



*Jordan*

# WINE COUNTRY TABLE

The Land Issue | Volume 18 | 2023

## FARMING WITH THE WILD

When agriculture and animals share a home

### BACK TO THE START

Vineyard replant leads to  
cabernet clone discoveries

### LAY OF THE LAND

Roam the wild spaces  
of Healdsburg estates



# SIP, SWIRL AND REPEAT

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WINE COUNTRY TABLE



a taste of sonoma  
food, wine & travel

FROM THE STAFF AT *Jordan* VINEYARD + WINERY



## It takes the great outdoors to make great wine.

When I took over the winery nearly 20 years ago, the first order of business was rejuvenating our culture of excellence, and the second was building a home. I've always believed that the grass grows faster under the feet of its owner—meaning that I needed to live on the land and be present every day if I wanted our farming, winemaking, hospitality and land stewardship to rise to the challenges of today's world.

It wasn't until my first commute past our lakes as I watched the herons skimming over the water that the reality of Wine Country lifestyle set in. For those of us who make a living from the fruits of the land, the glories of living in Sonoma County reach far beyond the excellent dinners in downtown Healdsburg or wine tastings in a barrel room that our visitors enjoy. Our duty as farmers and winemakers isn't just to make great wine—it's to create a place where all of the critters and organisms that live on this land can thrive and support the overall biodiversity of the ecosystem. Living and working around wild animals is challenging yet rewarding, and we wouldn't have it any other way.

In this edition of Wine Country Table, we explore several rewards and challenges of farming, hospitality and stewardship at Jordan Estate. You'll find stories about changes in resident prey and predator populations and how those have impacted grape growing in "Farming with the Wild" on page 28. The role Mother Nature has played in our pollinator sanctuary creation program is spotlighted on page 6.

The massive project of replanting every Jordan Estate grapevine is coming to a close, and we share exciting changes in grape clone selection on page 10. Winemaker Maggie Kruse opens up about the thrilling 2022 harvest in her report on page 14. Her new releases—the 2021 Jordan

Chardonnay, 2019 Cabernet Sauvignon and 2017 Cabernet Sauvignon in magnum—are showstopper vintages to uncork now or cellar for years to come. My favorite T.V. pairing for any of these is *Dr. Jeff: Rocky Mountain Vet* on *Animal Planet*.

I've talked often about how Jordan hospitality is about bringing together all of the happy participants in the pleasures of the table—the people, the food, the wine, the lighting, the music and even the place setting. This year's magazine is a poignant reminder that our resident birds, bees and even the trees are happy participants in the pleasures of the table in their own way. But not the deer.

As always, thank you for uncorking our wines. We hope these stories remind you that Jordan is much more than a bottle of wine.

Cheers,

**John Jordan**

CHIEF EXECUTIVE OFFICER



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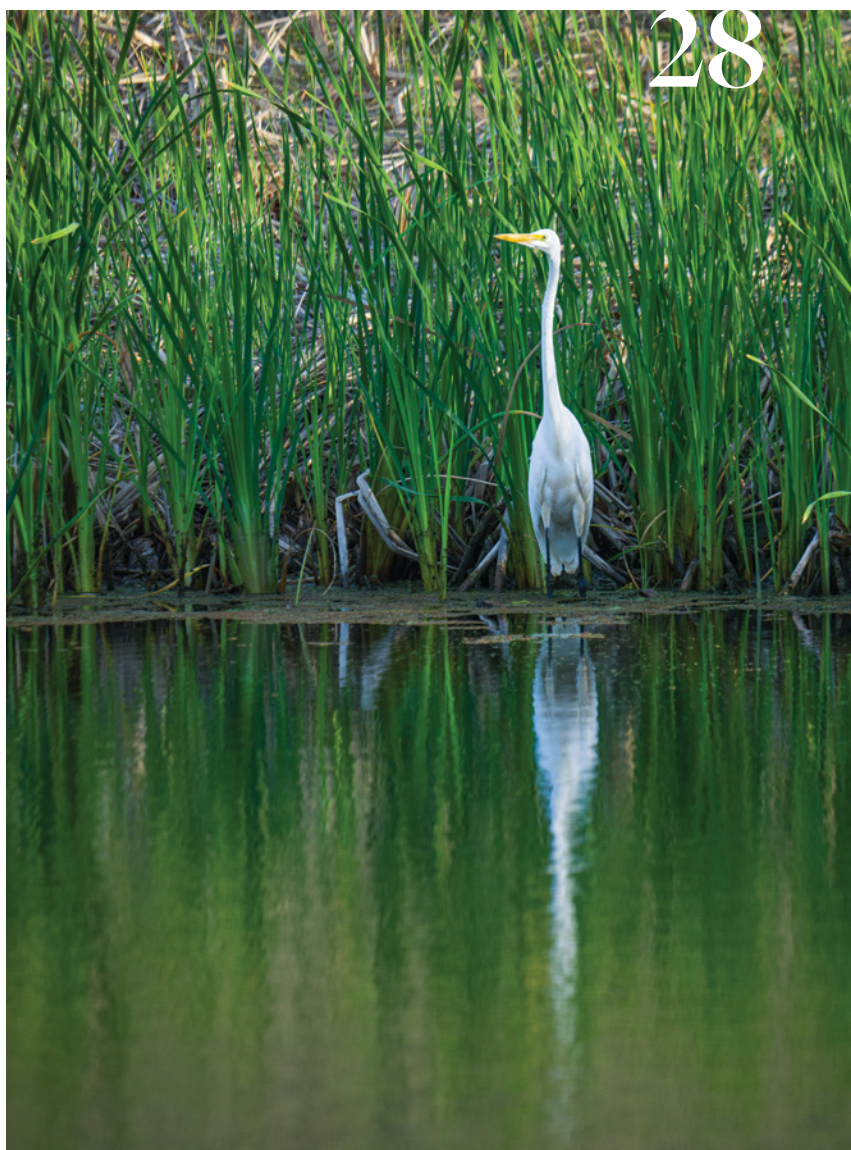
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# SIP & SHARE

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Want a big bottle of your own?

See page 26



@secondcitysoil





Several favorite events are returning to **Jordan Estate in 2023**, including Sunset Supper at Vista Point, Release Day and Chateau Picnics. This summer, the Parisian Pop-Up Dinners also debut at Jordan—a multi-course, wine-pairing dinner hosted in Bacchus Courtyard. *Learn more on page 38.*

**Jordan was named Monarch Sustainer of the Year** in 2022 by Pollinator Partnership. This award recognizes a business that has shown exceptional leadership and action in providing habitat for monarchs along their migratory corridors.



PHOTO: @SUNDAYOHSUNDAY



**Eight concrete eggs have found a permanent nest at Jordan.** These 476-gallon fermenters, made by local purveyor Sonoma Cast Stone, will assist the winemaker in enhancing the richness, mouthfeel and delicate fruit flavors in the 2022 Jordan Chardonnay and future vintages.



**Healdsburg's Jordan Vineyard & Winery was named one of the World's 50 Best Vineyards.**

It was the only Sonoma County winery—and one of only three American wineries—to make the list. Learn more at [worldsbestvineyards.com](https://worldsbestvineyards.com).

After a six-month renovation, **the new Jordan lobby debuts this summer.** Designed by Maria Haidamus Interiors, the new guest reception features two sitting areas, a new retail boutique, an intriguing art collage, rare French antiques and more.

**Jordan was named on the *Wine & Spirits* Top 100 list for the first time in 2022.** Each year, 100 wineries whose wines have received the highest scores in *Wine & Spirits*' 300+ rigorous blind tastings of 10,000+ wines earn the Top 100 status.



**Jordan received a grant** to plant a sixth pollinator sanctuary at Jordan Estate. Learn more on [page 6](#).



**The hospitality team has revamped all experiences at Jordan** to feature new culinary menus, tours & tastings and more. Learn more on [page 40](#) or *book your seat at the table today* at [jordanwinery.com/reserve](https://jordanwinery.com/reserve).



**Norman has joined the ever-expanding family of Jordan Winery dogs.** A Great Pyrenees-Husky mix, Norman was found running loose near the winery entrance. Darin Kane, who works in Facilities, brought the three-month-old dog to Kari Van Dyk, assistant winemaker, who quickly gave him a bath in a winery sink. He's been a fixture at the offices ever since. He grew from 25 to 80 pounds in his first year at Jordan and made his debut in the *Wine Dogs California* Edition 5. Available to purchase at [jordanwinery.com/shop](https://jordanwinery.com/shop).



# *Growing* Pains

Creating habitat for vital pollinators during prolonged drought requires patience and perseverance

BY LISA M. MATTSO



**F**armers love a challenge. Their lives' work is at the mercy of Mother Nature—every day of every year. Brent Young, who leads all agricultural operations at Jordan Vineyard & Winery, spent the last two years facing the greatest challenge of his career. It wasn't the pandemic, planting thousands of grapevines or creating a fire protection plan led by cattle. It was planting wildflowers.

After sharp declines in the Western monarch butterfly population made international news headlines in 2019, Jordan Winery took action to create native plant habitats for bees, butterflies and other vital pollinators. Because Young is an expert in growing grapes and other fruits, as well as vegetables, he embraced the challenge of being the caregiver for more plants on Jordan Estate. About 3,400 more plants, to be exact.

