



Jordan

WINE COUNTRY TABLE

The Dining Issue | Volume 20 | 2025

BEFORE & AFTER

TASTEFUL TRANSFORMATIONS

An inside look into Jordan Winery's renovated dining spaces

A SWEET REVIVAL

Jordan unveils new dessert wine
for Rivière Russe's 40th anniversary

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food, wine & travel*

FROM THE STAFF AT *Jordan* VINEYARD + WINERY

During my travels, I visit the bastions of luxury hospitality and look for the unexpected.

As the owner of an iconic winery dedicated to celebrating the many pleasures of the table, I see it as both my duty—and a delightful indulgence—to stay at five-star hotels and savor every moment. I pay close attention to the people, their words, the restaurants, the rooms, the bathrooms, the florals, even the music. What separates the best from the very good is found in the details. The elite within the world of luxury travel have mastered the art of transforming something that is ordinary into extraordinary in unexpected ways. Who knew *toilegami* would become a valued skill set?

Wine lovers around the world wax poetic over the marriage of wine, food and conversation, but exquisite hospitality that honors the great traditions of Europe goes much deeper. At Jordan, we thrive on perfecting every detail that turns a tasting experience into a truly unforgettable “wow” moment. That’s also why we’ve spent the last year reimagining our kitchen, dining rooms and culinary culture with an eye toward the unexpected. A wine and food pairing always tastes better with a side of surprise and delight.

In this issue of *Wine Country Table*, we dig into the details of dining that have helped Jordan earn a spot on the World’s Best Vineyards Top 50 list



Pictured above: The newly renovated Jordan Chateau and outdoor terraces, completed last fall, offer breathtaking views of the estate vineyards and surrounding mountains.

Pictured below: A contrast of then and now: the original 1970s view from the Jordan Dining Room, alongside the new alfresco dining experiences on the Jordan Terrace.



2024



1979

three years in a row. Feast your eyes on Jordan Chateau’s culinary wing renovations on page 8 before booking your seat. On page 28, executive chef Jesse Mallgren takes you inside his mind—and into the new Jordan Kitchen—where his Michelin-star techniques shine for every guest. Along the way, we invite you to stop and smell the roses with my mother on page 6.

Winemakers donned rose-colored glasses throughout the 2024 growing season and into the stellar, stress-free harvest, and Maggie Kruse shares early impressions of the 2024 harvest on page 18. Her newest releases—the 2023 Jordan Chardonnay, 2021 Cabernet Sauvignon and 2019 Cabernet Sauvignon in magnum—reward wine lovers with exceptional grace and depth. These wines, as well as the return of a sweet surprise for your cellar, begin on page 20.

We look forward to surprising you with every detail—both the comfort of familiar elegance and a taste of something new.



John Jordan
CHIEF EXECUTIVE
OFFICER

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Gift Sustainability.



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COMMENTS WELCOME

info@jordanwinery.com
(707) 431-5250

SIP & SHARE

EDITORIAL

Publisher

John Jordan

Editor-in-Chief

Kendall Busby

Managing Editor

Amber Duval

Editor at Large

Lisa M. Mattson

Copy Editors

Tina Caputo

Maribel Soto

Lindsay DeMaria

Contributing Writers

Lisa M. Mattson

Tina Caputo

Kendall Busby

Contributing Photographers

Christopher Stark

Dawn Heumann

Kendall Busby

James Escobar

Phil Stockbridge

R. Brad Knipstein

Marc Fiorito

Michelle Walker

Kim Carroll

Design

Laura Henderson

REVEL BRAND DESIGN



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1474 Alexander Valley Road Healdsburg, CA 95448

(707) 431-5250
info@jordanwinery.com

jordanwinery.com

CT (LIC #LSW.0000244)

WA (LIC # 365415)



@longhorned_frog99



@haleypoveda



@suitcasewine

Connect with us on Instagram (@jordanwinery) or TikTok (@jordanwineryofficial) for a chance to be featured on our social media channels and in an upcoming edition of *Wine Country Table*.



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WHAT'S TRENDING



Major renovations at Jordan are finished. After months of hard work, Jordan officially debuted its reimagined Parisian-inspired lobby, dining room, Chef's Table, terraces and parterres. The newly transformed spaces, designed by Maria Khouri Interiors and Christian Douglas Design, create elegant and memorable settings for visitor experiences.

Jordan Vineyard & Winery has been recognized as one of the world's top vineyards for 2024, securing a place in the top 25 globally according to World's Best Vineyards. Each year, the organization showcases the best winery experiences across five continents, selected by 500 travel and wine tourism experts.



©CHRISTOPHER STARK

Winecountrytable.com has a new look. Jordan's travel, lifestyle and wine blog, launched in 2017, is getting a makeover. The new design, set to go live this year, will feature a fresh look and feel, and provide a more streamlined, mobile-friendly experience.

Jordan has released a Sauternes. In partnership with Château Guiraud in France, Jordan is launching a 2022 Sauternes in May 2025. The vintage celebrates the 50th anniversary of Jordan's founding and pays tribute to Rivière Russe, the winery's sémillon-sauvignon blanc dessert wine launched with the 1982 vintage. Select experiences will feature the Jordan Sauternes, and it is available to purchase at the winery or online for select shipping. (Read more on page 14.)

► **Jordan wines are scoring big.** Wine critic James Suckling recently wrote glowing reviews of Jordan's 2020 Cabernet Sauvignon (94 points) and 2022 Chardonnay (93 points.) *The Tasting Panel* scored the cabernet sauvignon and chardonnay at 96 and 94 points, respectively, designating each as a "Publisher's Pick."





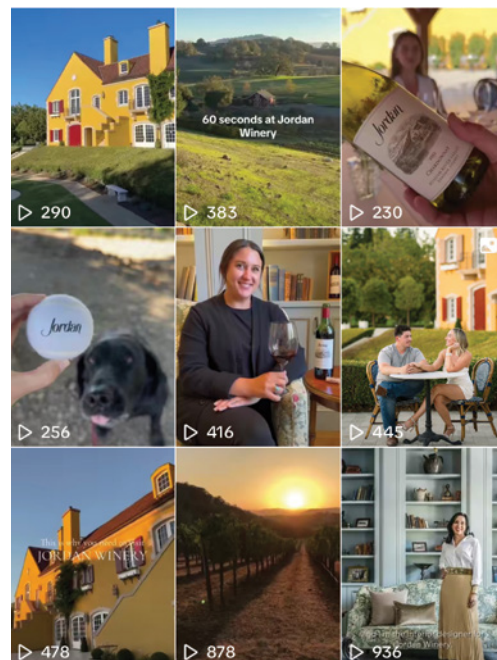
Starlight Supper for Smile Train is back. This summer, Jordan will once again host a magical philanthropic evening in partnership with the John Jordan Foundation to benefit Smile Train—a nonprofit organization dedicated to providing access to safe, high-quality cleft care around the world. Held at the winery, the event will feature Jordan wines, a silent auction and seasonal cuisine by executive chef Jesse Mallgren.



► **Maggie Kruse wins a top winemaking award.** Jordan's head winemaker received the "Excellence in Winemaking" honor from the *North Bay Business Journal's* 2024 Women in Wine Awards. The award recognizes women winemakers for exceptional skills, innovation and consistency in producing high-quality wines.



▼ **Jordan is on TikTok.** Followers of our TikTok account (@jordanwineryofficial) can watch behind-the-scenes winemaking videos, design renovation reveals and funny, trending videos featuring Jordan staff. Content also highlights events happening at the winery and across the country.



◀ **Estate vineyard planting is officially complete.** The project began in 2018 and involved removing about 120 acres of older, ailing vineyard blocks. After replenishing the soils, the vineyard team planted new vines, seizing the opportunity to fine-tune varieties, rootstocks, clones, row directions, irrigation, trellising and plant density—all to foster optimal expression of Jordan's house style.





Legacy in BLOOM

BY LISA M. MATTSON
PHOTOGRAPHY BY KENDALL BUSBY

Twenty-five years ago, two women bonded over conversation about dogs and roses: Sally Jordan, the matriarch of Jordan Vineyard & Winery, and Danielle Dall'Armi Hahn, owner of Rose Story Farm. With its 130 varieties of roses, Rose Story Farm in Carpinteria, Calif., became the source for freshly cut roses at Mrs. Jordan's home, thoughtfully placed in a spectrum of hues to complement each room during dinner parties.

This allowed Mrs. Jordan's cloistered garden of nearly 50 types of roses to remain pristine and in full bloom.

When John Jordan embarked on the renovation of the Jordan Chateau's gardens and grounds last year, he wanted to honor his mother, who turns 90 this year.

"There's no better way to make sure she's always a part of the winery than to name a rose after her that will greet our guests for decades to come," John Jordan says.

The winery approached Hahn and Rose Story Farm to help create a rose for her fellow rosarian, and quickly learned of the lengthy and often disappointing process to grow a new breed of rose. It takes 10 years from start to finish, and the 10,000 pairs of seeds needed to attempt the pollination may only result in three to four seedlings after many years of waiting.

A decade of patience was not a virtue to explore, so Hahn, named one of the Great Rosarians of the World, used her deep knowledge of niche growing and cultivation networks to find a rose worthy of the Sally Jordan name that had already passed its viability hurdle.

"I wanted to create a rose in her honor that has all of the characteristics that she loves in a rose," Hahn says. "Mrs. Jordan prefers hybrid tea roses, known for their exquisite form. This class of rose is typically a single larger bloom on a single stem. Most often they are found in formal gardens and are most suitable for large estates with traditional architecture." The rose also had to have a lovely, subtle fragrance and be a specific color.

