site that has allowed Jordan to bring estate cabernet grapes back to its flagship wine for the first time since 2010.



Explore the new [jordanwinery.com](https://jordanwinery.com), featuring a revamped shopping experience, more convenient access to member rewards, gorgeous photos and videos, and more.



## OPENINGS

With so many haute happenings in Healdsburg this year, you're going to need to extend that five-day vacation to seven or more. Add these spots to your next itinerary.



COURTESY OF SINGLETHREAD

### QUAIL & CONDOR

The 2019 winner of Food Network's "Holiday Baking Championship" honed her skills in Healdsburg at Three-Star Michelin SingleThread, working alongside her husband. The couple has opened a brick-and-mortar bake shop after whirlwind success with pop-ups and the farmer's market. [quailandcondor.com](http://quailandcondor.com)

### LITTLE SAINT

The husband-wife team behind Healdsburg's Michelin-starred SingleThread will be helming the kitchen at a casual, meatless restaurant inside the former SHED. Set to open in late 2021, Little Saint will be a gathering place for food, music and art, created in collaboration with San Francisco-based designer Ken Fulk and the Saint Joseph's Arts Foundation. [saintjosephsartssociety.com](http://saintjosephsartssociety.com)

### THE MATHESON

Local chef Dustin Valette's tri-story culinary complex is set to open on the Healdsburg Plaza in 2021. The historic building, once home to Valette's great-grandfather's bakery, includes a restaurant, rooftop bar and wine tasting spaces. [thematheon.com](http://thematheon.com)



COURTESY OF THE MATHESON

### MONTAGE HEALDSBURG

Nestled among 258 acres of rolling vineyards and oak tree groves abutting Jordan Estate, the Montage Healdsburg resort features 130 bungalow-style guestrooms and luxurious amenities. [montagehealdsburg.com](http://montagehealdsburg.com)



COURTESY OF THE MONTAGE



## STAYING POWER

### JORDAN VIRTUAL WINE TASTINGS WILL CONTINUE THROUGH 2022

ONE OF THE FEW GOOD THINGS born from the pandemic was the mass adoption of Zoom. Staying connected with family and friends through video chats, often over a glass of wine, brought pleasure to our lives when we needed it most. Zoom also became our travel and entertainment portal, thanks to virtual wine tastings and virtual tours of beautiful destinations across the globe.

Due to the overwhelming response to virtual wine tastings, Jordan Winery is continuing to offer these experiences to customers who aren't able to visit Jordan or simply want to be transported to Wine Country without leaving their homes.

An array of wine and food pairing-focused private Virtual Tasting experiences are offered by appointment through 2022. From caviar and gourmet roes, craft salumi and curated cheeses to artisan chocolates, there are tastes to tempt every wine lover. Wine tastings without food are welcome too—even for those who simply want to uncork a bottle of Jordan or two from their cellars with a private host. Tastings are complimentary for Silver, Gold and Platinum members of Jordan Estate Rewards.

Cheers to happy hours delivered, and not having to dress up. ■

Explore delicious combinations available for virtual tastings at

[JORDANWINERY.COM/SHOP](http://JORDANWINERY.COM/SHOP)

Book a virtual tasting at

[JORDANWINERY.COM/VIRTUAL-TASTING](http://JORDANWINERY.COM/VIRTUAL-TASTING)



# Anniversary Year



## 2019 JORDAN CHARDONNAY DEBUTS WITH A HIDDEN TWIST

THERE ARE SO MANY REASONS to celebrate the little things after a year like 2020. Make Jordan Chardonnay your toast of choice in 2021 with the milestone 2019 vintage—which marks the 40<sup>th</sup> anniversary release of the inaugural 1979.

Jordan's flagship white wine is made in a classic Burgundian style to highlight bright stone fruit, crisp acidity and lingering minerality—and it is sealed with a technical cork for the first time. The Origine by Diam® cork is comprised of 100 percent natural cork and beeswax—and most importantly, it is guaranteed to never impart off-flavors into a wine like natural corks can.

► LEARN MORE ABOUT CORK CLOSURES ON PAGE 18



## Seeds of Change

### POLLINATORS PLAY A VITAL ROLE IN OUR ENVIRONMENT.

Without them, humans and all of Earth's ecosystems could not survive. Sadly, many pollinators are in peril. Population decline has occurred in more than 50 percent of native bee species, and the Western monarch butterfly, which winters along the California coast, has seen a 99.9 percent decline in its population since the 1980s.

Jordan Winery has decided to take action and help restore habitat for bees, butterflies and other pollinators. In collaboration with Pollinator Partnership, the world's largest non-profit dedicated to the protection and promotion of pollinators and their ecosystems, Jordan planted pollinator sanctuaries across five sites on its sustainably certified estate this year with plans to expand habitats over the next 2–3 years. This multi-year project at the 1,200-acre Jordan Estate, located on the fall migratory route of the Western monarchs, will result in the largest dedicated pollinator habitat of all Bee Friendly Farming-certified vineyards nationwide, according to Pollinator Partnership.

Though the plantings are in their infancy, guests can visit the young pollinator sanctuaries on the Estate Tour & Tasting and seasonal Vineyard Hikes. Learn more at [jordanwinery.com/visit](http://jordanwinery.com/visit). ■





# LEANING IN

The pandemic creates opportunity for interior design renovations at Jordan

BY LISA M. MATTSON | PHOTOGRAPHY BY PAUL DYER

## The great European designer

Eileen Gray once said, “To create, one must first question everything.” At the dawn of the new decade, the pandemic forced many unexpected changes to our daily lives—and left us with more questions than answers. It challenged businesses, especially those in the hospitality sector, in transformative ways that have not been seen since the Great Depression. A general rule of business is to cut spending when sales are down. But John Jordan, the owner of Jordan Winery, questioned that principle and chose creation over contraction. He doubled-down on investments in hospitality spaces in 2020—using the decrease in visitors as an opportunity to renovate gardens, tasting salons and guest suites on Jordan Estate. Here’s a look at each transformation.

## ← LIBRARY

The term “library” has always been revered at Jordan—its wine library of older vintages is one of the most comprehensive in all of California—but now the word holds deeper meaning. The wood-paneled salon where the Library Tasting experience begins has been transformed into a curated library filled with vintage books about food, wine, travel, hospitality, flora and fauna, as well as many of John’s personal interests, including aviation and fishing. Jordan Estate Rewards members who book an Overnight Stay at the Chateau will also have access to the Library to select books to enjoy with a glass of wine in their suites.



EXPERIENCE THE NEW JORDAN

Jordan reopened indoor experiences in June. Here's how to experience all of the winery's new spaces:

LIBRARY & CELLAR ROOM

Book a Library Tasting.

*Learn more about Tours & Tastings on page 66.*

BACCHUS COURTYARD

Relax in this peaceful setting before or after any tasting experience.

*Learn more about Tours & Tastings on page 66.*

WINERY LODGING

Become a Gold or Platinum Jordan Estate Rewards member to book.

*Learn more about Jordan Estate Rewards on page 60.*

➤ CELLAR ROOM

Library Tastings at Jordan conclude in the secluded Cellar Room, where guests taste three vintages of Jordan Cabernet Sauvignon with curated pairings. Originally founder Tom Jordan's personal wine cellar, the room was remodeled in 2008 to accommodate seated wine tastings. Its recent 10-month makeover transformed the space into an old-world wine cellar, featuring a custom trestle table for up to 12 guests, Louis XIII nail-head chairs, 19<sup>th</sup>-century French gothic chandeliers, and antique French winemaking and cooking tools—all with the backdrop of a wall of 800-plus bottles of cellared Jordan Cabernet Sauvignon.

➤ BACCHUS COURTYARD

The manicured courtyard at the Jordan Chateau entrance, anchored by a 16<sup>th</sup>-century bronze statue of Bacchus, the Roman God of Wine, received a transformative redesign in 2020. Designed by Ann Rosmarin, the new courtyard is an homage to French country gardens and offers a serene setting to relax before or after a tasting experience. French tuteurs for climbing plants and Parisian park benches are situated around the perimeter of the new Bacchus Courtyard, surrounded by an array of plants suitable to the Mediterranean climate, including flowering dogwood, Ruby Slippers hydrangea, wine-red clematis, dahlias and red flowering maple shrub. A 20<sup>th</sup>-century, Renaissance-style marble fountain in the corner brings the soothing sound of water. Private tasting receptions are also hosted in this charming garden.

➤ WINERY LODGING

Waking up at a vineyard is on every wine lover's bucket list, and Jordan has taken great pride, since 1979, in making guests feel as if they are traveling to France without leaving California when they stay overnight at the Winery Chateau. Jordan's three guest suites, which anchor the chateau's iconic west wing illustrated on the Jordan wine label, were modeled after French parlor rooms and Relais & Chateaux properties that the Jordans encountered during their many trips to France. Designed by matriarch Sally Jordan, the accommodations have remained the gold standard of winery hospitality for decades, but now owner John Jordan has raised the stakes with a \$1 million-plus makeover, bringing these luxurious suites on par with some of the most elite, five-star hotel rooms of Europe. ■





## 2020 HARVEST REPORT

# The Year To Forget Yields Memorable Wines

BY MAGGIE KRUSE

THERE IS A SAYING that many winemakers live by in Wine Country: It takes a lot of great beer to make great wine. At the end of a long day of crushing grapes, a cold beer is what we crave. But in 2020, the adage changed. It took a lot of great whiskey to make great wine. Beer simply wasn't going to cut it last year, and for me, Whistle Pig came to the rescue. Where do I begin to discuss the challenges of making great wine in the 2020 vintage?

## BEAUTIFUL BUD BREAK DURING LOCKDOWN

The vineyards awoke from winter dormancy in mid-to-late March and began pushing their buds around the time the pandemic shutdowns began in America. The world seemed so unstable then, and the vineyards felt like the safest place to be. Walking between rows of grapevines is naturally a socially distant activity, and it was business as usual throughout spring. Bud break in both Russian River and Alexander Valley were right on time for their respective regions, and the baby buds looked uniform. Spring was warm and sunny, though light rainfall at the end of the season interrupted the flowering of chardonnay vines, reducing the crop by about 20 percent. The red varieties did not bloom until after the spring rains, which led to an average, balanced crop. Summer of 2020 was warm but nothing the grapevines couldn't handle and only two major heat spikes. Apart from COVID, most of the 2020 growing season seemed wonderfully uneventful, which we winemakers love.

## PREPARING FOR A SOCIALLY DISTANT HARVEST

Heading into August, we were optimistic and excited for the 2020 vintage. The crop looked beautifully balanced, and our main concern was how to keep our crew healthy and free of COVID. We developed a plan to operate with a very small seasonal crew, without international interns due to travel restrictions, and to quarantine our harvest crew from the rest of the winery. We worked within a very strict bubble. No employees except the production team were allowed to walk through the cellars or into any wine-making area. Back-up staff were trained and ready in case someone from winemaking got sick or exposed and needed to stay home.

## LIGHTNING STRIKES

With all of our pandemic plans in place, we waited anxiously for the grapes to reach full maturity. But two weeks before harvest, on August 17, a rare lightning storm blanketed Northern California with more than 10,000 strikes. Hot, dry winds followed, and more than 350 different spot fires ignited over five different counties, including the Walbridge Fire in northwestern Sonoma County. While Jordan and the Alexander Valley were never in fire danger, a few of our chardonnay vineyards in the Russian River Valley were at risk, as well as one small hilltop cabernet sauvignon vineyard in east Dry Creek Valley. While wildfires in California aren't unusual, fires just before harvest are.

Winemakers were extremely concerned about smoke tainting the grapes on the vines. If the wildfire smoke penetrates the grape skins, it will impart a smoky, off-putting flavor in the wine. As the slow-moving fire inched along, our hands were tied; the grapes weren't ready to be picked and close to half our chardonnay fruit was inaccessible inside fire evacuation zones. We tracked wind direction and drove around looking at the smoke plume. There wasn't much else we could do but wait and worry. I spoke with many of my colleagues, and we all agreed that we had never been so stressed and exhausted before harvest had even started.