Over 24 months during the pandemic, Young worked with San Francisco-based Pollinator Partnership, the world's largest nonprofit dedicated to the protection and promotion of pollinators and their ecosystems, to determine the best locations to create habitats across the vast winery estate.

If you follow @jordanwinery on social media, you know owner John Jordan loves to build things—outdoor tasting spaces, new guest suites and now a new lobby—and the concept of cutting corners is not in his DNA. Rather than adding a few small pollinator habitats near the garden or the chateau with easy access to water, Jordan approved the planting of eight acres of pollinator sanctuaries across four sites of open land. That's six football fields. Young's team planted 3,400 plants from 100 species, and scattered 200 pounds of wildflower seeds across four sites. Each is dedicated to a different pollinator group: one for hummingbirds, one for native bees, one for native bees and butterflies, and one for monarchs and other butterflies. They paid special attention to selecting plants that support specific pollinators and finding suitable sites for those plants near creeks or lakes—because there would be no irrigation.

"We are trying to establish native species naturally with planting and sowing seeds on a large scale," Young says. "This model will work as long as we get rain."

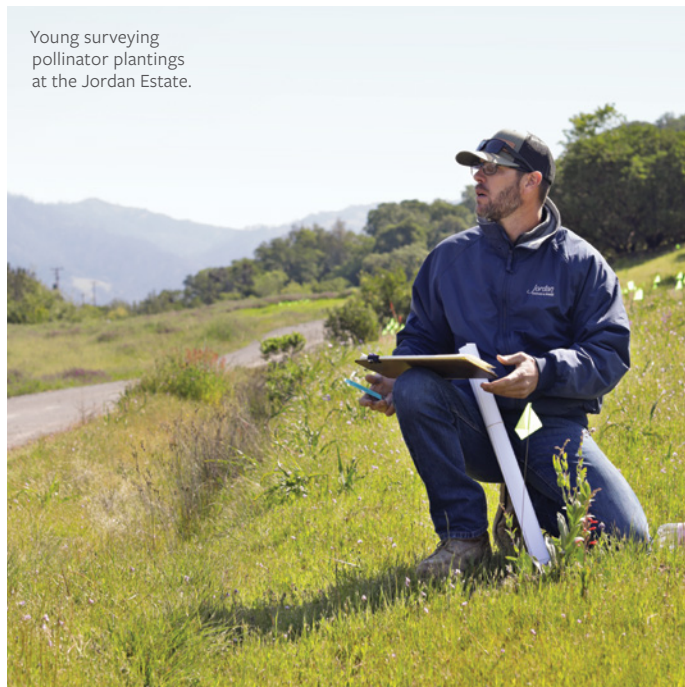
In 2020, the winter rains didn't arrive until March, and even then, it wasn't enough. August, September and October of that year were the state's warmest on record. Sonoma County's 2020-2021 rain year was the driest, according to the *Sonoma County Gazette*, and 2022 was the second-driest year on record in Sonoma County since reporting began 128 years ago. This is not the kind of record-breaking news anyone, especially a farmer, wants to hear.

"You have to remember that Mother Nature is in control," Young says. "She takes her time. This is going to be a slow process."

Veteran Jordan vineyard foreman Manuel Lemus, who has worked at the winery for more than 40 years, watered the young pollinator sanctuaries by hand at least once a week. But when duties of the vineyard, such as thinning grapes during veraison, took priority during summer, the pollinator sanctuary plants had to fend for themselves in the face of a historic drought.

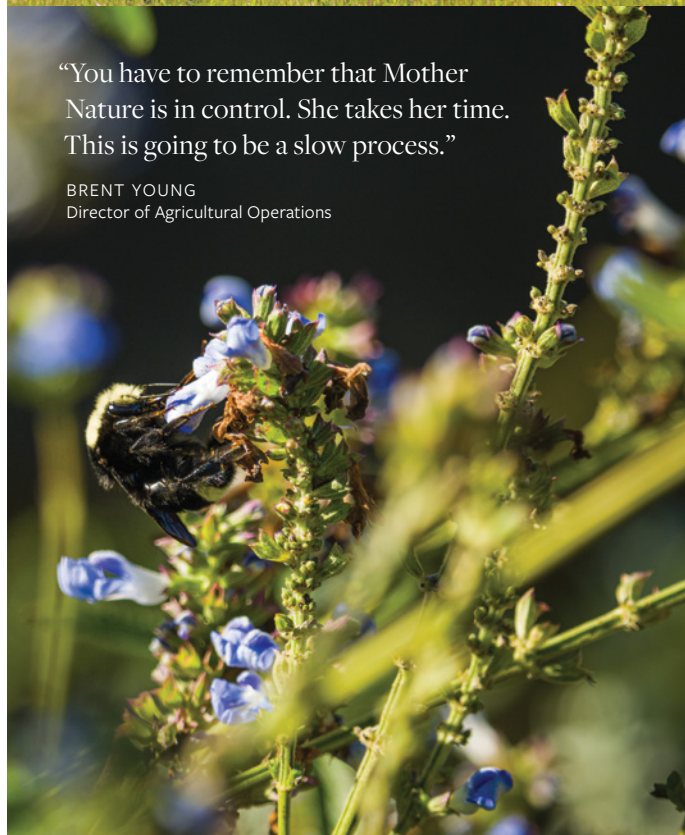
Billy Synk, pollinator habitat specialist for Pollinator Partnership has been working in habitat restoration for 13 years in Northern California and has observed dramatic changes in the amount, frequency and distribution of seasonal rain. "Natives are still the ideal species to grow long-term because

Young surveying pollinator plantings at the Jordan Estate.



"You have to remember that Mother Nature is in control. She takes her time. This is going to be a slow process."

BRENT YOUNG  
Director of Agricultural Operations





they have evolved here, in a place where it doesn't rain from May to November. When you find a plant blooming in late fall, that hasn't seen water in months, it's really fascinating. But, it has gotten much harder to get the plants established."

Synk and his colleagues from Pollinator Partnership visited the Jordan sanctuaries for their first post-planting survey in fall of 2021.

"The number of plants that were alive really impressed me," Synk says. "Of course, we're all disappointed when we don't have a high rate of survival. But when you factor in this level of drought, it's hard to imagine anything would have survived. These plants are quite resilient. They surprise me every year."

Pollinator Partnership estimates that a pollinator sanctuary planted and sowed under ideal weather conditions should have an average success rate of at least 75% after one year. At Jordan, the planting survey found 23% of plants thriving in one sanctuary, about 18% in two others and just 5% in the sanctuary dedicated mostly to milkweed for monarchs. Top-performing

plants included lupine species and California poppy, which support hummingbirds and bees; Western goldenrod, blue-eyed grass and coyote brush, which support native bees; and narrow leaf milkweed and yarrow, which support butterflies. Some patches of monkey flower, penstemon and fuchsia had survival rates in the hummingbird sanctuary of 90%.

Young remains optimistic. "When we plant a pumpkin or a tomato in the garden, we know what's going to work," Young says. "We introduced all of these species that were not here before and even if we are reestablishing natives, they had disappeared for a reason. The scale for success is totally different when you're working with plants you've never grown before. We have learned so much, and we aren't giving up. We will keep trying."

Besides the drought, another hurdle Young must overcome is getting the native plants to regrow in wild meadows where wild oats—the ubiquitous, invasive grass that gives California's golden hills their summer color—have been the dominant plant species for decades or longer.



Located on the fall migratory route of the Western monarchs, Jordan Estate is now the largest dedicated pollinator habitat of all Bee Friendly Farming-certified vineyards nationwide, according to Pollinator Partnership.

Learn more by searching "pollinator" at [jordanwinery.com](http://jordanwinery.com).





“The scale for success is totally different when you’re working with plants you’ve never grown before. We have learned so much, and we aren’t giving up. We will keep trying.”

BRENT YOUNG  
Director of Agricultural Operations



CLOCKWISE FROM TOP LEFT  
Jordan’s viticulture team planting 370 pollinator plants at Chateau Block;  
bee pollinating in garden; view of Jordan Estate’s hillside solar panels  
and pollinator site dedicated to Western monarchs.

“It’s been rewarding to see farmers and makers getting involved in other sustainable efforts like planting habitat or carbon sequestration,” Synk says. “Grape growers, cotton farmers, tree nut, melon, cucumber and tomato farmers—this isn’t their core business, but they are making major investments in supporting the pollinator cause and the embracing the climate challenges.”

The next pollinator sanctuary is already in the ground and Young is bullish about the potential. With the help of Pollinator Partnership, Jordan received a grant for 370 more plants, which were planted in December 2022 next to the Chateau Block Vineyard. Young plans to experiment with a drip irrigation system that will receive water by way of tanker truck, but deliver the water through one-gallon emitters. This is a more efficient and precise delivery of water during the root establishment phase of the plants. Toyota USA funded the grant as part of its efforts to support habitat restoration. With adequate rainfall and early-life irrigation, Synk believes the habitat will survive long-term without supplemental water.

California received record-breaking rainfall this winter, so the outlook for the future of Jordan pollinator sanctuaries is optimistic.

