

Jordan

WINE COUNTRY TABLE

The Celebrations Issue | Volume 17 | 2022

THE JORDAN TABLE THEN AND NOW

The evolution of dining at Jordan

THE MAKING OF A SUPER BLEND

A winemaker's pursuit to elevate
Jordan Chardonnay

ALL THAT GLITTERS IS GARNISH

Dress up dishes with touches of edible
gold leaf



Let the celebrations begin.

As someone whose birthday usually falls on a holiday weekend, I have always enjoyed turning a party into a three-day celebration every year—until the pandemic. After two years of canceled or scaled down gatherings, every birthday, anniversary or milestone is now deserving of a proper party and a magnum (or three) of wine.

One such milestone in 2022 that is sure to deplete my wine cellar is the 50th anniversary of the founding of Jordan Winery, which inspired this “Celebrations” issue. In this edition of *Wine Country Table*, we share a look back at turning points in Jordan history, as well as the exciting road ahead. You’ll find my mother’s original entertaining tips—many of which remain timeless in today’s fast-moving world. Our executive chef also reveals favorite dishes for a gold-themed fête on page 30.

For many months, our staff has been working on assembling a series of festive events to celebrate our golden anniversary—both at the winery and across the country. Find out how you can join the celebrations on page 52.

Winemaker Maggie Kruse shares the 2021 harvest report on page 16, before dishing on her latest wine-quality enhancement project on page 8. Her new releases—the 2020 Jordan Chardonnay, 2018 Cabernet Sauvignon and 2016 Cabernet Sauvignon in magnum—are a trio of stellar vintages that are sure to impress partygoers and collectors alike.

An important part of preparing for the biggest series of events in Jordan history was spending almost two years renovating the winery’s hospitality spaces before our golden anniversary arrived. Don’t miss “Then & Now” on page 60, a transportive photo essay of the original Jordan Chateau interior design alongside the modern-day renovated spaces.

As always, thank you for choosing Jordan wines. We look forward to sharing a toast or two with you during this party-filled year.

Cheers,

John Jordan

CHIEF EXECUTIVE OFFICER

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*a taste of sonoma
food, wine & travel*

FROM THE STAFF AT *Jordan* VINEYARD + WINERY

THE CELEBRATIONS ISSUE

CONTENTS

20 50 Moments in Jordan Winemaking History

A glimpse into the last 50 years at Jordan and the people, technology and practices that have shaped what the winery is today.

24 The Jordan Table *Then and Now*

An inside look at how Jordan's dining experience has preserved old-world traditions and evolved its cooking techniques.

44 Timeless Entertaining Tips from Sally Jordan

Discover tips and tricks from Jordan Winery's co-founder to create an elegant, beautiful and tasteful dinner party at home.

WELCOME

- 1 From the Publisher
- 4 Sip & Share
- 5 From the Winemaker

NEWS

- 6 What's Trending
- 8 The Making of a Super Blend

WINE

- 12 A Second Chance
- 16 2021 Harvest Report

FOOD

- 30 All That Glitters is Garnish

SHOPPING

- 32 New Releases
- 36 Big Bottles
- 38 Tasteful Collaborations

ENTERTAIN

- 40 8 Ways to Create an Intimate and Elegant Birthday Party

TRAVEL

- 48 Reap the Rewards
- 52 Time to Celebrate
- 56 Destination: Healdsburg
- 58 Healdsburg Bites

DESIGN

- 60 Then & Now

CAUSES

- 68 Building Blocks

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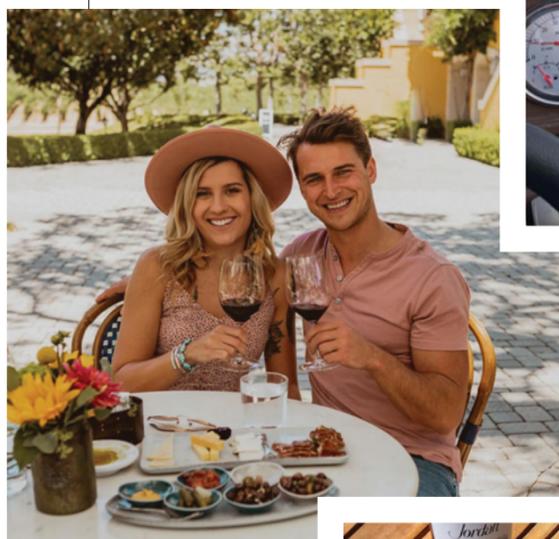
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Raise a glass to Mother Nature.

During the 2021 harvest, John Jordan joined me at the hopper while we were crushing a gondola of some of my favorite cabernet sauvignon grapes. It was a cool, but sunny September morning, and the air smelled like fresh blackberries. He glanced over at me and said, “You look like you’re having fun.”

I laughed and replied, “You’re right. I am.” I realized that it was the first harvest where my job was simply to taste fruit and pick it when ready. Since I became head winemaker, my previous two vintages were rather stressful, thanks to the Kincaide Fire in 2019, and two fires that bookended the pandemic harvest of 2020. It’s much easier to enjoy the work when I get to focus my energy entirely on deciding when to pick the grapes, which tank we should fill first and when to stop the presses.

Though I just finished my 16th harvest at Jordan and my third as head winemaker, I can honestly say that 2021 was the first vintage since 2018 where I felt like the main focus was harvesting beautifully ripened grapes and not worrying about wildfires. While 2021 was light on size, it’s big on flavor. The entire growing season and harvest were largely stress-free, as described in my Harvest Report on page 16. I’m also incredibly excited that John Jordan gave us the green light to embark on a multi-year chardonnay quality enhancement program in 2021, similar to the one we did for Jordan Cabernet Sauvignon beginning in 2005. This year, we experimented with new vineyards, new clones and even new fermentation tanks. Learn all about our latest “Super Blend” on page 8.

With the 50th anniversary of the winery upon us, I am thrilled to share three new releases that are perfect for parties of every shape and size, whether it be a quiet dinner party at home or a big bottle blowout for a special birthday. The 2020 Chardonnay is packed with delicious aromas and



flavors. The Fuji apple aromas are always the mark of a good vintage, but the way it is interlaced with Asian pear, lemon, persimmon and white flower is what sets this vintage apart—along with its mouth-watering acidity and French oak backbone. The 2018 Cabernet Sauvignon is a showstopper vintage—on par with 2013 in terms of dark fruit flavor. Its blackberry, boysenberry and black fig aromas jump out of the glass, and the wine’s smooth, rich tannins go on forever, making this a vintage that will age gracefully. I couldn’t be happier that the release of the 2016 Jordan Cabernet Sauvignon in magnum—our 40th anniversary vintage—coincides with the winery’s 50th birthday. The structure and concentrated dark cherry flavors in this wine, coupled with its silky tannins, make it an ideal big bottle to uncork in 2022.

I hope to raise a glass with you at one of our many golden anniversary events around the country and at the winery this year.

Cheers,

Maggie Kruse

Maggie Kruse
WINEMAKER



Jordan has purchased a 45-acre property from the Meola family in Geyserville—the winery's first purchase of land since the 1,300-acre Jordan Estate in 1974. Known as the Karlik Vineyard, the property includes nearly 29 acres of cabernet sauvignon, which will be replanted in 2022.



Jordan received the **TripAdvisor Travelers' Choice Awards** for the second consecutive year—which replaced the Certificate of Excellence Award bestowed upon the winery for seven consecutive years.

Sonoma County Tourism and Sonoma County Regional Parks have launched a partnership with the Leave No Trace Center for Outdoor Ethics to help visitors enjoy the region's parks and natural resources responsibly and sustainably. Learn about Leave No Trace's Seven Principles at sonomacounty.com.



NEW IN THE CHATEAU BOUTIQUE

Jordan Winery's chef continues to entice wine lovers with new culinary creations to enjoy at home. Partnering with one of the winery's favored purveyors, World Spice Merchants, Jordan's culinary team created the Wine Lover's Spice Blends set, which features four versatile dry rubs that pair with either Jordan Cabernet Sauvignon or Jordan Chardonnay.

Journeyman Meat Co. has partnered with its neighbors at Jordan Winery to create two new salumi recipes for pairing with Jordan wines. Boschi, made with Jordan Cabernet Sauvignon and clove, and Calorosa, made with Jordan Chardonnay and herbs, join the popular Buio as a trio of Jordan-Journeyman salumi available to purchase online.

Learn more on page 38



Wine & Spirits included the 2017 and 2015 Jordan Cabernet Sauvignon on its list of the **Year's Best U.S. Cabernets** in November 2021 and the 2019 Jordan Chardonnay was featured in *Wine Enthusiast's Best of 2021 Buying Guide*.

Celebrating a major milestone in 2022, the 2017 Jordan Cabernet Sauvignon Melchior—an 18-liter bottle holding the equivalent of 24 standard wine bottles in one impressive package—releases October 1, 2022. Offered at \$4,800, each bottle of 2017 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.

The city of Healdsburg has two Michelin-starred restaurants. After 17 years in business, Barndiva earned its first star in 2021, joining Three Michelin star SingleThread, which opened in 2018. Healdsburg's first Michelin-star restaurant, Cyrus, which closed in 2012, is currently being resurrected outside of Geyserville, 10 minutes north of Healdsburg, with a projected opening in 2023.

PEOPLE



JONATHAN MUSTO

Jonathan Musto has joined the Jordan culinary team as sous chef. Before relocating to Sonoma County, Musto worked at the Ritz-Carlton, Half Moon Bay. The New Jersey native enjoys visiting the estate garden each day and incorporating its many ingredients into his dishes.



KARI VAN DYK

Kari Van Dyk, enologist at Jordan since 2018, has been promoted to assistant winemaker. She began as a bottling intern at Jordan in 2015 and joined full time after graduating from UC-Davis. Van Dyk oversees all laboratory work and day-to-day operations in the cellar.



MARIBEL SOTO

Maribel Soto has been promoted to oversee all aspects of direct-to-consumer sales, experiences, winery events and rewards member services. She joined Jordan in 2007 as concierge and helped launch the Jordan Estate Rewards program in 2008.

THE MAKING OF A

SUPER BLEND

An experiment to elevate Jordan Chardonnay quality even higher has begun

BY MAGGIE KRUSE
PHOTOGRAPHY BY MATT ARMENDARIZ

How to best our best vintage. That sounded like an exhilarating challenge to me. Even though the 2019 Jordan Chardonnay was named one of the year's best in both *Wine & Spirits* and *Wine Enthusiast*, we were already putting a plan in motion to try to raise the quality of our singular white wine even higher, starting with the 2021 vintage.

We call this winemaking experiment, Operation Super Blend. For a winery that only makes two wines, the opportunity to craft a super blend wine is not only rare but very exciting. Many of my peers ask how I keep boredom at bay, making just two wines with already established winemaking styles. I love to explain that while we only make a Russian River Valley Chardonnay and Alexander Valley Cabernet Sauvignon, we are constantly tweaking and elevating to fine tune our wine programs. Over the last 15 years of working at Jordan, I have had a front-row seat to the many changes we have made to improve our cabernet. And the time had arrived to truly focus on the chardonnay program; this project was a welcomed opportunity to change. We've made just one super blend before—a cabernet-dominant wine from the 2005 vintage. In 2021, we set out to produce our first super blend of chardonnay.