## CHARDONNAY UNSCATHED

Once evacuation orders were lifted in Russian River Valley, we began conducting our own tests on chardonnay grapes because the laboratories were estimating 6-8 weeks to receive smoke taint test results. We needed answers within days, not weeks. My years

of training under Rob Davis prepared me for that moment. I kept hearing him say, "The greatest tool we have is our palate. Always trust your palate first." As we sampled the chardonnay grapes in each block, I could taste the freshness, acidity and fruit in the juice. Being extra cautious, we also performed small "micro-ferments" in five-gallon buckets with grapes from each block. (Smoke aroma is easiest to detect after three days of fermentation.) Not a trace of smoke was found. While many other wineries were waiting on test results, we harvested half of our chardonnay vintage in just a few days. Only one small grower vineyard had to be rejected. It was brand new to our program, so I don't know if it would have passed the Jordan taste test in a typical year. Losing only one vineyard that we weren't counting on made me feel extremely lucky.

## CABERNET OVERCOMES THE ELEMENTS

The next hurdle of the 2020 harvest was an intense Labor Day weekend heatwave, when temperatures in Alexander Valley reached 114 degrees. Our incredible group of grape growers nourished the vines with extra irrigation to keep them thriving. Once the grapevines recovered from the heatwave, we began sampling red grapes to determine pick dates. Remaining abundantly cautious, we completed "micro-ferments" on all of the Jordan Cabernet Sauvignon vineyards as well, even though they were located far east of the fire. After evaluating the juice for smoke taint—which was not present—I was able to focus my sensory analysis on the incredible, rich, dark fruit aromas and flavors the grapevines were producing in 2020. The resilience of these wonderful plants left me speechless. We quickly filled our fermentation room with the freshly pressed

We quickly filled our fermentation room with freshly pressed grapes, and I breathed a sigh of relief knowing that both the 2020 Jordan Chardonnay and 2020 Jordan Cabernet Sauvignon were going to be beautiful wines.



PICTURED AT LEFT  
Night-harvesting Russian River Valley chardonnay grapes to preserve bright acids and aromas; Alexander Valley cabernet sauvignon grapes await harvest.

grapes, and I breathed a sigh of relief knowing that both the 2020 Jordan Chardonnay and 2020 Jordan Cabernet Sauvignon are going to be beautiful wines.

## NAIL-BITING END TO HARVEST

Just as Jordan's red grape harvest was nearing the finish line, the Glass Fire broke out on September 27 in neighboring Napa Valley. Though a large mountain range and many miles separate us, smoke was drifting toward Alexander Valley. Our hearts broke for the iconic wineries and resorts that were lost or damaged in Napa Valley, but we had to keep our composure and focus on protecting the 20 percent of Jordan Cabernet Sauvignon that was still on the vine. Our amazing cellar crew worked tirelessly to move the wines to our Oak Tank Room as soon as fermentations were complete; stainless steel tanks stayed open for maybe 10 seconds before we started filling them up again. The one vineyard in southern Alexander Valley that was most at risk was harvested a few days early, and the gondolas were rushed to our vineyard shop to be stored indoors overnight before its morning crush. It wasn't until the last grapes were pressed off their skins weeks later that I felt able to relax. Jordan made it through 2020 without smoke taint. I am so proud of our team and growers for working hard to overcome such a litany of challenges.

Looking back, I hope that 2020 is the only harvest where I have to wake up and make the conscious decision of whether to wear a N-95 mask or a face covering. ■



A winemaker's journey to changing the closure on an iconic wine for the first time with the 2019 Jordan Chardonnay

BY MAGGIE KRUSE  
PHOTOGRAPHY BY MARC FIORITO



## We humans live by our **senses**, and wine stimulates them.

When wine is at the dinner table, all senses are alive. We smell the butter, oregano and thyme of a dish, and we hear the “pop” of a wine cork. We start to anticipate the wine’s scents and its taste before and after each bite.

One of a winemaker’s greatest fears is that you hear that glorious “pop” and experience a wine’s esters for the first time, but it smells nothing like you expected. Dull. Moldy newspaper. Maybe a hint of wet dog. All of these “off” scents can come from a bad cork finding its way into a bottle of wine. Though this happens rarely with a bottle of Jordan, it can.

That is why, after making 40 vintages of Jordan Chardonnay, we decided to seal our singular white wine with a technical cork closure for the first time. This was by no means a fast or easy decision. In our pursuit to eliminate cork-tainted bottles of Jordan, we spent years conducting experiments to find an alternative that met our standards for quality and consistency—and one that is made sustainably from natural cork. The shift to the Diam cork became official with the 2019 vintage of Jordan Chardonnay. It’s a fitting way to celebrate the release of our 40<sup>th</sup> vintage this year. Origine by Diam® is a completely natural product comprised of cork and beeswax, held together by a plant-based binding agent. Most of all, it’s guaranteed to be taint-free.

Here are five reasons why we said goodbye to traditional corks for Jordan Chardonnay. >>



## 2

**In experiments conducted with Jordan Chardonnay, we preferred wines closed with Origine by Diam® corks.**

Because the quality bar is extremely high at Jordan, changing wine closures was not a decision that could be made quickly. I began following Diam when it became an industry buzzword in 2009, and over the years, I've stayed up to date with the company's research and kept records of which wineries made the switch. Research and experiments are a major part of winemaking, and while I am not always ready to make changes, I recognize that it is best to test new techniques and products for impact and efficacy, so we have historical data in case we ever want to seriously consider them for Jordan wines. From screwcaps to plastic corks, we've tested and rejected them all—and Diam was the latest tool that warranted a trial. First, we tested the consistency of both cork types through aroma evaluation. We opened different bottles from multiple cases of the 2018 vintage—some aged with the natural cork and others with Diam—and found that the aromas and flavors were identical in every bottle with Diam, as well as more vibrant and expressive. The round mouthfeel complexity that comes with bottle age was consistent across the Diam bottles as well. The natural cork-aged wine, however, had slight variations in aromas, flavors and texture within each case due to their natural elasticity and tiny holes. While natural cork is a phenomenal closure, Diam offers us a level of sensory consistency never possible until now. Consistency is a cornerstone of the Jordan house style.

## 1

**We've seen an increase in natural corks tainted with TCA in the last five years.**

2,4,6-Trichloroanisole, or TCA for short, is a natural compound that forms on cork. It's been the proverbial thorn in every winemaker's side since the advent of glass wine bottles and corks in the 1600s; up to 10 percent of all wine corks, made from tree bark in Portugal and Spain, are estimated to be tainted with TCA. Until recently, the only way to guarantee no TCA or minimal cork taint risk was to buy the highest quality cork and pay extra for hand-sorting, and do your own sorting and testing again back at the winery laboratory. That's what Jordan has done with both wines for decades and will continue to do for our cabernet. A decade ago, during my first years managing corks and bottling at Jordan, Portugal's cork industry made huge strides in decreasing the incidence of TCA in their corks. We turned down

every cork supplier that was trying to sell us the latest taint-free closure because we encountered very few corked bottles in our tests before bottling. Unfortunately, that changed three years ago. We aren't quite sure why the incidence of TCA increased with our chardonnay corks, which are shorter than those used for cabernet, but it has. After all of the energy and money we put into every vintage to make sure that the wine in the bottle is perfect, I just couldn't go back to the old days. Even one corked bottle per vintage is too many for me. Today, winemakers have access to several alternative closures that are sustainable, natural and protect the wine better than a traditional cork, such as Diam. Diam is natural cork that is crumbled and cleaned, leaving it free of any TCA and off-aromas.





3

**Being able to control the oxygen level inside the bottle is a winemaker's dream.**

Having the right amount of oxygen inside the bottle is key in aging wines. Too much oxygen will age wine prematurely and too little oxygen will retard the aging process. With natural cork, there is no consistency of how much oxygen will get into the bottle for two reasons. First, a little bit of oxygen enters a natural cork when it's placed in a bottle. Second, the small holes and crevices that occur naturally in cork hold oxygen. While we purchase the highest quality corks with the smallest crevices, the amount of oxygen that seeps into the wine through natural cork is inconsistent, and that means inconsistency in the wine. Cork holes can also lead to leakage of wine during cellaring. Diam corks are made of natural cork pieces that are treated—basically the same extraction process used in producing decaffeinated coffee—and pressed back together using beeswax and plant-based binders. The binding process creates corks with identical, tiny oxygen levels that flow from within and through the cork, so every wine bottled ages at the same rate, and there's minimal chance of leakage during aging. Diam also controls how much oxygen will live within the cork and allows winemakers to choose the level they want.



4

**Respected peers who have used Diam products for years strongly endorsed their lack of cork taint, as well as the consistency of ageability for the wine.**

When I was encountering issues with finding clean cork lots from Portugal, we conducted a competitive tasting of Jordan Chardonnay against a number of top Burgundy producers in 2017. Tastings like this are typical at Jordan, but what I discovered while uncorking the bottles was not: The majority of the French wines were closed with Diam. And these were iconic producers, such as Domaine Faiveley, William Fevre, Olivier LeFlaive and Louis Jadot, to name a few. It gave me pause. Top domestic winemakers, such as Shafer in Napa Valley and Ramey Wine Cellars in Sonoma County, have used Diam for several years,

but I didn't realize the French had also adopted this new technology. Around the same time, I was among a group of winemakers asked to present an aged wine and a current release vintage to sommeliers. Sonoma-Cutrer, Ramey and Jordan were the three producers presenting chardonnays, and David Ramey focused his entire presentation on the benefits of Diam closures. Ramey explained that all bottles inside a 10-year-old case of Ramey Chardonnay sealed under natural cork tasted drastically different, while the current release bottles under Diam tasted the same. At this point, I knew a trial was imperative.



5

**Our white wine is consumed within a few years and is rarely aged as long as our cabernet.**

Although Jordan Chardonnay can age beautifully for up to 10 years or more, most of our fans drink this wine within a few years of the vintage. Origine by Diam® is a wonderful cork for chardonnay bottles because the amount of oxygen introduced to the wine within the first few months is the perfect amount of oxygen to showcase the wine's freshness. The slow, consistent release of oxygen throughout the aging period ensures that the wine will age gracefully while maintaining its freshness. We are currently conducting a trial of Origine by Diam® on a few cases of Jordan Cabernet Sauvignon, but since our cabernet is aged for 2–3 decades or even more, we cannot confidently make the switch with Jordan Cabernet until long-term research (20-plus years) is available on ageability of the Diam cork. The first Diam cork was introduced in 2005, so we have many more years until the results from red wines aged with Diam are revealed.

I've been in charge of cork quality control and bottling at Jordan since 2007. My top priority is making sure that every bottle of Jordan tastes like it did when we bottled it. Natural corks with the highest quality classification are a wonderful closure, and they are my preferred choice for wines meant to age, such as Jordan Cabernet Sauvignon. But with the arrival of the Diam cork, I'm thrilled that every customer who opens a bottle of Jordan Chardonnay will experience the exact same aromas and flavors that I tasted when I made the final blend. ■



# FLAME ON

THE INVENTION OF THE BACKYARD GRILL  
PAVED THE WAY FOR A FASCINATING EVOLUTION  
OF LIVE-FIRE COOKING TOOLS. TAKE A LOOK  
INSIDE THE RED-HOT DEVICES AND TECHNIQUES  
THAT NOW ALLOW CHEFS TO BLUR THE LINES  
BETWEEN PRIMAL AND MODERN.

BY TINA CAPUTO  
PHOTOGRAPHY BY MARC FIORITO, RACHID DAHNOUN AND KENDALL BUSBY  
ILLUSTRATIONS BY TODD KNOLL





WHEN EARLY HUMANS learned to build campfires hundreds of millennia ago, it didn't take long for them to figure out that cooking food over open flames was a culinary game-changer. Giant mastodons never tasted so good: When humans eventually moved from caves to houses, they kept the culinary fires burning in their kitchen fireplaces and hearths—which was pretty much the only option until the first commercially produced gas stoves began production in the 1830s.

