



Media Fact Sheet

General Facts

Founded:	1972
Founders:	Tom and Sally Jordan
Current owner:	John Jordan
First vintage:	1976 (Cabernet Sauvignon); 1979 (Chardonnay); 1998 (Olive Oil)
Total acres:	1,200
Acres under vine:	120
Employees:	90

Overview

Jordan Vineyard & Winery was inspired by the great wine estates of France and the timeless connection between food, wine and hospitality. Under the guidance of second-generation owner John Jordan, Jordan Vineyard & Winery continues to innovate and elevate its elegant wines and culinary-centered hospitality. From advancements in fruit sourcing, oak aging, precision farming and conserving natural resources to diversifying agriculture and creating new visitor experiences, Jordan maintains a relentless quest to improve with every vintage.

Special Features

- Wine tastings with food pairings by appointment
- Outdoor culinary excursions by appointment
- Gardens, farm, olive groves
- Architecture and design
- Culinary events
- Lodging

Products

2021 Jordan Russian River Valley Chardonnay (\$42, 750mL)
2019 Jordan Alexander Valley Cabernet Sauvignon (\$60, 750mL)
2022 Jordan Estate Extra Virgin Olive Oil (\$30, 375mL)

Philanthropy

A significant portion of the revenue from Jordan Winery funds the John Jordan Foundation, which works to fight the negative effects of poverty in communities. John Jordan believes successful small businesses should play an active role in improving the lives of our most vulnerable fellow citizens.

Learn more at johnjordanfoundation.org.

Location

Jordan Vineyard & Winery is located in the hills of Alexander Valley, one of the northernmost wine regions in Sonoma County, California. Situated five miles north of the town of Healdsburg, the winery is 90 minutes north of San Francisco by car and easily accessible to travelers. The chateau illustrated on every bottle of Jordan wine is the soul of Jordan Vineyard & Winery. The chateau houses winemaking facilities, kitchen, dining room, guest suites, wine tasting library, cellars and offices under one crowning roof. The property surrounding the picturesque winery chateau is referred to as the Jordan Estate, and it boasts nearly 1,200 acres of rolling hills, oak trees, lakes, streams, vineyards, olive trees, pastures for cattle, apiary and chef's garden.

Vineyards, Ranch & Garden

122 acres of Bordeaux grape varieties (when fully planted; undergoing replant through 2024)

- Cabernet Sauvignon (84 acres)
- Petit Verdot (8 acres)
- Merlot (25 acres)
- Malbec (5 acres)

16.5 acres of olive trees

- Leccino (7.25 acres)
- Frantoio (4.5 acres)
- Pendolino (2.3 acres)
- Arbequina (2.5 acres)

1-acre garden with fruits, vegetables, herbs, flowers, greenhouse, apiary and chicken coop

Farm

In addition to wildlife, many farm animals call Jordan Estate home. About 50 cows graze on our hills, and three goats and two donkeys (all rescues) live at our barn. Three dozen chickens roost in our coop, and thousands of honeybees live in the seven-hive apiary in our garden.

Events

The art of culinary hospitality is not complete without festive parties and intimate food and wine pairing events. Decadent parties, dinners and lunches are hosted at Jordan Winery throughout the year, including Summer Dinners, Vineyard Hikes, Harvest Lunches and more. View the upcoming events calendar at [jordanwinery.com/events](https://www.jordanwinery.com/events).

Hospitality

Entertaining guests through food and wine experiences has been a focus at Jordan since the first vintages debuted in 1980.

Tours & Tastings:

Jordan Winery welcomes guests by appointment for distinct wine tours and tastings at our Alexander Valley estate in Healdsburg, all of which include food pairings. Experience the best that Jordan has to offer in the heart of Sonoma County wine country—from perennial gourmet wine tastings with food pairing in our cellar room and walking tours through our iconic chateau, to epicurean excursions across our scenic property and festive holiday celebrations offered seasonally. Advance reservations are required and can be made at [jordanwinery.com/visit](https://www.jordanwinery.com/visit) or by phone at 707-431-5250. All tastings are open to the public and host up to 12 people.