I wish I could take credit for this idea, but I can't. It was John Jordan's, our winery owner. During the 2020 vintage, I started to slowly play around with sourcing fruit from cooler areas of Russian River Valley. As I started to taste the different fruit and acidity that came from these grapes, I knew I needed more. I tasked Dana Grande, our grower relations manager, with finding more cooler-climate

chardonnay. John could see I was absolutely giddy about this new fruit. A few months before the 2021 harvest, John buzzed into my office as he often does and said, "I have an idea to run by you." That's when he pitched me on Operation Super Blend 2.0.

The best way to describe a Jordan Super Blend is to explain how our first super blend came to be.

When John took over the winery in 2005, he asked Rob Davis, my mentor, if anything could be done to raise the quality of Jordan wines even higher—all while staying true to his parents' original vision and our elegant style of winemaking. That year, Rob made our dream cabernet sauvignon for John—a blend of our favorite grower and estate vineyard blocks, aged in our favorite French oak barrel. The wine was comprised of 79% cabernet, 14% merlot and 7% petit verdot. This wine was made in a Saint-Julien style similar to the wines of Ducru Beaucaillou. We called it the "Super Blend" because it was the best blend we could produce from that vintage. One year later, the 2005 Jordan Cabernet Super Blend excited us all so much that John gave winemaking the greenlight to shift Jordan's entire production to this more fruit-concentrated, even silkier rendition of the classic Jordan house style.

By 2015, Jordan's winemaking team had reached our goal of elevating the entire Jordan Cabernet Sauvignon production over to super blend status—and that's why 2015 is the first vintage in Jordan history aged entirely in French oak.

Five years later, we were ready for our next winemaking challenge. Enter Operation Super Blend 2.0.





Aerial view of Russian River Valley.

Building the Jordan Chardonnay Super Blend was quite different from our approach to a Bordeaux blend. Though exploring new vineyard sources was the first step for both projects, the similarities stop there. With Jordan Cabernet, our super blend experiment also focused on tweaking percentages of grape varieties, as well as types and styles of oak barrels. We increased merlot in the blend and shifted away from more aggressive American oak barrels. With a white wine whose 100 percent varietal composition and French oak barrel-aging were not up for discussion, there were three approaches we took to bring more layers of aroma, flavor and texture to the wine: vineyard location, grape clones and alternative aging vessels.

A WINEMAKER'S CLIMATE MIGRATION

Our first step was identifying new vineyards that could bring more flavor dimension, as we did with the 2005 Jordan Cabernet Super Blend. This time, we sought out cooler-climate vineyards located farther west in the Russian River Valley to bring more bright acidity, minerality and expressive citrus and stone fruit flavors. As the climate continues to get warmer, the vineyards we've worked with for years in eastern Russian River aren't consistently delivering the crispness and juicy acidity our style of chardonnay demands. We've started our own mini climate migration within Sonoma County as three new vineyards were added to the Jordan Chardonnay program. Two Brothers Vineyard is in Sebastopol Hills, in a much cooler area, so one would assume that the beginning of the growing season would be much later. However, for this site, bud break was shortly after all our other sites, and what sets this site apart is the slow maturation of flavors and the extra hang time these grapes receive during the growing season. The complexity of this juice as it's gently pressed has so much depth in flavor. Martinelli Vineyard brings that cool-climate dimension and ripe flavors at lower sugar levels. The final new site is Dehlinger Ranch, which probably excited me the most during harvest. This fruit delivered everything a winemaker dreams of; if we made a single-vineyard designate, this site would probably be it. The acidity, minerality and fruit flavors were so harmonious—the wine literally made itself.

BUILDING CHARACTER WITH CLONES

One of the attractions of these new vineyards was also their clones. Grape varieties have different clones. I always like to explain wine clones in terms of apples. The broad category is apple, much like chardonnay, but there are so many different kinds of apples, like your traditional Red Delicious, which exhibit classic apple flavor with slightly bitter skins and sweetness without a ton of acidity. There are also Granny Smith apples that really only bring tartness and acidity. I was on the hunt for the chardonnay equivalent to the Gravenstein and Honey Crisp—the apples that have it all—the perfect blend of sweetness, acidity and flavor. It is the apple that makes you drool at first bite. We found that chardonnay clone equivalent in the rare Sees and Curtis Chardonnay field selections at the Dehlinger Ranch. These grapes are incredible; they produce an intense minerality I have not tasted coming from our fruit before. The Sees has this subtle peach aroma with some citrus, while the Curtis brings more citrus and wet stone in flavor. The natural mouth-watering acidity from both the Sees and Curtis is unparalleled. These grapes add new dimensions to Jordan Chardonnay. We also added Dijon Clone 95 for the first time in 2020, and more in 2021. Clone 95 juice has a richness and concentration to the fruit; it offers depth without being overpowering and delivers citrus and floral notes. Bringing new clones to the master blend is one of the primary ways to bring more complex aromatics and flavor to the wine.

PAIRING EGGS & CHARDONNAY

In the cellar, there are only a few ways left to experiment with raising Jordan Chardonnay quality, as we have already invested in a new press in 2020 and a state-of-the-art bottling line in 2013. We also switched to only aging part of the wine in new French oak barrels beginning in 2014 and changed Jordan Chardonnay closures to the Origine by DIAM cork in 2019. Adding other fermentation and aging vessels to complement French oak is really the primary tool we have available to take this beautiful wine to the next level. And for chardonnay, that vessel is the concrete egg.

Egg-shaped vessels have been used to ferment, store and transport wine since the Greco-Roman Period—around 3,000 years ago. Archaeologists in Georgia, Greece and Italy have reportedly found the remains of oblong wine vessels made of clay, crushed stone and other concrete-like, earthen materials. Concrete fermenters evolved with the times and continued to be used in Europe for many centuries—until the French adopted oak barrel vats, known as *foudres*. Concrete fermenters (not the egg style) were also used by some of the

To create the first Jordan Chardonnay Super Blend, we kept every chardonnay block separate in different tanks to assess their sensory characteristics independently. This is the first time that Jordan Chardonnay blocks have been separated by both vineyard and clone.

oldest winemakers in California from the 1920s until the 1970s, when California winemakers began to popularize the use of stainless steel tanks for fermentation. It wasn't until around 2001 that the concrete egg was reborn. The famous winemaker from France's Rhone Valley, Michel Chapoutier, commissioned a French manufacturer to make an egg-shaped fermenter for him—and the trend has spread around the world. While stainless steel tanks are easy to sanitize and are good for fermentation, they don't allow a wine to breathe and mature. Concrete, like oak, is a porous material, so the wine can receive small doses of oxygen to evolve and age. During fermentation, the round egg shape allows for continual mixing (due to the release of carbon dioxide and heat during fermentation), letting the lees or yeast solids to stay in solution and naturally increase the wine's richness and roundness. Concrete will also bring out the minerality

and enhance the freshness and wet stone characteristics. While we love oak as a tool, it can be overpowering to some of these more subtle and beautiful new blocks of fruit we are sourcing from. Concrete, on the other hand, will help this delicate wine by elevating the fruit, enhancing its natural aromas, and allowing for gradual oxygenation and aging.

Last summer, John approved the purchase of one 476-gallon concrete egg fermenter made by a local purveyor, Sonoma Cast Stone, who made its first concrete egg for a winemaker friend 15 years ago—and now egg fermenters account for 40 percent of a business that started out making concrete countertops and sinks. If John loves the 2021 Jordan Chardonnay Super Blend as much as he loved the 2005 Jordan Cabernet Super Blend, my plan will be to purchase seven more concrete eggs in 2022 so that our entire production can be partially fermented in these amazing vessels.

MAKING SUPER BLEND 2.0

To create the first Jordan Chardonnay Super Blend, we kept every chardonnay block separate in different tanks to assess their sensory characteristics independently. This is the first time that Jordan Chardonnay blocks have been separated by both vineyard and clone. We will select the absolute best blocks of chardonnay and favorite clones for aging in a combination of concrete egg, French oak and stainless steel. The exact percentages are yet to be determined; we just have to wait and see how the wine evolves and let our palates lead us to the perfect blend.

As with the first Jordan Super Blend, we will evaluate the experiment in the summer of 2022 to decide if the wine is everything we dreamed it would be—and how to transition our entire production to this nuanced, even more Burgundian version of Jordan Chardonnay. I assure you that this wine will retain Jordan's hallmark style; it will simply be an even more vibrant rendition of its former self.

Unlike Operation Super Blend 1.0, we will bottle this wine in 750mL, not magnums. (We love how Jordan Cabernet Sauvignon evolves in large format, so we wanted to see how the first super blend will taste 20 or 30 years from now.) These experimental bottlings are reserved for special events, such as our 50th anniversary in 2022.

Operation Super Blend 2.0 is only in its first year, and I look forward to our fans trying the 2021 vintage. ■



Jordan Winery's first 476-gallon concrete egg purchased in 2021 and made by local purveyor, Sonoma Cast Stone.

A Second Chance

After Jordan Estate vineyards began to fail earlier than expected in their life, the grape grower set out to find the cause and return Jordan grapes to greatness. This is the story behind the grapevines that never received a fair first shot.

BY BRENT YOUNG

The life of a winemaker revolves around cycles. From bud break to flowering to harvest to barreling, each vintage is shaped by a series of perpetual new beginnings in the vineyard and the cellar. The optimistic feeling of a fresh start is always one season away.

New beginnings for the grape grower aren't as frequent. Yes, just like a winemaker, the grower's job revolves around the annual lifecycle of the grapevine. But when the plants have reached the end of their lives, they must be replanted. The grower gets one shot, maybe two, in his or her career at replanting an aging vineyard. The amount of effort and money it takes to plant even an acre of vineyard is enormous, so we have to get it right. The stakes are very high.

This was the exact challenge I was faced with about 10 years ago at Jordan. The 2011 vintage was quite challenging, and the Jordan Estate vineyards—all 34 blocks—were struggling. The grapevines weren't fully ripening their fruit, so the sugar levels and tannins were not in balance. Very little estate grapes, about three percent, were ranked high enough to make their way into the Jordan Cabernet Sauvignon master blend in those days.

The situation was perplexing. *Vitis vinifera's* noble grape varieties, such as chardonnay, cabernet sauvignon and merlot, should live a productive life for about 25-30 years. The Jordan Estate hillside vineyards had been planted for the first time from 1996 to 1999. They weren't even 20 years old. Much research was needed to better understand why our estate grapevines were not reaching their full potential. In the meantime, Rob Davis and the winemaking team started sourcing more grapes from growers in the Geyserville area of Alexander Valley to continue Jordan's pursuit of quality.



THE FIRST BUG STRIKES

Before digging into why the plants were failing us, it's important to understand the historic events around their first planting. The first major mass replant of vineyards in Wine Country occurred between the 1980s to late 1990s, when a pesky insect called phylloxera spread rapidly through Napa and Sonoma vineyards, fatally infecting them. Jordan's original estate vineyard, located in the Alexander Valley about 1.5 miles from the winery, was a victim of phylloxera—which led to the pivotal decision to plant vineyards on the hillsides of Jordan Estate, the roughly 1,200-acre ranch surrounding our winery, for the first time.

A RUSH TO PLANT

The urgency to plant new vineyards—either on existing sites or new plots of ground—was intense. Only one block planted to St. George rootstock in 1974 remained while the rest of the blocks were replanted. Phylloxera-resistant rootstocks, new clones of traditional grapes and the latest fads in vineyard planting were being pushed. Due to plant nurseries' supply chain woes, vineyard managers took risks with the materials that were in stock and ready to ship.