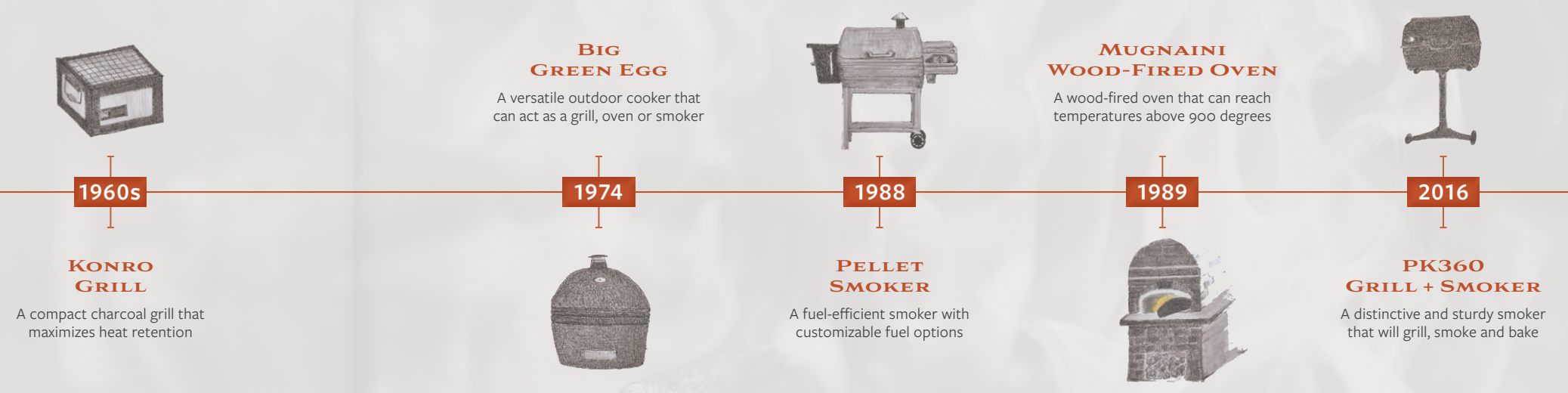
► It wasn't until the 1950s, with post-war suburban life in full swing, that backyard grilling became a great American pastime. This was thanks, in large part, to the invention of the Weber kettle grill in 1952. Back then, Chicago-based Weber Brothers Metal Works made harbor buoys, and it was that buoy shape that inspired Weber employee George Stephen to design a bowl-shaped charcoal grill topped with a lid. This was a major improvement over the flat, open-top charcoal brazier commonly used at the time, because the Weber's domed lid gave grillers better heat control, sealed in flavorful smoke and protected food from the elements.

Today, almost two-thirds of adults in the United States own a grill or smoker, according to the Hearth, Patio & Barbecue Association, and an estimated 3 billion people around the world still cook their meals over open flames. Live-fire cooking has become a focal point of many American restaurants too, and the trend continues to gain momentum. There's even an official list of America's best live-fire restaurants selected by a hive of top food writers, and most of the honorees opened their doors in the last five years. The world's oldest cooking method has truly enthralled our nation—for date nights out and dining in.

While the Weber remains an American classic, chefs and other grilling enthusiasts across the country have been playing with fire ever since the buoy-shaped game-changer hit the market. In the decades since its introduction, an ever-expanding array of cooking vessels—including modern twists on centuries-old devices—have been helping backyard barbecuers take fire-inspired cooking to the next level. Here's a look at five open-flame cooking tools that have become the darlings of professional chefs and adventurous home cooks alike.



THE EVOLUTION OF THE GRILL





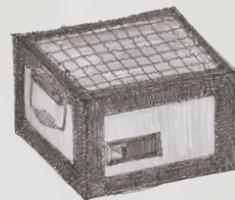


► LEARN MORE ABOUT FUELS FOR GRILLING ON PAGE 34.

1960s

KONRO GRILL

Also known as a hibachi (meaning “fire bowl”), the first konro grill arrived in the United States in the 1960s.



The original Japanese versions, which date back to the 8<sup>th</sup> century, were made from clay-lined cypress wood. Now, the tabletop grills are mainly crafted from stainless steel or bricks made with diatomaceous earth, a natural material known for its heat-retention properties. The grill runs on clean-burning binchotan charcoal, which can quickly reach and retain molten-hot temperatures. Executive Chef Todd Knoll of Jordan Winery exclusively uses the hot-burning coals with Jordan’s Korin konro grill. “It produces clean flavors, with very little ash and no smoke,” he says. “There

the chef ultimate control.” There are also no flare-ups common with American charcoal, which lead to burnt flavors. “Konro cooking has a delicacy to the smoke and the flavors you simply can’t achieve with traditional charcoal grilling.” Knoll stays true to tradition when cooking on its narrow, box-shaped design and grid-like surface, a konro; favorite recipes are a form of yakitori, such as the grill is ideal for cooking chicken, vegetables and skewered wild mushrooms (matsutake, in particular), other small bites, and its compact size makes the salmon, shrimp, oysters, scallops and braised pork konro easy to transport. Japanese yakitori, the popular skewered chicken dish cooked on a konro, has led to konro hamburgers. He also likes to surprise house guests with the konro’s “yakitori grill” nickname. A 21-inch konro grill sells for \$220 at korin.com. Kinka and the Bincho Grill make popular models priced from \$300 to \$500.

KONRO COOKING HAS A DELICACY TO THE SMOKE AND THE FLAVORS YOU SIMPLY CAN’T ACHIEVE WITH TRADITIONAL CHARCOAL GRILLING.” EXECUTIVE CHEF TODD KNOLL







► FIND TIPS FOR CREATING WINE-FRIENDLY RUBS AND MARINADES ON PAGE 44.

► SHARE YOUR GRILL NIGHT PHOTOS ON SOCIAL MEDIA WITH #MYJORDANTABLE AND TAG @JORDANWINERY.

**PRO TIP**  
For the best non-stick cooking surface, **brush or spray cool oil** onto a hot grill.



**PRO TIP**  
**Upgrade your old grill** by trading out the stainless steel cooking grate for a cast iron one. Many grill manufacturers now offer cast iron grates because the material does a much better job of retaining heat—similar to a cast iron frying pan.

1974

**BIG GREEN EGG**

The Big Green Egg may seem like a new invention, but it's actually a modern version of a kamado grill—an ancient East Asian clay cooker with a 3,000-year history.



Over the centuries, different cultures adapted the green egg design to suit their needs. In Japan, it morphed into the mushikamado, a rice-steaming device that included a damper and draft door for better heat control.

After encountering kamados in Japan while serving in World War II, many American soldiers shipped them home to the U.S. and adapted them for grilling. The cooker remained in relative obscurity until 1974, when one of those American servicemen, Ed Fisher, began selling imported kamados in his Atlanta store. Because the original clay cookers were fragile, Fisher tweaked the design to create a more durable ceramic model with better heat insulation. He dubbed it the Big Green Egg.

Today, most kamado grills are ceramic rather than clay. Extremely fuel efficient, they have excellent heat retention at temperatures of 750 degrees or more, and can be used for grilling, smoking and baking.

While Big Green Egg is the most well-known kamado grill, Chef Knoll has another favorite. He uses a Primo XL kamado, an all-in-one grill that includes a cradle, grid lifter, ash tool and side shelves, to cook everything from roasts to pizza. Released in 1996, the Primo can upstage other green egg models with the addition of a ThermoWorks Billows temperature-control fan kit, which retails for \$69. “The grill will hold at a low temperature, or I can completely open the vent and lid, and the temperature will rise quickly,” he says. “The fan can be controlled by an app, so it gives me complete temperature control from virtually anywhere. It’s almost cheating.”

Big Green Egg models range from \$300 to \$2,000; Primo XL retails for \$1,800.

1988

**PELLET SMOKER**

The idea for the electric pellet smoker (also called a pellet grill) was born of frustration in the mid-1980s, when Joe Traeger’s gas grill caught fire during a family Fourth of July barbecue.



As the legend goes, Traeger—who’d been tinkering with wood pellet stoves for his family’s heating business—kicked over the flaming grill and vowed to build a better barbecue. In 1988, the first Traeger pellet grill hit the market.

Traeger’s barrel-shaped invention has since become a favorite of chefs and competition-level smokers, due to its ability to bake, sear and smoke using compressed hardwood pellets. Just add fuel to the hopper and pellets are funneled into a rotating auger and fed into a firepot. A controller monitors the cooking process and automatically adjusts the heat to the user’s chosen temperature for hands-off smoking.

Pellet smokers are prized for their fuel efficiency—a pound of pellets provides at least an hour of cooking time—and versatility. Fuels are available in different varieties of wood, such as mesquite or apple, allowing cooks to tailor the fuel’s flavor profile to whatever they’re cooking. Many contemporary smokers even include

WiFi, so users can control cooking temperatures from their smartphones.

Chef Knoll particularly likes Camp Chef smokers, paired with Smoke Daddy’s Magnum P.I.G. Cold Smoke Generator for about \$200. “It allows us to do delicate smokes on seafood, such as scallops or abalone,” he says, “and is also ideal for making our smoked salts, as well as smoked olive oil and smoked salmon.”

Knoll likes to use Camp Chef’s premium hardwood pellets, known as the Competition Blend, to cook brisket. “It’s a long, true barbecue. You get the perfect temperature and smoke control in an extremely efficient package.”

Camp Chef Woodwind pellet smokers range from \$500 to \$1,600. Competition Blend pellets sell for \$18.





**PRO TIP**  
Smoking boxes help enhance the flavors of charcoal grilling. Chef Knoll likes to fill them with fragrant tea blends, floral mixtures and blends of different wood chips.



**PRO TIP**  
Use a grill basket for small vegetables and those you want to expose to just a little bit of heat, like mini bell peppers. That way you won't lose veggies between the grates.



1989

## MUGNAINI WOOD-FIRED OVEN

Wood-fired ovens are not a modern invention, but it wasn't until the late 1980s that they began to catch on with American home cooks.



During visits to Italy as an importer of Italian wines and olive oils, American entrepreneur Andrea Mugnaini fell in love with wood-fired cooking. Sensing a business opportunity, she partnered with Italy's Valoriani family—whose 1946 pizza oven design is still considered the industry standard—to create a range of handcrafted wood-fired ovens for the North American market. She launched Mugnaini in 1989, setting the stage for today's wood-fired cooking craze. Even more fascinating is the fact that she runs this national powerhouse out of a warehouse in Healdsburg, Calif.

Wood-fired ovens are not only beautiful, they can reach temperatures of more than 900 degrees, cooking pizzas in less than 90 seconds. Vegetables also cook in record time, which helps them retain their nutrients and imbues them with a delicious smoky flavor.

"Our Mugnaini forno is the centerpiece of our cooking arsenal," Knoll says. "We use it at the

winery almost daily to finish roasts, bake fruit tarts and housemade breads, and, of course, make pizzas. We even dehydrate tomatoes and fruit in the oven as it's cooling overnight."

Mugnaini ovens are completely customized, and prices start around \$4,000 for the Piccolo 75. For those looking for a wood-fired oven without the hefty price tag, Ooni makes models that use pellets or a combination of wood and charcoal for \$300 to \$600.

► COME EXPERIENCE WOOD-FIRED COOKING AT JORDAN. VISIT [JORDANWINERY.COM/EVENTS](http://JORDANWINERY.COM/EVENTS).

2016

## PK360 GRILL + SMOKER

Texas-based inventor Hilton Meigs created the first PK (Portable Kitchen) grill in 1952.



Sporting a distinctive, capsule shape, the PK360 Grill was made of sturdy, noncorrosive cast aluminum and included a venting system that allowed for both high-heat grilling and slow cooking. The brand had a devoted following for the next three decades, but was eventually discontinued when cheaper gas grills came onto the scene.

