

Jordan®

# WINE COUNTRY TABLE

The Design Issue | Volume 19 | 2024

BEFORE & AFTER

## TRUE BLUE

The stunning transformation  
of Jordan Winery's Lobby

## HEALDSBURG FOR DESIGN LOVERS

A wine country tour of stylish stops

## ARTIST PROFILE

Alice Riehl's nature-centric  
wall sculptures

# SIP, SWIRL AND REPEAT

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*a taste of sonoma  
food, wine & travel*

FROM THE STAFF AT *Jordan* VINEYARD + WINERY



**The only thing that gives me more pleasure than the art of hospitality is watching a space transform from its old self into a remarkable, new setting.**

When I took over the winery in 2005, much work needed to be done to our aging chateau, and we started by investing more in sustainable practices, winemaking and vineyards. But, the desire to remodel our hospitality spaces was always in the back of my mind. It took the pandemic to push me to embark on major renovations inside the Jordan Chateau.

In our first design issue of *Wine Country Table*, we dive into the stories behind the transformational interior design projects that have taken place at Jordan Winery since 2020. You'll find page-turner before and after photos of the Jordan Lobby on page 6 and an inside look at our new art collage complete with Jordan history on page 32. We'll also take you to the best boutiques and flea markets in Paris on page 42, where we sourced most of the antiques for our lobby remodel. You'll also go inside the Parisian studio of artist Alice Riehl, who made the porcelain mural that welcomes guests in the new reception area.

Winemaker Maggie Kruse shares her thoughts on the challenging 2023 vintage on page 14—a cool-weather year that yielded the kind of elegant fruit flavors and bright acids that Francophile winemakers dream about. Her newest releases—the 2022 Jordan Chardonnay, 2020 Cabernet Sauvignon and 2018 Cabernet Sauvignon in magnum—take the stage starting on page 16.

As we approach the 50th anniversary of the construction of the Jordan Chateau, it's remarkable that these design transformations have taken place without altering the façade of the winery that my parents built. We are grateful for the innumerable customers who have remained loyal to us through the decades, and have tolerated the hammers and dust during our remodels, from the suites to our new *La Fougeraie* courtyard.

“Come for the Wine, Stay for the Design” certainly has a ring to it. We hope you return soon to experience more of the new Jordan.

CLOCKWISE FROM TOP LEFT  
John Jordan, chief executive officer at Jordan Winery since 2005; Jordan's original Vendange Suite constructed in the 1970s; the new design of the Vendange living room completed in 2021 by Maria Khouri Interiors; the renovated Vendange bedroom features a beautiful botanical wallpaper and views of the Jordan Estate.



**John Jordan**  
CHIEF EXECUTIVE OFFICER

THE DESIGN ISSUE

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# SIP & SHARE

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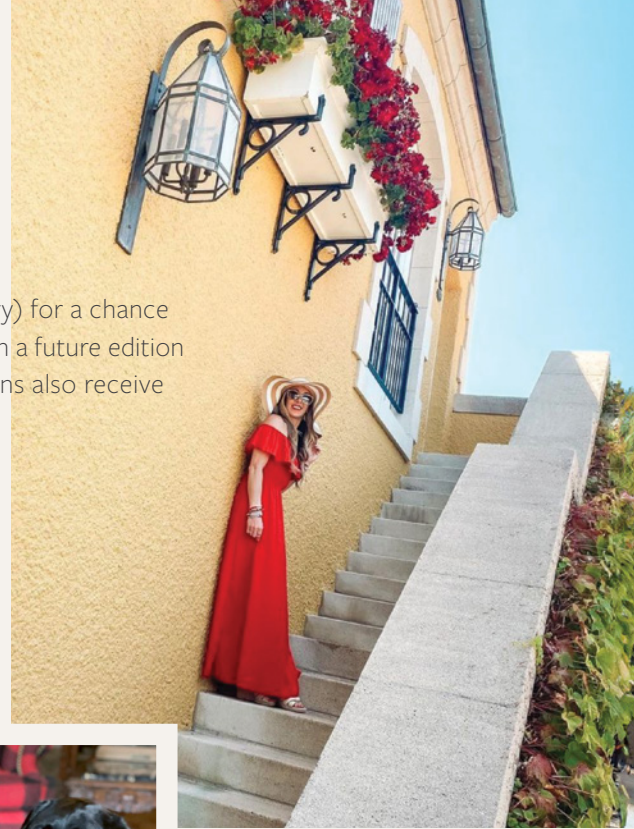
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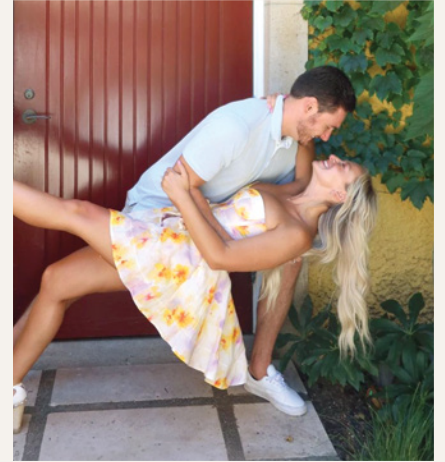


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Want a big bottle of your own?

◀ SCAN TO SHOP

# WHAT'S TRENDING

**Fresh experiences debut at the Jordan Estate.** Yoga at Vista Point, vineyard lunches, alfresco summer dinners and fall affairs in the renovated dining room are on the 2024 menu for members and non-members. Several fan favorites will return including Sunset Supper, Starlight Supper with Smile Train and Christmas at Jordan. Learn more at [jordanwinery.com/events](http://jordanwinery.com/events).



**A new landscaping project is taking shape at Jordan Chateau.** Phase one of the redesigned *La Fougeraie* (fern garden) debuted in the summer of 2023 and efforts are underway to revamp the winery's terraces, dining room, kitchen and more. The updated design, which will feature lush greenery and a new chef's tasting table, is set for completion in summer 2024.



© EMILY DORIO

**New restaurants have opened in Healdsburg.** Exciting additions to the town's culinary scene include The Second Story, helmed by Stu Stalker—the former chef at Copenhagen's legendary Noma—and Italian neighborhood spot Multi Amici, located in the former Campo Fina space. Follow [winecountrytable.com](http://winecountrytable.com) for the latest local restaurant updates.