Both the replant of the Jordan original valley floor vineyard and the first planting of the Jordan Estate hillsides occurred using industry standards of 1996. Vines were planted at wide spacings, and spur pruned bilateral training and tight vertical shoot positioning were among some of the popular practices. The vineyard manager at the time also decided to experiment with plant bags that seemed like a wonderful solution for keeping the fragile young plants safe when planting—the baby grapevines' root balls were covered in a protective wrapper that reportedly would naturally decompose into the soil over time. The grapevines seemed happy for the first few years, and when I was hired to be the viticulturist at Jordan in 2008, our former winemaker Rob Davis challenged me with trying to elevate the



taste of the estate grapes to the levels he loved from our nearby growers. He'd become gradually disappointed with the estate grapes as the vines began to mature past the four-to-six-year mark. I had no idea what was happening below the surface, so we spent several years adopting new technologies available to better understand the soil's mineral composition, parent material, water-holding capacity and beyond. Several of our experiments to adapt the farming to the different soil types and water-holding capacities occurred, including grafting some grapevines to other varieties, and while some blocks improved in quality to a level deemed worthy of the Jordan master blend, several did not. We also removed vines from areas that the science showed would never grow (See "Soil Mapping" in Vol. 6).

One experiment was to investigate rooting patterns in different soil types. High pressure water was used to hydro mine soil, exposing a significant find. We discovered that many of the ailing vines were J-rooted—the roots grew a few inches down and then immediately spread to the left or right, making the shape of a J. We also found the remnants of those circa-1996 protective wrappers still around many of the vines' roots, inhibiting their ability to grow freely. After years of believing that the magnesium-heavy serpentine rocks found in the Alexander Valley region's soils were to blame for the waning quality of the estate grapevines, I had an even more

CLOCKWISE FROM LEFT Manuel Lemus inspects a young grapevine before planting; a newly planted UberVine; Jordan's viticulture team planting new merlot grapevines in an estate vineyard block.



optimistic outlook for the future of our estate vineyard. The existing vines never had a chance, and the time had arrived to begin the process of preparing to give the vineyards a second chance—one where any risks or failures were mitigated by resources.

ANOTHER INSECT STRIKES

Years later, a disease called Red Blotch began spreading, becoming very noticeable around 2008 throughout Napa and Sonoma vineyards. It's a virus that's been around for quite some time, first identified in 2011, and it seemed manageable. Red Blotch is recognizable by the fiery-red leaves seen on a grapevine around harvest season. (Beautiful to visitors, tragic to growers.) Researchers weren't able to determine the cause until 2016, when the three-cornered alfalfa hopper was identified as the likely culprit in spreading the disease. There are still debates about how severe it is, and it's something that many growers and winemakers have always believed they can work around. Because Red Blotch inhibits the grapevine's ability to reach optimal sugar levels—critical to the proper conversion of sugars to alcohol during fermentation—the only remedy is to replant the entire vineyard.

A SECOND CHANCE

There's something very liberating about starting over from scratch. The decision is rarely an easy one, but once the blank canvas appears, it's exciting to feel the future being rewritten.

After more than a decade of farming the Jordan Estate, I'd learned a great deal about the soils, the giant rocks below the surface and the quirks of each vineyard block—the spots where grapevines thrived and the places where plants never seemed happy. Vineyard development practices had also changed dramatically since the estate hillsides were first planted 20 years before. New advancements in preparing a vineyard site to achieve planting success were available to Jordan for the first time. I used all that we

had learned, as well as soil reports and the latest technologies to create a six-year plan for replanting the entire Jordan Estate. We approached the replant with three key areas of focus: renewing and replenishing the soils, prepping the vineyard rows so that grapevine roots could spread deeply into the ground and using the best plant materials for the future. Rootstocks, clones, row direction, irrigation zones, trellising and plant density would also change.

RETHINKING THE MIX

During the first planting of Jordan Estate, we focused primarily on growing cabernet sauvignon with some merlot and petit verdot. (There was a little cabernet franc, but its lackluster

performance led to it being grafted over to petit verdot.) Over time, the demand for Alexander Valley Cabernet Sauvignon has increased so much that growers are ripping out merlot during their own replants and choosing to replace it with cabernet sauvignon. Merlot is a more fickle grape, more prone to shatter during the critical bloom season of the vines, when the flowers are transitioning to grape set. Merlot also commands less money per ton, so it's a gamble that growers just aren't willing to make. On the other hand, cabernet sauvignon flowers later, is less prone to shatter and also enjoys the increased demand from Napa Valley winemakers to blend the silky Alexander Valley grapes into their bottles. Cabernet sauvignon is a better bet in every aspect.

That's an issue for Jordan because merlot is the most important blending grape for Jordan Cabernet Sauvignon. Merlot has rich fruit and soft, supple tannins that Maggie Kruse, our head winemaker, believes is central to capturing Jordan's smooth house style every vintage.

With the replant, Jordan Estate is now divided into four geographical areas, each mostly planted to a specific grape. Two merlot vineyard blocks will be added in the coolest parts of the ranch between 2021 and spring 2022. Located on the hillside above our "merlot bowl," petit verdot may be replanted as a secondary blending grape following a two year fallow period.

The final piece to the replant puzzle was clonal selection. During the planting boom in the mid-1990s the selections were very limited. There are a number of different clones to choose from, and we were able to travel to a remote



CLOCKWISE FROM LEFT
Aerial view of the estate's replanted Dragon Block; UberVines arrive from the nursery; aerial view of viticulture team planting UberVines of merlot at the estate's River Block; a tractor prepares for soil ripping.

vineyard nursery and taste through over 20 different clones of cabernet sauvignon. What really sets the Jordan Cabernet Sauvignon style apart is the balance and integration of the grape tannins and oak. To be able to taste through the different clones and chew the skins and seeds, from which the tannins originate, was enlightening for our winemaker. Just by chewing on the skins, we could tell which clones were right for our house style. The smooth subtle tannins of Clone 2, 7, 8 and 47 were delicious, and, while other clones were beautiful, the tannins were bigger and more astringent.

FROM THE GROUND UP

While changes to grape varietals are the most significant, other modifications were equally as important.

Rootstocks also received a major makeover. With the last Jordan Estate planting in the mid-1990s, we had over half of the plantings with the same rootstock across the ranch due to the perceived levels of magnesium in the soil—rootstock 4453. This rootstock was common in the 1990s. We may only use a very small amount of this rootstock where appropriate during the replant, less than two percent.

With the replant, rootstocks now change by soil type. There are five distinct soil types

at Jordan Estate. After the replant, we'll have at least five different rootstocks, though there are two rootstocks, SO4 and 101-14, that will be predominant. These are earlier ripening rootstocks best suited to both our soil type and the cooler climate in the southern end of Alexander Valley, closer to the Russian River.

A NEW CYCLE

Soils need time to renew after supporting grapevines for decades, so each piece of land is left fallow for 24 to 36 months. During this time, cover crops are sowed to enhance the health of the soil, such as nitrogen-rich legumes, clover and straw. (Nitrogen deficiency is common in soils in the hillsides of Alexander Valley.) A tractor prepares the vineyard row for nutrient amendments and plant placement using a process called deep ripping. The tractor plunges a metal finned shank below the surface in the exact row where the plants will be placed, loosening the soil and unearthing the rocks to make it easier for roots to spread below the surface. A calcium amendment called gypsum is applied, along with potassium and compost, where the new vines will be planted. The last step before planting is adding the complex irrigation system and trellis. The following spring or summer, depending on the winter rainfall, the new grapevines are

planted. This cycle began in 2017 with two vineyard blocks being planted, and every year, gradually, two to three vineyards were earmarked to begin the replant process.

A HARVEST TO REMEMBER

Every vintage, every growing season takes countless time and patience—patience where Mother Nature is ultimately the beholder of each harvest's fate. I remember holding my breath before Maggie tasted the Chateau Block juice for the first time—I felt a combination of relief and joy when I heard the excitement in Maggie's voice. Our estate fruit was making its way back into the Jordan blend—a momentous and incredible achievement for the entire team and a big step in our replanting journey. It was a year to remember. ■

Brent Young is the director of agricultural operations at Jordan Vineyard & Winery.



A Stress-Free Finale

The 2021 harvest delivers on quality, not quantity

BY MAGGIE KRUSE
PHOTOGRAPHY BY KENDALL BUSBY





A welcome return to normalcy. That's one way to summarize a classic harvest like the 2021 vintage. After back-to-back years that were rife with nail-biter challenges, I am excited to write about the spectacular 2021 wines. Simply put: It was an intensely flavorful, stunner of a year for both reds and whites. This vintage was not without its obstacles—we faced the usual drought and light yields—but those are situations we are well-equipped to handle that have no negative impact on the wine.

During crush, the number one question I am asked is: "How is harvest going?" The last few years, my reply has been a quick "pretty good" as I clenched my teeth. Last year, I welcomed the question, feeling genuinely confident that it was going to be a great vintage. Harvest is when you focus on picking the grapes when they reach optimum flavor—and that was the best part of 2021. During the previous vintage, there were times where we had to pick a few days ahead of schedule to keep the wines safe from wildfire smoke. In 2021, we were able to pick

when the fruit tasted delicious and was at its optimal ripeness. It seems so simple, to just do your job when and how you choose, but I will never take it for granted again. Here are four factors that defined the 2021 vintage.

LACK OF RAIN DURING SPRING

The winter of 2020-21 brought exceptionally low rainfall to Sonoma County for the second

year in a row. An average of 12 inches of rain fell in the county, the majority of which occurred in December and January. Yes, it seems like California is in a drought every other year, but the difficulty in 2021 was the timing of the rain. Even in light rainfall years, we typically receive a few inches of rain during the spring to help get us to early summer where we will irrigate as needed. In 2021, however,



In 2021, we were able to pick when the fruit tasted delicious and was at its optimal ripeness. It seems so simple, but I will never take it for granted again.

we had very light rainfall, and it all came in the winter months, forcing us to irrigate the vines much earlier in the season—all while trying to ration water. Fortunately, great spring weather led to a balanced bud break and healthy shoot growth.

UNTIMELY HIGH WINDS

High winds during flowering significantly affected the merlot crop, blowing the ever-important young blossoms right off the vine. The lower number of blooms on the vine results in less fruit, and these winds decreased merlot yields by 30-40 percent. Fortunately, only merlot was affected by the high winds, as chardonnay was mostly finished with bloom and cabernet sauvignon vines had yet to flower.



SMALL BERRIES, RICH FLAVORS

As the growing season progressed, we noticed that the extreme drought was preventing berries from reaching their usual size; in particular, cabernet sauvignon berries were unusually small. Since the grapes' tannins all come from the skins and seeds, I was concerned that a higher skin-to-juice ratio in the cabernet sauvignon grapes could make the finished wine more tannic than in a typical year. I knew we were going to need more merlot fruit to soften the above-average cabernet sauvignon tannins. Luckily Dana Grande, our grower relations manager, was able to procure some exceptional merlot grapes in the Sonoma and Dry Creek valleys. These new merlot blocks brought rich, cherry flavors with silky, soft tannins—essential to the smooth house style of Jordan Cabernet Sauvignon.

GLORIOUS WEATHER DURING FALL

As summer faded into fall, we were fortunate to have mild temperatures, and chardonnay harvest began on September 7. As the weather cooperated, the chardonnay continued to roll in at an easy pace with bright acidity and citrus flavors. A predicted lightning storm had us all concerned about fire potential on September 9, but we were fortunate that we had no fires. The next night, we resumed the chardonnay harvest and continued into merlot, malbec, cabernet sauvignon and petit verdot. The drought and lower yields brought beautiful complexity to the fruit.