Some 30 years later, attorney and PK enthusiast Paul James bought the intellectual property for the grill and revived the brand. In 2016, he and his partners launched the PK360 Grill + Smoker. An update on the original PK model, the 360 has four vents instead of two for precise airflow and temperature control.

Like the original PK, the 360 has attracted a cult following among chefs, barbecue pros and backyard grilling fanatics. "It's made entirely of aluminum," Knoll says, "so it conducts heat better than steel, and it has a perfect design," he says. "It's also really versatile, so it will grill, smoke and bake."

Knoll turns to the PK360 when thick, bone-in steaks are on the menu. "It allows me to quickly dial in a sear temperature for a thick steak, and just as quickly, I can bring the grill down to a slow roasting temperature for indirect cooking, so the meat is cooked evenly." ■

PK360 Grills retail for about \$800.

“IT’S MADE ENTIRELY OF ALUMINUM, SO IT CONDUCTS HEAT BETTER THAN STEEL, AND IT HAS A PERFECT DESIGN.”

EXECUTIVE CHEF TODD KNOLL



# FUELED UP FOR FLAVOR

BY TINA CAPUTO

FLAMES COOK OUR FOOD, BUT IT'S THE FUEL THAT BRINGS THE MOST FLAVOR. EXPLORE THE LATEST NATURAL AND MAN-MADE MATERIALS TO IGNITE IDEAS FOR YOUR NEXT BARBECUE.

## CHARCOALS

High-quality, natural charcoals burn hotter, cleaner and more consistently than cheaper varieties, plus they last longer and produce less ash. As a practical bonus, charcoal is often permitted in national and state parks that restrict wood-gathering and open fires.

### BRIQUETTES

Due to their uniform density and size, briquettes provide consistent temperature control and tend to burn longer than lump charcoal. Unlike the chemically treated briquettes most of us grew up with, today's versions—such as Kingsford's 100% Natural Hardwood Briquettes—are increasingly made with cleaner-burning ingredients. When lighting briquettes, use very little lighter fluid (it can cause charcoal to burn too quickly) along with a chimney starter.

### LUMP

Lump charcoal is another chefs' favorite, because it retains the character of its source wood and contributes some of that flavor to the food. Jealous Devil is Chef Knoll's go-to brand. "It's pure hardwood, burns long and clean, and has no sparks or pops," he says.

### BINCHOTAN

A third charcoal variety is Japanese binchotan, a pure, high-carbon charcoal made by heating oak to 2,400 degrees Fahrenheit, then allowing it to cool without oxygen exposure. The result is a charcoal that is almost completely odorless and allows the food's natural flavors to shine through.

The best binchotan is said to originate in the forests of Japan's Wakayama prefecture; however, due to high demand and limited resources, the wood is becoming increasingly scarce. (Less expensive binchotan-style charcoal is now available from Thailand.)

"Binchotan is great when you're cooking on a tabletop or grilling around a group of people and don't want to smoke everyone out," says Knoll, who uses the fuel with Jordan's konro grill. "And because the charcoal emits infrared heat, food retains more of its natural juices."

MADRONE OFFERS A SMOOTHER, SWEETER AND LESS AGGRESSIVE FLAVOR THAN MESQUITE OR HAWAIIAN KIAWE TREES.

## FORAGED FUELS

Some of the best cooking fuels are those that money can't buy. Whenever possible, Chef Knoll feeds Jordan's Mugnaini oven with tree branches foraged from the winery estate.

### MADRONE

"Madrone burns hot and clean, and since the dead and cured branches often remain attached to the live tree, they can be used for smoking or grilling immediately after they're harvested," he says. "Madrone offers a smoother, sweeter and less aggressive flavor than mesquite or Hawaiian kiawe trees. It also burns consistently without the popping fireworks." At Jordan, Knoll uses foraged madrone wood as fuel for chicken, beef, pork and pizzas. Madrone can also cook tuna steak or wild salmon, but Knoll cautions against using it for hamachi, snapper or other delicate fish. "Even a less aggressive wood will overpower delicate fish," he says.

### FENNEL

Those who visit Wine Country during summer likely see towering stalks with yellow flowers growing along the many roadways. That is wild fennel—another favorite foraged fuel. Knoll also likes to collect fennel fronds from the slopes and grasslands of Jordan Estate to bring a hint of anise flavor into a grilled dish. "We dry fennel stalks throughout the summer and until the first fall rains, so we have access to the fuel year-round." He likes to finish grilling a whole fish over fennel's intoxicating anise smoke, drizzled with Jordan olive oil, oregano and lemon. "It's instantly Mediterranean."

### HARDWOODS

Hardwood varieties range from mild to pungent. With its subtly sweet flavor, alder is a good choice for vegetables and seafood. Next on the spectrum is poultry-friendly pecan—stronger than most fruit woods but milder than hickory and mesquite. For a robust flavor, go for hickory. It's smoky, bacon-like profile works with many kinds of meat, especially pork. While mesquite is a popular option for grilling red meats, its bold, woody profile can be overwhelming with oak-aged wines.

## WOODS

For wood-fired cooking, it's important to match the fuel's flavor to the food. As a rule of thumb, Chef Knoll recommends pairing subtle varieties with mildly flavored seafood and vegetables, and opting for more flavorful woods for bolder ingredients, such as red meats.



Jordan Executive Chef Todd Knoll forages for madrone branches in the woodlands of Jordan Estate.

### OAK

Oak tree branches are another go-to foraged wood, and with hundreds of acres of oak-filled open space at Jordan Estate, Chef Knoll has endless access to this versatile fuel. "It's an especially great complement to the oak aging in Jordan's wines," Knoll says, "and its smoky flavors pair with just about any type of meat—especially lamb." ■

LUMP CHARCOAL IS MADE FROM PURE HARDWOOD, BURNS LONG AND CLEAN, AND HAS NO SPARKS OR POPS.



# Barbecue *On the Go*

SONOMA COUNTY CHEFS SHARE THEIR  
ROAD TRIP GRILLING ESSENTIALS

BY TINA CAPUTO

When most travelers hit the road in the West, whether they're heading to a luxurious retreat on the majestic Sonoma Coast or a secluded campsite among the California redwoods, they tend to bring along some of the comforts of home—perhaps a throw blanket, pillow and proper wine glasses. But for five barbecue-loving Healdsburg chefs, the packing list is a little different. For them, nothing adds flavor to a road trip like homemade spice rubs, go-to grilling tools and favorite fuels. Read on for their “must-pack” recommendations.

## Jordan Rosas

CHEF  
*Barndiva*

Rosas' road trip packing list is centered around a small but showy grill. His essential barbecue travel items include **briquette starter** for lighting coals, **binchotan charcoal**, a good pair of **barbecue tongs** and a Japanese **robata grill**. “This grill is amazing, and can reach temperatures of 1,000 degrees and beyond,” he says. “It's fairly compact, so traveling with it is a breeze.”

To spice up grilled dishes, Rosas also brings along some **homemade fermented hot sauce**, **sel gris** and **black pepper**. “At the end of the day, all you really need are great friends or family to enjoy the meal with,” he says. “Barbecuing is about shared joy in food and drink.”



## Todd Knoll

EXECUTIVE CHEF  
*Jordan Vineyard & Winery*

Whenever Knoll rents an Airbnb with his family, he always packs a **cast iron grill grate** to put over the fire. “I also bring my own **finishing salt**, a **pepper grinder** and **Jordan Estate Extra Virgin Olive Oil**,” he says. A good **kitchen knife** is another must, along with a **kettle** for brewing foraged herbal teas to not only enjoy on their own, but to incorporate into marinades, brines and rubs.

When he's camping or cooking at the beach, Knoll totes his **Camp Chef Mountain Man Grill**, a three-tiered device that includes platforms for both grilling and griddling. Just hammer the stake into the ground, he says, “and it gives you three different cooking heights over the fire.”

If he's not grilling for a crowd, he'll pack his compact **Lodge Cast Iron Sportsman's Grill**. “This is 30 pounds of solid hibachi, and the last one you'll ever need to buy,” says Knoll. “It's a really great conductor of heat and portable enough to take out to the coast.”

“This is 30 pounds of solid hibachi, and the last one you'll ever need to buy. It's a really great conductor of heat and portable enough to take out to the coast.”



## Michael Lewis

EXECUTIVE CHEF  
*Dry Creek Kitchen*

When it comes to road trips, Lewis likes to travel light. When he's grilling on the go, his number one essential is a nice, stiff pair of **tongs**. “You can use them over the open flame of a campfire or over the grill, and a sturdy pair gives you a good grip on whatever you're cooking so there are no accidental drops,” he says.

While he doesn't typically travel with his own grill, Lewis loves to see a classic Weber at his destination. “To me, a charcoal Weber is awesome,” Lewis says. “You get it stoking, you get the charcoal going and then you can move the heat around.”

Another grilling essential, he says, is the **Dry Creek Kitchen steak salt**—a savory mixture of sel gris, granulated onion, granulated garlic, paprika, celery seeds and black pepper.



## Kyle Connaughton

CO-OWNER AND CHEF  
*SingleThread Farms*

Connaughton, whose Healdsburg restaurant boasts three Michelin stars, is a devoted fan of charcoal grilling. When he plans to barbecue away from home, he's sure to pack some Japanese **binchotan charcoal**. “It has an amazing, intense heat,” he says, “and a really slow burn.” He pairs the fuel with a travel-friendly Japanese **konro grill**, perfect for cooking yakitori, fish and grilled meats. “The grates are very tight, so small pieces don't fall through,” he says. “And they make beautiful grill marks.”

Rather than mixing up multiple rubs to use for different dishes, Connaughton brings a jar of **yuzu-kosho**, a Japanese condiment paste made from fermented green chiles and yuzu. “It's one of my favorite things to rub on chicken, fish, or beef before grilling,” he says. “It's salty, with a bit of heat and great acid, so it creates really mouthwatering grilled foods that have a fresh zing to them.”



## Dustin Valette

CHEF AND CO-OWNER  
*Valette*

For Valette, road trip grilling wouldn't be complete without a **spice mix** made with coffee, Espelette pepper, brown sugar and dried garlic. “I love to simply sprinkle it onto any protein and grill away,” he says. “If you don't want to grind coffee beans for the trip, I suggest making your favorite spice mix ahead of time and combining it with salt and pepper in a Ziploc bag.”

Because he prefers to cook over charcoal, Valette says he can grill just about anywhere without schlepping special equipment. “One of my favorite memories is camping at Lassen Peak in the Sierras and having just a metal grate, a shovel and a very lively trout stream,” he says. “I dug a hole in the sandy beach, used some fallen wood and made the most epic grill ever.”



# ANYTHING GOES... *on the* GRILL

EXPLORE A NEW BARBECUE MENU BEYOND  
STEAK AND POTATOES WITH THESE  
OPEN-FLAME COOKING FAVORITES

BY TODD KNOLL  
PHOTOGRAPHY BY MARC FIORITO

**W**hat is it about grilling that makes food taste so good?

Is it the unique magic that smoke imparts? The fun of communal cooking with friends and family? Or does grilling over open flames scratch some kind of primal itch? It's all these things and more. Grilling has an almost unfair advantage over other cooking methods because it awakens all of our senses. We experience the sizzle and pop of the fat as it hits the grill, the intoxicating scent of the food as it caramelizes, the satisfying sight of the grill marks, the textural crunch of the food's charred exterior, the intensified taste of umami. When all of these elements come together, they're practically impossible to resist. The lure is even greater for wine lovers, because the char of grilled foods pairs so beautifully with the toasty notes in barrel-aged wines, such as cabernet sauvignon and chardonnay.

At Jordan Winery, the grill isn't only a tool for cooking meat and fish—it's also used to bring out unexpected flavors and textures in a wonderfully wide array of fruits, vegetables and other foods, from cherries to fava beans. Here are some of my grilling favorites with simple, delicious preparations.