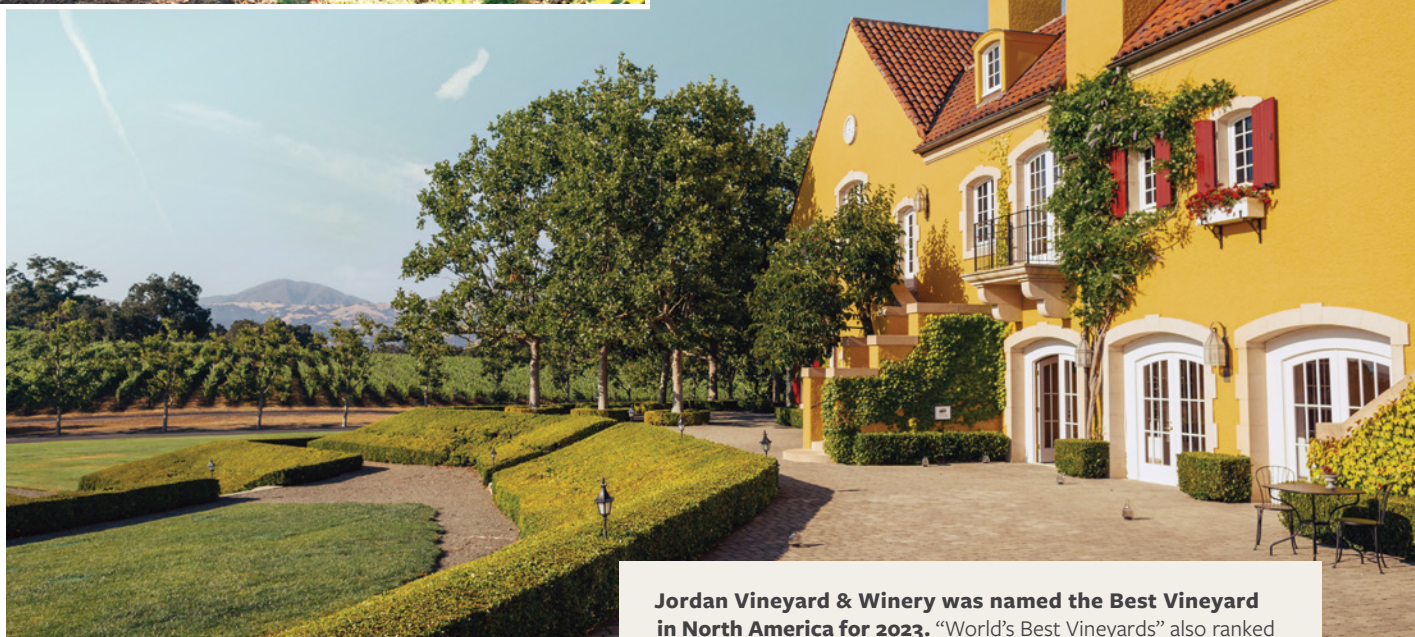


© CHRISTIAN DOUGLAS LANDSCAPING



**Meet the new faces behind the Jordan culinary team.**

Jesse Mallgren, the winery's new executive chef, spent 24 years as the lead chef at Michelin-starred Madrona Manor (now The Madrona) before joining Jordan. Poised to take the winery's culinary program to new heights, the team also includes Jason Jimenez, chef de cuisine (pictured right), and sous chef Joshua Wong (pictured left). Go to [jordanwinery.com/visit](http://jordanwinery.com/visit) to book your next food and wine pairing experience.




**Jordan Vineyard & Winery was named the Best Vineyard in North America for 2023.** "World's Best Vineyards" also ranked Jordan among the top 20 vineyards in the world, praising the winery as "a deluxe hillside retreat combining artisanal yet sumptuous food." Each year, the list showcases the best winery experiences across five continents, selected by 500 travel and wine tourism experts.

**Harvest cooking classes are back for 2024.**

Available to Jordan members and non-members, this intimate and immersive experience will take place on select days this October. Guests will harvest their own ingredients from the winery garden before executive chef Jesse Mallgren walks them through a step-by-step cooking demonstration on the renovated Jordan Terrace.



**Jordan's facilities team has been tirelessly working on winery renovations.** From significant landscaping and lighting upgrades to implementing environmental enhancements, Tim Spence's team has played a pivotal role in the multi-year remodeling plan. Be sure to follow [#FacesOfJordan](https://www.instagram.com/FacesOfJordan) on Instagram for monthly employee and department spotlights.



The original Jordan Lobby, filled with dark wood cabinetry, is now lined with light powder blue *boiserie*, a style of decorative wood panels that became popular in France during the 17th century.



# TRUE BLUE

WORDS BY LISA M. MATTSON  
PHOTOGRAPHY BY CHRISTOPHER STARK  
INTERIOR DESIGN BY MARIA KHOURI INTERIORS

The jaw-dropping transformation  
of Jordan Winery's iconic lobby

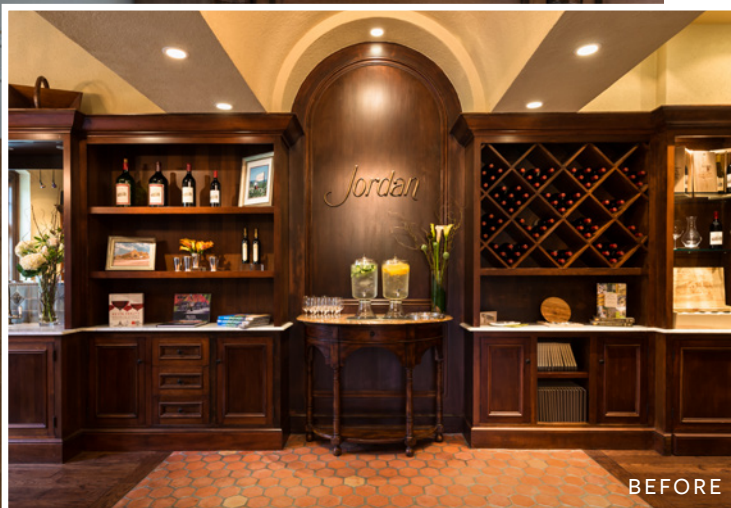
**B**E TIMELESS AND BE EVOLUTIONARY. This is no easy feat for a winery like Jordan, created half a century ago to honor the old-world traditions of French winemaking and hospitality. Striking a delicate balance between transporting guests to a bygone era and enthralling them with modern touches is an art that Jordan has excelled at for almost 20 years, since second-generation owner John Jordan took the reins.

Jordan's desire to blend old and new only grew during the pandemic, when he doubled down on renovating the hospitality spaces in and around the winery chateau, built in the mid-1970s. After four years of construction dust moving from place to place like a progressive dinner party filled with hard hats, Jordan's major interior design renovations were unveiled in the summer of 2023: the new Jordan Winery Lobby.

For the first time since the chateau's construction, structural changes were made. Walls, offices and many display cabinets were removed to create an inviting salon and a spacious retail boutique for guests to browse and shop. Maria Khouri of Maria Khouri Interiors led the interior design of the lobby, following her transformation of the Jordan guest suites in 2021.

The original Jordan Lobby, filled with dark wood cabinetry, is now lined with light powder blue *boiserie*, a style of decorative wood panels that became popular in France during the 17th century. The former concierge alcove has been transformed into the canvas for a porcelain wall sculpture by Alice Riehl (see page 24), which tells the story of the Jordan Estate. Another focal design feature is an art collage that tells the history of Jordan in an unconventional way (see page 32).

An office and impromptu tasting area have undergone a remarkable remodel, with walls removed to create a grand lobby salon. Two elegant yet comfortable sitting areas were created for guests to relax before or after each tasting.



SCAN TO READ



Visit our blog for a Q & A with interior designer Maria Khouri.



**CLOCKWISE FROM TOP LEFT**  
The inviting salon where guests relax before or after wine tasting is filled with antique objects and historical photos; Jordan's French-inspired fern garden and central fountain exude serenity; wallpaper murals depicting the Jordan Estate were hand-painted by Gracie; Susan Harter's Pastoral wallpaper channels a French grisaille reminiscent of the woodlands at Jordan.