"Whenever she's having friends over for dinner or hosting a party, a vase of creamy-white hybrid tea roses always greets



"There's no better way to make sure she's always a part of the winery than to name a rose after her that will greet our guests for decades to come."

JOHN JORDAN, CHIEF EXECUTIVE OFFICER,
ON HONORING HIS MOTHER

Blooming WITH FACTS

Roses are **one of the world's oldest cultivated plants** with roots dating back thousands of years.

The oldest living rose can be found in Germany on the walls of the Cathedral of Hildesheim, where it has **bloomed since 815 AD**.

All roses are edible. Their petals can be eaten raw, steeped as part of a tea service (a Jordan favorite) or used in jams.

The rose is the **national flower of the United States**, officially designated by President Ronald Reagan in 1986.

Ecuador is one of the world's largest suppliers of roses: 54% of its land is dedicated to growing the thorny flower.

her guests," Hahn says. "It's that welcome scent and first sight. The Sally Jordan Rose needed to be that color."

Call it fate, but the perfect rose was about to make its grand debut to the floral world—and Rose Story Farm was able to help John Jordan and Jordan Winery purchase the rights to the rose and all of its future plantings.

"There's no one who deserves her own rose more than Sally Jordan, and I've worked on rose development for Julia Child and Martha Stewart," Hahn says. "Not only does she have a deep love of roses, but her exquisite attention to detail in her rose garden is unparalleled. Her roses are so perfect, you can't believe they are real."

Fifty of these plants, with their creamy-white petals, were planted around the Jordan Chateau terrace last summer. The nursery expects to add another 200 Sally Jordan Roses ready for planting next year, which will be added to the *fougèraie*, a fern garden promenade that leads from the winery lobby to the upper terrace, and future plantings, as well as florals for the guest suites and Jordan tisane service.

"This truly is the Sally Jordan Rose," John Jordan says with a laugh. "It's elegant, but also tough. You usually lose some flowers when you plant a new garden, but not our Sally Jordan Roses. Not even one died. They exploded in color and came to life as soon as they were planted. They clearly feel right at home."

Sally Jordan Roses are expected to bloom at the winery from May to early November each year. Her legacy now includes a perennial welcome to every guest who visits the chateau. ■

Tasteful Transformations

Jordan Winery's
latest renovations
reveal stunning
dining areas, an
interactive kitchen
and reimagined
terraces to tempt
culinary travelers

BY LISA M. MATTSON

PHOTOGRAPHY BY
CHRISTOPHER STARK



In construction, they say “As we evolve, our homes should too.” Longtime friends of Jordan have tasted the subtle transformation in the wines since John Jordan took the reins in 2005. His investments in vineyards and winemaking have elevated the elegance and intensity of flavor while respecting the heritage of a house style that will always stay in fashion. In 2019, the winery owner who loves building projects decided it was time for the chateau’s interiors to join in this natural evolution of a timeless classic.

What began as two small interior tasting room remodels during the pandemic when hospitality at the Jordan Chateau was pushed outdoors thoughtfully progressed into seven years of stunning renovations, which concludes this summer with the guest parking lot. Designer Maria Khouri, principal of Maria Khouri Interiors in San Francisco, led the picture-perfect transformation of the chateau suites and lobby over three years, blending the chateau’s Old World architecture with luxurious modern details and meaningful antiques (see *Wine Country Table*, Vol. 19).

By 2023, only one side of the 50-year-old chateau had not evolved along with Jordan’s new bar for exquisite hospitality and enchantingly French style: the culinary wing, which houses the dining room, kitchen and adjoining terraces. With a local celebrity chef newly appointed



to the helm, it seemed natural that this series of extensive renovations should culminate at the heart of Jordan’s food-centric guest experiences.

“The details that go into making a wine and food tasting experience memorable is what we live for at Jordan,” John Jordan says. “The wine, the food, the plates, the décor, the music—all need to be in sync to transform an experience from ordinary to extraordinary.”

Elegance Elevated in the Dining Room

From fabrics and wallpapers to French art and figurines, Khouri’s designs in the Jordan Chateau suites and lobby brought both show-stopping sophistication and elements of nature to deepen the connection to the Jordan Estate and its open spaces. John Jordan wanted that aesthetic and its chic color palette to carry through the dining room.

Striking flora sconces now grace the wood-paneled walls—a symbol of the 1,000 acres of natural habitat surrounding the stately dining space.

“Those light fixtures were the first element selected for the remodel,” Khouri says. “I found them in a magazine while on vacation and knew they would be perfect for the Jordan Estate. It’s important to bring

HISTORY MEETS ARTISTRY

The renovated dining room blends timeless French elegance with contemporary touches, offering a refined yet inviting space for unforgettable meals



A LUMINOUS NOD TO NATURE
Hand-forged flora sconces bring
the vibrancy of the Jordan Estate's
lush surroundings indoors

the vibrancy of the outdoors into the winery, and these unique sconces echo the lush surroundings beautifully.”

John Jordan loved the flora fixtures right away, and the design blossomed from there. The dining room’s transformation epitomizes French elegance. Khouri loves to create designs around Jordan’s antiques, and Mrs. Jordan’s rococo gilded mirrors and patinated neoclassical consoles were lovely companions for the gilded sconces, hand-forged in Maryland. She looked to France’s Maison Baguès, known for luxury lighting and exquisite craftsmanship since 1860, for the dining room’s focal chandelier, as well as vintage Maison Baguès sconces for one of the bathrooms. “They are considered the Rolls-Royce of lighting,” Khouri says, “And Jordan always desires the best quality.”

Beyond the dining tables and their custom Louis XVI chairs, the original fireplace is adorned with encaustic tiles, handmade in Los Angeles in a style that dates to the 13th century. The maker is so focused on their Old World craft that they don’t have a website. In the dining room bathrooms, wallpaper murals by Gracie and Schumacher combine with mosaic tile floors to capture the vintage European-style with a modern-chic ode to the outdoors.

John Jordan personally selected the two sheens of Farrow & Ball paint of the neutral hue gracing every wood-paneled wall—the crowning detail to seamlessly meld all of the elegant elements.

CLOCKWISE FROM LEFT

A Louis Philippe-style walnut cabinet with a marble top pairs beautifully with a vintage rococo mirror from 1st Dibs in the new Chef’s Table; the women’s restroom in the dining room showcases custom hand-painted Sepia Garden wallpaper by Gracie Studio alongside luxurious marble finishes; the reimagined fireplace features handmade encaustic tile sourced from Country Floors in San Francisco.



HANDCRAFTED ELEGANCE

The original fireplace now features handmade encaustic tiles, echoing the artistry of Old World craftsmanship



REIMAGINING TRADITION

Wallpaper murals by Gracie and Schumacher evoke vintage European style with a modern twist

“My vision is to always respect the estate’s heritage and the classic French inspiration of Jordan but to also modernize it,” Khouri says. “After four years of working together, I have a clear idea of what John wants and what the Jordan identity is, so the design process flows very naturally. We make a great team.”

A Secluded New Dining Space

Adjacent to the dining room, the new Chef’s Table offers a jaw-dropping transformation of a former hallway and loggia. A French Provincial dining table seats up to eight guests for a private culinary adventure, surrounded by French antiques with front-row seats into the excitement of the new Jordan Kitchen, where culinary theater blends with people-watching. Now, Jordan Estate Rewards members who book private dining rewards—and guests who reserve the Winery Tour & Tasting—experience a glimpse into inner-workings of an elite chef’s kitchen and the culinary staff’s decadent delights. To complete the intimate setting, Khouri turned to 1st Dibs for fabulous accents: a striking Louis Philippe-style walnut cabinet, a grand focal rococo mirror and a trio of Louis XVI oil canvases from the 19th century, depicting scenes of a French fishing village.

Inside Jordan’s New Kitchen

With the Chef’s Table addition, private meals at Jordan now include lively conversations with the culinary staff inches away from their creative playground. The kitchen renovation, which doubled the size



A FEAST FOR THE SENSES
The Chef's Table offers private dining surrounded by French-inspired antiques, with front-row views of the culinary team at work in Jordan's newly expanded kitchen



of the primary cooking area, allowed Jesse Mallgren, executive chef at Jordan Winery since 2023, to outfit his dream kitchen after two decades helming the Michelin-starred kitchen in the circa-1870s Madrona Manor mansion in Healdsburg.

"The nice thing about working in this kitchen before the renovation," Mallgren says, "is that I had the opportunity to better understand exactly what we needed to achieve a new level of excellence in Jordan's dining experience." Ceilings were raised, walls removed, workspaces rearranged, and walls of cabinets replaced with open shelving to afford the culinary team more efficiency, more storage and more interaction with the guests. Once construction was underway, chef Mallgren hand-picked top-of-the-line equipment—different types of refrigerators and stoves, including a flat-top plancha, to allow for perfect preparation of Jordan cuisine.

"These new tools allow us to control temperature and moisture in ways that was not possible even a few years ago," Mallgren says. "I can steam squash blossoms filled with a lobster mousse in the oven to tender perfection. The possibilities of flavor and texture are endless."

CLOCKWISE FROM TOP LEFT

The newly designed Chef's Table offers an intimate private dining experience for up to six people; guests enjoying the terrace pergola during last summer's Smile Train event; reimagined parterres featuring crushed gravel paths, boxwood spires and a tiered stone fountain; Jordan Estate Rewards members raising a glass of Jordan Cabernet Sauvignon in celebration.