## VEGETABLES

Just about any vegetable tastes better when it's cooked on the grill. Not only does the intense, direct heat and quick cooking time help preserve their vitamins and nutrients, grilling also caramelizes vegetables' natural sugars and locks in flavors.

### ROMAINE LETTUCE

Crisp, fresh romaine gains smoky goodness from a quick turn on the grill. Cut romaine hearts in half lengthwise, and brush cut sides with olive oil. Grill cut-side down over medium-high heat until light grill marks appear and lettuce begins to wilt, about 3 minutes. Place the lettuce on a platter, drizzle with balsamic vinaigrette and top with crumbled blue cheese, toasted walnuts and freshly ground pepper.

### FAVA BEANS

Favas can be intimidatingly time-consuming to prepare and cook using traditional methods, but grilling them whole is surprisingly easy and yields delicious results. Toss the pods with a bit of olive oil and sprinkle with salt, then char on a hot grill for 4–5 minutes on each side. When they're finished, toss the pods in a bowl with a little more olive oil and salt. To eat, just remove the beans from the pods with your fingers and pop them into your mouth. (This also works with garbanzo bean pods or just about any type of shelling bean.)

### HEIRLOOM TOMATOES

Cut a large, meaty heirloom tomato into thick slices, brush with olive oil, sprinkle with salt and place them in a grill basket. Cook lightly, about 2 minutes per side, to ensure they maintain their form and texture. Serve with fresh fish or polenta—they also add great texture and flavor to salsas, or you can grate them onto grilled bread rubbed with fresh garlic. With a temperature-control grill, you can also grill tomatoes whole at 160 degrees for even more intense flavor.

### AVOCADOS

Grilling gives avocados an extra-creamy texture with a luscious appeal. Cut a firm (but not hard) avocado in half and remove the pit. Brush the cut side with olive oil and sprinkle with salt and pepper. Grill over medium heat, cut-side down until light grill marks appear, about four minutes. Squeeze with lime, drizzle with extra virgin olive oil, and enjoy.





## ALLIUMS

Allium vegetables—those in the onion family—were made for the grill. That’s because they’re full of natural sugars that caramelize as they cook, mellowing the alliums’ pungent flavors. Grilling the nutrient-dense vegetables also creates delicious char that provides a wonderful complement to barrel-aged wines.

### GARLIC

Just as roasting garlic in the oven creates a creamy texture and sweetens its flavor, cooking it on the grill has the same luscious benefits. To grill a whole head of garlic, slice off the top of the bulb to expose all cloves. Drizzle the cloves with extra virgin olive oil and sprinkle with salt, pepper and thyme. Wrap the bulb in aluminum foil and place on a hot grill over indirect heat. Cook for 30–40 minutes, until soft. Remove the cloves from the skins with a small knife, then spread onto grilled bread or add them to a salad dressing or marinade. The garlic’s sweet-mellow flavors pair well with both red and white wines.

### SCALLIONS

Green onions caramelize beautifully on the grill. Brush trimmed onions with olive oil and sprinkle with salt. Grill them over medium-high heat, turning occasionally, until they’re lightly charred on all sides, about 5 minutes. Squeeze a wedge of lemon over the scallions just before serving (*pictured left*).

## FRUITS

Grilling fruit softens its flesh and intensifies its sugars, giving it an irresistible baked quality, and the charring adds intriguing complexity. When selecting for the grill, choose fruits that are ripe-yet-firm, so they will hold up during cooking. At Jordan, we love to use warm, grilled fruits as a centerpiece for desserts.

### APPLES AND PEARS

All varieties of apples and pears benefit from grilling, and their flavors make a fabulous complement to the stone fruit flavors in Jordan Chardonnay. Core the fruit and cut into slices. Place on a grill rack and cook for 6–8 minutes on each side, turning halfway through. Transfer fruit to a dish, brush with butter and sprinkle with cinnamon, cardamom and sugar.

### FIGS

Figs and balsamic vinegar were made for each other, and the combination is even more sublime when the figs are lightly caramelized on the grill. Cut washed figs in half, drizzle them with a little olive oil and sprinkle lightly with salt. Place figs on a hot grill pan, cut side down, and cook for a minute or two. Drizzle with reduced balsamic vinegar blended with a little honey.

### CHERRIES

Tossed into salads or spooned over ice cream, sweet grilled cherries taste like summer—only better. Start with ripe, pitted cherries. Toss them with a little olive oil and place them in a grill basket or on a grill pan. Grill until the cherries start to burst open, just 2 to 3 minutes, tossing them as they cook.

### PINEAPPLES

Growing up in Hawaii, pineapples were a staple on my family’s table—and at backyard barbecues. I like to grill them whole, unpeeled, turning frequently until they’re warmed through. This mellows the pineapple’s acid, allowing it to pair with a dry chardonnay. After grilling, either dice the fruit to create a wine-friendly salsa, make a purée, or juice and reduce into a syrup to drizzle over homemade ice cream.

## CARB CLASSICS

Fruits and vegetables aren’t the only foods that get better with grilling. Here are some of my under-the-radar favorites for those who love bread, pie and other carbohydrates.

### POLENTA

Grilled polenta is incredibly versatile. It’s flavorful and easy to make. Grilling enlivens polenta’s creamy texture by creating a crunchy exterior that’s perfect for soaking up the juices from barbecued meats. First, make your favorite polenta recipe and let the mixture chill in a baking dish overnight. Just before grilling, cut it into pieces. Brush the hot grill with extra virgin olive oil before adding polenta. (You can even add a spoonful of meat drippings for extra flavor.) Grill until golden brown, about 3 minutes per side. Remove from the grill and brush polenta with extra virgin olive oil, truffle oil, lemon oil or even a vinaigrette, and season with sea salt and fresh pepper. Garnish suggestions include sautéed mushrooms, sautéed fennel, roasted chilis, herbs, fennel pollen or fresh corn. It’s also a lovely dessert, brushed with maple glaze before serving with dried fruit reconstituted in dessert wine and mascarpone on top.

### TEXAS TOAST

Soft on the inside, crunchy and lightly golden on the outside, grilled Texas toast is a fantastic accompaniment to juicy barbecued meats. Cut country-style white bread into 1-inch-thick slices. Mix melted butter with a few cloves of minced garlic in a bowl, season with salt and pepper to taste, and brush the mixture on both sides of the bread. Place bread directly on the grill and cook 1 to 2 minutes on each side until the toast is golden. Top with two parts butter and one part olive oil, mixed with a little chopped elephant garlic, dried garlic, Aleppo pepper, dried oregano, kosher salt and freshly chopped parsley.

### GRILLED APPLE PIE

Cooking apple pie in a smoker or on a grill brings delicious, old-school flavors to the traditional dessert. As the pie cooks, the sweet smoke from the wood (fruit woods are best because they impart more delicate flavors) is infused within the layers of the crust. The result is simply unforgettable. Assemble the pie using your recipe of choice and heat your grill for indirect cooking at 350–375 degrees. Place pie on the smoker/grill in the indirect zone. Bake 30–40 minutes until crust is golden brown and filling bubbles up around the edges. Remove and cool before serving. ■





# in your glass

*Char, smoke and caramelization influence wine choices for grilled foods*

BY TINA CAPUTO | PHOTOGRAPHY BY MARC FIORITO

GRILLING HAS THE AMAZING ABILITY to bring food and wine closer together. Along with transforming simple ingredients through char, smoke and caramelization, the cooking method also impacts elements in wine such as tannins, oak and fruit—creating opportunities for incredible pairings.

For insights on how grilled foods interact with wine, we reached out to three sommeliers in Houston, Texas: June Rodil of Rosie Cannonball, Marcus Gausepohl of Brennan's, and Cary Attar of Fielding's Wood Grill and Fielding's Local Kitchen + Bar. All have extensive experience pairing wine with wood-grilled dishes—they're in barbecue-mad Texas, after all—from steaks to poultry to vegetables. Here are their tips for finding wines that thrive on grilling's magical trio of char, smoke and caramelization.



## Channeling CHAR

Char brings an element of bitterness to grilled foods, which can accentuate the bitterness in tannic wines. That's why charred foods work best with wines that have well-integrated tannins.

When choosing a wine to stand up to char, Rodil says this: "You've got to step up your boldness. With char you have that delicate balance of bitterness that turns into sweetness, or sweetness that turns into bitterness." To provide balance, Rodil chooses wines with robust fruit and a bit of oak. "Oak is that parallel so it almost foundationally levels out that pairing," she says. "It lets the rest of the wine's bouquet explode on your palate."

She particularly loves wood-grilled vegetables with barrel-aged whites, such as chardonnay. "Because of the char, you need a bit more weight," she explains. "You also want a wine that has that lovely spice rack nuance that you find with French oak. And you've got to have fruit as well." One of her favorite pairings at the restaurant is a blistered, wood-grilled string bean salad, served with an oaked chardonnay. "The dish has brightness and freshness, and it has a charred note to it," Rodil says. "That's also exactly what a beautifully made chardonnay has."

Gausepohl finds that cabernet sauvignon is a particularly great match for the char of Brennan's steaks, which are cooked over an open-flame grill. "The added depth of flavor from the char always works well with fuller-bodied red wines," he says. "A dark and seductive cabernet with beautiful fruit can do great things."



## Seductive SMOKE

Pairing wine with smoke-infused foods is a balancing act. Smoke's pungent aromas and flavors can quickly overwhelm a subtle wine, but they can also do wonders in enhancing and complementing the character of oaked wines.

The first thing to consider when pairing wines with smoked foods, says Attar, is the variety of wood. Both Fielding's restaurants use a combination of local woods to fuel their wood-fired grills. "I think if you're

grilling with more delicate woods, such as pecan, oak or cherry, they're going to bring out and complement the more perfumed facets of an elegant wine," he says.

On the other hand, if you're grilling with a bold wood like mesquite, a more powerful wine makes a better match. "When you grill with mesquite you've got these big flavors, so you need something that has some structure and backbone, like a bold cabernet sauvignon, cabernet franc or primitivo."

Attar typically leans toward California cabernets and chardonnays, because they have the complexity, fruit and structure

to stand up to wood-grilled foods. "If you have food with very intense smoke and pair it with a soft wine, the smoke will overshadow it," he says. "You need something that is fresh and alive, because grilling is a pronounced flavor."

Like Attar, Rodil believes that barbecued foods with a heavy smoky character call for equally bold wines. "Especially in reds, smokiness enhances the fruit flavors, but you have to start with the baseline of how smoky the food is. Barbecue is intensely powerful, so you need an intensely powerful wine."

For a grilled steak Florentine, Rodil recommends a beautifully balanced cabernet sauvignon that also displays elegance and freshness. The fat in the dish's traditional porterhouse cut also helps enhance the pairing by providing opulence and richness that increase the wine's depth of flavor.

Gausepohl typically chooses a robust red wine, such as syrah or zinfandel, to pair with smoked red meats. With smoke-enhanced poultry and fish dishes, he recommends a white wine enhanced with a bit of oak.

"I think if you're grilling with more delicate woods, such as pecan, oak or cherry, they're going to bring out and complement the more perfumed facets of an elegant wine."

CARY ATTAR | SOMMELIER



## Complementing CAMELIZATION

Burned sugars in meats and vegetables add depth to grilled foods and present intriguing wine-pairing opportunities.

Because caramelized foods can make the tannins in red wine taste more astringent, Rodil looks for dark, robust reds with rounded fruit flavors. "Choose a wine with power and a bit more fruit density," she says. "You want to be able to get that lovely, rich fruit bouquet."