The 2021 vintage is one to make room for in the cellar. I expect both chardonnay and cabernet sauvignon to express intense fruit flavors and exquisite structure upon release, but I'm already looking forward to seeing how the 2021 Jordan Cabernet Sauvignon ages through the decades. This exceptional vintage is a reminder of the old adage: The best things come in small packages. ■

50

MOMENTS IN JORDAN WINEMAKING HISTORY

BY JOHN JORDAN



IT'S HARD FOR US TO BELIEVE, but 2022 marks 50 years since my parents, Tom and Sally Jordan, embarked on the journey of a lifetime—to grow the finest grapes and make world-class cabernet sauvignon and chardonnay wines in the beautiful Alexander Valley. As part of our continuing quest to improve quality with every vintage, we've made many adjustments and improvements to our viticulture and winemaking practices over the years—from exploring new fruit sources to tweaking the varieties in the blend for our Jordan Cabernet Sauvignon.

We've replanted the winery's estate vineyards more than once due to vine pests and diseases, and on each occasion, we have seized the opportunity to refine our mix of varieties and improve our planting strategies—all with the aim of elevating quality. Jordan undertook extensive soil mapping of the estate in 2009 to embrace precision farming, and a decade later—inspired by a desire to conserve natural resources and promote biodiversity—we completed the Certified California Sustainable certification program for both the vineyard and winery.

We have also made advancements in the cellar. Starting in 2005, Jordan began sourcing fruit from more grape growers and fine-tuning our barrel selections, which led to the creation of the 2015 Jordan Cabernet Sauvignon—our first vintage in history aged exclusively in French oak. We continue to experiment with new techniques to take Jordan Chardonnay to new heights (see page 8).

What may be most remarkable about Jordan is that the winery has had only two winemakers in half a century: Rob Davis, who retired in 2019 after 43 growing seasons, and now Maggie Kruse, who worked alongside Davis for 13 harvests before taking the helm. Their knowledge and passion for innovation have helped us hone the Jordan house style and maintain the thread of quality year after year. We can't wait to see what the next 50 years will bring.

Explore the 50 defining moments that have helped shape Jordan's winemaking since 1972.

- 1** 1972 Tom and Sally Jordan establish Jordan Vineyard and purchase 275 acres on the valley floor in Alexander Valley.
- 2** The Jordans plant their first cabernet sauvignon and merlot vines.



- 3** 1974 Intending to start a winery, the Jordans acquire 1,300 acres in Alexander Valley, home today to the Jordan Estate.
- 4** The Jordans hire André Tchelistcheff as consulting winemaker.



ROB DAVIS AND ANDRÉ TCHELISTCHEFF.

- 5** 1976 Rob Davis joins Jordan Winery as winemaker.
- 6** Winemaking section of the winery chateau is completed one week before harvest begins.
- 7** Jordan harvests its first cabernet sauvignon and merlot grapes to create the inaugural vintage of Jordan Alexander Valley Cabernet Sauvignon.
- 8** Artist Ralph Colonna commissioned to design the Jordan wine label.



ROB DAVIS BLESSING INAUGURAL 1979 CHARDONNAY HARVEST.

- 9** 1977 Jordan plants its first chardonnay vines in Alexander Valley.
- 10** 1978 First vintage of Jordan Cabernet Sauvignon labeled "Estate Bottled."

- 11** 1979 Jordan harvests the first chardonnay grapes to create the inaugural vintage of Jordan Chardonnay.

- 12** 1980 The inaugural 1976 Jordan Cabernet Sauvignon is released.

- 13** 1981 The inaugural 1979 Jordan Chardonnay is released.



TOM AND SALLY JORDAN IN BURGUNDY, FRANCE.

- 14** 1987 Cabernet franc is introduced to the Jordan Cabernet Sauvignon blend.
- 15** Tom Jordan begins a sparkling wine experiment, called J. The Jordan's eldest daughter, Judy, expresses interest in running the family's sparkling business.

- 16** 1988 The Jordans bring the first French Coquard sparkling wine press to the United States for J.

17 **1990** Jordan sources its first Russian River Valley Chardonnay grapes from Judy Jordan's J vineyards.



TOM AND JUDY JORDAN OUTSIDE OF THE JORDAN CHATEAU.

18 **1993** Last vintage of Jordan Cabernet Sauvignon designated "Estate Bottled."

19 J sparkling production moves from Jordan to its own facility in the Russian River Valley.

20 **1994** Jordan loses "estate-grown" status due to replanting after grapevines succumb to phylloxera.

21 **1996** First hillside vines are planted on the Jordan Estate, including cabernet sauvignon, merlot, cabernet franc and petit verdot.

22 Jordan Cabernet Sauvignon transitions to Sonoma County appellation due to vine replanting.

23 **1997** Tom Jordan purchases Piper Sonoma facility and 118 acres for J sparkling, and Judy officially starts J Vineyards & Winery.

24 **1999** Jordan harvests the first grapes from its estate hillsides.

25 **2000** Additional cabernet franc and petit verdot vines are planted on Jordan Estate hillsides.

26 Chardonnay transitions to Russian River Valley appellation.

27 **2002** Jordan Cabernet Sauvignon regains its Alexander Valley appellation.

28 Petit verdot is introduced to the cabernet sauvignon blend.

33 **2006** Malbec is included in the blend for Jordan's Alexander Valley Cabernet Sauvignon for the first time.



29 **2005** John Jordan takes over day-to-day operations of the winery and begins to acquire ownership.

30 Jordan Chardonnay begins a transition toward less malolactic fermentation to retain the wine's bright acidity and minerality.

31 Jordan replaces cabernet franc vines with petit verdot to bring estate acreage to 21. Replanting continues into the next year.

32 Winemakers Rob Davis and Maggie Kruse create a "super blend" of Jordan Cabernet Sauvignon—comprised of their top vineyard blocks aged in the finest French oak barrels. This begins a 10-year journey to elevate quality to even greater heights through vineyard and barrel sources.

34 **2009** Extensive soil mapping study of Jordan Estate begins to further raise the quality of Jordan Cabernet Sauvignon through precision farming.



35 **2013** Jordan purchases a state-of-the-art wine bottling line from an Italian manufacturer to improve efficiency, precision and overall quality control.

40 **2018** The new six-acre Chateau Block on the Jordan Estate is planted to cabernet sauvignon. It is the first time that a vineyard has been planted next to the hilltop chateau.

41 All Jordan Chardonnay grower vineyards are certified through California Sustainable Winegrowing Alliance (CSWA).

42 **2019** The first Jordan Cabernet Sauvignon vintage (2015) aged entirely in French oak is released.

43 All Jordan Cabernet growers meet third-party certification standards through the California Sustainable Winegrowing Alliance (CSWA), Fish Friendly Farming or USDA Organic.

44 Jordan Vineyard & Winery is certified by the California Sustainable Winegrowing Alliance (CSWA).

45 Rob Davis retires at the end of his 43rd growing season; Maggie Kruse, who worked alongside Davis for the last 13 harvests, is promoted to winemaker.

36 **2014** After completion of a multi-year energy efficiency program and shift to solar, Jordan's electrical use earns carbon neutral status.

37 **2015** Judy Jordan sells J Vineyards & Winery.

38 **2017** Jordan begins a seven-year replanting project of all Jordan Estate vineyards due to Red Blotch disease.

39 Jordan Cuvée by Champagne AR Lenoble debuts to celebrate the partnership between Jordan and the Malassagne family in France.

46 **2020** Jordan releases its 40th anniversary vintage (2016) of Jordan Cabernet Sauvignon.

47 First cabernet sauvignon harvest from the Chateau Block.



48 **2021** Jordan purchases a 45-acre property in Alexander Valley, marking the first time that Jordan purchased land since the acquisition of the 1,300-acre Jordan Estate in 1974.

49 The 40th anniversary vintage (2019) of Jordan Chardonnay is released. This is the first Jordan wine to be sealed with Origine by DIAM cork.



ROB DAVIS, JOHN JORDAN AND MAGGIE KRUSE.

50 During the 2021 growing season, John Jordan and Maggie Kruse embark on a second "super blend" project—focusing on Jordan Chardonnay. To elevate quality even further over the next five years, experiments began with vineyard sites, clones and aging vessels.



ROB DAVIS WITH ANTOINE MALASSAGNE IN CHAMPAGNE, FRANCE.

THE JORDAN TABLE

THEN AND NOW

BY TINA CAPUTO
PHOTOGRAPHY BY MATT ARMENDARIZ,
KIM CARROLL AND JOSE MANUEL ALORDA





Over the years, Winery Co-founder Sally Jordan threw dozens of dinner parties at the chateau and earned a reputation as a legendary hostess. Mrs. Jordan was especially known for her thoughtful attention to every detail—from table décor to lighting to seating arrangements to cuisine. Planning began with the atmosphere of the dining room itself.

“I read stacks and stacks of books about French châteaux wineries and dining rooms, and I would take notes wherever we went,” Mrs. Jordan says. “I wanted to capture the genuine warmth of hospitality and a gracious elegance.”

The winery’s original dining tables were made of parquet walnut and seated up to 32 people. Mrs. Jordan selected simple Baccarat crystal glasses and silver flatware in the understated Gorham Rondo pattern. Table linens were custom-made in Portugal, embroidered with a grapevine motif. The china was white with a platinum scrolled edge.

“Everything was based upon showing off our wines,” Mrs. Jordan says. “It was sort of like having a child



“I wanted to capture the genuine warmth of hospitality and a gracious elegance.”

SALLY JORDAN
Winery Co-founder

in a dance recital. You want to be sure that the costume is just right and the lighting is perfect, so your little darling is properly featured on the stage.”

The dining room was lit with sconces, votive candles and candelabras to cast guests in a flattering light while highlighting the colors and textures of the food and wine. Fresh flowers always adorned the tables.

“I liked to have a French garden look, with soft pastel colors,” Mrs. Jordan says. “The design was what I call ‘loosey-goosey’—different kinds of greens and different textures. I even used weeds sometimes to get that textured look.”

Music was also important. A pianist would play the winery’s Steinway piano from the time guests arrived through the presentation of the first course. To allow guests to chat without distraction, music did not resume until dessert arrived.

Lively conversation was a crucial element of Jordan dinners, and Mrs. Jordan put great effort toward making guests—a combination of friends, neighbors, wine aficionados, artists and trendsetters—feel comfortable and ready to engage. Before parties, she sent attendees a seating chart with a description of each guest.

“As they arrived at dinner,” she says, “guests knew exactly who their seatmates would be and who would be at their table.” (Read more about Mrs. Jordan’s hospitality tips on page 44).

CLOCKWISE FROM LEFT
Then and now dining room design; Executive Chef Todd Knoll’s rack of lamb; Knoll and Sous Chef Jonathan Musto use modernist cooking techniques in the Jordan kitchen; former Jordan chefs experiment with local Sonoma County ingredients in the 1980s; contrasting plate settings.



Jordan’s dinner party menus often featured classic French cuisine, and Mrs. Jordan was an early champion of ingredients from Sonoma County farms and purveyors. Roasted and pressed duck flambéed in Cognac was a favorite dish, along with mild cheese soufflés and fruit desserts.

“We tried to provide a real food and wine experience for our guests,” she says, “because we were always mindful that whenever they tasted Jordan wines it would be evocative of a happy or delicious memory.”