Another office and employee break room have been relocated, and the space has been transformed into the new Jordan Chateau Boutique. This grand room is more than a place to showcase gifts and other merchandise available to purchase. There's now a 19th-century mahogany cabinet and central pedestal table with an eye-catching Fleur Chandelier from Fisher Weisman. French doors have also been added, allowing this room to open directly into Bacchus Courtyard.

The bathroom transformations are as dramatic as the foyer. The ladies' room walls are graced with a bespoke rendition of Linda's Garden by Gracie, which has been making exquisite wallpaper murals since 1898. The artists at Gracie spent 500 hours hand-painting a one-of-a-kind



mural that spans every wall—a scene of the flora and fauna found at the Jordan Estate. The resident egret at the Jordan Lake greets every person who enters. In the men's room, mural artist Susan Harter's Pastoral series, reminiscent of the woodlands at Jordan, boasts gray tones similar to a French grisaille.

Outside, guests will find a new entrance ramp from the parking lot, electric vehicle chargers and *La Fougeraie* courtyard, which means “fern garden” in French. A grass lawn was removed and replaced with a travertine pathway, a tiered Pioggia fountain, boxwood topiaries, lush ferns, moor grass, French roses and wild *fraises des bois* (“strawberries”). The entire renovation of the Jordan Lobby and entrance took about two years. ■



SCAN TO BOOK

## Jordan Winery offers Tours & Tastings seven days a week\*, excluding holidays.

Book a reservation to experience the new Jordan Lobby at [jordanwinery.com/visit](http://jordanwinery.com/visit).

\*CLOSED SUNDAYS, DECEMBER-MARCH



BY LISA M. MATTSO  
PHOTOGRAPHY BY KENDALL BUSBY

# Pollinator Portraits

Jordan Winery unveils annual pollinator art for a cause

**D**ecorating eggs is a cherished art form with cultural roots that date back 5,000 years. Although concrete egg fermenters have only existed for a mere two decades in the winemaking world, there is still a natural desire to embellish them. The top maker of concrete egg fermenters, Sonoma County-based Sonoma Cast Stone, even hosts an egg-decorating contest amongst winemakers every Easter.

When Jordan Winery's row of eight concrete eggs arrived in 2022, the first priority was employing these 2-ton vessels to preserve Jordan Chardonnay's delicate fruit flavors while adding richer texture. The second was enhancing them with beauty and meaning. Jordan sought an important artistic expression for its first concrete egg art installation in the spring of 2023. As dedicated supporters of pollinator habitat and biodiversity, Jordan commissioned mural artist Matt Willey, founder of The Good of the Hive, to create its first multi-egg mural last April in honor of Earth Day.

Willey has traveled the world since 2015, painting vivid honeybee murals on everything from brick buildings and shipping containers to skate parks and trailers. Originally from the Boston area, the artist has pledged to hand-paint 50,000 honeybees—the number found in a healthy hive. His mission is to spark enthusiasm for the planet through his art.

"There are two things that a honeybee symbolizes that every human craves," Willey says. "A sense of purpose about our existence, and a connectedness to others. Both are found in the hive. The project is about more than bees. It's about humans and us changing our relationship with our planet. The bees are symbols. They connect us all."

The project posed two challenges the artist had not encountered over eight years and

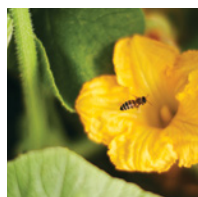


**"As stewards of our land, caring for the wildlife and their habitat is at the heart of who we are. Each year, we will be sharing a different resident of the Jordan Estate on our unique art canvas, the concrete egg fermenters so guests will have the unique opportunity to experience a new art installation year after year."**

JOHN JORDAN  
Chief Executive Officer | Jordan Vineyard & Winery

44 murals. First, Jordan wanted a soft paint with zero volatile organic compounds, as the installation would be indoors. The winery also wanted the flexibility to change its egg art every year, so they asked for the installation to be temporary and removable before each harvest. Willey typically uses high-pigment, water-based paints that resist sun damage because most of his murals live outdoors. Using chalk pastels for the first time, he created the honeybee mural across four of Jordan's eight fermenters. One egg depicted a colorful scene of a queen bee nestled in a hive with workers and drones, and the other paintings captured large individual bees in flight or foraging with a seamless connection to the hive.

Willey receives requests for murals all over the globe, and he curates the projects



**CLOCKWISE FROM TOP LEFT**  
The focal mural on Jordan's winemaking eggs depicted a queen bee surrounded by workers and drones in the hive; Matt Willey prepares honeycomb on concrete egg canvas; Willey applies final touches to his work; Jordan's latest commissioned project titled *Pollinator Pairings*; a native mason beehive in the Jordan Garden; harvesting honeycomb from winery apiary.



to sustainable farming and land stewardship, the Jordan Estate is a habitat for various animals and insects, such as birds, cattle, butterflies and bees.

Jordan's care for pollinators is reflected in its diligent work during the last several years. In 2022, the winery received the Monarch Sustainer of the Year award from Pollinator Partnership for its leadership and action in providing habitat and awareness for monarchs along their migratory corridors. Pollinator Partnership is the world's largest nonprofit dedicated to protecting pollinators and their ecosystems.

The winery's agriculture team has planted nearly 10 acres of pollinator plants on the estate in the last few years with support from the nonprofit. As a certified sustainable winery

and a Bee Friendly Farming-certified vineyard, protecting the at-risk Western Monarch butterfly, native bees and other pollinators is an integral part of Jordan's land management and sustainability efforts.

John Jordan is enthusiastic about the annual art installation and looks forward to showcasing various pollinators, insects and animals that inhabit the property.

"As stewards of our land, caring for the wildlife and their habitat is at the heart of who we are," he says. "Each year, we will be sharing a different resident of the Jordan Estate on our unique art canvas, the concrete egg fermenters, so guests will have the unique opportunity to experience a new art installation year after year." ■

based on what works best with his mission and his schedule.

"I'd been working on a project in North Carolina in a very rustic environment working long hours outside," he says. "I was drawn to the idea of going to a beautiful winery for the week. I stayed in one of the Jordan guest suites, and anything I needed arrived on a silver tray. I meditated with the bees in the garden every morning. I have never been treated that beautifully on a project, ever."

### Rotating Installations

Jordan's pollinator art project has spread its wings since *The Good of the Hive's* installation last April. Responding to the exhibit's popularity with winery visitors and online fans, the winery now has plans to keep this ovoid art project going. Every year, Jordan will adorn its concrete egg fermenters with a different plant or animal resident of the 1,200-acre Jordan Estate.

Most recently, the winery commissioned California-based Ink Dwell to showcase the species of butterflies, moths and native plants that can be found across the estate. Titled *Pollinator Pairings*, the exhibit sheds light on the importance of essential pollinators within the annual lifecycle of a sustainable, wildlife preserve. With a firm commitment

Be sure to plan your visit this summer to see Jordan's second annual pollinator art installation, *Pollinator Pairings*, by Ink Dwell.

VIEW ON INSTAGRAM



# Concrete *Elegance*

Concrete egg vessels help elevate Jordan Chardonnay to new heights

BY MAGGIE KRUSE



**W**inemakers love to experiment, and I am certainly no exception. When my peers ask how I keep boredom at bay when making only two wines—a Russian River Valley chardonnay and an Alexander Valley cabernet Sauvignon—I love to explain that, at Jordan, we are constantly tweaking and fine-tuning these singular wines to make them better with each vintage.