Enchanting Terraces & Parterres

Just beyond the French doors, every terrace that leads to and from the culinary wing has been reimagined by award-winning landscape architect Christian Douglas of Christian Douglas Design, classically trained in English gardens and more recently known for his devotion to edible garden design. Due to the sprawling nature of the Jordan Chateau grounds, landscape enhancements were approached in phases. In 2023, the single lawn that spanned from the lobby to the dining room terrace steps was transformed into the Jordan *Fougeraie* (“fern garden” in French), a promenade flanked by topiary trees, roses, fiddlehead ferns and the French alpine strawberries with a central fountain selected by John Jordan.

The new terraces, completed in 2024, extend from the dining room to the rock wall overlooking the chef’s garden. Cobblestone walkways accented with Versailles planters lead past the Chef’s Table’s French doors to a shaded pavilion where guests listen to the symphony of birds in the majestic oak trees during culinary events and the winery’s seasonal Chef’s Terrace Tasting experience. Sally Jordan Roses, sculptural topiaries and fragrant lavender provide a beautiful accent to the grand upper terrace, with many more of the matriarch’s roses being planted around the pavilion in 2025.

A series of lawn parterres below the terraces have also been elevated with crushed gravel paths, boxwood spires and benches, creating new opportunities for wandering the grounds and taking in the grand chateau and vistas from a range of vantages. A new tiered fountain connects the lower and upper terraces, and creates a welcome, calming ambiance with its soothing sounds.



“Parterres and pathways were redesigned to give reference to the classic, storied chateau grounds of Europe, especially France,” Douglas says. “I adore the bold, simplistic elegance of it all.”

The designer also chose camphor trees for the dining room terrace because their shape and size are reminiscent of the original label engraving from the 1970s.

This string of significant design projects all took place to further Jordan’s commitment to the original vision of the founders—to create a winery that honors the best of France in food, wine and hospitality. ■



Jordan Winery hosts seasonal lunches and dinners on select dates and offers private dining experiences exclusively for Jordan Estate Rewards members.

◀ SCAN TO EXPLORE

AN INVITATION TO WANDER
Redesigned parterres and pathways
offer European-inspired beauty
with sweeping views of the estate





© KENDALL BUSBY

A Sweet Revival

Late-harvest wine returns to Jordan after a 40-year hiatus

BY LISA M. MATTSON

It seems as if everything made in the '80s is making a comeback. That includes Jordan's ultra-rare dessert wine.

This spring, the Jordan Sauternes opens a new chapter in Jordan's rich winemaking story—a trilogy that began before the first vintage of Jordan Cabernet Sauvignon ever made its way onto a dinner table.

Because every course served in the yet-to-open Jordan Dining Room had to be paired with a Jordan wine that rivaled the best in France, Jordan Rivière Russe was born more than four decades ago as an Alexander Valley late-harvest wine. Then, it quietly disappeared. This historic label returns as a 2022 Sauternes—home of the most famous dessert wines in the world. Crafted in partnership with the renowned Château Guiraud, among the few *Premier Grand Cru Classés en 1855* estates in Bordeaux, the new Jordan Sauternes is kismet in a glass. The road that the two wineries and their winemakers have traveled to this collaboration deserves a chapter of its own.

Sweet Dreams Come to Life

In 1979, a year before the inaugural 1976 Jordan Cabernet Sauvignon was to be unveiled, the Jordans tasked their young winemaker, Rob Davis, with making a Burgundy-inspired chardonnay and a late-harvest wine. The latter had to be crafted using the same methods as the greatest dessert wine in the world, Château d'Yquem of Sauternes. These companion wines to Jordan Cabernet Sauvignon would bring depth and delight to the Jordan dining experience—and the trio would pay homage to their favorite French wines.



The late-harvest wine would be named Rivière Russe (“Russian River” in French). They hoped that the morning fog drifting near the Russian River, which serpents around the south and east border of the Jordan Estate, could mimic the distinct mist in Bordeaux’s Sauternes where the Garonne River meets the Ciron—ideal conditions for creating the “noble rot” bacteria needed to transform sauvignon blanc and sémillon grapes to liquid gold late in the harvest season.

Thanks to a fortuitously early harvest in Alexander Valley in 1981, Davis spent late fall into the holidays in Bordeaux, where he had the rare opportunity to work the harvest at the legendary Château d'Yquem—a once-in-a-lifetime chance to learn about the ever-so-elusive *Botrytis cinerea* that must form on the shriveling grapes for this extraordinary wine to be made.

The Jordans’ sweet dreams were met with initial success before a litany of setbacks. Jordan Rivière Russe was bottled just three times—1982, 1983 and 1985—the only vintages with weather conditions that allowed noble rot to form on the grapes.

FROM LEFT TO RIGHT
The new Jordan Sauternes by Château Guiraud glistens in the window; co-founder Tom Jordan, first winemaker Rob Davis and general manager Mike Rowan stand in front of the Jordan Chateau in late 1970s; a spring afternoon bathes the estate at Château Guiraud during golden hour.



The Making of a MIRACLE WINE

If wine is one of Mother Nature's greatest gifts, then Sauternes is one of wine's greatest miracles. Arguably the most revered late-harvest wine in the world, this distinctive dessert wine was born in the 17th century southeast of Bordeaux in the Sauternes region of France. There, the cool waters of the Ciron tributary meet with the warm waters of the Garonne River, creating a morning mist that allows *Botrytis cinerea*, the noble rot fungus, to flourish on the clusters of sauvignon blanc and sémillon grapes.

Every harvest, the story of Sauternes is fraught with sacrifice and angst before nature's marvel reveals itself in the final days before winter. Winemakers leave the white grapes to ripen on the vine well into fall, long after the cabernet sauvignon of Bordeaux has been crushed. They wait for the heavy mist in the air. They use sight and smell to examine the grapes as they begin to shrivel, searching for the good fungus—the noble rot that intensifies their flavor—and fighting any bad organisms. They fend off birds that dine on the sweet delicacy. Every winemaker in Sauternes has a doctorate in patience and perseverance.

Roughly half of the grapes are sacrificed each year before reaching the winery. A fascinating molecular transformation occurs on the vine, as grapes shrivel and begin to die, they start to take on incredible depth of flavor. This amount of loss is required to ensure the unctuous complexity and honeyed richness that has made Sauternes world famous.

There are only 27 châteaux in the Sauternes and Barsac appellations that achieved *Grands Crus Classés* status in Bordeaux's 1855 official classification. Château d'Yquem is the only First Growth *Supérieur*, followed by 11 First Growths, including Château Guiraud.

Kindred Culinary Spirits

Over time, Jordan Winery's commitment to hospitality has grown to meet the demands of culinary travelers, along with a desire to offer guests an array of sensory pleasures from the moment of arrival to the last taste. But, the winery's laser-sharp focus on crafting the best possible cabernet sauvignon and chardonnay in Jordan's elegant house style left no room in the cellar for new vinous projects, dry nor sweet.

That's when collaborations were born. The Jordans longed for a sparkling wine to serve at receptions—a tradition that began with Champagne when the winery was founded and continued with the creation of J by Jordan sparkling wine in the late 1980s (Jordan's wine tetralogy). After Judy Jordan sold J in 2015, Jordan didn't want the connection to sparkling wine to end. So, Davis traveled to France and met with the owners of Champagne AR Lenoble, forming a friendship that led to the creation of the Jordan Cuvée by Champagne AR Lenoble, which debuted in 2017.

With the arrival of executive chef Jesse Mallgren and the completion of the dining room renovations (see "All in the Details" page 28), Jordan has affirmed its dedication to providing guests with a culinary experience worthy of the Michelin Guide. John Jordan has always believed



in giving the artists who work at Jordan all the tools they need to flex their creativity, and chefs around the world love to pair unexpected foods with late-harvest wines—as an appetizer or a finale to five-star dining experiences. (Massimo Bottura, Italy's famous Michelin three-star chef, is also a Château d'Yquem devotee.)

The time felt right to revive an '80s legend and bring a late-harvest dessert wine back to the Jordan table—and its kitchen.

But this time, Jordan's winemaker didn't try to beat the odds of Mother Nature's mood swings in her own backyard. Maggie Kruse took her search to Sauternes, looking for a collaboration with a prestigious chateau that shared Jordan's values of sustainable farming, wines of balance and culinary hospitality.



FROM LEFT TO RIGHT
Jordan Sauternes gleams
with golden hues in the glass;
a vineyard hand cradles a cluster
of botrytized grapes at harvest;
Château Guiraud's vineyards
in Sauternes; a side-by-side
of Jordan's 1982 Rivière Russe
alongside the 2022 Jordan
Sauternes, honoring the original
label design; a close-up of
Botrytis (noble rot) on grapes.

Château Guiraud quickly emerged as the perfect partner. With its deep commitment to culinary tourism, Guiraud was the first *Premier Grand Cru Classé* estate to open a restaurant in Sauternes, La Chapelle, in 2018. It was also the first Sauternes *Grand Cru Classé* to achieve organic farming certification in 2011, sharing Jordan's commitment to support biodiversity in the vineyards. More than 650 types of insects have been identified living amongst Guiraud's grapevines, and the owners believe in the bond between sustainability and hospitality, creating educational experiences that bring guests closer to responsible farming. Under the direction of proprietor and hotelier Matthieu Gufflet since 2021, Guiraud plans to add accommodations and further its innovation in culinary wine tourism, much like Jordan. All of these signs and synergies were met with a crowning fact: Château Guiraud's winemaker, Sandrine Garbay, spent 28 years at Château d'Yquem before joining Guiraud in 2022.