“Cooking at Jordan made me become a real chef because of the standards of excellence that were expected of me.”

FRANCO DUNN
Executive Chef (1983 to 1989)

FORMER JORDAN CHEFS LOOK BACK

Planning dinner menus challenged the winery’s executive chefs to uphold Mrs. Jordan’s high standards and obtain the best ingredients from near and far.

“Back then it wasn’t easy to find specialty items in Sonoma County,” recalls Franco Dunn, Jordan’s executive chef from 1983 to 1989. “I had to order food from companies in San Francisco and have it sent up on a Greyhound bus. It was a lot of driving around to get fresh produce.”

The first main course Dunn cooked for a Jordan dinner party was tea-smoked squab with candied lime. Menus were frequently French-influenced, and dishes varied for each event.

“Cooking at Jordan made me become a real chef because of the standards of excellence that were expected of me,” Dunn says. “It helped me, in a good way.”

John Caputo, who succeeded Dunn as the winery’s executive chef from 1989 to 1993, also recalls the winery’s devotion to quality.

“I inherited a coffee mug from Franco that said, ‘Budgets are for wimps,’” Caputo says, laughing. “Coming from the world of trying to make money selling food in restaurants, this mentality was quite a novelty. At Jordan, I was able to access the finest ingredients from around the world, like white truffles from Italy at \$2,000 a pound.”

He also has fond memories of visiting Sonoma farms to source ingredients. Caputo would often purchase whole lambs from a Petaluma ranch, then butcher them to create dishes for dinner party menus.

“I’m a Brooklyn boy, raised in concrete, and before coming to Jordan I did most of my cooking in San Francisco,” he says. “But then it became my job to get these great ingredients right from the farm and not screw them up. My favorite thing was going into the fields with the farmers and picking ears of corn and pulling up beets.”

CREATING MODERN DINING EXPERIENCES

As times have changed, so has the Jordan dining experience. While today’s guests are Jordan Estate Rewards members and media rather than European vintners and Hollywood stars, the essential elements of Mrs. Jordan’s entertaining philosophy remain: warm hospitality, elegance and a focus on Sonoma County ingredients.

“We’ve tried to preserve some of the old-world traditions of gracious dining,” says Proprietor and Chief Executive Officer John Jordan. “We want guests to feel like they’ve been transported to a time when formal dining was a ceremony. These types of events are a touchstone in people’s lives that are memorable years later, and that’s really what we want to achieve.”

In 2019, the winery unveiled a new dining room design that reflects the modern era of entertaining at Jordan. While preserving many of the original 18th-century French architectural features, the updated aesthetic conveys a reverence for nature and the Sonoma countryside.



Knoll sketching a dish.

“I love juxtaposing beautiful silver pieces against natural elements, so we’ll bring leaves in and use them on the plate and you then see them mirrored in the flower arrangements,” says Todd Knoll, who joined Jordan as chef de cuisine in 2003 and became executive chef in 2007. “In my mind, the dining room was designed to be a forest-like environment, so we have mosses that we bring in from the estate or lichen from the trees.”

Tables are set in classic French style, from the height of the floral arrangements to the chargers. “I want a classical framework that allows me to play within that,” Knoll says. Menus are seasonal, inspired by the

“We want guests to feel like they’ve been transported to a time when formal dining was a ceremony.”

JOHN JORDAN
Chief Executive Officer

winery’s extensive estate garden. Knoll also draws inspiration from the wildlands around the estate and the Sonoma Coast, connecting his cuisine to the land whenever possible to create unique and beautiful dishes for Jordan’s culinary experiences.

“I try to pull as many flavors as possible from ingredients found in our garden and layer them, creating flavor upon flavor,” says Knoll, noting that Jordan’s cuisine has evolved to place greater emphasis on the vegetables. “One of the glories of cooking meats and fish sous vide is that you don’t need to tend to them constantly. That allows me to concentrate on the vegetables. So, modernist techniques have also had an influence on the Jordan table.”

Knoll’s ultimate goal is to offer diners a snapshot of Sonoma wine country on that particular day. “I may present dishes with an Asian or French flair, but it’s always going to showcase Sonoma.” ■

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



“I try to pull as many flavors as possible from ingredients found in our garden and layer them, creating flavor upon flavor.”

TODD KNOLL
Executive Chef



Guests enjoy dinner in the Jordan dining room.

All That Glitters Is *Garnish*

How to dress up dishes
with edible gold leaf

BY TINA CAPUTO
PHOTOGRAPHY BY MATT ARMENDARIZ



POACHED PEAR WITH JORDAN ESTATE HONEY AND CHARDONNAY
WITH FINANCIER CAKES AND CHOCOLATE IRREGULARS

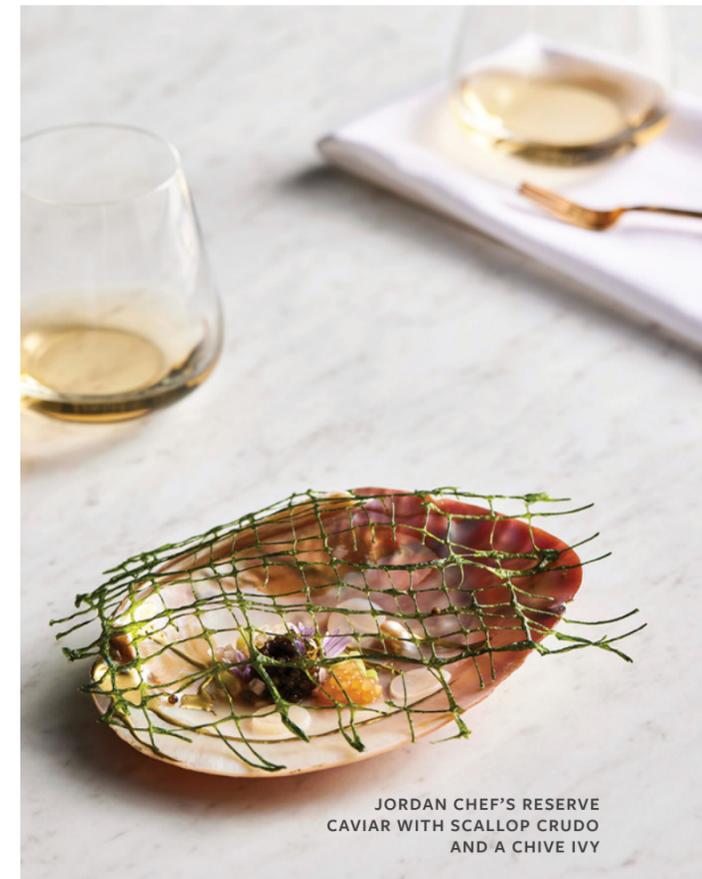
Houston's H Bar grabbed headlines in 2019 by offering a \$1,600 burger gilded with edible gold leaf, but the concept was nothing new. The ancient Egyptians believed that consuming gold would help them win favor with the gods and provide medicinal benefits. During the Middle Ages, Europeans decorated foods with gold to convey wealth at elaborate banquets. Today, chefs use gold leaf to add a touch of glamour to all kinds of dishes.

Made from thinly pounded sheets of pure gold, edible gold leaf is flavorless and passes through the digestive tract without being absorbed. What it does bring to the table is glimmer and shine. While gold leaf is typically used to adorn candies and desserts, many bartenders stir gold flakes into cocktails for a shimmering effect. It can also be used to accent savory dishes.

Jordan's executive chef likes to use pieces of gold leaf like little handkerchiefs, draping them onto food as a beautiful garnish. Recently, for Jordan Winery guests, chef poached baby pears in fermented honey and covered half of each pear with gold leaf to create a textured luster. Because the gold sheets are so thin—they pick up the details of different foods—Jordan's culinary team will sometimes layer a small piece over caviar.

When buying edible gold leaf—it's easy to find through online specialty stores and cake-decorating shops—be sure that it is made from at least 22 carat gold, because lesser-quality leaf may contain impurities. Sheets come in booklets and cost around \$3 per 3-inch square. The squares are extremely delicate and require careful handling. Even breathing on gold leaf can send it flying across the kitchen. To avoid having the gold stick to your skin, use a razor for cutting and tweezers for transferring. For larger pieces, try flipping the gold directly onto the food, so you won't have to pick it up off the paper.

Jordan's best advice for working with gold leaf is to save it for truly special dishes—like a 50th anniversary celebration. From decadent desserts to luxurious appetizers, the edible gold leaf can be added to many recipes and is sure to impress any party guest. ■



JORDAN CHEF'S RESERVE
CAVIAR WITH SCALLOP CRUDO
AND A CHIVE IVY



POACHED LOBSTER WITH
HAZELNUT VINAIGRETTE,
RICE TOUILLE WITH SMOKED
PAPRIKA AND GOLD FLAKES,
TSAR NICOULAI TROUT ROE
AND PEA TENDRILS

New Releases

2020 JORDAN RUSSIAN RIVER VALLEY CHARDONNAY

Burgundian restraint meets beautiful Russian River fruit

Delicate aromas of Fuji apple, freshly cut persimmon and citrus blossom entice the nose. Upon first sip, mouthwatering grapefruit and bright lime interplay on the palate. The lively acidity balances seamlessly with French oak nuances, enticing you to take another sip. With its brightness and clean fruit flavors, the 2020 Jordan Chardonnay makes a wonderful apéritif and pairs exceptionally well with dishes that have a little heat, such as spicy Ahi tuna and Thai cuisine.

\$40 (750mL bottle)
jordanwinery.com/shop



2018 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

A vintage with luxurious depth and beautiful structure

Rich aromas of ripe black cherry, Mission fig and dark chocolate mingle with a spice box of clove and nutmeg. The palate is filled with flavors of juicy blackberry and boysenberry that are enveloped in silky tannins, showing complexity beyond its years. Enticing flavors of fresh vanilla bean and hazelnut carry through a velvety richness that lingers on the finish. The dark fruit flavors and beautiful structure will age gracefully and are particularly well suited to food pairings with roasted chicken and duck, as well as mushroom risotto.

\$60 (750mL bottle)
jordanwinery.com/shop





**2016 JORDAN
ALEXANDER VALLEY
CABERNET SAUVIGNON**

A showstopping vintage meant to be enjoyed from a big bottle

A wine with both power and refinement. Intense boysenberry and black cherry perfume the glass and mingle with an elegant backdrop of French oak. The depth of aromas echoes on the palate, with a delicious pop of brambly dark fruit, followed by a refined structure on the mid-palate. Silky tannins laced with vanilla bean and cocoa dust create a sensuous mouthfeel and linger on the lengthy finish. A dream vintage from the start, 2016 is a fitting year to be released in magnum during Jordan's 50th anniversary year.

\$315 (1.5L bottle)
Limited Edition Etched Bottle
jordanwinery.com/shop



**2021 JORDAN ESTATE
EXTRA VIRGIN OLIVE OIL**

The most balanced blend to date

Vibrant flavors of green apple and apricot underpin mellow notes of freshly cut grass. White pepper and savory matcha burst onto the palate and enhance a smooth, weighty mouthfeel. Harvested at peak ripeness, the 2021 bottling strikes the perfect balance between creamy fruitiness with an earthy kick on the finish.