Since I started working at Jordan Winery in 2006, I have had a front-row seat to the many changes we have made to improve our cabernet, from refining fruit sourcing to transitioning our barrels to all French oak. For a good 15 years, we focused on improving the cabernet—with incredibly gratifying results. Though our chardonnay had not been overlooked during that time—far from it—I longed for a new challenge.

That day came soon after I took over as head winemaker, when our winery owner John Jordan buzzed into my office and said, “I have an idea for the chardonnay program, and I think you’re going to like it.” What he had in mind was a chardonnay “super blend” that would elevate the wine to new heights while maintaining the Jordan house style. I was all in.

With help from Jordan’s grower relations manager Dana Grande, I’d already started playing around with sourcing chardonnay from cooler areas of the Russian River Valley to bring more bright acidity, minerality, citrus and stone fruit flavors to the wine. The grapes we’d been sampling from areas like Sebastopol Hills and Vine Hill Road made me positively giddy about the impact they would have on the blend.

Next, we looked to the cellar. What could we do to improve our chardonnay without masking or overpowering the delicacy,

minerality and textural components of our newly sourced fruit? We’d already switched to aging just part of the wine in new French oak barrels to dial back the oak influence, and I realized that we could take that concept a step further by adding an alternative fermentation and aging vessel to the mix. That vessel was the concrete egg.

## **BETTER BY DESIGN**

Egg-shaped vessels have been used to ferment, store and transport wine for thousands of years, and European winemakers have used large concrete vats for centuries. French winemaker Michel Chapoutier combined these concepts in 2001, when he commissioned a local concrete tank producer to create an oval-shaped fermenter. Word of this innovation spread throughout the global winemaking community, and in 2003, the first concrete eggs arrived in the Napa Valley.

The design of the egg is a key reason for its growing popularity. With the help of carbon dioxide and heat released during the fermentation process, the vessel’s oval shape naturally circulates the lees or yeast solids within the tank, keeping it in continuous contact with the wine. This helps add richness and roundness.

The material is another major benefit. Because concrete is porous, it allows a small amount of oxygen to interact with the wine—similar to an oak barrel—which helps the wine evolve and age. However, unlike barrels, concrete vessels do not add woody character that could obscure delicate fruit flavors and aromas. While stainless steel tanks also enable the fruit to shine through, they don’t do anything to help the wine develop, as the concrete egg does.

## EGG ENCOUNTERS

I first encountered these ovoid vessels in my early days at Jordan, when I belonged to a technical group for Sonoma County winemakers. During one of these meetings, we tasted the same wine aged in new French oak, new American oak, stainless steel, and concrete vessels. When I first tasted the wine from concrete I was immediately struck by the similarities to some of the great Burgundies that inspire Jordan's winemaking style.

When it came time to create the Jordan Chardonnay super blend, memories of this fateful tasting came flooding back. In 2021, John approved the purchase of a single 476-gallon concrete egg fermenter from local purveyor Sonoma Cast Stone, and we used it that year to make our first chardonnay super blend. The combination of cooler-climate fruit and the new concrete egg vessels resulted in vibrant acidity and incredible fruit purity in the wine, and the best balance we'd seen to date in our chardonnay. We all loved the wine so much that Jordan purchased seven more eggs to pursue the super blend style for the 2022 vintage.

This will be our third year working with concrete egg vessels for both fermentation and aging. Depending on the vintage and yield, we typically devote 3-5% of our chardonnay to the eggs, with the remainder going into French oak barrels.

“Just as I'd anticipated when we embarked on this journey, the concrete eggs help contribute beautiful minerality and wet stone character to the chardonnay—essential to the Jordan style—without imparting oak aromas and flavors.”

MAGGIE KRUSE  
Winemaker

Just as I'd anticipated when we embarked on this journey, the concrete eggs help contribute beautiful minerality and wet stone character to the chardonnay—essential to the Jordan style—without imparting oak aromas and flavors. We do not have limestone in our soils here as they do in Burgundy, yet the concrete brings similar attributes to our wine by enhancing the chardonnay's mineral notes and helping the wine maintain an incredible freshness as it ages.



CLOCKWISE FROM TOP LEFT  
Winemaker Maggie Kruse examines the first vintage of Jordan Chardonnay fermented in concrete; the row of egg fermenters at Jordan; guests enjoy Jordan Chardonnay's newest vintage with the first course during alfresco dinners and lunches; formal dinners in the dining room often features multiple vintages of Jordan Chardonnay.

Because the shape of the egg encourages continual mixing within the vessel throughout fermentation, the chardonnay is always in contact with the lees. Texturally, that translates to a wonderful weight and rich mouthfeel in the wine, but without fatness or flabbiness. Another plus is that the concrete character integrates into the wine beautifully, and very quickly compared to a new French oak barrel. The texture is there early on—usually within a month or two—which surprised me when I first began using the concrete eggs.

When we conduct in-house tastings with our team to compare Jordan's chardonnay base wines made in both concrete and stainless steel, the difference is remarkable. When the grapes are fermented in the concrete egg, the vessel adds dimension, brightness, freshness and texture—exactly what we want in our chardonnay.

We couldn't be more excited about the new direction Jordan Chardonnay has taken, inspired by the super blend concept, and we plan to continue using concrete eggs to ferment and age a portion of our chardonnay for the foreseeable future. With benefits like these, it's pretty much a no-brainer.

While the winery does not plan to extend the concrete program to our cabernet sauvignon at this point, I'm not quite ready to rule it out. One of our growers, Justin Miller at Garden Creek Vineyards in Alexander Valley, just purchased a square-shaped NuBarrel concrete tank from Sonoma Cast Stone for his reds, and he loves it. Somehow, the experimental winemaker in me would just love to get one and try it out. ■





The 2023 harvest delivers exceptional quality and quantity in a chilly vintage

BY MAGGIE KRUSE  
PHOTOGRAPHY BY KENDALL BUSBY

# LATE, *but* WORTH THE WAIT

There aren't many years when nature provides both incredible quality and healthy yields, but 2023 proved to be an exception. It was also one of the latest harvests in recent memory.

A cool start to the growing season delayed growth, flowering, and veraison in the vineyards. Normally, warmer temperatures in the summer and fall allow the vines to "catch up" in terms of development and ripening, but that didn't happen last year.

It was truly a vintage that tested the limits of our patience as we waited for the grapes to mature, but we were richly rewarded in the end with gorgeous flavors and beautiful balance due to the cool, consistent growing season.

## LATE HARVEST *for* CHARDONNAY

Jordan's winemaking team constantly monitors the weather during harvest, and we were extra diligent in keeping track for our chardonnay this year. The extra-slow ripening process had us on edge, but it was well worth the wait for all those incredible flavors to come together.

Because the entire growing season was cooler than average—we haven't seen a chillier one since 2010 or 2011—we began the 2023 harvest much later than normal. Jordan began picking chardonnay on September 24, about three weeks behind 2022. This was one of the latest starts for Russian River chardonnay in Jordan's history.

Rainfall at the end of September had us concerned about the potential for botrytis in the vineyard, but our fantastic growers stayed on top of it by opening the canopies to allow air flow after the rains. In a few cases, they dropped fruit. These measures helped to ensure pristine condition for all of the chardonnay delivered to our hopper.