“We need more pollinator habitats out there, so habitat in any location is a step in the right direction,” Synk says. “Learning the hard way is a great way to learn. Failures are steps on the way to success. ■



# Back to the START

A field tasting of grapes leads to the discovery of promising new stars for Jordan Cabernet Sauvignon's master blend

BY LISA M. MATTSON

PHOTOGRAPHY BY KENDALL BUSBY



It's just before sunrise on a cold, foggy morning, and Maggie Kruse is walking through a vineyard in near darkness, tasting grapes as her chilled breath escapes between bites. Harvest is in full swing, but this isn't a typical fall morning for the young winemaker. It's her first vintage leading winemaking at Jordan Winery, and her colleague, Brent Young, Jordan's director of agricultural operations, has convinced her to sneak away from the crush pad to visit a respected plant nursery's grape clone vineyard, four hours east of Jordan Winery.

"I told her, 'I have a wild idea,'" Young says. "'I'm going to pick you up during harvest at 3 a.m., and we're going to drive to the Sierra Foothills and do a cabernet sauvignon clonal tasting trial. We can taste different clones when they are ripe, and we will be back at the winery by noon. No one will know we were even gone.'"

It was September 2019 and a defining moment in Jordan history. The winery was amid a massive replant of the estate's vineyards, which began in 2016 (See Volume 13, "A Fresh Start"). This was the first opportunity Young had to work with Kruse on vineyard replant decisions that would shape the future of Jordan

Cabernet Sauvignon for the next 40 years. The two walked through each row of the vineyard—one row of each of the 25 clones of cabernet sauvignon grapes offered for sale by the nursery—plucking grapes straight off the vines and popping them into their mouths.

Harvest season is the worst time for a winemaker to take a field trip, but it's the best time to taste grapes—especially ones both the grower and winemaker have never worked with.

"I vividly remember that morning," Kruse says. "My fingers were sticky and freezing, but the thrill was far more powerful than the cold. What was really surprising was how many of the 25 clones were not right for the Jordan house style. Some were too tannic, and others had green tannins and leathery skins that wouldn't elevate our silky mouthfeel. Several had more red fruit flavors than the black fruits we want."

The exercise allowed them to validate the appeal of several classic clones of cabernet sauvignon, such as Clone 7, 8 and 337, but explore other possibilities that could help achieve the goal of making every vintage of Jordan better than the last.





Jordan's viticulture team planting UberVines in a vineyard block on the Jordan Estate.



“I didn’t want to do what we’ve always done. We are starting over when we replant a vineyard, so why not plant a clone that we know is a better fit for our style of winemaking? This is about setting us up for success for the next 50 years.”

BRENT YOUNG • DIRECTOR OF AGRICULTURAL OPERATIONS

“I didn’t want to repeat history,” Young says, back at his office overlooking newly planted grapevines at Jordan Estate. “I didn’t want to do what we’ve always done. We are starting over when we replant a vineyard, so why not plant a clone that we know is a better fit for our style of winemaking? This is about setting us up for success for the next 50 years.”

Clone 2 was among the cabernet clones that neither Jordan nor its growers had ever planted.

“It had that intense, concentrated blackberry flavor we love,” Kruse says, “and the tannins were nicely balanced. Even the seeds were balanced. Clone 2 tasted like Jordan Cabernet Sauvignon in the grape. I’d never experienced that before in my 14 years at Jordan.”

Clone 2’s history revealed another surprise: It’s sometimes called the Lafite clone by winemakers, as in Lafite Rothschild—Tom and Sally Jordan’s favorite Bordeaux, their inspiration for Jordan Cabernet Sauvignon. Fate at work? The original Clone 2 cuttings came to California from Château Lafite and Château Margaux in the 19th century, finding a new home in the hallowed hills of historic Kunde Estate in Sonoma Valley. In the 1950s, Dr. Harold Olmo, a consultant at University of California at Davis, took grapevine cuttings from Kunde to Larkmead Vineyards in Calistoga and to the UC Davis Oakville Research Station, where he developed what became the Oakville Selection. It took more than 60 years of growing and fine-tuning this Francophile clone to ensure it was healthy and virus-free before UC Davis’s Foundation Plant Services (FPS) qualified it as ready to be sold and distributed in 2013 as UCD Clone 2.

“It just clicked for us,” Kruse says, recalling that fateful field tasting in 2019. “Of course, my favorite clone would have ties to Lafite.”

Since the inaugural vintage in 1976, Château Lafite has played several supporting roles in the Jordan story. Besides countless comparative tastings of Lafite during the creation of Jordan Cabernet Sauvignon, malolactic bacteria was taken from Château Lafite barrels in Bordeaux by Jordan’s original winemaker of 44 years, Rob Davis, who patiently grew the bacteria and introduced it into every upright oak tank at Jordan. Today, malolactic fermentation of Jordan Cabernet Sauvignon occurs naturally each year with the bacteria born at Lafite. For many vintages, Jordan also purchased two-year-used barrels from Château Lafite each year to age young Jordan Cabernet Sauvignon wines.

Google “clone 2 cabernet sauvignon” and you won’t find much. For decades, winemakers didn’t place emphasis on using a diversity of clones for cabernet sauvignon—that was territory dominated by pinot noir and chardonnay. There are a few reasons for this laissez-faire approach to cabernet clones. One is that growers of the king of grapes, the most widely planted red variety in California, have traditionally planted the workhorse clones they know and trust to produce a great crop. If it’s not broke, don’t fix it. Another, according to renowned grape geneticist and former UC Davis viticulture and enology professor Carole Meredith, is that cabernet sauvignon is a relatively young variety compared to chardonnay and pinot noir.

“Clonal diversity is a function of variety age,” she says. “The older a variety is, the more time there has been for clonal variations to emerge. Cabernet sauvignon is only about 400 years old, versus millennia for pinot noir and probably at least 1,000 years for chardonnay. So there just isn’t much clonal diversity to choose from in cabernet sauvignon.”

Clones 7 and 8, originally sourced from the Concannon Vineyard in Livermore, are among California’s most-planted



clones and are credited with helping to establish the state as a prime region for cabernet sauvignon. However, it is Clone 2 that has spurred excitement among the Jordan winemaking team.

“For the last 15 years, we focused so much on finding the right vineyard to eliminate the green characters, not on the clone,” Kruse says. “The most eye-opening part of the field tasting was that grape clones can have more of an impact on the finished wine than we were taught, especially its tannin profile. We realized that we needed to conduct the same clonal tasting for all varieties at Jordan—not just cabernet.”

At the time, the replanting of all Jordan Estate grapevines, 17 blocks totaling 125 acres, had been underway for five years. Because newly planted vineyards take an average of three to five years to bear quality fruit, the planting process must be staggered over several years. Otherwise, the winery will not have enough grapes to make its wines. The first few blocks of new grapevines, cabernet sauvignon planted from 2016 to 2018, are now producing fruit for the winemaker, so other blocks can be removed and the soils prepared for new plants. By 2020, the viticulture and winemaking teams were ready to turn their attention to replanting the core blending grapes for Jordan Cabernet Sauvignon: merlot, petit verdot and malbec.

That summer, Jordan focused first on replanting 19.4 vineyard acres to Clone 2 and 7.2 vineyard acres to Clone 8 of cabernet sauvignon. This allowed the team to wait to make merlot, petit verdot and malbec clone decisions based on a 2020 harvest field tasting.

When the Jordan team traveled back to the clonal nursery during the 2020 harvest season, tasting clones of other Bordeaux varieties was just as exciting as cabernet. The findings from the clonal tasting fit perfectly into their master plan to increase the percentage of Bordeaux blending varieties grown at Jordan—which are vital to Jordan’s silky-smooth style yet increasingly difficult to source from grape growers due to their fickle personalities and less-commanding prices compared to cabernet sauvignon.

“I’m really excited about the Clone 8 merlot,” Kruse says, remembering her first taste. “It has the smooth tannins and velvety texture I need to fill out the broad shoulders of the cabernet

“The most eye-opening part of the field tasting was that grape clones can have more of an impact on the finished wine than we were taught, especially its tannin profile. We realized that we needed to conduct the same clonal tasting for all varieties at Jordan—not just cabernet.

MAGGIE KRUSE • WINEMAKER

profile. Its tannins also add a very silky length to the finish without being too overpowering.”

Clone 8 of merlot was chosen as the exclusive clone for the replant of Jordan’s River Block in 2021, a 10.8-acre parcel originally planted to cabernet sauvignon.

The tasting also confirmed that Clones 181 and 314 of merlot are still a great fit for Jordan’s house style; they bring a soft silkiness and cherry characters and lose their green flavors earlier in the harvest season. Jordan planted 13 vineyard acres of Clone 8 merlot in 2022. Long-time grape grower, Garden Creek Vineyards, provides Clone 314 merlot to the Jordan master blend, and Munselle Vineyards, another multi-generation grower in Alexander Valley who has worked with Jordan for many years, delivers Inglenook Clone 3 merlot grapes—both integral to Jordan Cabernet Sauvignon.

The petit verdot clones exercise also validated their beliefs that planting FPS Clone 400 for the first time rather than replanting Clone 2 would further enhance the Jordan blend. In 2023, Jordan will plant 7.5 acres of Clone 400 in its three vineyard blocks, which have been dedicated to growing petit verdot since 2005. In anticipation of the Jordan Estate replant, Bret Munselle of Munselle Vineyards planted Clone 400 of petit verdot for Jordan, and those grapes were harvested for the first time in 2021.

“The 400 has big, beautiful, pretty fruit,” Kruse says. “The tannins are very balanced for petit, making it ideal for our silky-smooth style of wine.”