\$29 (375mL bottle)
jordanwinery.com/shop

Big Bottles

IMPRESS YOUR GUESTS WITH
A SHOWSTOPPING BOTTLE



BIG BOTTLES AGE
LONGER, SLOWER
AND ARGUABLY
BETTER THAN THEIR
SMALLER PEERS

2020 JORDAN CHARDONNAY 1.5L
\$90

2016 JORDAN CABERNET SAUVIGNON 1.5L
\$215

2016 JORDAN CABERNET SAUVIGNON 1.5L
\$315 ETCHED

2014 JORDAN CABERNET SAUVIGNON 3L
\$800

2012 JORDAN CABERNET SAUVIGNON 6L
\$1,600

2017 JORDAN CABERNET SAUVIGNON 18L
\$4,800 DECANTED COLLECTION

WAYS TO PURCHASE

EMAIL orders@jordanwinery.com

CALL (707) 431-5250

VISIT jordanwinery.com/shop

Contact us for other vintages available.
All prices effective through December 31, 2022. 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.

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

*WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Tasteful Collaborations

JORDAN PARTNERS WITH FELLOW TASTEMAKERS ON THE WEST COAST AND IN FRANCE TO OFFER AN ARRAY OF CULINARY GEMS FOR YOUR TABLE

▼ WINE LOVER'S SPICE BLENDS BY WORLD SPICE MERCHANTS

Bring a taste of wine country to your kitchen with Jordan's spice blend set, created to pair perfectly with cabernet sauvignon or chardonnay. The chef collaborated with one of his favorite purveyors, World Spice Merchants, to blend and bottle four custom spice rub recipes.

\$42 (four spice blends)
jordanwinery.com/shop
Available exclusively at Jordan



► GOURMET CHOCOLATES BY LE BELGE CHOCOLATIER

Made by hand in the French chocolate-making tradition, these Le Belge Chocolatier truffles incorporate intense blends of ganache and sophisticated flavors to create a range of rich, creamy truffles—each selected for its pairing affinity with a variety of Jordan wines. An irresistible indulgence for wine and chocolate lovers.

\$16 (8 chocolates)
jordanwinery.com/shop
Available exclusively at Jordan



◀ ARTISAN SALUMI TRIO BY JOURNEYMAN MEAT CO.

Created in collaboration with Jordan Winery's chef, this curated selection features three small-batch Sonoma salumi from Journeyman Meat Co.—each made with Jordan wines, as well as herbs and spices known for their pairing prowess with Jordan Chardonnay and Jordan Cabernet Sauvignon.

\$50 (3 6-ounce chubs)
jordanwinery.com/shop
Available exclusively at Jordan
Includes ground shipping



▲ JORDAN CHEF'S RESERVE CAVIAR BY TSAR NICOULAI

Handcrafted and farm-raised in Northern California, this white sturgeon caviar combines Tsar Nicolai's sustainable methods of high-quality farming and curing with a Sonoma sea salt-kombu blend created by Jordan's Executive Chef. Available in single jars or as part of a Caviar Sampler Gift Set, which features four gourmet roes along with the Jordan Chef's Reserve Caviar.

\$135 (1 ounce)
\$240 (caviar sampler | 5 1-ounce jars)
jordanwinery.com/shop
Available exclusively at Jordan
Includes priority overnight shipping



▲ NV BRUT JORDAN CUVÉE BY CHAMPAGNE AR LENOBLE

Celebrating the shared values of Jordan in California and AR Lenoble in France, the Jordan Cuvée by Champagne AR Lenoble is a blend of *premier cru* pinot noir, pinot meunier and *grand cru* chardonnay grapes, made in the non-vintage brut style with the voluptuous 2015 vintage as its base. Reserve wines comprise an unprecedented 45 percent, many of which were aged in magnums under natural cork, resulting in a richly textured, flavorful Champagne.

\$49 (750mL)
jordanwinery.com/shop
Available exclusively at Jordan · Ships only to California addresses

8 WAYS TO CREATE AN Intimate and Elegant Birthday Party

BY HOLLY BECKER

When you're planning a birthday party for your closest friends and family, it's important to have the party essentials dialed in and layer after. I've authored four books on decorating, one specifically on party planning called *Decorate for a Party* (Chronicle Books), so I know a thing or two about how to pair the two together—elegantly and beautifully.

I was thrilled when Jordan Winery asked me to share how I'd plan a memorable birthday party in honor of the winery's 50th anniversary. Here are eight of my favorite must-do tips when throwing an elegant birthday party at home.

1

Start with a neutral, solid canvas. I personally don't like patterned tablecloths but prefer a natural, white or cream linen. If I want to add color and layers, I'll add a solid table runner in a color but normally, I don't bother—I let my food, wine and flowers be the colorful stars of the show. With a neutral backdrop, you can get away with owning only three tablecloths instead of a drawer full of assorted patterns and colors that may or may not match. Keep it simple.



2

Theme the rest of your table color palette with your dishes and wines on the table. For instance, seafood linguine pairs lovely with a chardonnay, whereas a rack of lamb is best with a rich cabernet sauvignon. Not only do they pair well together on the palate, they also look beautiful together on the table. I recommend choosing 3-5 dominant colors. In this birthday party set-up, I went with white and cream tones, plus natural tones of green, rose and soft browns.



3

If you're looking to save yourself some time, I recommend purchasing flower bouquets from your local farmer's market to place in vases for your table. If you prefer to create your own flower arrangement, this is a handy recipe to follow: Start with 1-3 large flowers, add 5-7 smaller blooms and use additional greenery as fillers—eucalyptus pods, cow parsley or branches. This recipe will create what you see in my photos—a medium-size arrangement that fits a four- to six-top dinner table. I also recommend arranging your flowers with floral foam so you get the shape you want. (You'll also use less florals, which will save you money that you can reallocate into your wine budget.)



4

Always have a small party gift for your guests on every plate. It's always a nice gesture to thank your guests for coming. For this birthday party, I made my friends small flower bunches (left over from my table arrangements) to pin onto their shirt or wear in their hair. A few other ideas include chocolate bars that you re-wrap in pretty paper, a small scented candle or an extra cupcake to take home. Remember: Your gift doesn't have to be expensive to be special.



5

If you want some celebratory flair, add some sparklers. You can place sparklers on top of a cake, cupcakes or donuts—anything delicious that your friends and family prefer. The important thing is to have your camera ready because the sparklers create such a festive backdrop.



6

If a traditional birthday cake isn't your thing, try something special like lemon-filled cheesecake muffins from a local bakery and stack them on a cake plate so they become a focal point on your table. I suggest adding some edible gold leaf on top to make the plate pop.



7

Serve your wine out of classic but beautiful wine glasses for festive dinners like a 50th birthday party. I prefer to use my handblown wine glasses that I purchased in Italy because of their sentimental value and gorgeous shape. Riedel and Baccarat also make elegant crystal glassware that I love serving for special occasions.



8

Never, ever forget the power of a good music playlist and candlelight—even during the daytime. For music, I suggest Spotify, but I also use a lot of the playlists on iTunes and Pandora. Let the music and candlelight put your guests at ease and in a celebratory mood. ■

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Winery Co-Founder, Sally Jordan.

TIMELESS ENTERTAINING TIPS

from Sally Jordan

HOW TO HOST WITH ELEGANCE AND GRACIOUSNESS



There's far more to hosting an elegant dinner party than inviting a group of friends to share a delicious meal. Here are some timeless tips from Winery Co-founder Sally Jordan for entertaining with warmth, style and graciousness. >

A Great Guest List Makes All the Difference

The most successful dinner parties begin with a great guest list. “Everyone should bring something to the table in terms of conversation,” Mrs. Jordan says. “Selecting guests who are good listeners is just as important as inviting those who offer more vitality and energy.”

Be Smart About Seating

A thoughtful seating chart can be the difference between a memorable event and a forgettable experience. “If a guest has Mr. Deadly Boring on one side and Mrs. Won’t Stop Talking on the other,” Mrs. Jordan says, “that guest is not going to leave with a charmed impression of your dinner party.” Take time to consider which guests are most likely to enjoy each other’s company and seat them accordingly.

It’s also helpful to give guests some information about the other attendees before they arrive, so they can skip the “so-who-are-you?” small talk. “Then guests will be prepared to ‘guest’—I use that word as an active verb,” Mrs. Jordan says. “You have to prepare your guests to interact.”



Jordan guests engaging in conversation.

Consider Every Detail

When planning a dinner party, every detail matters. Think about the atmosphere that you want to create for your guests, and then choose stemware, music and décor to reflect that image.

Set the Mood

Lighting should be slightly dim, but not so dark that people can’t see what they are eating and drinking, nor should it be so glaringly bright that it is unflattering to guests. A happy medium can easily be achieved with dimmer switches and candlelight.

Bring the Bloom

Nothing brings beauty to the table like fresh flowers. Select blooms with different types of greenery to create a natural, textured effect, and be mindful of the height of floral arrangements—otherwise, guests will not be able to see each other across the table.

Let the Music Play

Music sets the tone for a dinner party as much as the menu and décor, whether you’re planning an elegant, formal affair or a lively, more casual gathering. Keep the music volume low to allow guests to chat without having to shout over the music or turn the music off during the main course. This thoughtfulness toward your dinner party’s ambience will allow conversations amongst your guests to flow freely.

Don’t Overwhelm the Wine

If you’re serving special wines, create a menu that shows them in their best light. “Every dish must be wine friendly,” Mrs. Jordan says, “from the amuse bouche to the dessert.” A simple rule is to be mindful of alcohol levels in wines. Wines with lower alcohol (less than 14 percent) tend to have brighter acidity, which makes them easier to pair with an array of foods.



Guests enjoying a reception on the chateau terrace in 1980.

Start With the Best Ingredients

To make your dinner party dishes shine, seek out the very best meat, seafood, produce and cheeses—whether they come from across the ocean or around the corner. Rather than picking up fruits and vegetables from the grocery store, visit a local farmers market to see what inspires you. Small ranches will often sell their meats directly to the public, and they will be fresher and more delicious than anything you’ll find at the market.

Leave Guests With Great Memories

After the party, send a note to each guest to thank them for attending. “I always followed up with a framed photo of the guest with someone they seemed to be engaged in conversation with,” Mrs. Jordan says, “so they had a little memento of the evening.”

You could also send a digital image or a small gift, such as a bottle of extra virgin olive oil, that guests enjoyed during the meal. ■



REAP *the* REWARDS

DISCOVER NEW WAYS TO INDULGE IN THE WINE COUNTRY LIFESTYLE WITH JORDAN WINERY'S LOYALTY PROGRAM

Take a break from the traditional wine club and enter a new way of pampering your palate with Jordan Estate Rewards—the ultimate opportunity to stay truly connected to the Jordan lifestyle. The goal: to reward the winery's most loyal customers in a different way with special offers, private tastings and overnight perks. Here's how you can benefit. >

FOR ALL PURCHASES made in person, by phone or online, members earn three points per dollar to redeem toward private 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 Winery mailing list.

Four different membership levels and several rewards offer various member perks and an array of epicurean experiences to tempt discerning palates, including preferred pricing on tasting experiences, special access to select library vintages, 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 offers and bonus points on special wine and culinary products 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 emails with first access to culinary event tickets, double loyalty points and seasonal shipping offers. Bronze members qualify for rewards, such as private tables and alfresco lunches, once Silver status is achieved.

REWARDS BEGIN ONCE SPENDING 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 preferred pricing on tasting experiences and select culinary events. They also receive access to select library vintages. 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 preferred pricing on tasting experiences and 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 special access to Jordan's cellared vintages, as well as lower prices on all culinary events. Gold members pay a preferred redemption fee plus fewer points to redeem a reward.