We brought in the last whites on October 12, nearly a month later than the previous year. Although we picked the fruit at lower-than-average sugars, the flavors were beautifully mature and concentrated, and acidity was both bright and lush. To our delight, yields were average to above average in size—with no compromise in quality.



As a result of the cool vintage, flavors are bright and balanced, with lovely acidity. The wine is currently showing citrus notes combined with fresh Fuji apple character, along with richness and weight on the palate.

#### BIG CABERNET YIELDS

The cool growing season allowed the cabernet sauvignon grapes to mature at a steady pace, and the sugars were much lower than in previous vintages. Such conditions are exactly what we want for Jordan's elegant, lower-alcohol style of cabernet.

Though we received about an inch of rain between early September and the end of October, it did not negatively affect the grapes. Cabernet sauvignon has thicker skins than chardonnay, and it can handle more precipitation without any detriment to quality or flavors.

We often feel as if all the fruit will be ready at once, but it is rare when that actually happens. In the compressed harvest of 2023, it was true. Although we began picking cabernet sauvignon on October 4, almost a month later than in 2022, we brought in the last grapes on November 1—only a couple weeks behind the previous year.

Finding tank space for all the fruit coming in simultaneously was challenging in 2023, but we were grateful that we could schedule picking when the grapes were ready, and we did not have to compromise on harvest decisions.

We had a feeling going into harvest that cabernet sauvignon quality was going to be fantastic, but we were not prepared for the late-season sizing of the grapes. Yields were well above average, proving that some vintages—like this one—can deliver high quality in addition to quantity.

So far, Jordan Cabernet Sauvignon from the 2023 vintage is showing beautifully balanced flavors, tannins and weight. The cool season allowed the tannins to fully develop without the sugars rising too high.

I can't wait to see how the wines from this incredible vintage continue to evolve, and with the abundant yields, we will have plenty of wine to share. ■



“We had a feeling going into harvest that cabernet sauvignon quality was going to be fantastic, but we were not prepared for the late-season sizing of the grapes.”

MAGGIE KRUSE | Winemaker



CLOCKWISE FROM TOP LEFT  
A sunrise harvest at Jordan's grower vineyard above the Alexander Valley floor; the noble cabernet sauvignon enjoys extended ripening; Russian River Valley chardonnay grapes arrive at the gondola once hand-picked in the middle of the night.

# New Releases

## 2022 JORDAN RUSSIAN RIVER VALLEY CHARDONNAY

A beautifully balanced wine with uplifting acidity

A vibrant bouquet of ripe Meyer lemon and orange blossom entices the palate from the start. Each sip is a symphony of opulence and freshness, where juicy citrus, Honeycrisp apple and grapefruit mingle seamlessly with subtle nuances of French oak, all upheld by a lively acidity. Versatile and balanced, this chardonnay can be savored on its own or paired with creamy chicken pasta, spicy Thai dishes and succulent Dungeness crab.

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





Paired with Tsar Nicoulai Smoked Sturgeon and Jordan  
Chef's Reserve Caviar with Garden Cucumbers and Chives  
[jordanwinery.com/recipes](http://jordanwinery.com/recipes)



## 2020 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

A food-friendly, structured vintage with opulent fruit

Rich notes of ripe black cherry, currant and boysenberry mingle gracefully with delicate notes of cedar. On the palate, a harmonious balance unfolds, showcasing flavors of blueberries, cranberry and clove, all embraced by the smooth tannins imparted by the French oak barrels. Evolving gracefully in the glass, the dark fruit flavors and subtle acidity leave a lasting impression on the palate. This vintage can be paired with savory dishes like beef bourguignon, duck confit and mushroom risotto. We recommend decanting for 60 minutes prior to enjoying.

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



Paired with Chef's Marinated Mushrooms,  
Journeyman Salumi, Parmesan Cheese  
and Jordan Estate Extra Virgin Olive Oil  
[jordanwinery.com/recipes](http://jordanwinery.com/recipes)





## 2018 JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON

A gracefully aged cabernet meant to be enjoyed from a big bottle

Aromas of boysenberry, black cherry and cocoa nib intertwine harmoniously with subtle notes of black peppercorn. On the palate, a luscious richness envelops the senses, presenting concentrated flavors of Mission fig, blackberries and a touch of dried mint leaf. Thanks to the extended bottle aging in magnum, the tannins are beautifully integrated, resulting in a smooth texture and a lingering finish of vanilla bean. This wine's structured elegance pairs beautifully with dishes like braised lamb, grilled pork loin and creamy mushroom risotto.

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



Paired with Chef's Mugnaini Wood Fired Oven Roasted  
Tomato Fondue and Jordan Estate Extra Virgin Olive Oil  
[jordanwinery.com/recipes](http://jordanwinery.com/recipes)

## 2023 JORDAN ESTATE EXTRA VIRGIN OLIVE OIL

A versatile staple for any kitchen

Beautiful aromas of artichoke, tomato leaf and Marcona almond entice the nose immediately. On the palate, flavors of ripe olive, green tea and avocado oil create a delightful interplay, enhancing the rich, buttery mouthfeel. Drizzle this elegant extra virgin olive oil over a bright green salad, roasted vegetables or grilled fish.

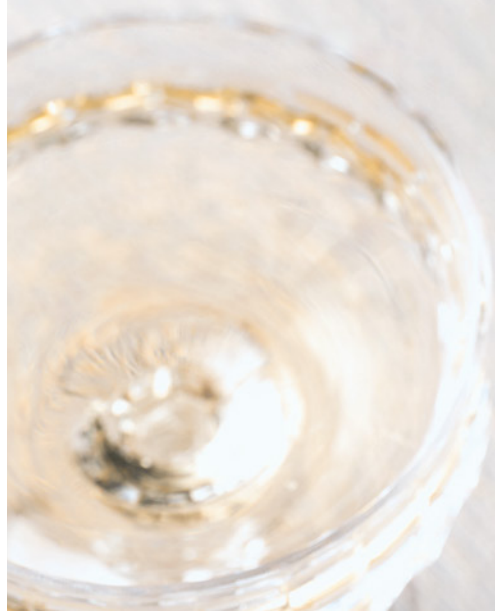
\$30 (375mL bottle) · [jordanwinery.com/shop](http://jordanwinery.com/shop)

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Cheese Board** \$65 each



**The Signature Trio** (3 bottles) \$142



**The 2020 Cabernet  
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(3 bottles) \$160



← **NV Brut Jordan Cuvée** BY CHAMPAGNE AR LENOBLE

Celebrating the shared values of Jordan in California and AR Lenoble in France, the Jordan Cuvée by Champagne AR Lenoble is a rare blend of reserve wines, produced primarily from *premier cru* pinot noir, pinot meunier and *grand cru* chardonnay grapes. It's bright, elegant and full of character. \$50 (750mL bottle)  
Available to ship to California addresses only

↘ **Jordan Chef's Reserve Caviar** BY TSAR NICOULAI

Handcrafted and farm-raised in Northern California, this white sturgeon caviar combines Tsar Nicoulai's sustainable methods of high-quality farming and curing with a Sonoma sea salt-kombu blend created by Jordan's culinary team. Available in single 1-ounce jars (\$135 each) or as part of a Caviar Sampler Gift Set (\$240), which also features four gourmet roes.