## CLONE 101 CLASS

- ▶ Most clones grown in California have been certified by University of California at Davis and its Foundation Plant Services department. Hence the official name is UCD Clone 2, but Clone 2 for short.
- ▶ There are about 70 clones of cabernet sauvignon certified by the UC Davis Foundation Plant Services.
- ▶ Approximately 80% of California cabernet sauvignon comes from Concannon Vineyard Clones 7, 8 and 11, located in Livermore, Calif. In the 1880s, Concannon Vineyard founder James Concannon imported cabernet sauvignon vines from Château Margaux in Bordeaux to plant his first vineyard.
- ▶ In France, there are 19 certified cabernet sauvignon clones which carry the numbers 15, 169, 170, 191, 216, 217, 218, 219, 267, 269, 337, 338, 341, 410, 411, 412, 685, 1124 and 1125. A collection-conservatory, planted in the Bordeaux, includes more than 250 clones.
- ▶ Grapevine cuttings smuggled into the United States illegally are referred to as “suitcase clones.”



The clonal tasting also revealed that Clone 9 of malbec sets its fruit more consistently during flowering than other malbec clones, including Jordan’s formerly planted 595. The 9 possesses juicy, bright, dark fruit that Kruse loves to soften cabernet’s firm tannins. Malbec will be replanted in Block J2 for the first time, replacing cabernet sauvignon and bringing Jordan’s total acreage to 4.8.

The team also retasted cabernet clones to validate their 2019 impressions. Dana Grande, grower relations manager, joined the exercise.

“Dana would taste a grape with me and say, ‘I bet Maggie is going to like clone X for X reason,’” Young says. “Dana knows what Maggie is going to like because she works with all of the growers who supply most of Jordan’s cabernet sauvignon grapes.”

Clone 2 rose again as the true favorite—but this time, one characteristic stood out: concentration of fruit flavor. Pure, rich blackberry and cassis without being jammy or sweet.

“To taste that complexity of flavor in only the juice was really amazing,” Kruse says.

They decided to double down on Clone 2 of cabernet sauvignon for the last phase of the vineyard replant.

The Karlik Vineyard, a 45-acre plot in Geyserville purchased by Jordan in 2021, will be planted to 17 acres of Clone 2 on its east side; 10.3 acres of Mt. Eden clone were planted on the west side in 2022.

“Our new Geyserville vineyard has the ideal soil profile,” Kruse says. “Seeing all of the pieces of the puzzle coming together—right site, right clone, right soil—it’s the thrill that winemakers live for.”

Jordan harvested its first Clone 2 grapes on October 4, 2022 thanks to the planting of “UberVines,” which are more mature and bear fruit two years after planting.

“The vines are so young, but the potential is there,” Kruse says. “The grapes in this vineyard always had green flavors, and it was so rewarding to taste the grapes before harvest and only taste concentrated, dark fruit.”

When the replant is completed later this year, 17 vineyard blocks at Jordan Estate and Jordan’s new Karlik Vineyard in Geyserville will be replanted with 150 acres under vine. That includes 36 acres of Clone 2 cabernet sauvignon under vine between Jordan’s two properties—24% of the winery’s total acreage. A major coup for a clone that had never touched Jordan soil.

These changes may seem unusual for a wine known for its consistency over four decades, but the Jordan commitment to improving upon its house style remains grounded in experimentation. In Kruse’s first 10 years at Jordan, the winemaking team focused on fine-tuning grower vineyard and French oak barrel sources, as well as bottling technology changes. Her last five years followed a path through the replanting phase in Jordan history and these fascinating clonal discoveries. While the future remains unwritten, it will certainly revolve around the never-ending pursuit of making every vintage of Jordan better than the last.

“It’s like chess in a way,” Young says. “Maggie, Dana and I are strategically moving our pieces around the board to build a masterpiece that’s even better than before. I can’t wait to see how the game plays out in the coming years.” ■





# A TRILOGY *of a* HARVEST

The 2022 harvest delivers a variety of challenges but an abundance of flavors

BY MAGGIE KRUSE | PHOTOGRAPHY BY KENDALL BUSBY

If the 2022 vintage were made into a book or a movie, it would have to be a trilogy. Not only was the harvest itself much longer than average, but we dealt with a variety of weather incidents.

The first installment of the 2022 trilogy was the spring and early summer period from bud break to just after veraison, when the grapes soften and turn color. The growing season commenced, as the last two years have, with below average rainfall. A moderate frost event came across all of Sonoma County on April 12, impacting shoot growth in most vineyards without frost protection.

The rest of the 2022 spring was cool and plagued with high winds at bloom time, impacting yields on some of our chardonnay and merlot crops. We knew going into early summer that this vintage was going to be average in size. May through August were pretty ideal for grape growing in Sonoma County. Warm weather with limited heat spikes lead to some beautifully uniform clusters with the potential for rich, intense fruit flavors. Chardonnay picking commenced on August 30. The grape sugars were low, acids were high, and flavors were intense, which are the perfect conditions for making a beautiful Jordan Chardonnay. My excitement grew for this vintage.

Just when we started to think conditions were too good to be true, the Labor Day weather forecast predicted a 10-day period of extremely high temperatures over 103 degrees Fahrenheit, including four days over 110. While intermittent hot days are not bad for grapes, the 10-day duration was alarming. Knowing what was ahead of us, our team sampled all of the chardonnay blocks left on the vine

and all of the red blocks, which were still a few weeks out from picking. We sampled everything for two reasons: to see if we could pick any grapes that were remotely close to being ready, and to get baseline sugar levels on all the blocks before the intense heat. We picked the few remaining chardonnay blocks that were ready, but unfortunately, one-third of our chardonnay production would have to endure the heat. Even if a chardonnay block were ready during the heat spell, we still couldn't pick it. We hand pick all of our chardonnay at night but even the "low" nighttime temperatures of 70 degrees Fahrenheit were far too warm to pick.

Instead of harvesting during the heat wave, we decided to wait and work with our growers to rigorously irrigate the vineyards to try to minimize any dehydration. This is where I would end the first act of the harvest movie and begin part two. As soon as the temperatures dropped, we sent our samplers to survey the blocks. The chardonnay blocks were ready to be picked! The crush pit was back in action with trucks starting at 2 a.m., delivering three to four loads per morning. The red grapes, post-heat, were a different story. We went from high-acid, low-sugar fruit, to incredibly high sugar—like, the highest sugars in Jordan history.

This is the point when we really had to make picking decisions based not only on flavors; in a few instances, we had to look at the quality of the clusters and condition of the vine canopy. Fortunately, there were only a few blocks where the canopy and clusters looked tired and were ready to be picked. The sugars were high, but the juice tasted great with flavors of black cherry and cranberry.







“To work with warm-weather fruit and cooler-weather flavors within the same vintage is rare.

I cannot wait to start blending these wines and see what comes out in the end.”

MAGGIE KRUSE  
Winemaker



#### CLOCKWISE FROM TOP LEFT

Cabernet sauvignon grapes hanging on vine before harvest; Winemaker Maggie Kruse receiving fruit at the crush pad; workers at Munselle Vineyards, multi-generation grower, harvesting cabernet sauvignon grapes in Alexander Valley.



As we were picking, a chance of rain became very likely. The day before the rain was expected, we broke our record for the most tons crushed in a day at Jordan: 239.3. We started the hopper at 3 a.m. and it did not stop until 6 p.m. You could feel the energy in the cellar; everyone was working at maximum speed.

The final installment to the 2022 trilogy began after the 2.5 inches of rain we received. We gave the remaining blocks about a week after the storm to dry out before we started picking again. The last third of the 2022 harvest was very mellow yet drawn out. Blocks came in as they were ready, and the flavors of the fruit were that of a cooler, wetter vintage; beautiful blueberry, rich cherry and violet. The fruit tasted so different than the fruit we were tasting after the heat wave.

While the harvest lasted three weeks longer than usual and was somewhat challenging, I feel fortunate to have worked with the different flavors that the 2022 vintage delivered. To work with warm-weather fruit and cooler-weather flavors within the same vintage is rare. I cannot wait to start blending these wines and see what comes out in the end. This is a vintage I am very excited to taste as it ages. I have no doubt it will be a fantastic year. ■



# New Releases

## 2021 JORDAN RUSSIAN RIVER VALLEY CHARDONNAY

An incredible homage to the wines of Chablis

Beautiful aromas of grapefruit, Meyer lemon and citrus blossom jump right out of the glass. With anticipation, the first sip is just as opulent, bright and alive as the aromatics. Flavors of juicy citrus, Asian pear and lemon peel balance seamlessly with the subtle French oak notes—all supported by uplifting acidity. The 2021 Jordan Chardonnay can be easily enjoyed on its own but has the structure and balance to pair beautifully with spicy Asian dishes and even heavier dishes like a porchetta.

\$42 (750mL bottle) · [jordanwinery.com/shop](http://jordanwinery.com/shop)







Paired with chef's Smoked Shima-Aji  
Crudo and Jordan Chardonnay Ponzu  
[jordanwinery.com/recipes](http://jordanwinery.com/recipes)



## 2019 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

Well-balanced, silky and approachable upon release

Intense aromas of ripe black cherry, graphite and blackberry interlace with a lovely violet floral note. The palate is inviting and well-balanced, exuding flavors of blueberries, cassis and boysenberry that are all beautifully interwoven with silky tannins from the French oak barrels. The dark fruit flavors and delicate acidity evolve beautifully in the glass and linger on the palate. This is a collectible vintage that can be paired with savory dishes like coq au vin, lamb ragu and mushroom risotto.