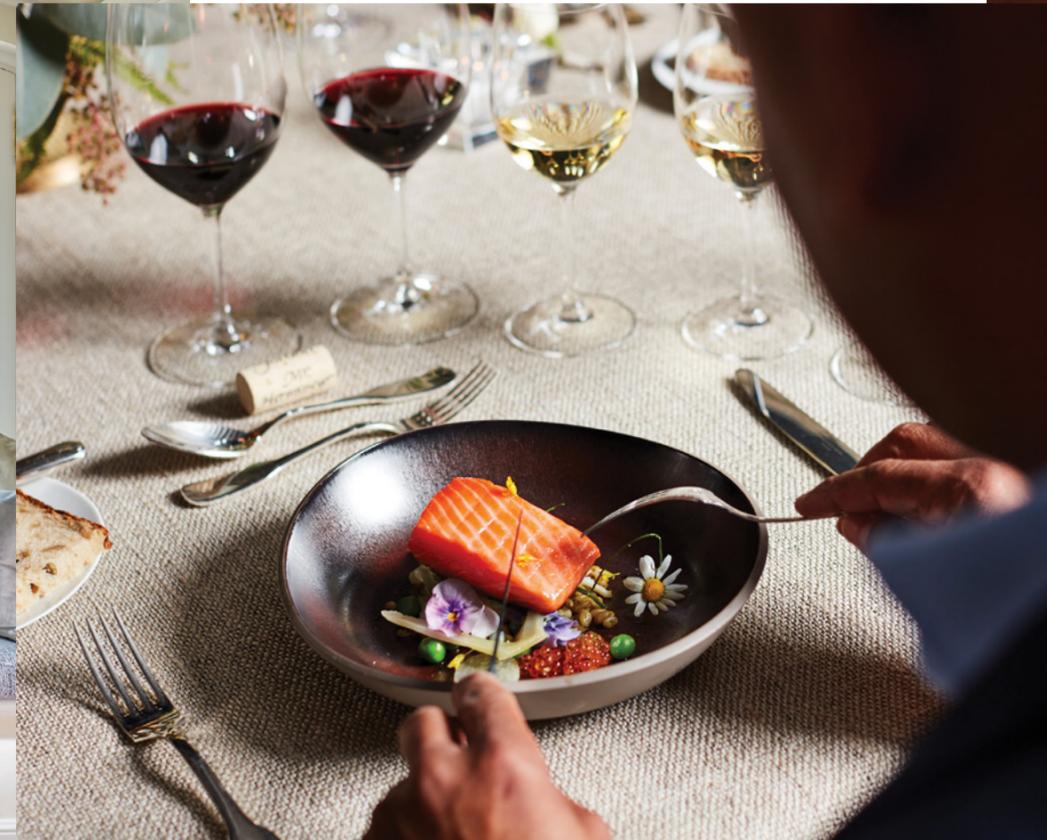
REWARDS BEGIN AT \$45 PER PERSON PLUS 1,500 POINTS.

PLATINUM

The most loyal members receive the ultimate benefits with access to all rewards for the lowest price and fewest points. Choose from rare library vintages, private tables for seated food and wine pairings, alfresco lunches and formal meals, preferred pricing on tasting experiences and culinary events, and the ultimate getaway: an overnight stay at Jordan Estate.

REWARDS BEGIN AT \$30 PER PERSON PLUS 1,200 POINTS.

Explore all Jordan Estate Rewards experiences at jordanwinery.com/rewards



HOW IT WORKS

When you join Jordan Estate Rewards, for every dollar you spend with 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

ALREADY A MEMBER?

View your points balance and member dashboard account online at jordanwinery.com/profile/login

NOT A MEMBER?

Join our loyalty program today and receive 3,000 bonus points at jordanwinery.com/loyalty-program/join

TIME TO *Celebrate*

Experience Jordan Winery's
50th anniversary with exciting events,
reveals and special vintages

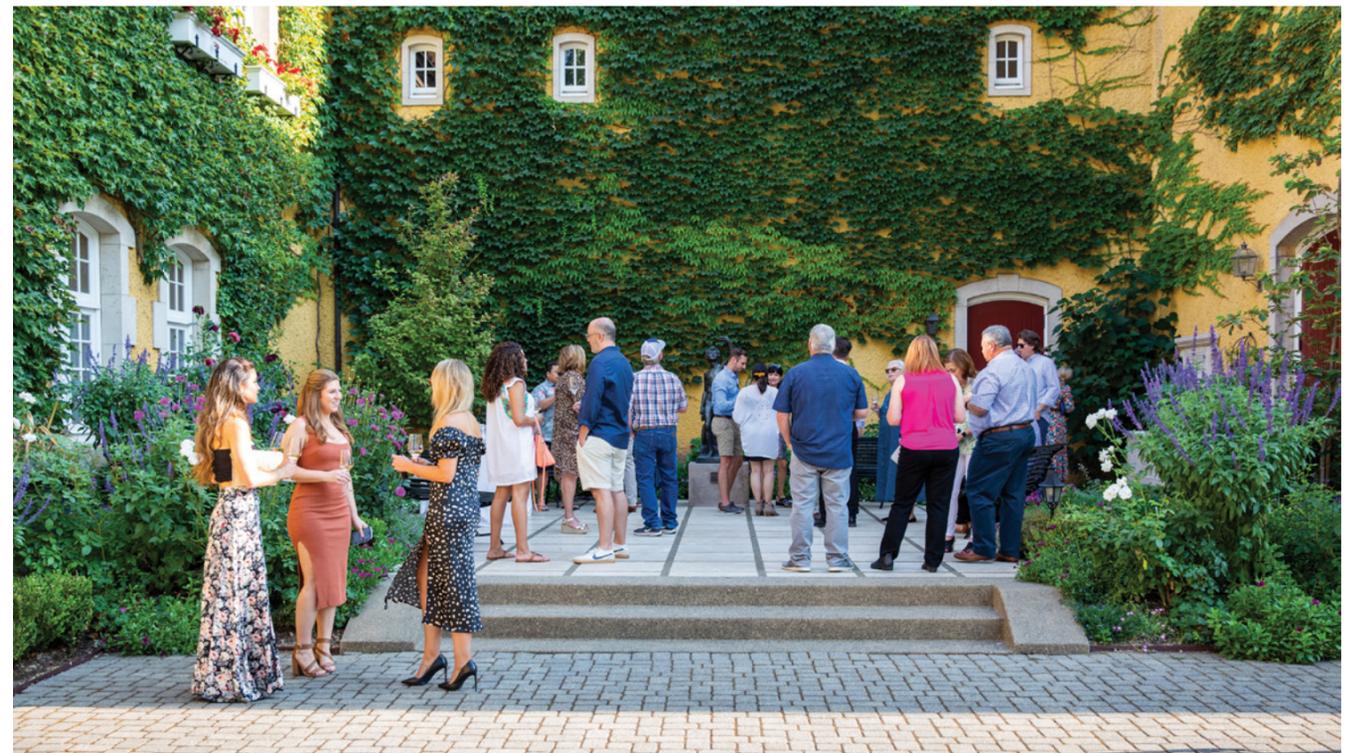


It's a big year worthy of uncorking bigger bottles. Jordan Winery is celebrating its 50th birthday in 2022, as well as the 10th anniversary of the John Jordan Foundation. Don't miss Social Impact Summer, a series of uplifting culinary events across the country, as well as other festive tastings and dinners.



Join the Celebrations

For information on upcoming 50th anniversary events, dinners, lunches, hikes and more, visit jordanwinery.com/events.





DESTINATION: HEALDSBURG

YOUR WINE COUNTRY GETAWAY AWAITS

How to travel to Europe without leaving the United States—that has been a mission for many wanderlust travelers during the pandemic, and Jordan Winery's French-inspired chateau and its surrounding gardens continue to deliver. Here's a look at how you can indulge in culinary-focused experiences at the Jordan Estate, hosted by appointment in indoor and outdoor settings.

WINERY TOUR & TASTING

Resuming for the first time since the pandemic, Jordan's Winery Tour & Tasting begins with a welcome toast and seasonal hors d'oeuvres prepared by the winery's executive chef. Guests will learn the history of Jordan's iconic chateau while meandering through the grand oak tank and barrel rooms. The experience concludes with a seated food and wine pairing, including a special older vintage cabernet sauvignon with artisan cheeses. Consistently ranked as one of the best winery tasting experiences in Healdsburg. *Offered year-round.*

ESTATE TOUR & TASTING

The ultimate way to experience Sonoma County's diverse wine country. A three-destination food and wine pairing experience across the Jordan Estate culminates with a light wine pairing lunch at Vista Point, a glass tasting room atop Jordan's highest hilltop. Throughout this wine tour, guests will enjoy sweeping views of rolling hills, forests, distant mountains and grapevines and see the progress of Jordan's pollinator sanctuaries, the largest dedicated pollinator habitat of all Bee Friendly Farming-certified vineyards nationwide. *Offered May through October.*



VINEYARD TASTING

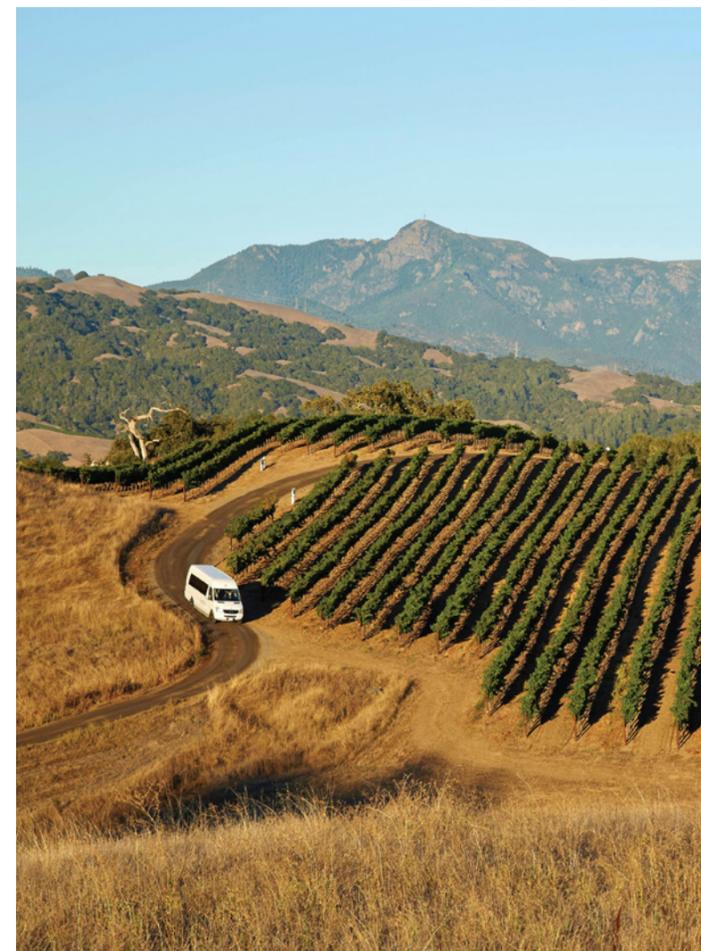
Ready to taste wine in the vineyard? Jordan's Vineyard Tasting offers guests the opportunity to sip crisp chardonnays and silky cabernets while surrounded by estate grapevines. This 90-minute guided wine tasting has been reimagined in 2022 to include two vintages of Russian River Chardonnay and two vintages of Alexander Valley Cabernet Sauvignon, paired with artisanal salumi from Journeyman Meat Co. and a selection of cheeses. *Offered May through October.*

HOLIDAY TOUR & TASTING

Celebrate Christmas in Healdsburg with this festive wine tasting experience at the Jordan Chateau, featuring a Champagne and caviar welcome, walking tour and seated wine pairing of current release wines, library Jordan Cabernet Sauvignon and holiday treats, such as homemade ganache TCHO hot cocoa. *Offered on select days in December.*

RESERVE YOUR SEAT

Advanced reservations are required due to the intimacy of the experiences. **Book your experience:** jordanwinery.com/visit



HEALDSBURG BITES

The inside scoop from Healdsburg's newest restaurants

BY TINA CAPUTO



Healdsburg isn't just the epicenter of Northern Sonoma wine country; it's also home to an incredible restaurant scene inspired by the region's bounty of fresh produce, local meats and seafood, and artisan-crafted products from salumi to organic olive oil. Here are some of the latest happenings and menu additions from Healdsburg's newest and buzziest dining destinations.