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**The 2015, 2016 and 2017 Cabernet  
in Wood Box** (12 bottles) \$930



**The 2020 Cabernet and 2022 Chardonnay  
in Wood Box** (6 bottles) \$336

In compliance with state laws, we currently are unable to ship wine to certain states. For the most recent list, visit [jordanwinery.com/shipping](http://jordanwinery.com/shipping).  
CT (LIC #LSW.0000244) and WA (LIC # 365415)

\*WARNING: 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](http://WWW.P65WARNINGS.CA.GOV/ALCOHOL).

ARTIST PROFILE

# Alice Riehl

BY LISA M. MATTSON • PHOTOGRAPHY BY KENDALL BUSBY

A childhood love of embroidery inspired one of the world's most fascinating mural artists. Her work can be admired in the United States for the first time at Jordan Winery.







Alice Riehl's path to the magnificent craft of mural artistry is as unexpected as her approach. We visited her Paris studio last fall to learn more about the artist's journey and to capture special moments from the creation of her first installation open to the public in the United States.

Born and raised in Paris—considered the global epicenter of fine arts—the sought-after ceramicist never so much as took a painting class while growing up in the French capital. After earning two business degrees, Riehl spent the first decade of her career working in consumer products and technology before the grind of corporate life sent her soul-searching for more creative and purposeful work where using one's hands did not involve a keyboard eight hours a day.

"Time has another quality when you work with your hands," Riehl says. "You learn to be patient and not to rush."

Riehl took advantage of the French law that allows citizens to take a sabbatical from work and spent a year at the Institut de Céramique Française in Sèvres, France, in 2003, learning the intricate techniques of making sculptures, pottery and other ceramics. Within days, she knew she'd never return to the corporate world. Riehl found the hands-on creative outlet she'd longed for, and spent many months experimenting with stoneware and porcelain. "Porcelain catches the light differently," she says. "The shadows that play off white porcelain give the sculpture so much more life, movement and dimension."



“Time has another quality when you work with your hands,” *Riehl* says. You learn to be patient and not to rush.”

LEFT TO RIGHT: Alice Riehl in her studio in Paris’s 20th Arrondissement; Riehl holds Claire Austin rose from Jordan’s new *Flore de Jordan* sculpture mural.

Her studies at the institute also drew her to the intriguing approach of pursuing achromatic art versus color. “As a teenager, I had a white bedroom,” she says. “I’ve always liked the pure feeling and the light and brightness of it. Using off-white or gray tones supports the primary white and creates a bit of contrast, making the brightest white glow even more.”

After finishing her technical studies, she spent the next two years in the South of France—known for its pottery markets and fairs—experimenting, refining her technique and selling small sculptures and pottery. Riehl’s early works were inspired by vivid childhood memories of practicing needlepoint embroidery and crochet with her grandmother.

“I would soak the lace threads in porcelain and then fire it in the kiln,” Riehl says, “and the lace would burn out, but the some of the porcelain would stay. It was beautiful and organic, but very fragile.” Fragility was her foe; the pieces would collapse under their own weight during firing.

Experimenting with quilt patterns and lace imprints for stability, she began displaying her art at *Maison et Objet*, a global trade show for top interior designers, in 2008. Riehl created her first porcelain mural before the 2010 *Maison et Objet* exhibition. Designers loved her work, but they were seeking much larger pieces.

“I knew I had to change my work without changing my technique,” Riehl says. “I had to turn small, intricate porcelain sculptures into a bigger work of art.”

Digging deeper into her childhood memories, Alice found another inspiration: ancient French tapestries. Tapestries combined the art of needlework with telling a story on a grand scale. Her grandmother had lived in Normandy, and they’d visited the nearby museum that houses the renowned Bayeux tapestry—an 11th century embroidery on linen that tells the story of the Duke of Normandy’s conquest of England. The tapestry spans about 230 feet in length.

“The vision of that famous narrative embroidery on a very long wall has always stayed with me,” Riehl says. “I began to envision my work as a porcelain tapestry that tells a story on a wall.”

By 2016, Riehl moved exclusively to porcelain murals for her body of work. Early sculptures were non-figurative, hybrids between plant and animal, before her focus turned entirely to the stunning plant-centric sculptures she makes today. Interior designers have commissioned her to craft striking murals for residential clients in North America and residential and commercial clients in Asia, the Middle East and Europe. Alice Riehl sculptures can be found on many intriguing walls, such as those at the Holy Deer, a luxury apartment inside Palazzo Pamphilj in Rome, which was built by Pope Innocent X in the 17th century.

**AS HER WORK GAINED INTERNATIONAL ATTENTION**, Riehl decided to partner with an American art gallery for the first time—one that specialized in mural art. In 2022, Riehl joined Todd Merrill Studio of New York, around the same time that Jordan Winery began its search for a captivating art installation with French roots for its new lobby.

“I was thrilled to learn that there were already three antique French tapestries at Jordan,” Riehl says, now in her mid-fifties and celebrating 20 years in her second career. “This project felt so natural to me, to draw the connection between tapestries and the place.”

According to Riehl, she was struck by the composition of the tapestries at Jordan—how the trees and the countryside are a more prominent subject, and she imagined a similar composition for the porcelain mural at Jordan. The artist also found herself in unfamiliar territory, which she found exciting.

“Everything was new. I’d never created a mural to span three walls and a curved ceiling,” she says. “The plants found at Jordan are different from those I’ve sculpted in the past as well. I’d made a rose, but never a Claire Austin rose like the ones grown in the Jordan garden. I had to be very careful about the scale in such an unusual shape of canvas to bring those plants to life.”

Riehl’s first commissioned work open to the public in the United States, the Jordan Winery mural, took about 11 months to complete, from research to installation. She spent the first 90 days studying the native and cultivated plants of the Jordan Estate, as well as ancient tapestries known for their vivid flora. Riehl pored over photos of the estate’s lupine, crimson clover and other wildflowers, along with the many varieties of roses, dahlias and peonies found in the Jordan cutting garden. “But I wanted to see as many of the plants as possible up close,” she says. The artist hunted around Paris and the rural countryside to find distant relatives of the California plants in France, then collected samples and made dried-leaf presses of each to further her study. Two-dimensional drawings of the plants were then created to scale the dimensions precisely and test the essential shadows.

“It’s important before you model to create an intimacy with the plant,” Riehl says, taking a break between kiln firing at her studio in Paris’s 20th Arrondissement.



“It’s important  
before you  
model to create  
an intimacy  
with the plant,”  
*Riehl* says.



CLOCKWISE FROM TOP LEFT: Riehl examines dried ivy leaves she pressed during the research phase of the Jordan Winery installation; Boston ivy pieces ready to place in the kiln; sculpting the intricate details of leaves by hand.

She also found additional inspiration at the Musée de Cluny in Paris, where the *La Dame à la Licorne* (“The Lady and the Unicorn”) tapestries live—a series of six narrative tapestries dating back to the 1500s called “The Mona Lisa of the Middle Ages.” The tapestries depict a woman, a unicorn and many plants created in the *mille fleurs* (“thousand flowers”) style, known for backgrounds filled with small flowers. Together, the tapestries tell the story of the five senses with the sixth scene representing love.