"What inspires me most about this wine is its perfect harmony, a result of our collaboration with Château Guiraud and our shared values," says Kruse, who has admired Garbay's leadership for two decades. "We believe great wines should not only elevate the palate, but also enrich the experiences they accompany, and this release continues our tradition of creating wines that are as unforgettable as the moments they help create."

The 2022 Jordan Sauternes by Château Guiraud is a *Premier Grand Cru Classé* wine with a radiant golden hue that reflects the elegance within. Aged for 18 months in oak barrels, the wine possesses freshness and complexity, unfolding in a symphony of exotic fruit, delicate floral notes and a beautifully balanced, honeyed mouthfeel. Honoring its heritage, the Jordan Sauternes features a refined, custom label that pays tribute to the original packaging of Jordan's Rivière Russe.

"We are truly honored to partner with the iconic Jordan Vineyard & Winery as we continue to expand our legacy as a premier Sauternes producer," says Matthieu Gufflet, proprietor of Château Guiraud. "Together, we have crafted a modern expression of Sauternes that strikes the perfect balance of richness and elegance, while paying homage to the storied history and distinctive terroir of our estate. This collaboration is more than a meeting of winemaking traditions; it is a celebration of the shared values that define both of our wineries on opposite sides of the world."

The 2022 Jordan Sauternes is available to purchase onsite at the winery and online at jordanwinery.com for residents in California, Florida, Minnesota, Oregon, South Carolina and Virginia. Guests can also taste this rare wine during the Jordan Winery Tour & Tasting, Chef's Terrace Tasting and at select Jordan culinary events.

It's a sweet taste of nostalgia to commemorate the 40th anniversary of Jordan Rivière Russe's inaugural vintage. ■

A Season of Resilience & Reward

Heat waves and wisdom unite to deliver excellent quality in 2024

BY MAGGIE KRUSE

Abundant winter rains and a warm summer set the stage for a remarkable 2024 harvest, yielding a beautifully balanced crop. The winter of 2023–24 brought average to above-average rainfall to all areas of the North Coast. After years of drought, this was the second consecutive year of generous precipitation, especially in late winter and early spring. From January to April alone, we saw 27 inches of rain. During the total growing season—we measure from July of the previous year through June of the current one to make sure we include the key winter months—40 inches of rain fell on our region.

Growing conditions in spring and summer were ideal. Early in the season, temperatures were average to slightly above average, which allowed the soils to warm up faster and enabled bud break to return to average timing in late





“High sugars became a concern in cabernet sauvignon...fortunately, timely irrigation by Jordan’s growers preserved the fruit’s intensity.”

MAGGIE KRUSE | Winemaker

March through early April. Soils remained at full water-holding capacity from bud break through bloom, and we had no issues with frost events last year. So far so good!

July brought some high heat, with several days hovering above 100 degrees Fahrenheit, depending on the vineyard location. Growers did their best to stay on top of irrigation practices, and we didn’t really see the impacts from the heat until closer to harvest.

Early in the season it appeared that we would begin picking on the early side, but the July heat stalled the vines’ ability to work efficiently, and we returned to a more typical start date for harvest. Picking began with chardonnay on August 29, which was about five weeks ahead of the exceptionally late 2023 harvest. Cabernet sauvignon picking kicked off on September 18.

High sugars became a concern in cabernet sauvignon after we experienced five days of 100-degree temperatures in early October, as we still had quite a bit of fruit hanging on the vines. We worried that the heat would dehydrate the grapes and give them a strong, raisin-like character, but fortunately, timely irrigation by Jordan’s growers preserved the fruit’s intensity. While sugar levels were high, raisiny character was practically nonexistent.

The Jordan team finished picking chardonnay on September 17 and the cabernet sauvignon harvest concluded on October 15—more than two weeks earlier than in 2023. Yields were more average in size last year, especially compared to the abundant 2023 vintage.

Overall, I am highly optimistic about wine quality for the 2024 vintage. The Jordan Chardonnay is bright and fresh, with a balanced fruit profile on the palate. The wine shows no sign of sunburn impacts or bitter flavors, and this should be a beautiful vintage. Cabernet sauvignon is dense and rich, with beautiful black-fruit flavors. The cabernet sauvignon is more tannic than in previous vintages, and the wine has a great deal of depth. I’m excited to see how this vintage progresses with a year of aging in French oak barrels. ■



CLOCKWISE FROM FAR LEFT
Vineyard team members harvest cabernet sauvignon in the early morning; a harvest crew member transports a bin of chardonnay grapes to the gondola at night to preserve acidity; Jordan’s winemaking leadership team; a vineyard hand carefully sorts cabernet sauvignon grapes at the gondola.

New Releases

2023 JORDAN RUSSIAN RIVER VALLEY CHARDONNAY

Refreshing acidity and elegant fruit

Aromas of white peach, subtle stone fruit and delicate floral blossom immediately captivate the senses. On the palate, zesty lime, orange peel and crisp red Bosc pear mingle seamlessly, all elevated by refreshing acidity. A hint of French oak enhances the fruit's elegance while preserving its brightness. Graceful and refined, this wine shines on its own or pairs beautifully with spicy cuisine, Dungeness crab or Chef's Reserve Caviar.

\$42 (750mL bottle) · jordanwinery.com/shop

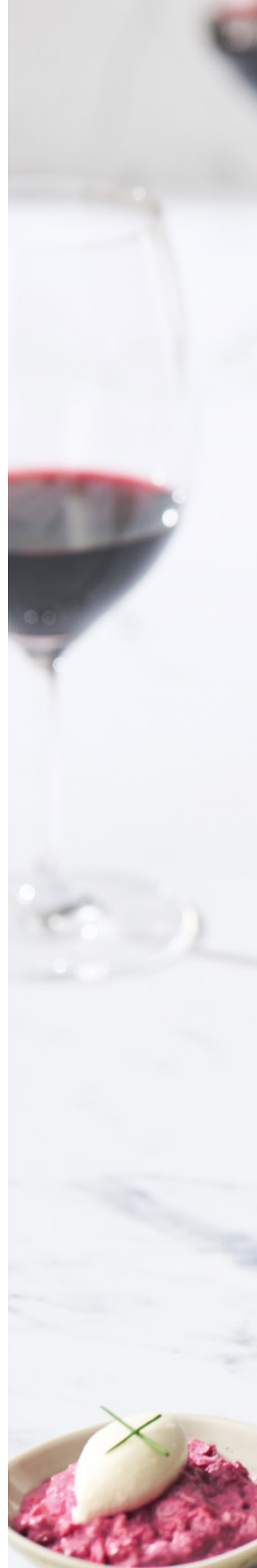




Paired with chef's Smoked Sturgeon
and Celery Root Rémoulade
jordanwinery.com/recipes



Paired with chef's Jordan Estate
Roasted Beets with Egg Salad,
Chives and Horseradish Cream
jordanwinery.com/recipes



2021 JORDAN
ALEXANDER VALLEY
CABERNET SAUVIGNON

Food-friendly, structured and smooth

Deep and complex, this Old-World-style vintage offers a harmonious blend of dark fruit, spice and earth. Mixed berries and bright blueberry meet a subtle hint of clove on the nose, leading to rich layers of blackberry, cocoa nib and white pepper on the palate. Structured tannins provide depth and balance, while extended aging in French oak enhances its elegance. This wine is perfectly suited for pork loin, duck confit or penne alla vodka. We recommend decanting for 60 minutes prior to enjoying.

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



2019 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON IN MAGNUM

Beautifully balanced with a lingering finish

Elegance defines this wine, beginning with subtle aromas of ripe black cherry, graphite and blackberry, intertwined with a hint of violets. On the palate, flavors of blueberries, cassis and boysenberry are beautifully integrated with silky tannins from French oak barrels. The dark fruit and vibrant acidity evolve gracefully. Extended bottle aging in magnum has allowed the tannins to soften, creating a smooth texture and a refined, lasting impression on the palate. This wine's elegance pairs beautifully with dishes like lamb ragu, coq au vin and creamy mushroom risotto.

\$215 (1.5L bottle) · jordanwinery.com/shop

Paired with chef's
Cabernet and Mushroom
Braised Short Rib
jordanwinery.com/recipes



2024 JORDAN ESTATE EXTRA VIRGIN OLIVE OIL

A balanced finishing oil to elevate any dish

Bright aromas of lemon peel, pine nut and radicchio awaken the senses, leading to vibrant flavors of green apple, citrus and a subtle hint of white pepper. A rich, lingering finish unfolds with delicate nuttiness and a silky, buttery mouthfeel. Drizzle over vegetable pasta, toss into a crisp green salad or even pour over vanilla ice cream with Maldon sea salt for a unique sweet-savory pairing.

\$30 (375mL bottle) · jordanwinery.com/shop



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2023 Chardonnay
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2022 Jordan Sauternes
BY CHÂTEAU GUIRAUD

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Vegan Leather Wine Bags



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.



A white plate with a salad of cherry tomatoes, arugula, and onions. The tomatoes are a mix of red and orange, some whole and some sliced. The arugula is green and leafy. The onions are white and sliced. The salad is drizzled with a light-colored dressing. The plate is set against a light background with decorative gold-colored scrollwork in the corners.