The effects of caramelization have an especially profound impact on vegetables, says Attar. "When you grill something like a cherry bell pepper, it adds a wonderful layer of complexity," he says. "Then when you layer in some nice olive oil, salt and pepper, it just pairs so well with chardonnay, sauvignon blanc or even gewürztraminer. Both the wine and food will become very fragrant and perfumed." ■



# WINE-FRIENDLY RUBS & MARINADES

Take a wine-first approach with rubs and marinades

BY TINA CAPUTO



**WHEN IT COMES TO GRILLING,** most of us home cooks tend to take the easy route with our preparations. We slather the protein with a bit of olive oil, sprinkle on a little salt and pepper or a store-bought spice mix, and toss the food onto the grates. Done and done. But seasoning a gorgeous brisket or luscious lamb to perfection need not be difficult or time-consuming. With a little extra effort,

homemade rubs and marinades can take meats to new heights of deliciousness—especially when they're created with wine in mind.

Here are some tips from Todd Knoll, Jordan's executive chef, for crafting custom marinades and rubs to bring out the best in cabernet sauvignon and chardonnay.



## CABERNET

### COMPLEMENT *its* CORNERSTONES

When pairing the king of red wines with grilled meats, Chef Knoll looks for ingredients that mirror or complement elements found in Jordan Cabernet. The basic rule of thumb is not to overwhelm the character in the wine. "To me, cabernet is fruit, herbs, earth and tannin," he says. "Those are my anchor points."

Because Jordan Cabernet is aged entirely in French oak, Knoll loves adding ingredients to rubs and marinades that bring a complementary earthy note, such as porcini mushroom powder and dried herbs. Along with Tellicherry peppercorns from southwest India—prized for their deep, rich flavor—rosemary, oregano, thyme, marjoram and dill bring out the classic, subtle earthiness in cabernet sauvignon.

To highlight the lovely dried herb notes cabernet is known for, he often reaches for mint, bay leaf, anise and black pepper.

Cocoa powder is another secret for cabernet pairings, because it makes the dark fruits in the wine shine. "When I'm looking to make the fruit shine in a young Jordan Cab, I love adding dark cocoa powder to dry rubs," Knoll says. "It has the tannin to bridge with the oak in the wine, and its flavor really makes the blackberries, cherries and cassis in Jordan Cabernet Sauvignon stand out."

He also favors an African dukkah spice mixture that includes aromatic ingredients, such as fennel pollen, pink peppercorns and pistachio nuts, along with wild pecans and coriander. "The combination of the tannins in the nuts, berry notes from the sumac and earthy notes from the fennel match some of the classic elements in cabernet, which helps create a seamless pairing," Knoll notes. "And the high oil content in the fennel seeds helps soften the tannins in the wine."

"I find that fresh thyme, oregano, marjoram and rosemary all enhance the classic, dried herb notes in cabernet."

EXECUTIVE CHEF TODD KNOLL



### KEEP *it* FRESH

The key, when purchasing spices, is to be sure they are fresh and still pungent. Look for a spice company that toasts and/or grinds to order, such as World Spice Merchants. Knoll is currently working with them to create two custom spice blends for Jordan Cabernet Sauvignon (available for purchase at [jordanwinery.com](http://jordanwinery.com)). Perfect for beef, pork and lamb, the Lazy J Rub features demerara sugar, kosher salt, cocoa powder, black peppercorn, coriander seed, chili flakes, lemon peel, cumin and garlic. "Maintaining the fruit in red wine at the table is key, and I love the idea of our fans enjoying a spice recipe at home that's going to make the fruit in Jordan Cabernet pop," the chef says.

When creating cabernet-friendly marinades (also known as wet rubs), Knoll incorporates fresh herbs that mirror elements in Jordan's wine. "I find that fresh thyme, oregano, marjoram and rosemary all enhance the classic, dried herb notes in cabernet," he says. "And when I'm cooking down my sauce, I always add the fresh herbs at the end, so you experience the same fresh flavors and aromas in the food as in the wine."



Lamb chops made with  
Sonoma Lamb Wet Mop Marinade



## PICK *your* PROTEIN

For Knoll, the cut of meat is almost as important for cabernet pairings as the marinade or rub. “The younger the wine, the more fatty and char-forward the cut of meat needs to be—like a ribeye steak,” he says. “You want to subdue the tannins in younger wines and highlight the fruit.”

Both fats and proteins tame the tannins in cabernet sauvignon, allowing the subtle notes of fruit and spice to be more pronounced on the palate. While fat and protein bind with the tannins, there is a perception in the mouth that the tannins are softened. The char masks the tannin by overpowering it.

Despite its leaner profile, brisket is one of Knoll’s go-to barbecue meats to pair with Jordan Cabernet Sauvignon. “Because of the low-and-slow cooking process, the meat develops an outer crust, or bark, that adds a wonderful textural dimension to the pairing,” he says. “Brisket was made to go with Bordeaux-style reds like Jordan. Rich, complex flavors develop in the meat during the long cooking time, just as a cabernet gains complexity in the barrel. You just can’t replicate that with a steak on the grill.”

While Jordan Cabernet pairs beautifully with beef, Knoll’s absolute favorite pairing is a perfectly cooked rack of Sonoma lamb. “Lamb with the cabernet is just a given,” he says. “It’s a slam dunk.”

Knoll recommends applying rubs to large cuts of meat two hours prior to grilling or smoking, allowing the rub to react with the protein and come to room temperature.

Now, the burning question is what to do first: fire up the grill or open the bottle of cabernet?

“Brisket was made to go with Bordeaux-style reds like Jordan. Rich, complex flavors develop in the meat during cooking time, just as a cabernet gains complexity in the barrel.” EXECUTIVE CHEF TODD KNOLL

## Sonoma Lamb Wet Mop Marinade

### INGREDIENTS

- ¼ cup Jordan Estate Extra Virgin Olive Oil
- 1 sweet onion, sliced
- 3 garlic cloves (*black garlic preferred*)
- 1 tsp cumin, freshly toasted and ground
- 1 Tbsp coriander, freshly toasted and ground
- 6 sprigs thyme, minced leaves
- 6 sprigs marjoram, minced
- 1 Tbsp Kosher salt
- 1 tsp Aleppo chili flakes
- 1 tsp sumac
- 2 tsp pepper, freshly ground

### INSTRUCTIONS

Purée all ingredients together. Rub on lamb and allow to sit for 2–4 hours in the fridge. Brush off the rub and grill.

*Makes 2 racks*

## Brisket Rub Noir

### INGREDIENTS

- 1 cup sel gris, ground
- 2 cups maple sugar
- ½ cup espresso beans, ground
- ½ cup coffee nibs, ground  
(*black cocoa may be substituted*)
- 3 Tbsp coarse black pepper
- 1½ Tbsp cumin
- 2 Tbsp ground garlic
- 1 Tbsp onion powder
- 1 Tbsp porcini powder\*
- 1 Tbsp piment d’Espelette  
(*smoked paprika may be substituted*)

### INSTRUCTIONS

Combine all ingredients. Store in a mason jar or airtight container and keep in the pantry for up to one month.

\*Available from Wine Forest Wild Foods





# CHARDONNAY

## SOFTEN *the* ACIDITY

When crafting chardonnay-enhancing rubs and marinades for Jordan recipes, Executive Chef Todd Knoll starts by playing off the wine's food-friendly acidity. The trick, he says, is to incorporate subtle acidic elements that don't trample the citrus notes in the chardonnay—such as using citrus zest or sumac instead of lemon juice.

"A little squeeze of lemon never hurts," Knoll says, "but I'm always going to make sure the acidity in the preparation isn't too flashy for the wine. If we have an older chardonnay, I'm going to use preserved lemon for my citrus or one of my citrus powders. Too much acidity can strip an older chardonnay, so the acid element in the food has to be very delicate."

Sometimes, he'll add citric acid powder for a little zing, or a bit of malic acid powder, which mirrors the acid formed in the chardonnay during malolactic fermentation. "It's a subtle commonality," Knoll says, "but it makes for a more seamless pairing."

One of Chef Knoll's go-to wet rubs for chicken or pork actually includes Jordan Chardonnay, along with dehydrated citrus zest, house-made marmalade, orange juice, fresh herbs, Jordan Estate Extra Virgin Olive Oil and Aleppo chili flakes. "With the dehydrated citrus zest, you get a nice, bright citrus flavor without acid," Knoll says.

## BLEND *in* EXOTIC SPICES

Most dry rubs begin with classic ingredients—sugar, salt, pepper, dry mustard and garlic powder—and chefs tend to branch out from there. At Jordan, Knoll loves to bring unexpected, exotic spices, such as sumac, black sesame, fennel pollen and turmeric, into his dry rubs for an intriguing chardonnay pairing. Spicy when raw, fennel takes on a soft, almost-sweet flavor once it's dried and pulverized, which complements the stone fruits in chardonnay. Sumac and turmeric's citrusy notes mirror the wine's lemony zest.

This year, Knoll also worked with World Spice Merchants to create a chardonnay-friendly dry rub for poultry and fish that combines sumac, black sesame, dill, Korean chili, turmeric, fennel seed, basil, lemon zest and Hawaiian sea salt. "I wanted to create a spice blend that makes it easier for our fans to enjoy an enhanced chardonnay food pairing at home when they're short on time or ingredients," Knoll said. "Sometimes the only recipe you want to follow after a long day is pat dry, season and grill."



## MATCH *to* MEATS

While the best matches for cabernet sauvignon—namely steaks, brisket and other hardy cuts of beef—can easily withstand the rigors of open-flame cooking, chardonnay-friendly proteins need more careful handling. Delicate cuts tend to fall apart on the grill, and their subtle flavors can be overwhelmed by smoke and char. Therefore, it's best to opt for lean white meats, such as chicken and pork, along with firm varieties of seafood, such as cod, salmon and lobster.

For pork and chicken, Knoll prefers to make a Sonoma-Mediterranean Rub (visit [jordanwinery.com/recipes](http://jordanwinery.com/recipes)) that matches beautifully with Jordan Chardonnay. The combination features preserved lemon purée, Jordan Extra Virgin Olive Oil, dried Greek oregano, dried mint, cumin, sumac and citric acid.

When preparing fish for the grill—typically a firm-flesh fish like a kajiki or halibut—Knoll makes a quick-cure mixture (see page 51) that includes Meyer lemon, sugar, salt, fresh thyme, lemongrass and black pepper. After applying the rub and placing basil leaves and lemon slices onto the fish, he wraps it tightly in plastic wrap and puts it in the refrigerator to marinate. The citrus helps firm up the fish, while the salt and sugar draw out some of the water, concentrating the flavor and giving the fish an attractive shine and translucency. "It's going to look pretty and taste even better," Knoll says.

## Chardonnay Wet Rub

### INGREDIENTS

- ½ cup Jordan Estate Extra Virgin Olive Oil
- 2 Tbsp honey
- ¼ cup Jordan Chardonnay
- 1 Tbsp marmalade (*kumquat is a favorite*)
- 1 tsp winter citrus powder\*
- 1 tsp ground coriander
- 1 tsp Aleppo chili flakes
- 2 garlic cloves, minced
- ¼ cup fresh orange juice, reduced to 1 Tbsp
- 2 tsp Kosher salt
- 6 sprigs thyme, finely minced
- 6 sprigs marjoram, finely minced
- 2 sprigs tarragon, finely minced

### INSTRUCTIONS

Purée all ingredients together. Rub on the pork or chicken and allow to sit for 2–4 hours in the fridge. Brush off the rub and grill.

*Makes 2 racks*

\*For the winter citrus powder, zest 5 pounds of the freshest citrus with as little pith as possible. Dehydrate, then add 2 tsp salt and 1 tsp citric acid.

## GO EASY *on the* PEPPER

There are more than 600 different varieties of pepper in the world, and many of them play the role of villain in chardonnay food pairings. "The excessive heat found in black pepper and most chilis will throw chardonnay off-balance," Knoll says. "It elevates the alcohol in the wine and overpowers any subtle fruit notes and aromas in the wine."

Aleppo pepper flakes, however, offer a mild flavor that is almost fruity, without the strong heat. "Unless the wine already has sugar or spice, like a riesling, then the fruit is the only aspect of the chili you are trying to bring into the pairing. That's why I love Aleppo. It brings the fruit, not the heat."