A Taste of Jordan (\$55, 45 minutes)

- Mon- Sun*: 3:00pm (*Closed Sundays, December-March)
- Features a taste of what's new at Jordan, sampling Maggie's inaugural vintage as head winemaker, the 2019 Cabernet Sauvignon, alongside the 2021 Chardonnay and the 2022 Jordan Estate Extra Virgin Olive Oil in addition to seasonal hors d'oeuvre pairings by Executive Chef Jesse Mallgren.
- Preferred pricing available for members of Jordan Estate Rewards
- View the full tasting description: <https://www.jordanwinery.com/experiences/a-taste-of-jordan/>

Winery Tour & Tasting (\$85, 90 minutes)

- Mon-Sun*: 10:00 a.m. & 1 p.m. (*Closed Sundays, December-March)
- Features a walking tour of the iconic Jordan Chateau followed by a seated cellar tasting. Throughout the experience, guests sample Jordan wines, hors d'oeuvre pairings and the winery's estate olive oil.
- Preferred pricing available for members of Jordan Estate Rewards
- View the full tasting description: <https://www.jordanwinery.com/experiences/winery-tour-tasting/>

Chef's Terrace Tasting (\$110, 60 minutes)

- Thurs-Mon: 11:30 a.m. (July-September)
- Features a welcome toast and a seated pairing experience on the newly renovated Jordan Terrace. Guests will sample current release Jordan wines paired with seasonal pairings highlighting ingredients from the estate garden. Guests will be seated at private tables.
- Preferred pricing available for members of Jordan Estate Rewards
- View the full tasting description: <https://www.jordanwinery.com/experiences/chefs-terrace-tasting/>

Estate Tour & Tasting (\$160, 3 hours)

- Thurs-Mon: 9:45 a.m. (May 6-October 31)
- Features a relaxing driving tour of the scenic Jordan Estate (from the comfort of a custom Mercedes-Benz Sprinter) with stops at four destinations. Guests walk through the Jordan Garden, visit the vineyards, sip Jordan wines, sample olive oil and enjoy a light wine pairing lunch prepared by the winery chef. Outdoor experience. Weather permitting.
- Preferred pricing available for members of Jordan Estate Rewards
- View the full tasting description: <https://www.jordanwinery.com/experiences/healdsburg-wine-tours/>

Holiday Tour & Tasting (\$100, 90 minutes)

- Mon-Sat: 1:00 p.m. (Available December 2-13)
- Features a holiday toast with Jordan Cuvée by Champagne AR Lenoble, a walk amongst the historic oak tanks and a seated tasting in our French-inspired Cellar Room. Guests sample current release chardonnay and cabernet sauvignon with hors d'oeuvre pairings by our chef, finishing with homemade cookies and Jordan Hot Chocolate.
- Preferred pricing available for members of Jordan Estate Rewards
- View the full tasting description: <https://www.jordanwinery.com/experiences/christmas-in-healdsburg/>

Retail Sales:

Jordan wines, accessories and culinary products can be purchased at [jordanwinery.com/shop](https://www.jordanwinery.com/shop). Wine may be purchased at the winery Monday through Friday from 8:00 a.m. to 4:30 p.m., Saturday and Sunday* from 9:00 a.m. to 3:00 p.m. (*The winery is closed on Sundays, December-March.)

Lodging:

Overnight accommodations at Jordan are available to members of Jordan Estate Rewards, trade and press. Three one-bedroom suites are located above the culinary wing of the chateau, and a two-bedroom guest house is situated between the winery and Jordan Lake. Learn more at [jordanwinery.com/reward-types/overnight-stays/](https://www.jordanwinery.com/reward-types/overnight-stays/).

Loyalty Program

Jordan Estate Rewards offers customers the opportunity to enjoy Jordan's renowned hospitality through intimate experiences available only to members. For every dollar spent at Jordan, members earn points to redeem for exclusive experiences at Jordan Estate. These experiences include everything from festive events, private tables for food and wine pairings, and gourmet lunches on the winery terrace to overnight stays in Jordan's luxury lodging, dinner parties and indulgent meals in the chateau dining room. Unlike a wine club, there are no sign-up fees or annual shipments, and member points never expire. Learn more at [jordanwinery.com/rewards](https://www.jordanwinery.com/rewards).

Publication

Jordan publishes an annual magazine, *Wine Country Table*, featuring news, in-depth articles, harvest reports, recipes, special event information and more. *Wine Country Table* print copies are complimentary to all winery visitors and select members. Digital editions are also available at jordanwinery.com/magazine.