ALL IN THE *Details*

A Platinum Member's Perspective: How a Michelin-Star Chef
is Transforming Dining at Jordan

BY LISA M. MATTSON
PHOTOGRAPHY BY DAWN HEUMANN

Purses are my guilty pleasure. I can't travel without two or more and usually return from a trip with double that. So, when the chef at Jordan Winery greeted us with a silver tray of petites crêpes shaped like satchels, my elation soared with the bubbles in our coupe glasses. I could have my purse and eat it too?

The thrill of the unknown and hunger make for a delightful liaison. Our eyes were already dancing when we bit into the warm dough of mystery. Then came the *oohs* and *aahs* of culinary joy. The texture of the soft, toasted shell and its creamy center coated our tongues first, then came the pop of briny caviar. In that moment, I knew this private meal as a Platinum member of Jordan

Estate Rewards would be unlike any before. We'd stepped into a new world of culinary adventure at Jordan Winery, where executive chef Jesse Mallgren wants every guest to experience a taste of the unexpected.


His captivating Beggar's Purse appetizer set the stage for our first food and wine pairing at the new Chef's Table. The fact that the chef personally greeted us with this beautiful *amuse bouche* and shared the story of him discovering it as a teenager while reading his mother's *Gourmet* magazine made the experience even more special.

A STAR IS BORN

Chef Mallgren's approach to culinary hospitality at Jordan is the culmination of three decades of

star-studded experience as a restaurant chef, and winery guests are rewarded with every bite. The San Francisco native grew up in Sonoma County, surrounded by the culture of food and wine, living in a home with a mom who loved to cook food that told a story. After his first job in a local French restaurant, he honed his skills alongside legendary chefs Gary Danko and Jeremiah Tower before joining the culinary team at Healdsburg's Madrona Manor in 1999. With his passion and precision, Madrona Manor's restaurant earned a Michelin star for 13 consecutive years, from 2008 until 2021.

A self-professed perfectionist, Mallgren left the historic hotel in 2023, when the opportunity to continue cooking exceptional cuisine presented



“We want people to
experience magic while
they are here.”

Jesse Mallgren • Executive Chef

itself at Jordan Winery—a place where he could focus on creating showstopper wine pairings every day without the demands and constraints of a hotel's breakfast, lunch and dinner service. An avid runner and father of two, Mallgren yearned to spend more time with his family without giving up the artistry and discipline of helming a Michelin-star kitchen.

"I really love to spoil people," Mallgren says. "That's one of the many things that attracted me to Jordan. John has that desire to take special care of our guests. We want people to experience magic while they are here."

It is a principle arguably shared by all Michelin-star restaurants and five-star hotels. "The 'wow' factor is what makes people never

forget," Mallgren says. "A dish may look really simple or be small enough to present on a spoon, but the flavors explode in your mouth. We want our guests to leave with the memory of a food and wine experience that stays with them for years."

John Jordan is thrilled to have found a chef of Mallgren's talents. "Jesse's passion is not limited to the four corners of the kitchen. He understands not just food but hospitality on an elite level."

FINDING A NEW FRENCH STYLE

When Mallgren joined Jordan more than a year ago, his first priority was finding ways to elevate the winery's cuisine—all while staying true to Jordan's Francophile roots and the enduring elegance of the wines.



"Jesse's passion is not limited to the four corners of the kitchen. He understands not just food but hospitality on an elite level."

John Jordan • Chief Executive Officer



FROM LEFT TO RIGHT
Chef Jesse Mallgren's seared Hokkaido scallops finished with trout roe;
a glimpse from the new Chef's Table into the expanded Jordan Kitchen;
executive chef Mallgren in the winery garden.

"I knew that we wanted to showcase the bounty of Sonoma County with a French influence in every pairing," the chef says, "but I didn't want to cook the classic dishes with heavy sauces." With his culinary foundation mostly built on French food, Mallgren wanted to use the same flavor profiles and techniques as the French masters, but with a lighter, more modern approach. This blends seamlessly with the interior design of the new dining areas.

"French design is very clean and elegant, and the food should complement that," says Mallgren, who loves cooking with French techniques because they require more focus. "Creating a Michelin-star tasting menu isn't about how many unexpected ingredients and garnishes you can present beautifully on one plate. Flavor and deliciousness are key, but the wine and the food must taste even better together."

With elegance present in every wine and design detail, chef Mallgren focuses on simplicity in his dishes, ensuring every element of the dining experience flows with balanced grace. "The wine comes first and then we design the food," chef says. "We taste the wines multiple times, take notes and cook several versions of a dish before we present it to John." The Beggar's Purse, sourdough bread made with Jordan Chardonnay grapes' yeast, the seared dayboat scallops in a coriander beurre blanc sauce and the steak with Jimmy Nardello

peppers are just a few of the elegant dishes that delight with their bursts of flavor.

“Jesse is the king of the unexpected,” John Jordan says. “He likes to take ingredients like butter and chicken and elevate them in ways that blow your mind.”

GROUNDING IN THE GARDEN

The chef’s garden, located on the hillside behind the kitchen, remains at the heart of Jordan’s culinary program.

“The ability to grow what you want, pick it when you want is so important to this type of cooking,” Mallgren says. “I can grow the zucchini to the precise size when I know it has the most flavor and the right texture, and we can harvest quickly to capture that taste.”

Last spring, the chef began adding his creative touches to the one-acre plot, including rows of oyster lettuce and celtnut (stem lettuce). He says it takes time to understand how a garden grows, how its soils and shade influence the taste of the

produce. “I asked our director of agriculture, Brent Young, and his team to plant what he usually did in the first season, so I could understand exactly how this site presents itself in the food.”

After a year of working with the garden, he’s as thrilled about the existing orchard as he is about the new plantings of lettuces, vegetables and herbs. “Every time I walk the garden, I see something that excites me. The old fruit trees are incredible. I get inspired by our figs. We have some of the largest Meyer lemons I’ve ever seen. They’re so juicy and flavorful.”

The beauty of working with fresh produce: It doesn’t taste the same all the time. “It’s our job to coax the best flavors out of every ingredient,” chef says. “We constantly re-taste the wines with the food and make adjustments every day.” This is why every heirloom tomato salad from the Jordan garden sings with Jordan Chardonnay—even though the sweetness and tanginess of each variety of tomato changes by the day during harvest season.

“The ability to grow what you want, pick it when you want is so important to this type of cooking. I can grow the zucchini to the precise size when I know it has the most flavor and the right texture, and we can harvest quickly to capture that taste.”

Jesse Mallgren • Executive Chef



CLOCKWISE FROM BOTTOM LEFT

Sunrise over the one-acre winery garden; interactive tableside dish featuring smoked egg with prosciutto and sherry syrup; the new chef’s window into the kitchen, offering guests a chance to interact with the culinary team; chef Mallgren adding the finishing garnish to a dish; Asian pears from the culinary garden, featured in seasonal dishes.



DESIGNING A DREAM KITCHEN

Every new chef inherits traditions, tools and a workspace, but few step into a newly renovated, state-of-the-art kitchen within their first year. For Mallgren, the timing was ideal. After six months at Jordan, he had the rare opportunity to help shape the first major kitchen renovation since the chateau's construction in the mid-1970s. With firsthand experience working in the original space, he gained a deep understanding of its strengths and limitations, allowing him to pinpoint exactly what improvements were needed to refine Jordan's culinary experience.

Drawing from his background in top-tier kitchens, Mallgren meticulously selected cutting-edge equipment tailored to Jordan's approach to food and wine pairing. The redesigned kitchen now features advanced refrigeration systems, precision-controlled stoves and a flat-top plancha—each chosen to enhance technique



and execution. These upgrades allow for greater control over temperature and moisture, ensuring dishes reach an entirely new level of refinement, with heightened flavors, textures and consistency.

The new kitchen also includes a focal design feature that guided the entire project: a grand window, giving visitors a glimpse inside the inner workings of the culinary program and the chance to talk with the chefs. "The day is not complete when we don't have the tour guests coming through and stopping by the kitchen," Mallgren says.

MAKING A DEEPER CONNECTION

A window into the kitchen was only the first step in bringing Jordan guests closer to the making of the food and the wine. The new culinary team also made a shift in mindset.

"A lot of chefs are a little socially awkward," Mallgren says. "That's why we are in the kitchen. When you stay in the kitchen, you don't see the

guests and how happy they are. You don't get the reward."

Now, a Jordan chef interacts with the guests in some way during every tasting or private meal. "Meeting the guests, talking to them and seeing how excited they are about the food pairings makes the job so much fun," Mallgren says.

During my first lunch at the Chef's Table, our party of six enjoyed every minute of the intimate dining experience. We indulged in the Beggar's Purse while chatting with the chef and our host, as we watched the culinary team preparing our meal, steps from our table. Chef Mallgren talked about the second course as he spooned the zesty sauce over the scallops.

MICHELIN MENTALITY, LESS LIMITATIONS

Consistency is one of the hallmarks of a Michelin-star meal, and that commitment continues in the Jordan Kitchen, even if dining rooms not open to the public cannot be considered for the Michelin Guide.

"Once you receive your first star, you're afraid of losing it," Mallgren says. "Every dish must be consistent and great. You should never let a dish leave the kitchen that you're not proud of, but sometimes chefs have to take shortcuts at restaurants. That is something we never have to do at Jordan. There's no compromise. John gives us the resources we need to make the best possible pairings."