Local cod made with  
Quick Cure Fish Marinade

## FIND *the* FLOWERS

Many white wines, including chardonnay, are defined by floral aromas—including honeysuckle, orange blossom, lavender and even carnation. Incorporating floral elements in a marinade or rub—for example, freshly ground coriander from India—can elevate the floral elements in chardonnay. “Jordan Chardonnay has aromas of citrus and apple blossoms, jasmine and honeysuckle,” Knoll says, “and combining the floral taste of a spice with the floral aromas of the wine brings another dimension to pairings that goes beyond the fruit notes wines are defined by.”

## ADD *the* SECRET HERBS

Over the years, Knoll has developed an arsenal of secret weapons when it comes to food pairing. Many of those include fresh herbs. While herbs are used in cooking to complement the dried herb notes in cabernet sauvignon, they play a different role in the chardonnay pairing. “For chicken marinades to pair with Jordan Chardonnay, I like to use chopped fresh herbs,” he says. “Crisp chardonnays have a subtle grassiness, similar to what you find in Sancerre, so dill, tarragon, lemon thyme and maybe even basil complement those notes.”

## GIVE *it* SOME SUGAR

Dry rubs need a little sweetness for balance and contrast, but that doesn’t mean cooks should reach for the box of C&H or Domino. Rather than simply adding granulated sugar to marinades and rubs, Chef Knoll often looks for sweetening elements that add character to the mix. “A complex sugar, like a marmalade or fresh jam, is going to elevate the brightness in the wine’s citrus component,” he says. ■

## Quick Cure Fish Marinade

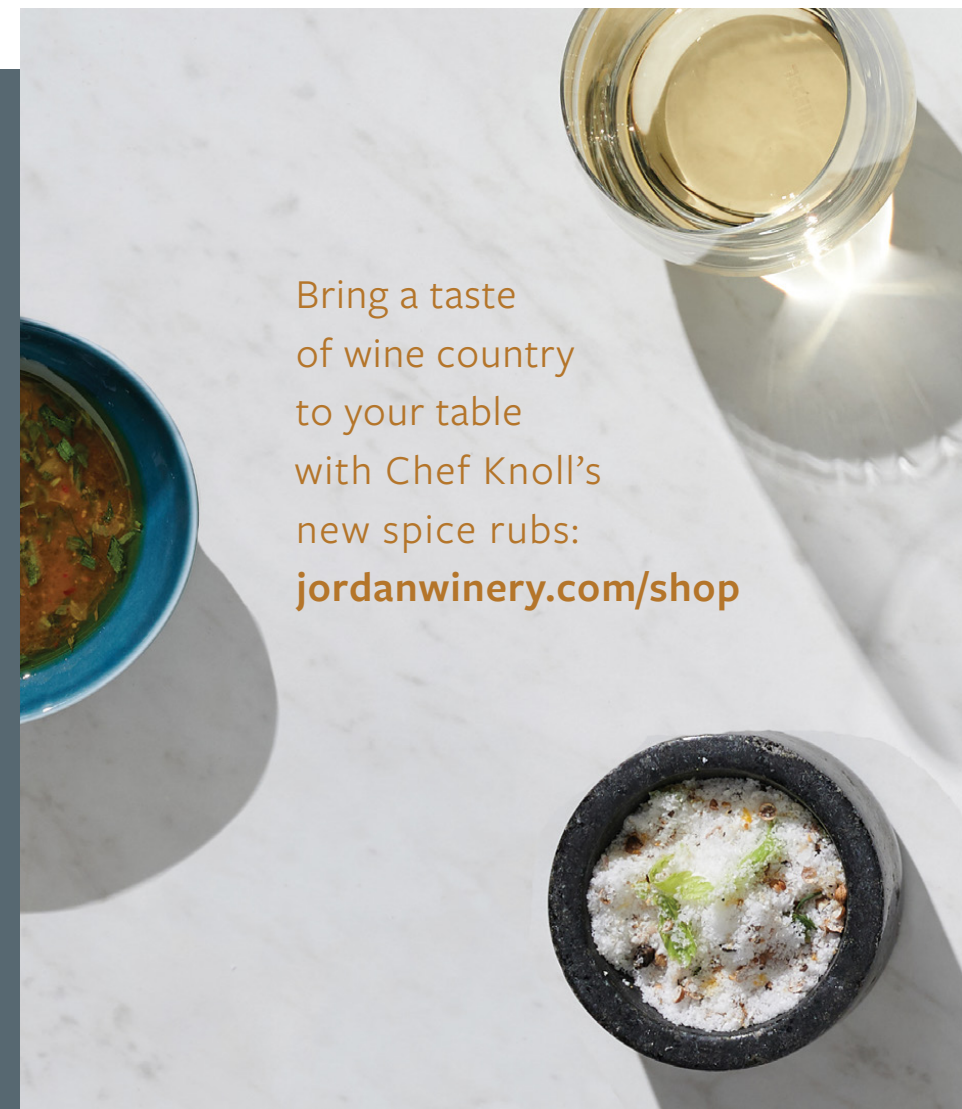
### INGREDIENTS

- 3 Tbsp Kosher salt
- 1 Tbsp sugar
- 1 Meyer lemon, zested and thinly sliced
- 1 Tbsp fresh thyme leaves
- 2 tsp whole coriander, toasted and ground
- 6 basil leaves
- 6 lovage leaves (*celery leaves may be substituted*)
- 1 lemongrass stalk, inner core finely chopped
- 1 tsp black pepper, cracked

### INSTRUCTIONS

Combine salt, sugar, zest, thyme, coriander, lemongrass and pepper. Liberally dust all surfaces. Place basil leaves, lovage leaves and lemon slices over the fish. Wrap fish tightly in plastic wrap and refrigerate for 15 minutes. Dunk each piece or the filet into ice water to remove the marinade, carefully pat dry. Brush with olive oil and reserve.

*Makes enough for one small filet  
or six 4-ounce portions*



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**A milestone vintage meant to be tasted from a big bottle.**

The first vintage of Jordan Cabernet Sauvignon aged entirely in French oak barrels, the 2015 is even more rich and vivacious in magnum. A spectrum of red, black and blue fruits fill the nose, along with a hint of graphite often associated with fine Bordeaux. Layers of black currants and blackberries are interwoven into a beautiful structure of tannins and uplifting acidity to support this intensely flavored wine. Notes of dusty cocoa and spice linger through the long-lasting finish. Uncork now and decant for 90 minutes or cellar this magnum through 2050.

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*Available exclusively at Jordan*



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- 4 2017 CABERNET & 2019 CHARDONNAY IN WOOD BOX \$314 (6 BOTTLES)
- 5 2017 CABERNET & 2019 CHARDONNAY IN GIFT BOX \$98 (2 BOTTLES)

- 6 2017 CABERNET & 2019 CHARDONNAY IN WOOD BOX \$109 (2 BOTTLES)
- 7 2017 CABERNET SAUVIGNON IN GIFT BOX \$64
- 8 2019 CHARDONNAY IN GIFT BOX \$41
- 9 2017 CABERNET & RIEDEL GLASSES IN GIFT BOX \$100\*

## WAYS TO PURCHASE

EMAIL [orders@jordanwinery.com](mailto:orders@jordanwinery.com)  
CALL (707) 431-5250  
VISIT [jordanwinery.com/shop](http://jordanwinery.com/shop)

Contact us for other vintages available.  
All prices effective through December 31, 2021.  
Available until sold out.

In compliance with state laws, we currently are unable to ship wine to certain states. For the most recent list, visit [jordanwinery.com/shipping](http://jordanwinery.com/shipping).

CT (LIC #LSW.0000244) and WA (LIC # 365415)

\*WARNING: This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm.



# *the* ROYAL TREATMENT

JORDAN WINERY'S LOYALTY PROGRAM LETS MEMBERS  
REAP THE REWARDS OF WINE COUNTRY LIFE

Wine clubs have a cookie-cutter formula for success, and that's precisely why John Jordan did not launch a club when he took the helm at Jordan Winery. Jordan wanted to reward the winery's most loyal customers in a different way—one that was deeply experiential and truly connected to Jordan's 1,200-acre estate. That's how Jordan Estate Rewards was born. >





SINCE 2008, the Jordan Estate Rewards loyalty program has welcomed members to immerse themselves in Wine Country's food-focused way of life with exclusive food and wine experiences at the bucolic Jordan Estate in Healdsburg, Calif. For all purchases made in person, by phone or online, members earn three points per dollar to redeem toward tastings, dinner parties and more. Unlike a wine club, there are no annual shipments, and membership is complimentary and automatic when you join the Jordan mailing list.

Four different membership levels and three types of rewards offer an array of epicurean experiences to tempt discerning palates, including private tastings, lunches and dinners in the dining room, dinner parties with multi-course wine pairings and overnight stays in Jordan's luxurious suites. The price of each reward is based on membership level. The higher the level, the fewer the points and dollars required to redeem a reward.

All members receive shipping discounts and bonus points on special product offers throughout the year, with Platinum members receiving the biggest perks.

## BRONZE

Jordan Estate Rewards members begin at the Bronze level simply by joining the Jordan Winery mailing list. They receive Jordan's biweekly digital newsletter with first access to culinary event tickets, double points and seasonal shipping offers. Bronze members qualify for rewards, such as private tables and special pricing on alfresco lunches, once Silver status is achieved.

REWARDS BEGIN ONCE SPENDING HISTORY REACHES \$500.

## 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 and the Chef's Tasting, as well as alfresco lunches and preferred pricing on select culinary events. Silver members simply pay an introductory redemption fee and use points to redeem a reward.

REWARDS BEGIN AT \$60 PER PERSON PLUS 1,800 POINTS.

## GOLD

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

REWARDS BEGIN AT \$45 PER PERSON PLUS 1,500 POINTS.

Explore all Jordan Estate Rewards experiences at [jordanwinery.com/rewards](http://jordanwinery.com/rewards)



## 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 Jordan's biweekly digital newsletter and private VIP Facebook group.

Learn more about member benefits and rewards redemptions at [jordanwinery.com/loyalty-program/faq](http://jordanwinery.com/loyalty-program/faq)

## ALREADY A MEMBER?

View your points balance and member dashboard account online at [jordanwinery.com/profile/login](http://jordanwinery.com/profile/login)

## NOT A MEMBER?

Join our loyalty program today and receive 3,000 bonus points at [jordanwinery.com/loyalty-program/join](http://jordanwinery.com/loyalty-program/join)





NEW  
CULINARY  
EVENTS

*are added to the Jordan  
calendar each month.*

For information on upcoming  
dinners, lunches, hikes and more,  
visit [jordanwinery.com/events](http://jordanwinery.com/events).

# Gather Again

*Special events make a comeback in Sonoma County  
with twists too tempting to resist*

**OH, DINNER PARTIES.** How we've missed you. Gathering around the table for food and wine with loved ones this year certainly feels like a gift—one we won't take for granted anytime soon. Some people have eased back into social life; others are kissing the maître d' at their favorite restaurant. Whatever your comfort level, Jordan Winery's revamped culinary events will satisfy the most discerning travelers. Intimate dinners and lunches are hosted outdoors and indoors with parties seated at their own tables. With estate hiking adventures, the sprawling woodlands and open spaces offer the perfect backdrop for a deep, relaxing exhale.





# SIT & SWIRL

YOUR TABLE AWAITS

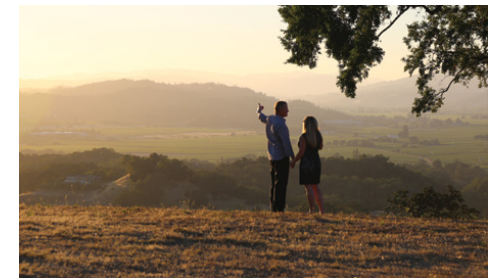
COMMUNAL TABLES are a wonderful way to meet new people, and they're already making a comeback. In Alexander Valley, Jordan Winery has reimagined the concept of table seating for all of its experiences, giving guests more ways to taste—both indoors and outdoors. Here's a look at what's new.