“The idea of engaging all senses, and the role plants play in that experience, really connected with the Jordan story,” Riehl says.

**THE JORDAN MURAL FEATURES** 36 large porcelain sculptures and more than 100 small sculptures; the side walls of the alcove represent the Jordan Chateau with tiny sculptures of Boston ivy, and the back wall and ceiling represent Jordan Estate’s 1,200 acres beyond the chateau. The sculpture’s center reveals a towering valley oak tree, along with native and cultivated plants—lupine and red clover, Claire Austin roses and pomegranates. It was no surprise that we named the piece *Flore de Jordan*—to honor the flora across the estate.

According to gallery owner Todd Merrill, the amount of detail and delicacy that Riehl achieves when creating large-scale ceramic





works is incomparable. It takes the artist about six months of dedicated sculpture work in her studio to create one mural, ranging in size from 30 to nearly 100 pieces. Riehl also creates a design drawing on her studio wall that is 14% larger than the final full scale—porcelain shrinks once fired—as well as a detailed pattern for her clients to assemble the porcelain tapestry on their walls. To create the pattern, the artist works barefoot in studio, using the floor as her canvas for each piece of the mural.

“Her boundless imagination and thorough examination of the natural world is impressive,” Merrill says. “She uncovers

INSTALLATION PHOTOS BY CHRISTOPHER STARK



LEFT TO RIGHT: The final installation of *Flore de Jordan* that winery guests can admire in the Jordan Lobby; Claire Austin rose sculptures grace the lobby entrance.

and exploits the fundamental and frequently overlooked elements of nature—color, form, delicacy, strength, transparency and fleetingness—which are often neglected when we engage with the world around us.”

Last fall, Riehl was visibly thrilled with the unconventional road her career has taken. As she sculpted the curved edge of a valley oak leaf with a paint brush, we could feel the patience, perfectionism and happiness in the air.

“There have been lots of smiles in the studio,” she says with a laugh. “It has always been my dream to make a porcelain garden, and with Jordan, the stars aligned.” ■

Learn more about Alice Riehl's work at [aliceriehl.com](http://aliceriehl.com).



Come see *Flore de Jordan* in person.

Book an experience at [jordanwinery.com/visit](http://jordanwinery.com/visit).

◀ RESERVE YOUR SEAT

AN ARTFUL TOUR  
THROUGH JORDAN HISTORY

*The Classic Collage*  
**REDEFINED**



BY LISA M. MATTSON  
PHOTOGRAPHY BY CHRISTOPHER STARK

**T**he term “collage” is derived from the French word “coller,” which means “to glue” or “to stick together.”

It wasn’t until the early 20th century—thanks to advancements in photography—that photo montages and collages gained popularity as art forms and decorative expressions in the home.

The art collage has experienced a resurgence in recent years. Artists and interior designers combine elements, such as photographs, newspaper clippings, antique book pages, paintings and digital elements, to create dynamic designs. Instagram and Pinterest have made the collage even more accessible as a digital art form.

When it came time to renovate the Jordan Lobby, designer Maria Khouri wanted to install an art collage on the longest wall in the guest reception area. In keeping with John Jordan’s love of storytelling and his desire to push boundaries, a traditional collage of historical photos would not

suffice—though the faded Polaroids of Mrs. Jordan wearing bell bottoms on a tractor are charming.

The Jordan Lobby collage needed to tell the Jordan story in a vivid and unexpected way for guests. Together, Khouri and I developed a concept for using mostly French antiques as symbols for defining moments in Jordan history. After a whirlwind shopping trip to Paris and a modern addition by John, the art installation came together beautifully.

Dating back to the 18th century, the curated collection includes vintage French art and European-inspired commissions. Both extensive and educational, the collage tells the story of Jordan’s history through 19 pieces of art, each representing a different milestone from the last five decades. The art collage begins with the founding of Jordan in the 1970s and moves through time until today. Ample space was left on the wall for the future stories of Jordan. ■

*Flip open opposite page to learn more about each piece ►*



Both extensive and educational, the collage tells the story of Jordan's history through 19 pieces of art, each representing a different milestone from the last five decades.

**French Architectural Garden Design**

COPPER ENGRAVING, FRANCE, 1740

Represents Tom and Sally Jordan’s love of French architecture that inspired the Jordan Chateau (1974–1976). Also recognizes John Jordan’s investments in renovating the gardens surrounding the Jordan Chateau (2023–2026) to honor French design while conserving water and supporting pollinators.

**Two Sparrows in Oak Tree**

ENGRAVING, FRANCE, 1775

Represents the wildlife that founders Tom and Sally Jordan sought to protect when they purchased the Jordan Estate in 1974. The 1,200–acre property was left uncultivated until the mid-1990s, when they planted their first hillside vineyards.

**Sally Jordan**

LOVER’S EYE COMMISSION, PAINTING, CALIFORNIA, 2023

A tribute to co-founder Sally Jordan, inspired by 18th-century English jewelry and painted by local artist Celeste Duffy.

**Cow with Calf in Meadow**

ENGRAVING IN AQUARELLE, FRANCE, 1840s

Represents the neighbors’ cattle that roamed the Jordan Estate in the 1980s, and John Jordan’s commitment to sustainable ranching with the return of cattle to the property in 2011.

**Cutlery**

LITHOGRAPHY, FRANCE, 1870

Represents the Jordans’ love of food and their culinary-centric trips to France in the 1960s, which drew them into the wine business in 1972.



**Tom Jordan**

BAS RELIEF COMMISSION, SCULPTURE, UKRAINE, 2023

A homage to co-founder Tom Jordan and to ancient European sculpture, created with clay by respected Ukrainian sculptor Oksana Nikolska.

**Majestic Oak Tree in Countryside**

ENGRAVING, FRANCE, 1600s

Represents the wild woodlands that founders Tom and Sally Jordan fell in love with in the early 1970s when they first visited what is now the Jordan Estate.

**Silk Moth**

WOODCUT ENGRAVING, FRANCE, 1800s

Represents the winery’s conversion of 10 acres of non-native grassland into preserved habitat for hummingbirds, bees, butterflies and moths in 2021.

**Chateau Lafite Rothschild**

PENCIL DRAWING, FRANCE, 2021

Represents the Jordans’ beloved First Growth Bordeaux, which served as the inspiration for the inaugural 1976 Jordan Cabernet Sauvignon.

**Autour**

ENGRAVING IN AQUARELLE, FRANCE, 1860s

Represents the many birds of prey that live at the Jordan Estate, including the eagles that Mrs. Jordan used to hand-feed meat with the help of a golf club.

### *Cooperage at Work*

WOODCUT ENGRAVING, FRANCE, 1880s

Represents John Jordan's investment in French oak barrels and Jordan Cabernet Sauvignon's transition to 100% French oak aging with the 2015 vintage.

### *Decorative Beer Pitcher*

WOODCUT ENGRAVING, FRANCE, 1880s

Represents winemaker Maggie Kruse, who became enthralled with fermentation science at a young age, thanks to her father, a brew master in Milwaukee, Wisconsin.

### *Urn Filled with Flowers, Fruits and Pollinators*

ENGRAVING, FRANCE, 1781

Represents the winery's investments in the gardens, vineyards and land conservation since 2006.