A big part of bringing that Michelin-star culture to the Jordan Kitchen involved building a team that takes pride in every dish. "When you're proud, you are happy with every single plate," he says. Chef Mallgren first hired Jason Jimenez, who worked with him at Madrona Manor, as chef de cuisine. Lisa Lu, known for designing deliciously

beautiful desserts at several of San Francisco's most notable restaurants, joined as pastry chef in 2023. Joshua Wong, who joined Jordan in 2018, was promoted to sous chef.

"We're a small, close-knit team," says Mallgren, whose made cross-training central to the Jordan Kitchen. "Everyone knows how to do everything, so we all hold each other accountable."

He says this approach keeps the job fun and exciting. "I can walk into the kitchen and ask, 'What are you in the mood to do today?'"

Working in a fine dining restaurant, on the other hand, can feel a bit like Groundhog Day. Chefs must do the same job and make the same dishes every night. "Every member who books a private meal at Jordan enjoys a menu tailored to their party," Mallgren says. "We could never do

"Meeting the guests, talking to them and seeing how excited they are about the food pairings makes the job so much fun."

Jesse Mallgren • Executive Chef



that at the restaurant." Being able to customize design the food to the guest's desires every day gives Mallgren and his staff the kind of creative freedom most chefs dream of.

"If we know they love the 2012 Jordan Cabernet Sauvignon, and we know they loved a particular dish served during their last reward experience, we can open a bottle, taste and find a delicious food pairing that is different yet familiar, that we know they'll love," he says.

It's been 20 years since John Jordan took the reins from his father and began building his legacy at Jordan. While Jordan's focus on French-inspired wines of balance and culinary-centric hospitality has remained constant, there is certainly a new energy guests feel inside the golden walls of the chateau. ■



As a Jordan Estate Rewards member, you'll unlock exclusive access to private lunches or dinners in the beautifully renovated Jordan Dining Room or at the intimate Chef's Table, making every visit a truly extraordinary experience.



◀ LEARN MORE

CHEF MALLGREN'S Recipe Box

Executive chef Jesse Mallgren's "Recipe Box" brings a taste of Jordan Winery's culinary excellence to your home with three of his favorite creations. Enjoy the indulgence of a Chef's Reserve Caviar-filled Beggar's Purse, a chilled cashew tomato soup and a rich, cabernet-friendly crispy short rib with radish soubise—each designed to elevate your tasting experience at home.

Prefer to dine out? These dishes, which highlight seasonal ingredients and make exquisite wine pairings, can be savored during Jordan Winery's Tours & Tastings and private experiences at the chateau.

Chilled Tomato Cashew Soup

Serves 6
Prep time: 15 minutes
Cook time: 45 minutes

Savor this flavorful, vegan and wine-friendly tomato soup with a fresh-baked baguette and a glass of Jordan Chardonnay.

INGREDIENTS

2 medium yellow onions, peeled and sliced thin
2 garlic bulbs
½ cup Jordan Estate Extra Virgin Olive Oil
1 tablespoon salt
3 pounds tomatoes, roughly chopped
¼ cup cashews

INSTRUCTIONS

Cook onions with the salt and garlic in the olive oil, until they are soft. Add in the chopped tomatoes. Cook until the tomatoes begin to release their juices. Add in the cashews. Cook on low heat until the cashews are tender. Purée and strain the mixture. Adjust seasoning to taste.

Jordan Chef's Reserve "Beggar's Purse"

Serves 8

Prep time: 15 minutes

Cook time: 20 minutes

This bite-sized but decadent hors d'oeuvre is elegant and delicious. With a striking, artful presentation, each "beggar's purse" holds a generous portion of caviar topped with crème fraîche, all cradled by a delicate, fresh crêpe. Executive chef Jesse Mallgren drew inspiration for this dish from his mother's vintage *Gourmet* magazine.

INGREDIENTS

1 cup all-purpose flour
2 cups whole milk
2 tablespoons butter, melted
3 large eggs
1 pinch of salt
4 tablespoons crème fraîche
2 ounces Jordan Chef's Reserve Caviar
8 large chives, blanched in boiling water and cooled in ice water

INSTRUCTIONS

In a blender add all ingredients and blend on medium. Scrape down the sides to make sure the flour is completely incorporated. Let rest for a half hour in the refrigerator.

Prepare a crêpe pan (or a nonstick frying pan) with a pat of butter on medium-low heat. Then spoon a small ladle full of batter into the pan center, as you swirl the pan around to make a thin, round crêpe.

There should be just a paper thin layer of batter over the pan. When the batter starts to bubble, give a quick flip with a spatula. Cook until lightly browned.

As you cook the crêpes, stack them on a cookie sheet and place it in the oven (set to the lowest heat) to keep them warm.

Top each crêpe, browned side up, with about a ½ tablespoon of crème fraîche and 2 teaspoons of Jordan Chef's Reserve Caviar. Gather crêpe around filling and tie one blanched chive in a knot to close purse. Trim ends of chives if necessary.

Enjoy with a glass of Jordan Cuvée by Champagne AR Lenoble.

Explore more
delicious recipes
on our website





Crispy Short Ribs with Radish Soubise

Serves 4

Prep time: 24+ hours for sous vide and pickling

This nontraditional short rib recipe makes for a delicious appetizer alongside your favorite vintage of Jordan Cabernet Sauvignon.

INGREDIENTS

SHORT RIBS

1 pound boneless beef short rib
3 eggs
¼ cup Dijon mustard
1 cup all-purpose flour
¼ cup grapeseed oil
2 cups panko breadcrumbs
1 quart oil for frying (rice or soybean)
Salt and pepper to taste

RADISH SOUBISE

2 medium yellow onions, peeled and sliced thin
¼ cup butter, diced
20 red radishes, sliced
2 tablespoons salt

PICKLED MUSTARD SEEDS

½ cup white wine vinegar
½ cup water
3 tablespoons sugar
½ teaspoon salt
⅓ cup yellow mustard seeds

PICKLED DAIKON

½ cup white wine vinegar
½ cup water, boiling
3 tablespoons sugar
½ teaspoon salt
1 teaspoon ground turmeric
1 pound daikon
1 tablespoon salt (for daikon)

INSTRUCTIONS

SHORT RIBS

Generously season the short ribs with salt and pepper. Sear short ribs on all sides until a nice crust is formed. Cool completely and place in a vacuum sealed bag. Cook sous vide in water bath for 24 hours at 152°F. Remove bag from water and place in ice bath until the meat is completely cooled. Remove the meat from the bag and cut into ½ inch cubes.

Mix eggs and Dijon mustard in a bowl and whisk until frothy. Lightly dust short rib cubes in flour. Put the dusted cubes in a strainer and sift off excess flour. Then place meat in the mustard and egg mixture and coat thoroughly.

Place breadcrumbs in a bowl. With a fork remove the meat from the egg mixture and add into the bowl of breadcrumbs. Gently toss the meat in the breadcrumbs until completely coated. Carefully remove the coated meat from the breadcrumbs. Make sure the breadcrumbs do not fall off.

Heat oil to 325°F in frying pan. Fry the meat in small batches for around 30 seconds or until nicely browned. Remove short ribs from oil and set aside on a paper towel in a single layer. Season with salt to taste.

RADISH SOUBISE

Place half of the diced butter in the bottom of a heavy pan. Lay half of the sliced onions in the pan, then top

with all of the sliced radishes and salt. Lay the remaining onions on top of the radish layer and then top with the remaining butter. Place a cartouche lid on over the pan and cook on low heat, until the onions are soft. Then, blend on high until smooth.

PICKLED MUSTARD SEEDS

In a medium saucepan over medium heat, combine white wine vinegar, water, sugar and salt. Bring to a simmer and then stir in mustard seeds. Turn heat down to medium-low and cook until seeds are tender and look a bit plumped, about 30 minutes.

Let mustard seeds cool to room temperature. Transfer to an airtight jar with a lid and refrigerate. (When stored in an airtight jar and kept refrigerated, pickled mustard seeds will keep well for up to two months.)

PICKLED DAIKON

Peel the daikon and cut into small cubes or use a small melon baller. Mix the cut daikon pieces with 1 tablespoon of salt.

Add the sugar to a large measuring cup or heatproof bowl and then pour in the boiling water. Stir until the sugar is dissolved. Stir in the white vinegar, rice vinegar and turmeric. Pour this pickling mixture over the seasoned daikon and allow to cool to room temperature. Cover the bowl and refrigerate.

A WINE COUNTRY GETAWAY

You'll Never Forget



Earn Jordan loyalty points and enjoy an exclusive retreat in the winery's beautiful French-inspired chateau guest suites.

The Cépée studio bedroom showcases a grand neoclassical poster bed by Alfonso Marina alongside reupholstered antique Louis XV chairs



An artful Chef's Tasting pairing curated for an exclusive rewards experience

SINCE ITS LAUNCH IN 2008, the Jordan Estate Rewards program has been a cornerstone of Jordan Winery's hospitality, offering special and indulgent experiences to reward the winery's most loyal customers. Explore the endless possibilities of this loyalty program and learn how to make your next visit truly unforgettable. For all purchases made in person, by phone or online, members earn three points per dollar to redeem tastings, dinner parties, library wines, overnight stays and more. Unlike a wine club, there are no annual shipments, and membership is complimentary and automatic when you join the Jordan mailing list.