\$60 (750mL bottle) · [jordanwinery.com/shop](http://jordanwinery.com/shop)



Paired with chef's Dehydrated Beet  
featuring Jordan Cabernet Sauvignon  
and Pomegranate Mole Reduction  
[jordanwinery.com/recipes](http://jordanwinery.com/recipes)







## 2017 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

A structured, balanced wine meant to be enjoyed from a big bottle

A vintage that has aged elegantly in a larger format. Black cherry, raspberry and clove aromas mingle beautifully with subtle hints of vanilla. The palate has a velvety richness that coats the mouth in concentrated flavors of black cherries, blackberries and a hint of nutmeg. Because of the extended bottle aging in magnum, the tannins are well-integrated and smooth—leaving a lengthy, vanilla-kissed finish. This wine's structure and silkiness would complement dishes like braised lamb, flavorful steak and creamy mushroom pasta.

\$215 (1.5L bottle) · [jordanwinery.com/shop](http://jordanwinery.com/shop)



Paired with chef's Duck Prosciutto  
from Liberty Duck Farms, Red Onion  
Marmalade and Pickled Mustard Seeds  
[jordanwinery.com/recipes](http://jordanwinery.com/recipes)









## 2022 JORDAN ESTATE EXTRA VIRGIN OLIVE OIL

The perfect accompaniment to a dinner party

Powerful aromas of pink peppercorn, artichoke and Marcona almond entice the nose immediately. Flavors of fruity melon, savory pine nut and white pepper pop on the palate to enhance the weighty, buttery mouthfeel. Drizzle this elegant extra virgin olive oil over grilled fish, roasted vegetables or flatbreads.

\$30 (375mL bottle) · [jordanwinery.com/shop](https://jordanwinery.com/shop)





# Tasteful Collaborations

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



## ▲ 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 rare blend of reserve wines, produced primarily from *premier cru* pinot noir, pinot meunier and *grand cru* chardonnay grapes. It's bright, elegant and full of character.

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Available to ship to California addresses only

*More on next page* ➤





### ▲ GOURMET CHOCOLATES

BY LE BELGE CHOCOLATIER

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

*Tasteful Collaborations are  
available exclusively at Jordan*

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



### ► ARTISAN SALUMI TRIO

BY JOURNEYMAN MEAT CO.

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 versatility with Jordan Chardonnay and Cabernet Sauvignon.



### ◀ WINE LOVER'S SPICE BLENDS

BY WORLD SPICE MERCHANTS

Bring a taste of Wine Country to your kitchen with Jordan's spice blend gift set, made to pair beautifully with cabernet sauvignon or chardonnay. The Jordan culinary team collaborated with World Spice Merchants to create and blend four wine-friendly spice rubs.





#### ◀ JORDAN CHEF'S RESERVE CAVIAR

BY TSAR NICOULAI

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



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CABERNET SAUVIGNON**

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# FARMING WITH THE WILD

When wild animals roam  
a wine estate, farmers adapt

BY LISA M. MATTSON | PHOTOGRAPHY BY JAK WONDERLY



**B**alance in all things. This has been the winemaking mantra at Jordan for 50 years. But striking that balance has become an even more delicate dance on the Jordan Estate, where vineyards are surrounded by hundreds of acres of woodlands and meadows that countless wild animals call home. And, the populations of those furry and feathered residents are shifting.

Brent Young, the director of agricultural operations at Jordan, faces not only different challenges each growing season while trying to grow balanced grapes, heirloom vegetables and delicate flowers—he’s also trying to find ways to farm when more deer, turkeys and rabbits are moving deeper into the vineyards and gardens each year in search of food. Lack of water, loss of habitat due to wildfires and urban development are the likely factors tipping the scales of the ecosystem.

“It’s anything but manageable,” Young says, standing in a vulnerable, young vineyard block of merlot at Jordan Estate. “The deer population has probably doubled since the Kincade Fire.”

Young believes the influx of deer at Jordan Estate can be attributed more to migration than population increase. When more than 77,000 acres burned in the Mayacamas Mountains just east of the Jordan Estate in October 2019, animals left in search of nourishing places to relocate and build a home—and Jordan’s 1,200 acres of continuous land offered an ideal setting. During the same period, on the southwest corner of Jordan Estate, construction was being completed on the Montage Resort, perched amid 258 acres.

“Wild animals were migrating on both sides of us and found their safe haven,” he says. “Jordan Estate is a paradise with everything they need.”

## WHEN PREY PREVAIL

Young has tried different passive measures to co-exist with the Jordan Estate’s Columbian black-tailed deer, which are the primary species in the Western U.S. and British Columbia. Deer sprays have had documented success outside the United States in discouraging wild pigs and deer from eating grapes. At Jordan, Young has applied these products as invisible and safe barriers around the vineyards.

The Jordan trial was met with mixed results. Chateau Block, the 6.6-acre vineyard across from the winery chateau, was less than successful. The deer devoured the grapevine leaves and fruit three to five rows deep along the west ridge closest to the woods.

“We aren’t sure why the deer spray perimeter didn’t work,” Young says. “Perhaps it’s because the thickly wooded hilltop right next

to that vineyard is their home. Or there’s just more competition for food amongst the deer, so they are desperate.”

Wrapping the vineyard in netting is the protective measure currently working at Jordan, though it’s labor-intensive and unsightly. The winery doesn’t have a business hunting permit, nor does it want one. Sound canons are another tool, which Young considers too disruptive to the habitat to consider.

“Putting up fences goes against who we are,” John Jordan, owner of the winery and estate, says. “When you divide the land, you lose more than you gain.”

Nathan Graveline, wildlife management supervisor for the California Department of Fish and Wildlife, points out that even fences would be unlikely to deter the deer. “Once deer find a food source and are comfortable, it is very difficult to make them leave or keep them out,” he says. “Often, after having developed a habit of damaging crops, they become very persistent, even when fenced out. They’ll look for low spots to jump, open gates or little gullies to scramble under a fence.”

Young is considering adding additional food sources, such as table grapes or apple trees, on the edges of the most impacted vineyards. “Perhaps a dedicated salad bar will help keep them away from our crops.”

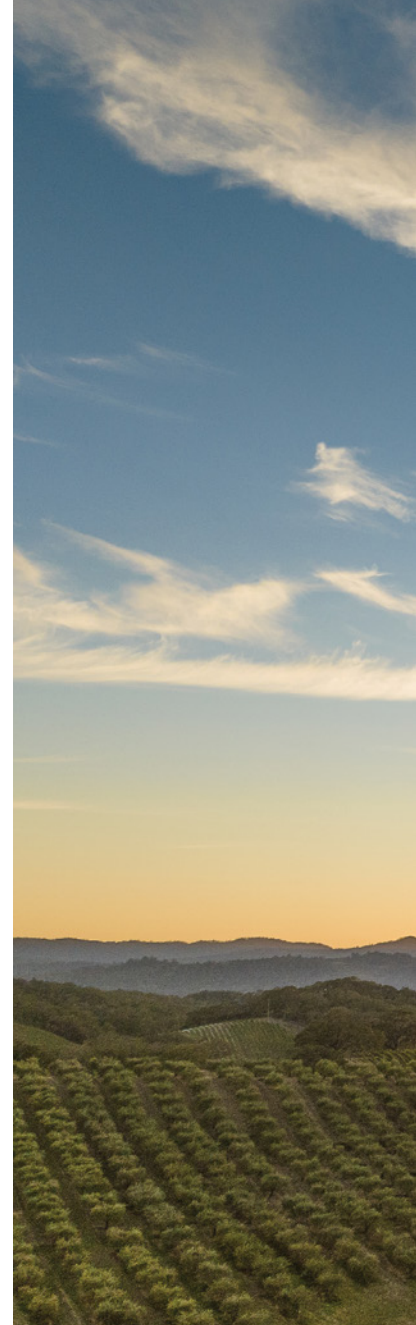
For the 2022 vintage, Young estimates that three acres’ worth of grapes were eaten by deer, coyote and wild turkeys—the most he’s seen in his career. Young, who has worked in the vineyards at Jordan since 2009, remembers a different relationship with the deer many years ago. Every September before harvest, they would roam to the edge of the petit verdot Block B vineyard and eat the sugary, deep-purple grapes from about a few hundred grapevines—and then they’d stop. They never really entered the vineyard.

In the last two years, the deer have started grazing five to 10 rows deep in several different vineyard blocks, and theories about migration and the drought present the only logical reasons as to why.

Most of the deer live in the woods between Jordan’s house and winery garden, where there’s a spring and plenty of native manzanita and other nourishing shrubs for food. The design of the garden has made it as enticing to the deer as the vineyards.

“We have this open floorplan garden for all to enjoy,” Young says. “We invite our guests into our garden for a Michelin-star meal. They eat very well.”

Last year’s tomato crop, around 25 different varieties grown in five rows, was decimated by the deer. “We’ve never had a year like this in the garden,” Young says. “What changed in 2022?



### CLOCKWISE FROM TOP

Sunset over Jordan’s 1,200-acre haven for wildlife in Alexander Valley; a wild turkey trots across the Chateau Block Vineyard; a deer traverses one of the many grassy hills at the Jordan Estate; a black-tailed jackrabbit rests between vineyard rows at sunrise.