↑ THE MATHESON

Chef Dustin Valette's newest creation is a vibrant, tri-level culinary wonderland that features a restaurant, Mezzanine dining loft, sushi counter, self-serve "wine wall" and Roof 106—a rooftop bar overlooking Healdsburg Plaza. Menus differ for each space, but all pay homage to Sonoma County's farmers and ranchers. We especially adore the seasonal dishes made with local produce including juicy heirloom tomatoes and Dry Creek peaches.

PICTURED: HEIRLOOM TOMATO SALAD | PHOTOGRAPHY BY M. WOOLSEY



← HAZEL HILL

Montage Healdsburg resort's signature restaurant is a warm, contemporary oasis with an interactive expo kitchen, outdoor dining and show-stopping vineyard views. Chef Jason Pringle, a veteran of The Ritz-Carlton, Half Moon Bay, combines French and Northern California influences to offer fresh takes on farm-to-table cuisine. The menu changes often, so there's something new to discover with each visit—but a mainstay must-have is the mouthwatering Wagyu strip loin served with golden duck fat potatoes.

PICTURED: BEEF WELLINGTON
PHOTOGRAPHY BY EMMA K MORRIS

↓ LITTLE SAINT

Set to debut in 2022, Little Saint will offer 100 percent, plant-based fare in the former SHED space. SingleThread Farm owners Kyle and Katina Connaughton conceived the casual restaurant, café and wine shop as a creative showcase for Sonoma County's agricultural riches. The menu is still in development, but a sneak preview tells us we can

expect to find dishes like Dry Creek peaches with wild fennel, plum tart studded with candied hazelnuts and farro verde with grilled corn, wax beans and pistachios.

PICTURED: ASSORTED PLANT-BASED DISHES
PHOTOGRAPHY BY EMMA K MORRIS



→ THE MADRONA

The Madrona, formerly known as Madrona Manor, changed hands in early 2021, and the new owners have big plans to give the historic inn and Michelin-starred restaurant a stylish makeover. Chef Jesse Mallgren, who helped Madrona Manor earn its coveted star for 13 consecutive years, is reinventing the menu to meld classic techniques with international influences. Both the setting and menu will take a more casual, approachable turn, featuring all-day dining, new lounge spaces and a greater focus on local ingredients—including produce grown in The Madrona's onsite gardens.

PICTURED: RENDERING OF HANNAH'S BAR



Then & Now

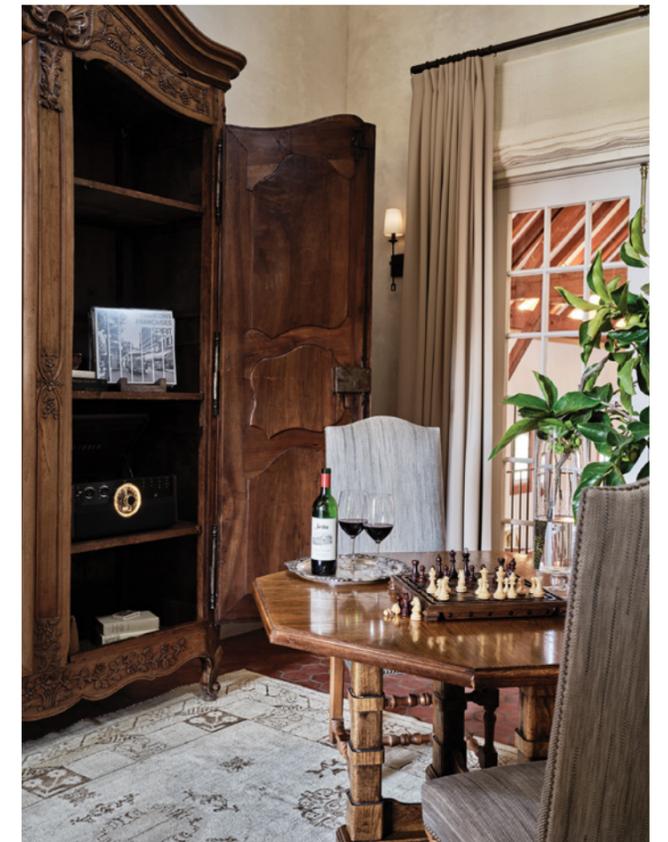
Looking back on the evolution
of Jordan Winery's interior design

BY LISA MATTSON
PHOTOGRAPHY BY R. BRAD KNIPSTEIN

The instinct to reminisce on a birthday or anniversary has an even stronger pull when celebrating a major milestone. Jordan Winery is embracing the urge in 2022 and digging deep into cherished memories—and family photo archives—to see how much Jordan has evolved since its inception.

With the completion of the Jordan Winery guest suites remodel in 2021, John Jordan and staff members like me found ourselves looking back on the dramatic transformation of these French-inspired accommodations. Though the construction of the suites was not completed until 1979, the dream of these rooms was already taking shape when the rugged plot of land was purchased in 1972. Wallpaper and furniture have changed over the years, but the bathrooms remained original until the major renovations began during the pandemic. Here's a look at each transformation. >





THE VENDANGE SUITE

The Vendange Suite boasts a separate living and dining room with kitchenette—all overlooking Jordan's towering oak tanks. Its bathroom was rebuilt to accommodate a larger shower, double vanity and bateau-style bathtub. Bathroom fixtures from Drummond, known for its homage to European elegance, were selected, including the neoclassical Thames vanity. Antique pastoral oil paintings above the Drummond Wye bathtub depict rural life in France during the 19th century. The bedroom now features a beautiful botanical wallpaper called "Meadow" by Peter Fasano and a king bed by Baker with a Louis XV-style upholstered headboard and neoclassical legs. Mrs. Jordan's rare Louis XV armoire from the Rothschild family of Bordeaux has been transformed into an entertainment center with a Victrola retro record player and a French vintage vinyl collection. (Vendange means "harvest" in French.)

THE CÉPAGE SUITE



Cépage is the smallest of the three winery lodging options at the Jordan Chateau—but it underwent the biggest transformation. The former wood-paneled bathtub and toilet room, along with its separate single vanity entry room, were removed, widened and heightened. The new bathroom is long and grand, featuring two single Renaissance vanities by Stone Forest, wainscoting painted in a rich gray and a shower with ivory, navy-veined quartzite slabs. The studio bedroom now boasts a grand neoclassical poster bed by Alfonso Marina called the Deux, a built-in wet bar with refrigerator, a sitting area with reupholstered antique Louis XV chairs and a 19th century Louis XV armoire converted to a music cabinet with vintage records. Secret: This is now John Jordan's favorite suite. (Cépage means a "grape variety" in French.)



THE CHÊNE SUITE



With its picturesque views of Jordan Estate's wooded hillsides, Chêne features dramatic arched ceilings that are accentuated by the subtle-sage plastered walls. A Louis XIII-style bed with barley twist columns by Alfonso Marina now anchors the room, along with a 19th century Louis XVI armoire that has been converted into a wet bar. This room features the oldest antique in the winery, a Trumeau mirror from the early 18th century, as well as John Jordan's favorite antique: a 19th century Louis XV buffet with a green marble top, sourced by his mother in the 1970s. The bathroom has been transformed into a posh spa-like retreat with mural wallpaper by Schumacher titled, "Italian Panoramic." A custom-built, double vanity and copper bateau-style tub complete the space. (Chêne means "oak" in French.)





Renderings provided by the Boys & Girls Clubs of Sonoma-Marin.

BUILDING BLOCKS

A different kind of clubhouse is the latest construction project for the John Jordan Foundation and Jordan Winery

BY JOHN JORDAN

Learn more about the John Jordan Foundation and how the winery uses proceeds from sales to help fight the negative effects of poverty at jordanwinery.com/values/social-responsibility.

Anyone who knows me knows I love a good construction project. Building something—watching it grow from abstract pieces into a masterpiece far greater than the proverbial sum of its parts—has always been a lifelong interest of mine. That's also why the John Jordan Foundation has invested in the construction of several support centers that provide services to our most disadvantaged youth.

This year, we begin an ambitious construction project for an organization whose roots run deeper in the Healdsburg community than Jordan's 50 years. Since 1944, the Boys & Girls Club has provided hope and opportunity for four generations of Healdsburg youth. Its clubhouse on Piper Street is central to the organization's mission—a safe, positive place that has kept its doors open daily to kids for 78 years, helping local children reach their full potential with nourishment and enrichment. Today, more than 23,000 free meals are served to kids and more than 180 high-quality learning programs are provided in Healdsburg annually.

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Like all successful organizations, the Healdsburg Boys & Girls Club believes that ongoing investments in its facilities, its programs and its people are essential to achieving their mission of enabling all young people—especially those who need it most—to reach their full potential as productive, caring, responsible citizens. Just as Jordan has been undergoing renovations throughout the winery on the eve of our golden anniversary, the Healdsburg Boys & Girls Club wants to undertake a massive remodel of its space before its 80th anniversary in 2024. The goal is to bring this community mainstay into the 21st century in terms of design, functionality, technology and programs to address the breadth of services needed to help kids thrive in today's complex world.

As rewarding as building things is, construction is not cheap, especially in California. The price tag for this state-of-the-art facility is estimated at \$10 million. In the spring of 2021, the John Jordan Foundation pledged \$1.5 million as the lead gift in the campaign to make this dream a reality, and a capital campaign is underway to raise the remaining funds needed to build the organization's dream clubhouse. The John Jordan Foundation Boys & Girls Clubhouse will break ground in 2022 and open in early 2024. Together, we will bring high-tech labs to Healdsburg kids, building life-long learners and future leaders, as well as a commercial kitchen, a renovated gymnasium and vibrant art studios where kids will explore their limitless creativity. All of these spaces combine to create a healthy environment with life-long benefits to those who utilize the club.

Although we've been officially investing in the Boys & Girls Clubs of Sonoma-Marin since 2012 when our foundation was established, it's exciting to be working together for the first time on building something—a place that is truly life-changing for the kids who walk through its doors. ■

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

SILVER, GOLD AND PLATINUM MEMBER BENEFITS

- ▶ Access to Member-Only Experiences and VIP Facebook Group
- ▶ Preferred Pricing on Culinary Events
- ▶ Invitations to Exclusive Events and Bonus Point Offers
- ▶ Access to Allocated Library Wines
- ▶ Complimentary Virtual Tastings

Start earning your points today at jordanwinery.com/loyalty-program/join



Thank you for sipping with us through the years.

CELEBRATING FIFTY YEARS
Jordan
1972-2022



YOUR TABLE AWAITS

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

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