With four membership levels and a variety of rewards, Jordan Estate Rewards offers an array of exceptional culinary experiences designed to delight refined tastes. Members enjoy preferred pricing on tastings, exclusive invitations to seasonal lunches and dinners in Jordan's newly renovated dining room, multi-course wine dinner parties and overnight stays in the winery's luxurious guest suites. The value of each reward corresponds to your membership level—higher levels require fewer points and dollars to redeem rewards.

All members receive shipping perks, access to allocated wine and bonus points on special product offers throughout the year, with Platinum members receiving the biggest rewards.

BRONZE*Rewards begin once spending reaches \$500*

Jordan Estate Rewards members begin at the Bronze level simply by joining the Jordan Winery mailing list. They receive Jordan's 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.

SILVER*Rewards begin at \$45 per person plus 1,800 points*

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 Lavish Winery Lunches and preferred pricing on select culinary events. Silver members simply pay an introductory redemption fee and use points to redeem a reward.

The Vendange Chateau Suite's open seating invites ultimate comfort and relaxation



DREAMING OF A GETAWAY TO HEALDSBURG?

Overnight stays in Jordan's guest suites are available exclusively to Gold and Platinum members of Jordan Estate Rewards.

GOLD*Rewards begin at \$40 per person plus 1,500 points*

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

PLATINUM*Rewards begin at \$35 per person plus 1,200 points*

The most loyal members receive the ultimate benefits with access to all rewards for the lowest price and fewest points. Indulge in rare library vintages, private tables for seated food and wine pairings, alfresco lunches, formal dinners and exclusive invitations to Platinum-only culinary events. And for the ultimate experience—escape to the Jordan Estate with an overnight stay in our luxurious guest suites.



A guest savors an in-suite breakfast with serene views of the chateau's parterres

HOW IT WORKS

When you join Jordan Estate Rewards, for every dollar you spend at Jordan, you'll earn points to redeem for exclusive experiences at the winery. When your purchases reach \$500, you will become a Silver level member. Stay updated on special offers via Jordan emails, texts and a private VIP Facebook group.

Learn more about member benefits and rewards redemptions at jordanwinery.com/loyalty-program

JORDAN ESTATE REWARDS IS SUBJECT TO CHANGE WITHOUT NOTICE.

ALREADY A MEMBER?

View your points balance and member dashboard account here

NOT A MEMBER YET?

Join the loyalty program today and receive 3,000 bonus points



TRUST US, YOU WON'T WANT TO MISS THESE





From elegant Parisian Pop-Up Dinners on the winery's scenic terrace to beloved classics like the Pizza Cooking Class & Luncheon, Yoga at Vista Point and Harvest Lunch, the 2025 calendar is brimming with vibrant and unforgettable experiences. Discover the latest events at the winery and across the country at jordanwinery.com/events.



A French Escape

IN THE HEART OF CALIFORNIA

Transport yourself to the French countryside for an afternoon at Jordan Winery, just minutes from downtown Healdsburg and 90 minutes from San Francisco. The award-winning winery offers a variety of wine and food pairings all set against the stunning backdrop of the Jordan Estate.

© @BONTRAVELER

A TASTE OF JORDAN

Experience what's new at Jordan with this engaging 45-minute tasting. Whether you're a first-time guest or a returning visitor, this tour features current release wines, Jordan Estate Extra Virgin Olive Oil and seasonal food pairings that capture the essence of the estate. *Offered year-round.*

WINERY TOUR & TASTING

Discover the beauty of Jordan's iconic chateau on the daily Winery Tour & Tasting. Explore the winery's history as you visit the newly renovated guest reception, along with the grand oak tank and barrel rooms. The tour ends with a seated food and wine pairing, offered in either the Jordan Dining Room or the intimate Cellar Room, depending on the season. *Offered year-round.*

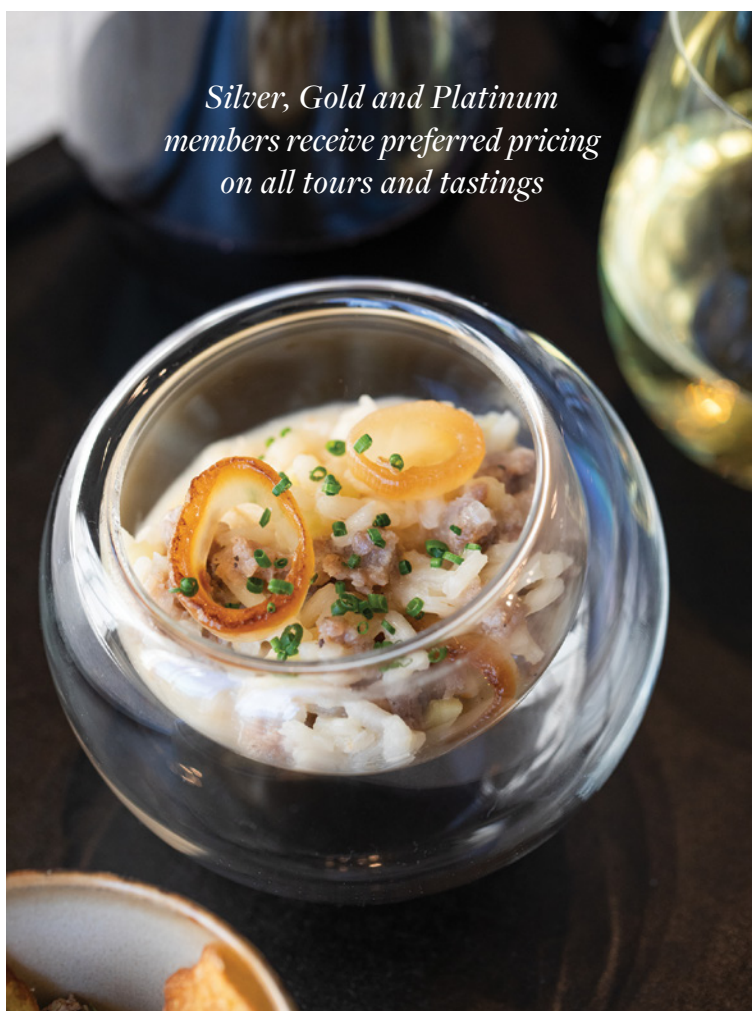
ESTATE TOUR & TASTING

The Estate Tour & Tasting offers a unique, multi-destination experience across Jordan's 1,200-acre estate. The immersive journey concludes at Vista Point, a glass-tasting room atop the estate's highest hill, where guests savor live-prepared food pairings by the winery chef. Along the way, guests gain insight into the local valleys, wildlife, vineyards and Jordan's ongoing sustainability efforts. *Offered May through October.*



Savor elegant wines among the vines, enjoy tastings in the historic oak tank room and take in the grandeur of the French-inspired chateau

Silver, Gold and Platinum members receive preferred pricing on all tours and tastings



CHEF'S TERRACE TASTING

Back by popular demand, the Chef's Terrace Tasting returns this May. Guests will relax on the newly renovated terrace, enjoying stunning views of the chef's garden and estate vineyards, while indulging in seasonal hors d'oeuvres prepared by executive chef Jesse Mallgren. *Offered May through October.*

HALLOWEEN TOUR & TASTING

Revel in the spirit of John Jordan's favorite holiday with the Halloween Tour & Tasting. For one week only, experience the magic of Jordan Halloween with themed decorations, music and interactive food pairings. *Offered October 28-November 2.*

HOLIDAY TOUR & TASTING

Celebrate Christmas in Healdsburg with a festive wine tasting at the Jordan Chateau. Enjoy a Champagne and caviar welcome, followed by a guided walking tour and a seated wine pairing featuring current release wines, library selections of Jordan Cabernet Sauvignon, and seasonal pairings, including housemade holiday treats. *Offered on select days in December.*



Reservations are required due to the intimacy of the experiences. Book your tasting at jordanwinery.com/visit.

◀ RESERVE YOUR SEAT

HEALDSBURG'S LATEST

Culinary Delights

BY TINA CAPUTO

Healdsburg is known for its dynamic dining scene—a delicious mashup of upscale culinary destinations, artisan cafés and modern classics. There's always something new to taste and explore in the city's downtown hub, and we can't get enough. Here's what's new on the menu, from recent openings to exciting revamps.

ARANDAS PHOTOGRAPHY © NICK WINN



▲ Upscale Mexican Restaurant Replaces Chalkboard

The Chalkboard restaurant space inside the boutique Hotel Les Mars is now home to Arandas. The upscale Mexican eatery opened in July 2024 with “MasterChef” runner-up Adrien Nieto as its opening chef. A couple months later, Nieto moved on to a different position within owner Bill Foley’s restaurant and entertainment group, and former Arandas sous chef Felipe Hurtado (an alumna of the Jordan Kitchen) stepped into the executive chef role.

The menu presents unexpected dishes like mushroom-kimchi quesadillas and lobster and crab torta, plus build-your-own tacos with punchy filling options like roasted squash with Calabrian chilis, and green chorizo with artichokes. Plates are a feast for the eyes, artfully presented and sprinkled with edible flowers and fresh herbs. The wine list includes local and international selections, including wines from Mexico and an array of tequilas and mezcals.

ARANDAS 29 North Street arandashealdsburg.com

Dim Sum is (Finally) Coming to Healdsburg ►

Healdsburgians (or is it Healdsburgers?) are a fortunate bunch when it comes to food. The town has everything from mouthwatering barbecue to Michelin-starred dining destinations and lots of fabulous cuisine in between. But dim sum? Not so much. That's about to change with the opening of Jimtown and Then Sum. The much-anticipated spot is set to open at the site of the former Jimtown Store, a beloved fixture along Highway 128 for more than century before it closed in 2019.