## ESTATE TOUR & TASTING

After a one-year hiatus due to the pandemic, the award-winning Jordan Estate Tour & Tasting returns in 2021 with a new look at Vista Point—the highest hilltop where this progressive food-and-wine tour concludes. The glass-walled pavilion now features individual tables for each party with breathtaking views to accompany every sip, as well as garden paths filled with flowering plants for pollinators.

## VINEYARD TASTING

Ready to taste wine in the vineyard? Unveiled in 2019, Jordan's Vineyard Tasting now features private tables at its oak-shaded knoll overlooking the Chateau Block Vineyard at Jordan. The young cabernet sauvignon vines offer the picture-perfect backdrop for a sipping series of Jordan Cabernet Sauvignons paired with charcuterie by Journeyman Meat Co.



## PARIS ON THE TERRACE LUNCH

Guests can enjoy French-inspired tastes, sounds and sights with Paris on the Terrace, Jordan's alfresco lunch experience. The second season of this multi-course wine and food pairing, offered four days a week from spring to harvest season, features private tables for each party, Champagne, current release and library wines, and the Jordan chef's inventive renditions of French classics, such as tuna niçoise salad and vichyssoise soup.

## LIBRARY TASTING

Now reopened after its 14-month makeover, the Jordan Library Tasting is back with renovated tasting areas that transport guests to France without leaving California. Four seating areas for couples have been added to the Jordan Library, a grand parlor room filled with vintage books and French antiques, and a wider trestle table has been custom-made for the Cellar Room to allow for more space between groups.

## BOOK YOUR VISIT

Advanced reservations are required due to the intimacy of the experiences.

[jordanwinery.com/visit](http://jordanwinery.com/visit)



# Permanent *Pivots*

There's no going back to the old days for these local restaurants

BY LISA M. MATTSO

Restaurateurs cooked up so many creative ways to serve customers during the pandemic, the interns at Eater likely pulled all-nighters to keep up on coverage. While restaurants look forward to getting back to business as usual, some ideas have been so popular that they won't be canceled after COVID. Here are a few of our favorite pivots in the Healdsburg area that became permanent.



## VALETTE OUTDOOR PATIO

During the pandemic, Chef Dustin Valette of Valette became as well-known for his Facebook Live to-go menu cooking videos as he is for his addictive scallop en croûte. But when the City of Healdsburg passed an ordinance to allow outdoor dining on sidewalks, Valette sprung to action with his construction-savvy family and built an impressive open-air dining room that spans the north side of his restaurant's former parking spaces. Dubbed Valette Patio, the space is surrounded by plants and filled with scents of the chef's California-French fusion cooking. Due to the popularity of outdoor parklets and sidewalk dining, Valette Patio (along with all sidewalk dining parklets in town) will remain open through 2022. [valettehealdsburg.com](http://valettehealdsburg.com)

## SPIRIT BAR COURTYARD SIPPING

Located inside Hotel Healdsburg's luxe lobby, Spirit Bar moved outdoors to the hotel's interior courtyard during the pandemic and has no plans of returning to indoor-only service. With its secluded location and pergola-shaded perimeter, the courtyard has an almost zen-like vibe for sipping craft cocktails or Sonoma wines while listening to live music. Due to its popularity, Hotel Healdsburg is enhancing the Spirit Bar space with more comfortable lounge and cocktail seating, as well as adding new landscape features and a large fireplace. Delicious bar bites are also on the Spirits Bar menu, prepared by the chefs at neighboring Dry Creek Kitchen. [hotelhealdsburg.com](http://hotelhealdsburg.com)



## DIAVOLA HAND-CUT PASTAS & FROZEN PIZZA

At the beginning of the pandemic, chefs needed outlets for their creative energy. For Dino Bugica, chef/owner of Diavola in Geyserville, that meant exploring new tools and techniques for his wildly popular Italian food when to-go was the only option. Diavola is known for its wood-fired pizzas, so his to-go business was brisk during the shutdown, but he also added cook-at-home pizzas to his menu, and the concept took off. Bugica spent several months focusing on perfecting frozen pizza recipes, and the frozen Margarita, Pepperoni and Mushroom Basil pizzas will remain fixtures in the to-go section on his website. The pop-up retail business created for pantry products, such as infused oils, marinated olives and canned sardines, will also stay. [diavolapizzeria.com](http://diavolapizzeria.com)

## SPOONBAR GARDEN DINING ROOM

H2 hotel's open-air bar and restaurant has always had an outdoor feel, thanks to its retractable walls facing Healdsburg Avenue, but the owners turned to their back patio when COVID restrictions closed the dining room. Dining at spoonbar during the pandemic felt more like hanging out at a friend's backyard—a very enchanting one with the soothing sound of a seasonal creek. This charming, country setting in the middle of downtown is something the customers and owners don't want to give up, so garden dining is on the menu for the foreseeable future. [spoonbar.com](http://spoonbar.com)







# fire & earth

Create a tablescape that combines natural elements with grilled foods for a centerpiece so unique, guests feel guilty when it's time to dig in

BY TINA CAPUTO





**FOR NITSA KNOLL**, Jordan's director of events and hospitality, creating a centerpiece is about much more than arranging an assortment of flowers or decorations on the dining table.



Instead, she draws inspiration for tablescapes from the meal's occasion, the season, the natural surroundings and even the menu. "I like to combine table décor and the culinary arts in ways that are unexpected, beautiful and fun," she says.

For an intimate outdoor gathering, Knoll plays on an "edible centerpiece" concept, incorporating fire-grilled dishes created by her husband Todd Knoll, Jordan's executive chef, into the actual tablescape. Using oak branches foraged from Jordan Estate as anchor pieces, she creates a casual, natural design that runs the length of the table. The resulting centerpiece includes not only the dishes themselves, but elements of the ingredients used to make them. "The idea is to have a continuous flow within the centerpiece that tells the story of the food on the table," she says.



**CITRUS**

Grilled oranges pay tribute to the citrus elements in Chef Knoll's roasted olives, while grilled lemons accent sumac-rubbed lamb chops.

**OAK BARK**

Flat pieces of oak bark collected from around the Jordan Estate serve as natural pedestals for foraged garnishes.

**SUMAC & ROSEMARY**

Nestled among sumac leaves and flowering rosemary branches is a plate of smoky Sonoma lamb chops seasoned with a savory rub laced with sumac powder. Fire-roasted potatoes rubbed with fresh rosemary leaves serve as an earthy accompaniment.

**LICHEN**

Lacy, pale-green lichen that grows on oak trees all around the property adds a natural, rustic look.

**OLIVE BRANCHES**

Olive branches and leaves surround a mini cast iron skillet of grilled olives, and carrots roasted in olive oil. A dish of Jordan Extra Virgin Olive Oil makes a perfect dipping companion for homemade grilled bread studded with fresh herbs.





# Dream BIG

The Finley Dream Center combines housing, counseling and career services for at-risk youth under one roof in Wine Country. Here's how the ambitious project became a reality with support from the John Jordan Foundation.

BY LISA M. MATTSON

A STREET CORNER in Nashville. That's where the idea for the Dream Center took flight. It was a brisk afternoon in 2013, and Lisa Wittke Schaffner, then executive director of the John Jordan Foundation (JJF), stood shoulder to shoulder with her colleague, Matt Martin of Social Advocates for Youth (SAY), staring up at a block-long, two-story brick building. A group of Sonoma County education advocates had traveled 2,300 miles to learn about several innovative programs in the city, including the Oasis Center—a once-abandoned commercial building that had been transformed into a community center supporting more than 4,000 at-risk teens and their families with crisis, housing and career support.

"We can do something this big in Sonoma County," Martin said to the group. "I know just the spot."

At the time, he served as chief executive officer for SAY, a non-profit founded in 1971 as an alternative to juvenile hall. SAY has been providing housing to youth since the 1990s, and its Tamayo Village, opened in 2005, was their first dedicated building for affordable, long-term housing with 25 beds. But the building isn't large enough to bring other essential services to struggling youth, from counseling to career support.

Martin had been eyeing a vacant hospital in southeast Santa Rosa, Calif., owned by Sutter Health. "There are homeless kids on the street, and this building is empty. We know how to find these kids," Martin told his colleague, who led the John Jordan Foundation from its founding in 2012 until 2021. "I have convinced Sutter to donate the hospital to us. But I need your help to build our dream."

Wittke Schaffner was impressed. "This is exactly the kind of innovative project we look to invest in. A center of this kind that helps young people with so many aspects of their lives is the way to truly support them."

"It was the perfect wraparound plan," Jordan said, recalling the proposal. "We both saw the vision right away and wanted to be involved in something this groundbreaking."

JJF made a commitment to invest \$1 million over five years, from 2015 to 2020, half to help build the SAY Finley Dream Center and half to sustain the career programs. (The Finley Foundation was the largest contributor to the creation of the center, hence the name.) SAY took ownership of the Sutter Warrack hospital in 2015 and spent one year renovating and retrofitting the 52,000-square-foot campus to become a center where housing and other support services could be combined on one site in multiple buildings, dramatically increasing social impact.

But SAY wanted to dream even bigger.

The organization constantly refines its formula for breaking the cycle of abuse and hopelessness among youth and their families, focusing on four pillars: housing, counseling, crisis and careers. The career piece was something that Martin felt strongly about expanding beyond mentorships and job fairs. Martin knew that to truly change the lives of struggling young people, they would need basic skills to get a job and the advanced skills necessary to maintain and grow into fulfilling careers. Research shows that youth experiencing periods of disconnection are more likely to engage in risky behaviors, are at-risk of victimization by adults, earn less income, and face higher rates of incarceration and unemployment.

Co-locating career services along with housing and counseling at the Dream Center would allow SAY to provide youth with more

integrated services to stabilize their lives, avoid disconnection and grow successfully into adulthood.

Ideas started to flow. SAY and JJF came up with a plan to create a dedicated center within the Dream Center, providing teens and young adults with one-on-one coaching for resume writing, mock interviews, job search, computer access and other services. In 2016, the John Jordan Foundation Career Hub opened its doors. The John Jordan Foundation provides ongoing financial support for career hub operations.

Martin left SAY in 2017, but his legacy endures. Social Advocates for Youth serves 3,500 youth per year, up to age 25, between the Dream Center, its school mental health clinicians and Street Outreach team. Anita Maldonado, the current chief executive officer at SAY, has continued to build upon the foundation of this groundbreaking center.

In 2020, SAY opened its Family Cottage, a home for pregnant and parenting youth, and in the spring, when schools first started to close due to the pandemic, SAY pivoted to telehealth in order to continue providing mental health services to youth.

"The John Jordan Foundation is an invaluable partner in SAY's work for Sonoma County," Maldonado said. "Not only does the John Jordan Foundation Career Hub serve youth looking to become self-sufficient, Jordan's contribution to our operations helps us have the greatest possible impact on all of the vulnerable youth we serve." ■

A large portion of the proceeds from Jordan wine sales fund the John Jordan Foundation, which works to fight the negative effects of poverty in communities.



## 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 exclusive food and wine experiences at Jordan. Membership is free, and you'll receive 3,000 bonus points as a welcome gift.

### MEMBER BENEFITS

- ▶ Access to Members' Only Experiences and VIP Facebook Group
- ▶ Discount Pricing on Culinary Events and Shipping Offers
- ▶ Invitations to Exclusive Events and Bonus Point Offers
- ▶ No Expiration on Rewards Points or Membership Level

Start earning your points today at [jordanwinery.com/loyalty-program/join](https://jordanwinery.com/loyalty-program/join)

*Jordan*





## YOUR TABLE AWAITS

Visit us in Sonoma County for intimate  
wine and food pairing experiences.

[jordanwinery.com](http://jordanwinery.com) | [@jordanwinery](https://www.instagram.com/jordanwinery)

*Jordan*