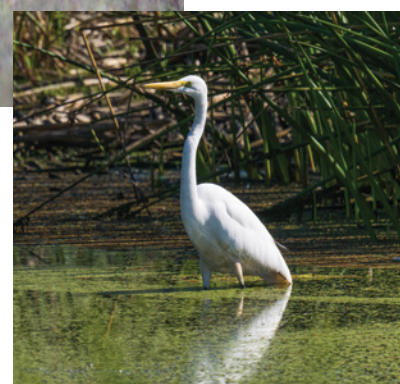
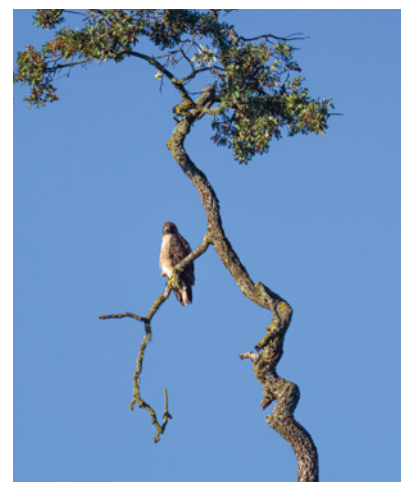
“

Putting up fences  
goes against who  
we are. When you  
divide the land,  
you lose more  
than you gain.”

JOHN JORDAN  
CHIEF EXECUTIVE OFFICER







Why do they suddenly have an appetite for heirloom tomatoes? We haven't changed what we planted or where we planted it."

Jordan laughs it off. "Deer are the world's most expensive pests," he says. "They are hooked on the welfare program we've created for them here. They'll never leave."

## PREDATOR POPULATION SHIFTS

Deer, coyotes, wild turkeys, jackrabbits and many species of water fowl have likely lived at the estate for centuries. With more than 75% of Jordan's land preserved as natural habitat, there is plenty of space for wildlife to live in harmony. For many decades, Jordan has watched populations ebb and flow with the circle of life; when there are more coyotes, less of their prey animals, including deer, turkeys and rabbits, can be seen. River otters living in the Jordan Lake even help keep bird populations in check.

Two large predators help keep the balance of the prey populations: bobcats and coyotes. (There are rumors of a mountain lion or two, but neither Jordan nor Young has seen one.)

The coyote population has declined at Jordan, according to Young. He doesn't see them nearly as much as he did five years ago. This could also be contributing to the higher-than-usual deer numbers, so he'd love to see the coyotes make a comeback—as would Jordan.

Despite variation in appearance and common names, there's only one species of coyote—*Canis latrans* which means "barking dog"—and they live on several hills at Jordan Estate in different packs. At night, they howl

at each other, and that really sets off Jordan's three dogs. Their distinct sound is often called the "Song of the West."

"I feel the most connection to the coyotes," Jordan says. "We think of our dogs as so domesticated, but their roots, their lineage to the coyote, is just beneath the surface. I really feel that here on the property."

The winery contacted the experts at Project Coyote, a conservation group based in the Bay Area, for advice on what could be done to help the coyote population at Jordan bounce back.

"Coyotes are amazingly adaptable so please be assured," says Michelle L. Lute, carnivore conservation director at Project Coyote. "Predator population response to prey cycles can sometimes lag, so if you're seeing a lot of deer and rabbits, I anticipate the coyotes aren't far behind."

In the meantime, the farmer must find ways to adapt and co-exist until the prey cycle goes back into balance. Besides deer, the most prominent prey animals living at Jordan are turkeys and jackrabbits. The property has also seen a spike in turkey and rabbit populations since the decrease in coyotes. Young estimates that 40-60 wild turkeys, *Meleagris gallopavo*, currently live at Jordan, roaming in flocks.

"They may be a nuisance to our farming business," Jordan says, "but when the baby birds are born in the spring, they look like little chickens. They're so cute it's hard to stay mad at them."

Like deer, both turkeys and coyotes will eat grapes once the sugars rise in autumn. Because Jordan Estate vineyards are young due to the extensive replanting project (see page 10),

Deer, coyotes, wild turkeys, jackrabbits and many species of water fowl have likely lived at the estate for centuries. With more than 75% of Jordan's land preserved as natural habitat, there is plenty of space for wildlife to live in harmony.





the grapevines are lower to the ground, making them even more vulnerable. Nets have been the only method successful in thwarting the turkeys.

## FARM-FRIENDLY WILDLIFE

While many wild animals present farming challenges, several other pawed and winged residents live in peace without eating into Jordan's profits.

Unlike deer and coyote, jackrabbits don't cause any problems in the vineyards or garden, but Rosie Jordan, the smallest of Jordan's dogs, still does her part to keep their population in check near the house.

The dominant species of rabbits in the Western U.S. and Mexico, the black-tailed jackrabbit, *Lepus californicus*, lives happily at Jordan, roaming through the vineyards and nibbling on cover crops between the rows. These jackrabbits are nothing like Peter Cottontail; their ears are powerful and their rear legs are almost as long as their bodies.

"I've never been able to get used to how big they are," Jordan says.

Jordan Estate is also rich with avian life. Four different species of herons call the Jordan Lakes home year-round: great egret, great blue heron, green egret and the black-crowned night-heron. Unlike their Eastern relatives, herons along the Pacific Coast do not migrate. They are also among the few species of birds that nest in colonies (like ibis, pelicans and cormorants). The largest of the herons, the great egret, known for its showy white feathers, nearly became extinct in the late 19th century, when its plumes were prized for ladies' hats.

Evening is when the birds are most active, which is when Jordan is typically out on the lake.

"I love to fish and the herons are always there with me," Jordan says. "This is a species that never really stops hunting. They are fascinating creatures to watch."

Golden eagles and bald eagles have been spotted flying over Jordan Lake—a rare but thrilling experience for Jordan and his staff. Canada geese, mallard and wood ducks, American coots and other migratory birds also find refuge at Jordan Estate during their annual travels south for winter. Hawks, quail, woodpeckers, swifts and finches are just a few of the year-round residents at Jordan Estate.

With the addition of several pollinator sanctuaries across the property (see page 6), hummingbirds continue to thrive and can now be observed dining on Abutilon red maple and salvia nectar in Bacchus Courtyard or on Amistad sage and yarrow in the pollinator garden at Vista Point.



### CLOCKWISE FROM LEFT

Canada geese perch on mossy rocks at Jordan Estate; red-tailed hawk rests on oak tree branch; great egret in flight; brown towhee sits on sunny rock; a summer sunset over Jordan's hillside solar panels; black-tailed jackrabbit on alert for predators in a vineyard row; great egret wades in Jordan Lake.



## LIFE CYCLES OF THE LAND

The life cycle of the grapevine defines the farmer's work each year, from spring bud break to summer veraison to harvest. At a wildlife preserve like Jordan Estate, the life cycle of the animals follows the seasons in step with annual awakening of the vineyard from winter dormancy.

"When the grapevines push their first buds in March," Young says, "we know it's time to visit the lake shores in search of nests to watch the baby birds hatching."

Deer, coyote, jackrabbits and even turkeys also give birth in the spring when the vineyards come back to life. Young jackrabbits are born fully furred with eyes open and are mobile within minutes of birth, hopping through the vineyard rows. During coyote pupping season, their evening song includes a symphony of yaps from the babies.

As the grapes begin to ripen on the vine each summer, the farmer watches the prey and predators carefully to see if their populations are shifting back into balance.

"We understand that there is going to be a threshold of loss that we are going to accept every year," Young says. "It's just part of life when you farm in the wild. We co-exist with the residents." ■




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# LUXURIOUS LOYALTY



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Four different membership levels and several rewards offer an array of epicurean experiences to tempt discerning palates, including preferred pricing on tasting experiences, special access to seasonal lunches and dinners, exclusive dinner parties with multi-course wine pairings and overnight stays in Jordan's luxurious guest 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 perks and bonus points on special product offers throughout the year, with Platinum members receiving the biggest rewards.

## 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

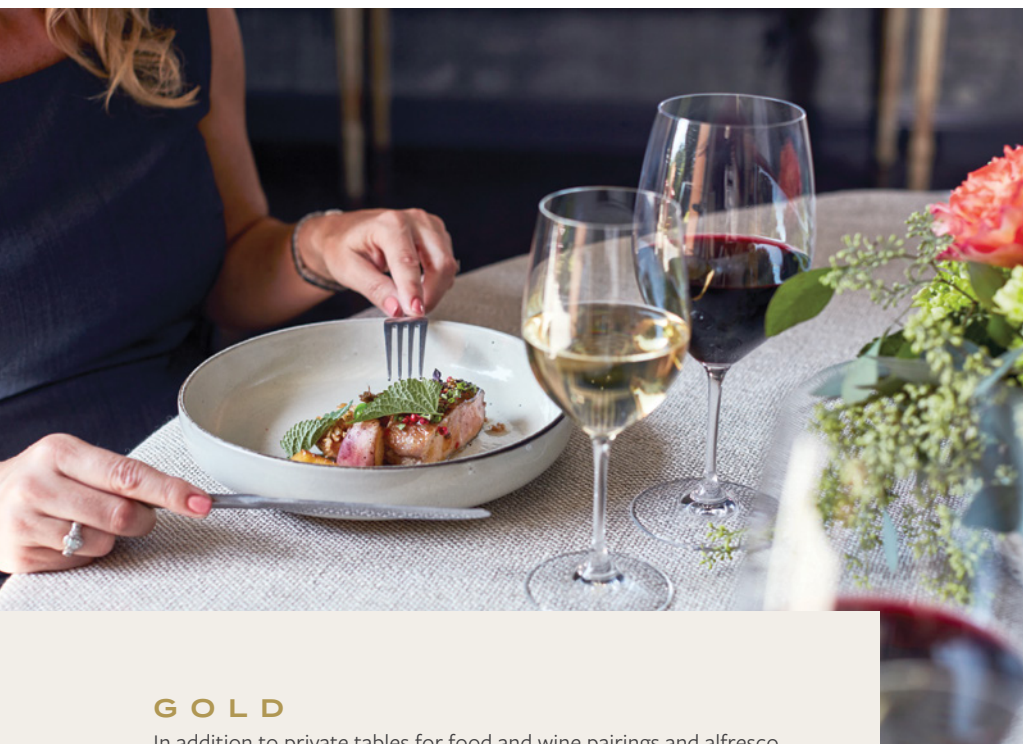
Members gain access to experiences that cannot be purchased by the public, such as private tables for seated food and wine pairings, including Champagne & Caviar and the Chef's Tasting, as well as private tastings and preferred pricing on select culinary events. Silver members simply pay an introductory redemption fee and use points to redeem a reward.