For those who knew and loved the old Jimtown, not to worry; new owner Michelle Wood says she plans to honor the historic general store's welcoming, small-town vibe. Along with housing Wood's catering business, Dim Sum and Then Sum, the storefront will include a grab-and-go deli and breakfast nosh. Full-service breakfast and lunch on weekends will include specialty menu items like bahn mi sandwiches, curries and ramen. Best of all, Wood—a first-generation Chinese American—will serve dim sum brunch on Sundays featuring her scrumptious handmade dumplings.

JIMTOWN AND THEN SUM 6706 Highway 128

jimtown.com



© JIMTOWN



© TISZA BISTRO

◀ Tisza Bistro Reopens in Healdsburg

Fans of the original Tisza Bistro in Windsor—the Eastern European restaurant closed in 2020 due to wildfires and other challenges—were rightfully thrilled to see it resurface in Healdsburg. Opened in January 2024, the new Tisza resides in the former Singletree Café space downtown. Chef Krisztian Karkus spent two years remodeling the classic diner to create a sunlit space with counter and table seating, and an open kitchen that puts the culinary action on display. A native of Budapest, Hungary, Karkus is known for preparing hearty plates of paprika-spiced beef goulash, schnitzels, buttery spätzle, and other stick-to-your-ribs classics. (Definitely save room and order the strudel.) Hungarian, Austrian and German wines harmonize with local offerings and beer on the thoughtful drinks list.

TISZA BISTRO 165 Healdsburg Avenue

tiszabistro.com

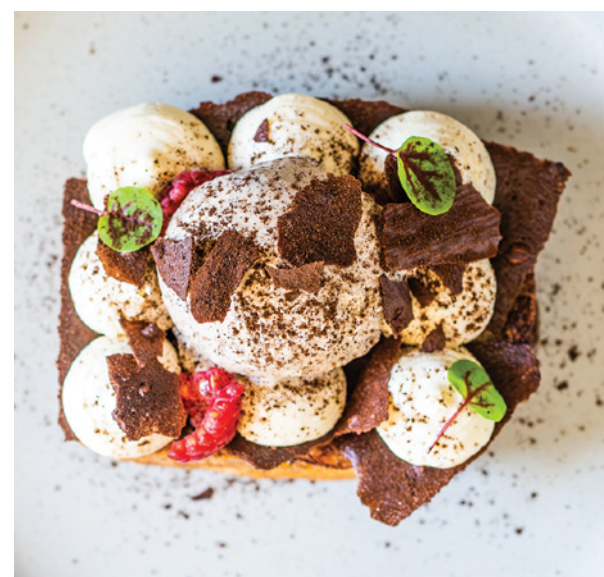
Acorn Café Opens in the Former Oakville Grocery Space ►

When Oakville Grocery closed its Healdsburg Plaza location in late 2023, after a quarter century at the site, many wondered what would take its place. Another winery tasting room? Some kind of boutique? Speculation ended nearly a year later with the opening of Acorn Café—a casual, order-at-the-counter eatery devoted to breakfast and lunch. Fittingly for Healdsburg, this is no ordinary coffee and muffin joint. Acorn's owner is Beryl Adler, formerly of Black Oak Coffee Roasters in Healdsburg. Adler previously worked on the culinary teams at the Ritz-Carlton hotels in Half Moon Bay and Grand Cayman, and he brings a creative, elevated spin to his new café.

ACORN CAFÉ 124 Matheson Street

acornhealdsburg.com

The star of the compact, all-day menu is the Tiramisu French Toast, made from Goguette Bread brioche from Santa Rosa and topped with whipped mascarpone, raspberries and—are you ready for the twist?—coffee ice cream. If savory is more your style, go for Green Eggs & Ham with herbed yogurt, grilled ham and dukkah, or opt for a classic benedict layered with local Journeyman bacon. At lunchtime, the café serves sandwiches, salads and grain bowls—plus local and international wines, alcoholic and zero-proof cocktails and beer. The grab-and-go fridge has fresh salads and sandos for picnickers, and visitors can stop in any day of the week between 8 a.m. and 3 p.m.



© ACORN CAFÉ



A Future Full of Hope

Compassion Without Borders provides lifesaving care for animals in underserved communities

BY JOHN JORDAN

For more than a decade the John Jordan Foundation has partnered with more than 300 local and national organizations to fight the negative effects of poverty, lift up communities in need and provide resources to enrich the lives of underserved people. While the Foundation's areas of focus include everything from at-risk youth to education to services for seniors, the organizations that help animals are especially close to my heart.

That's why the Foundation is proud to partner with Compassion Without Borders. Co-founded by veterinarian Dr. Christi Cambler and her husband Moncho Cambler, the organization works to ensure a brighter future for animals in low-income, underserved communities.

The couple's important work began in Mexico, where companion animal suffering is rampant. Due to a lack of financial resources in many impoverished, rural areas of the country, dogs and cats do not have access to even the most basic veterinary care, including low-cost vaccinations against fatal diseases like parvo and distemper, and simple deworming treatments. Too often, animals in the greatest need of help are the least likely to get it due to the overwhelming barriers they face. The Camblers launched Compassion Without Borders (CWOB) in 2001 to change that dynamic.

After creating an international dog rescue organization, CWOB launched spay and neuter programs and began providing free veterinary care and humane education for low-income families. CWOB now provides about 8,000 free veterinary exams in Mexico each year.

With support from the John Jordan Foundation, CWOB will open a new facility called A Home for Hope in Sonora, Mexico, in 2025. This center will significantly expand the organization's capacity to deliver lifesaving veterinary care, spay and neuter services and animal rescue throughout Mexico. Additionally, it will serve as a training hub for animal welfare and veterinary professionals across Mexico and Latin America.

Helping Animals Right Here in California

After establishing its operations in Mexico, CWOB recognized the need to expand its work to include animals in the United States. Focusing on low-income Latino communities and the most underserved regions of California, the Cambors launched rescue services in the Central Valley, began offering free and low-cost veterinary and spay/neuter clinics in Sonoma County and opened the Mutttopia shelter in Santa Rosa—just south of Healdsburg—in 2017. Here at Jordan, we are big fans of Mutttopia. Sitting on 3.5 acres, the rescue facility offers a safe place for homeless dogs to recover both medically and emotionally prior to adoption.

Animals come to Mutttopia from impoverished regions of Mexico and overcrowded shelters in the Central Valley, as well as other areas of California. The shelter takes in the most vulnerable animals, often with extensive medical needs. At Mutttopia, they receive the medical attention and loving care they need to thrive before entering the



Compassion Without Borders now provides about **8,000 free veterinary exams** in Mexico each year

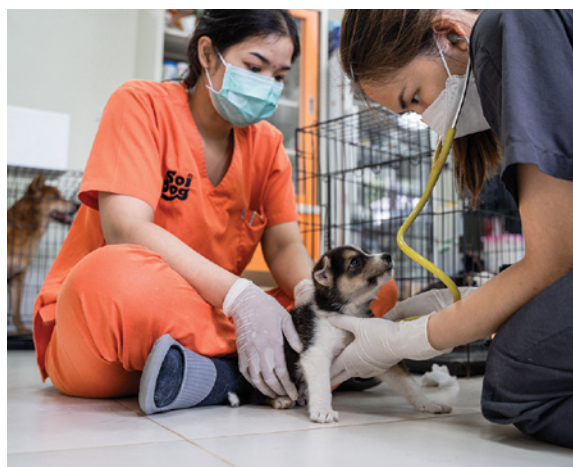
adoption program. Dogs with behavioral issues undergo training with compassionate experts to ensure successful placements in forever homes.

Whatever is needed in both California and Mexico, CWOB is there to provide the care these animals deserve. ■



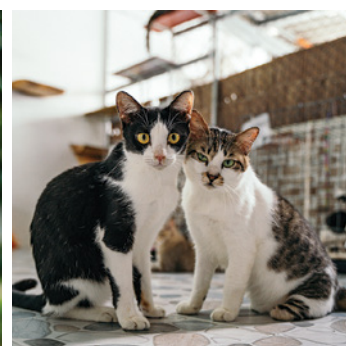
CLOCKWISE FROM TOP LEFT

A dog lounges at the entrance of Compassion Without Borders' Mutttopia shelter in Santa Rosa; a veterinarian tends to a rescued pup during a routine health check; shelter volunteer gently bathes a newly rescued dog, ensuring its comfort and care; in Mexico, a young girl lovingly cradles a rescued cat.



Sip & Support

When you purchase a bottle of Jordan, you're giving back to an important cause.



A large portion of the revenue from Jordan Winery funds the winery's foundation, which provides financial and technical support to numerous nonprofits including Smile Train, Soi Dog Foundation, Meals On Wheels America, Canine Companions, Toys for Tots, Compassion Without Borders and many more. With the help of many tremendous nonprofit partners, the John Jordan Foundation has empowered thousands since 2012, lifting up those most in need, improving lives and opening doors of opportunity.

THE WINERY GIVES BACK ►

Learn more about how Jordan gives back to its local and global community at jordanwinery.com/values/social-responsibility





DISCOVER THE ULTIMATE WINE 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 complimentary 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 tours and tastings, winery dinners and more
- Access to allocated library wines and overnight stays
- Invitations to exclusive events and bonus point offers
- Complimentary virtual tastings with a winery host

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



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