Awards

World's Best Vineyards, #1 Winery North America, #20 in the World (2023)
Drinks Business' Amorim Biodiversity Award – Short List (2023)
MarCom Awards, Platinum Award Magazine Consumer – The Land Issue (2023)
Pollinator Partnership's Monarch Sustainer of the Year (2022)
Wine & Spirits Top 100 Wineries (2022)
World's Best Vineyards, Top 50 (2022)
MarCom Awards, Platinum Award Magazine Consumer – The Celebrations Issue (2022)
Webby Awards, Best Use of Photography Finalist (2022)
Wine & Spirits U.S. Restaurant Poll #1 Wine Brand (2020, 2015, 2007) *Wine & Spirits U.S. Restaurant Poll #1 Cabernet Sauvignon (2020, 2014-2011, 2008, 2004-2001, 1994-1990)*
Sunset Travel Awards Finalist, Essential Eating & Drinking (2019)
USA Today's Top 10 Best Winery Tours in America (2019)
TripAdvisor Certificate of Excellence Hall of Fame (2019-2013)
Sunset Travel Awards Finalist, Food & Wine (2018)
American Airlines' Celebrated Living Platinum List Awards, Best Vineyard Experience (2018, 2017)
Sunset Travel Awards Finalist, Best Vineyard Experience (2016, 2015)
Wine Enthusiast American Winery of the Year (2014)
Wine Blog Awards Best Photo/Video on a Blog (2014, 2013)
TripAdvisor Top 10 Winery Tours in America (2013)
Wine Blog Awards Best Winery Blog (2013, 2012)

Sustainability

As stewards of an estate with more than 75% of its acreage dedicated to natural habitat, we take into account the impact every viticultural and winemaking decision has on the native ecosystems under our care. In 2023, about 75% of our electricity came from the California sun – harnessed by our hillside solar arrays – and the balance from renewable resources through the Sonoma Clean Power program. Jordan's electrical use has been carbon neutral since 2014. The winery, estate vineyards and grower vineyards are all certified sustainable. A list of green business certifications can be found at jordanwinery.com/blog/sustainable-winery-certifications/.

Management

- John Jordan, Chief Executive Officer (on staff since 2005)
- Devonna Smith, Chief Financial Officer (on staff since 2019)
- Maggie Kruse, Winemaker (on staff since 2006)
- Brent Young, Director of Agricultural Operations (on staff since 2008)
- Kari Van Dyk, Assistant Winemaker (on staff since 2017)
- Maribel Soto, Director of Estate Services & DTC (on staff since 2007)
- Brad Butcher, National Sales Director (on staff since 2011)
- Tim Spence, Director of Facility Operations (on staff since 1989)
- Kendall Busby, Director of Marketing & Communications (on staff since 2016)
- Jesse Mallgren, Executive Chef (on staff since 2023)

Other Key Figures

- Tom Jordan, Founder (1972-2005, retired)
- Sally Jordan, Founder (1972-1990s, retired)
- Rob Davis, Winemaker (1976-2019, retired)
- André Tchelistcheff (1974-1994, deceased)

Photo & Video

Jordan is known for its visual storytelling and extensive archive of high-quality photographs and videos. A small selection of high-resolution photos is available for immediate download at jordanwinery.com/trade-media/media-relations/. Requests for specific photos should be sent to press@jordanwinery.com.

Social Media

Please follow us online for an inside look at life on the Jordan Estate.

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

[facebook.com/jordanwinery](https://www.facebook.com/jordanwinery)

[youtube.com/jordanvineyard](https://www.youtube.com/jordanvineyard)

[pinterest.com/jordanwinery](https://www.pinterest.com/jordanwinery)

twitter.com/jordanwinery

brandfolder.com/jordanwinery/press-selects

Jordanwinery.com/blog

winecountrytable.com

[#JordanWinery](#) [#MyJordanTable](#) [#DineWithJordan](#)

Contact Information

Address: Jordan Vineyard & Winery
1474 Alexander Valley Road
Healdsburg, CA 95448

Website: www.jordanwinery.com

General inquiries: info@jordanwinery.com

Phone: 707-431-5250

Media inquiries: Kendall Busby
J. Wade Public Relations
707-608-8007
press@jordanwinery.com

Sales inquiries: trade@jordanwinery.com