REWARDS BEGIN AT \$65 PER PERSON PLUS 1,800 POINTS.



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### GOLD

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

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### HOW IT WORKS

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# MARK YOUR CALENDAR







*From Sunset Supper at Vista Point to Picnics on the Chateau Lawns to new Parisian Pop-up Dinners in Bacchus Courtyard, this year's event season at Jordan is one not to miss. To explore the latest happenings at the winery and across the country, visit [jordanwinery.com/events](http://jordanwinery.com/events). ■*



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# TIME *to* PACK YOUR BAGS

ENCHANTING HEALDSBURG AWAITS

With an expansive, 1,200-acre estate, it's no wonder that no experience at Jordan is ever the same. Jordan's hospitality team takes each guest on a distinctive tasting adventure in a variety of beautiful and inspiring settings. Guests can taste elegant Jordan wines among the grapevines, sip in the cellar amid a tower of barrels and sample in sight of Jordan's striking French-inspired chateau. So what are you waiting for? It's time to pack your bags for Healdsburg. Here's a closer look at how you can indulge in culinary-focused experiences at Jordan Estate, hosted by-appointment in indoor and outdoor settings.





### WINERY TOUR & TASTING

Experience the architectural awe of Jordan's elegant winery chateau with the Winery Tour & Tasting. Guests will learn about the history of Jordan's iconic chateau while meandering through the grand oak tank and barrel rooms. The tour concludes with a seated food and wine pairing featuring current release Jordan wines and a selection of library vintages. *Offered year-round.*

### CHEF'S TERRACE TASTING

Jordan's newest experience, the Chef's Terrace Tasting debuts this June to offer guests a one-of-a-kind culinary affair hosted at private tables and shaded by idyllic oak trees. Visitors will enjoy majestic views of the chef's garden, estate vineyards and the winery's stately chateau while indulging in vibrant, seasonal dishes prepared by Jordan's culinary team. *Offered June through September.*



### ESTATE TOUR & TASTING

The ultimate way to explore Sonoma County's diverse Wine Country landscape. A multi-destination food and wine pairing experience across the vast, open spaces at Jordan Estate culminates at Vista Point, a glass tasting room perched on Jordan's highest hilltop. Guests will enjoy sweeping views of rolling hills, distant mountains and grapevines while learning about Jordan's sustainable practices and enjoying estate-focused food pairings. *Offered June 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 which includes current release wines, library selections of Jordan Cabernet Sauvignon and holiday treats, such as homemade cookies and hot cocoa. *Offered on select days in December.*

### RESERVE YOUR SEAT

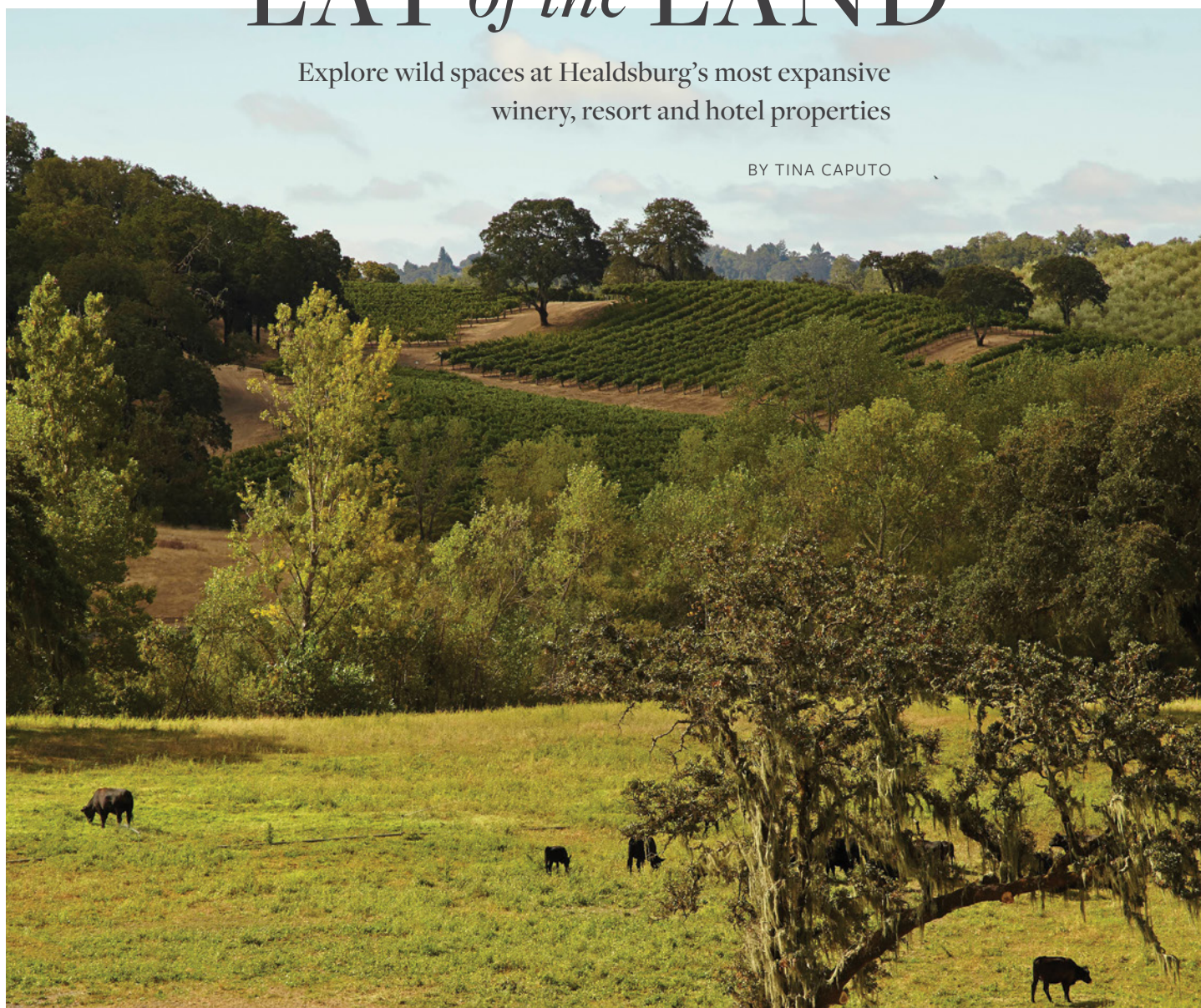
Silver, Gold and Platinum members receive preferred pricing on all tours and tastings. Book your experience at [jordanwinery.com/visit](http://jordanwinery.com/visit). Advanced reservations required.



# LAY *of the* LAND

Explore wild spaces at Healdsburg's most expansive winery, resort and hotel properties

BY TINA CAPUTO



## JORDAN VINEYARD & WINERY

With more than 1,000 acres of rolling hills, vineyards and forests, Jordan Estate is an awe-inspiring place where much of the land is left untouched. The Jordan Estate Tour & Tasting invites adventurers to step aboard a luxurious Mercedes Sprinter for a three-hour journey through the estate's open spaces. Guests enjoy alfresco wine and food pairings featuring a reimagined menu created by Jordan's inventive culinary team. The tour culminates with a Jordan Estate Extra Virgin Olive Oil tasting and light lunch at the stunning hilltop Vista Point, featuring produce from Jordan's own garden.

1474 Alexander Valley Road  
(707) 431-5250 · [jordanwinery.com](http://jordanwinery.com)





There's so much more to Healdsburg than its bustling downtown plaza. Venture just beyond the town center and you'll find wild open spaces perfect for walking, wandering and exploring—often with a glass of wine in hand. From expansive winery estates offering one-of-a-kind outdoor excursions to resorts with onsite hiking and cycling trails, here are some of our favorite Healdsburg destinations with room to roam.



### ↑ THE MADRONA

Following a \$6 million makeover by renowned interior designer Jay Jeffers, Madrona Manor has become The Madrona, a stylish destination for all-day diners and overnight guests. The stately manor is set on eight lush, wooded acres that feature culinary gardens and sweeping views of Dry Creek Valley. The gardens, farmed using regenerative methods that enhance the land, invite visitors to wander and explore. Later, sip cocktails on the lovely Palm Terrace overlooking the gardens or on the mansion's wrap-around front porch.

1001 Westside Road • (707) 395-6700 • [themadronahotel.com](http://themadronahotel.com)



PHOTOGRAPHY BY JOHN RUSSO

### ↓ ALEXANDER VALLEY VINEYARDS

Enjoy a 90-minute hike through the vineyards and lunch amid the winery's 700-acre estate. Along the way, while sipping wine and learning about Alexander Valley Vineyards' sustainable farming methods, hikers hear tales of the valley's fascinating history as they pass the original 1868 Alexander Valley school building and the Alexander homestead. Following a barrel tasting in the winery cave, refuel with a boxed lunch on the tasting room deck or at picnic tables in the vineyard.

8644 Highway 128 • (707) 433-7209 • [avvwine.com](http://avvwine.com)



### ← MONTAGE HEALDSBURG

Montage sits on 258 acres studded with thousands of preserved oak trees and 15.5 acres of hillside vineyards. Even the resort's indoor spaces boast stunning views of Montage's wildly beautiful surroundings. Along with simply strolling the property to admire its natural attributes, guests can cruise the grounds on rented e-bikes, hike, play bocce or pickleball, or test their skill at archery. Bee enthusiasts can even take part in "bee-lining"—the safe capture, marking and study of bees to help protect hive locations.

100 Montage Way • (707) 979-9000 • [montagehotels.com/healdsburg](http://montagehotels.com/healdsburg)



# Paws That Need *Protecting*

Working to provide bright futures for dogs and cats living on the streets in Asia

BY JOHN JORDAN  
PHOTOGRAPHY BY SOI DOG FOUNDATION

The John Jordan Foundation celebrated its 10th anniversary last year. Over the last decade, we've worked to improve the quality of life for those most underserved by investing in projects that support early childhood development, youth enrichment programs and scholarships for first-generation college students. We're also proud to support pediatric dental initiatives, meals for seniors and mental health programs for families.

We believe it's important to lift one another up and support the most vulnerable members of our community, and that extends to our four-legged friends. If you've visited Jordan Estate, you may have been greeted by several furry residents running through the vineyards or waiting with hopeful anticipation at the back door of the kitchen for a soup bone. My dogs share my hilltop home and bring me great joy. Bismarck and Rosie were both rescued from extremely unfortunate circumstances and given a second chance at life, and I believe all dogs and cats deserve that opportunity.

That's why the John Jordan Foundation is proud to partner with Soi Dog Foundation to help the millions of dogs and cats living on the streets of Asia. Soi Dog was established in 2003 in Phuket, Thailand, through the vision of founders John and Gill Dalley. At that time, more than 70,000 strays roamed the island, and the numbers were growing at an alarming rate due to a lack of spay and neuter programs to control the population. Most of the animals were emaciated, diseased and in dire need of care. The Dalleys created Soi Dog to provide a sustainable solution for managing the stray population, addressing the animals' medical needs and improving conditions for both the animal and human communities.





Since its founding 30 years ago, Soi Dog has neutered and vaccinated more than 800,000 stray dogs and cats throughout Thailand. With 12 full-time mobile teams, the organization is now treating around 17,000 dogs and cats each month, more than any other organization in the world. The Gill Dalley sanctuary in Phuket is home to more than 1,700 animals and is equipped with an on-site hospital and full-time veterinarians. With no government funding, Soi Dog runs entirely on donations and works efficiently so all contributions are used to help animals as effectively as possible.

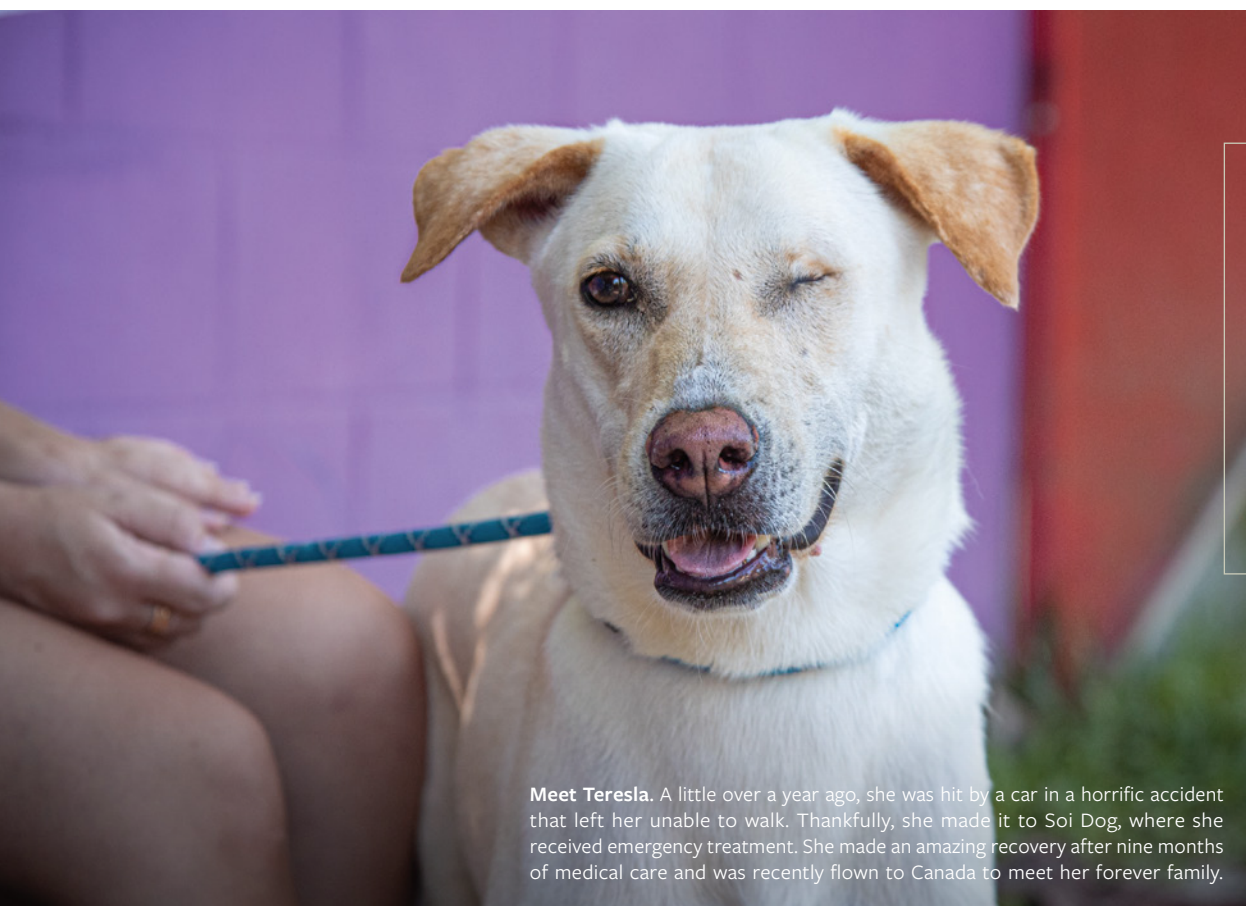
Soi Dog responds to emergency situations across the region, helping dogs and cats affected by natural or man-made disasters. For example, since the COVID-19 pandemic hit, severely impacting Thailand's tourism industry and economy, many animals have been abandoned. The organization was also instrumental in abolishing the dog meat trade in Thailand and introducing new animal welfare laws that came into effect in 2014.

Soi Dog believes that compassion toward animals is formed at an early age. With this in mind, the organization has launched the Humane Education Program for children. It is Soi Dog's goal to integrate this program into school curricula in Thailand, thus promoting a caring, compassionate society for future generations.

One of the most noble causes you can support today is animal adoption. The John Jordan Foundation is proud to partner with Soi Dog Foundation to help at-risk dogs and cats survive and thrive. Find out more about Soi Dog Foundation at [soidog.org](http://soidog.org). Together, we are saving lives. ■



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**Meet Teresla.** A little over a year ago, she was hit by a car in a horrific accident that left her unable to walk. Thankfully, she made it to Soi Dog, where she received emergency treatment. She made an amazing recovery after nine months of medical care and was recently flown to Canada to meet her forever family.

A significant portion of Jordan Winery sales help support the Foundation's mission to improve the quality of life for our most vulnerable fellow citizens.

Find out more at  
[jordanwinery.com/values/  
social-responsibility](http://jordanwinery.com/values/social-responsibility).





# JOIN THE *family*

Discover the ultimate winery loyalty program. Since 2008, Jordan Estate Rewards has been rewarding customers for their purchases with points to redeem toward exclusive wine and food experiences, shipping offers and access to rare library vintages. Unlike your traditional wine club, this 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
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- ▶ Access to Allocated Library and Large Format Wines
- ▶ Invitations to Exclusive Events and Bonus Point Offers
- ▶ Complimentary Virtual Tastings with a Winery Host

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



A close-up, profile view of a woman with long, wavy blonde hair smelling a large glass of red wine. The glass is held up to her nose. In the background, a man in a blue shirt is partially visible, and a table with white linens and other glasses is out of focus. The scene is outdoors with greenery in the background.

THANK YOU  
*for sipping with us.*

*Jordan*®



## YOUR TABLE AWAITS

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



*Jordan*

1474 Alexander Valley Road, Healdsburg, CA 95448  
jordanwinery.com • @jordanwinery • info@jordanwinery.com