### *Fountain of the Sea*

ENGRAVING, FRANCE, 1700s

Represents John Jordan's love of the ocean and the addition of fountains to the Jordan courtyards (2020 and 2023).



### *John Jordan*

ANIMATED PORTRAIT COMMISSION, CANADA & ENGLAND, 2023

This animated portrait of John Jordan and his late dog Bismarck combines the talents of world-renowned illustrator Sharif Tarabay of Montreal with the animation artistry of AKA Illustration in England.

### *Ornate Mirror*

FRANCE, 1800s

Represents the art collage's reflection on the past and the importance of pausing to celebrate our journeys in life when we look in the mirror.

### *Carpentry Tools*

LITHOGRAPHY, FRANCE, 1830s

Represents John Jordan's love of construction and his investments in the future of Jordan: Estate Tour & Tasting construction (2013); Bacchus Courtyard, guest suites and library renovation (2020-2021); lobby and courtyard renovation (2023); terraces, dining room and kitchen renovation (2024).

### *Portrait of a Labrador*

LITHOGRAPHY, CONNECTICUT, 1938

Represents John Jordan's love of black labs. This etching by famous dog artist Marguerite Kirmse, which was printed almost a century ago, bears a striking resemblance to his dog, Halsey.

### *Winemaking Equipment*

LITHOGRAPHY, FRANCE, 1860

Represents Jordan's investments in a state-of-the-art bottling line (2013), presses (2020) and concrete egg fermenters (2021-2022) to further elevate Jordan wines.



# Your *Dreamy* Wine Country Escape

ACCUMULATE LOYALTY POINTS FOR AN EXCLUSIVE GETAWAY TO STAY IN JORDAN'S RENOVATED CHATEAU GUEST SUITES



Since its founding in 2008, the Jordan Estate Rewards program has been an integral part of Jordan Winery's hospitality—it's a way to reward the winery's most loyal customers with special and lavish experiences. Here you will delve into the opportunities offered by Jordan's loyalty program and discover ways to make your next visit 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.

Four different membership levels and several rewards offer an array of epicurean experiences to tempt discerning palates, including preferred pricing on tasting experiences, special invitations to seasonal lunches and dinners in Jordan's renovated dining room, exclusive dinner parties with multi-course wine pairings and overnight stays in Jordan's luxurious guest suites. The price of each reward is based on membership level. The higher the level, the fewer the points and dollars required to redeem a reward.

All members receive access to allocated vintages, shipping perks 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 biweekly emails with first access to culinary event tickets, double loyalty points and seasonal shipping offers.

## SILVER

*Rewards begin at \$40 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 seasonal lunches. Silver members simply pay an introductory redemption fee and use points to redeem a reward.

## GOLD

*Rewards begin at \$35 per person plus 1,500 points.*

In addition to private tables for food and wine pairings and alfresco lunches, Gold members gain access to experiences not available to Silver members or the public, such as overnight stays in Jordan's recently renovated suites and special access to Jordan's 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 \$30 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. Choose from rare library vintages, private tables for seated food and wine pairings, alfresco lunches and formal dinners, exclusive invitations to Platinum-only culinary events and the ultimate getaway: an overnight stay at the Jordan Estate.



Renovated in 2021, Jordan's three chateau suites were transformed by interior designer Maria Khouri of San Francisco. She preserved several structural and design features of each room, including wood-beam ceilings, arched doorways and hexagon tile floors imported from southern France nearly 40 years ago.



## READY TO BOOK YOUR TRIP TO SONOMA?

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

### HOW IT WORKS

When you join Jordan Estate Rewards, for every dollar you spend at the Jordan Estate, you'll earn points to redeem for exclusive experiences at Jordan Estate. Once your purchases total \$500, you will become a Silver level member. Special offers and photo contests are announced throughout the year in Jordan's biweekly email newsletter and private VIP Facebook group.

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

### ALREADY A MEMBER?

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

### NOT A MEMBER?

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



SCAN TO JOIN

JORDAN ESTATE REWARDS IS SUBJECT TO CHANGE WITHOUT NOTICE.



# EVENTS

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BROWSE EVENTS CALENDAR



The 2024 events calendar is full of festive, dreamy and memorable experiences. From Afternoon Tea in the renovated dining room to Parisian Pop-Up Dinners on the outdoor terrace and the debut of new events like Yoga at Vista Point and Cooking Classes with the executive chef, there's something for everyone to enjoy. To explore the latest happenings at the winery and across the country, visit [jordanwinery.com/events](https://jordanwinery.com/events). ■





*A Tour de France...*

# SONOMA STYLE

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Explore an array of experiences offering the finest  
hospitality in Sonoma Wine Country



Transport yourself to France for an afternoon with a visit to one of the most iconic wineries in California. Jordan Winery, located just minutes from downtown Healdsburg, is a must-see this year, thanks to the remarkable transformations spearheaded by owner John Jordan. During a visit to the winery, guests can taste elegant Jordan wines among the grapevines, sip in the cellar with towering barrels and savor the sheer magnificence of the winery's French-inspired chateau.

#### A TASTE OF JORDAN

Jordan's newest experience, A Taste of Jordan offers guests the opportunity to taste what's new at the winery, whether they have visited the estate before or not. This 45-minute tasting experience includes sips of the Jordan Estate Extra Virgin Olive Oil and current release wines with seasonal food pairings. *Offered year-round.*

#### WINERY TOUR & TASTING

Experience the striking design of Jordan's iconic chateau with the daily Winery Tour & Tasting. Guests will learn about the history of the winery while exploring the new guest reception, grand oak tank and barrel rooms. The tour concludes with seated food and wine pairings prepared by the winery chef. *Offered year-round.*

#### ESTATE TOUR & TASTING

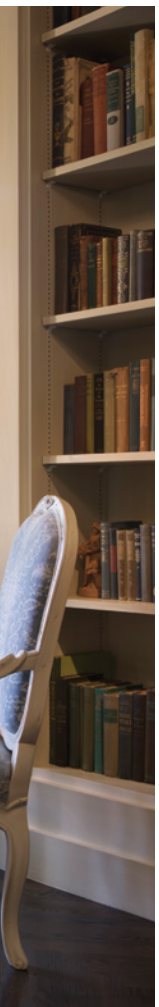
A multi-destination food and wine pairing experience, the Estate Tour & Tasting presents a one-of-a-kind opportunity to explore the 1,200-acre Jordan Estate. The immersive tasting culminates at Vista Point, a glass tasting room perched on Jordan's highest hilltop, where guests will enjoy live-prepared food pairings by a winery chef. This tour offers guests a deep understanding of the neighboring valleys, wildlife, vineyards and Jordan's continuous commitment to improving its sustainability initiatives. *Offered May through October.*

#### CHEF'S TERRACE TASTING

The Chef's Terrace Tasting returns this July after a popular first season last year. Visitors will enjoy majestic views of the chef's garden, estate vineyards and enjoy the newly renovated terrace while indulging in seasonal hors d'oeuvres prepared by executive chef Jesse Mallgren. *Offered July through October.*

#### HOLIDAY TOUR & TASTING

Celebrate Christmas in Healdsburg with this festive wine tasting experience at the Jordan Chateau, featuring a Champagne and caviar welcome, walking tour and seated wine pairing which includes current release wines, library selects of Jordan Cabernet Sauvignon and seasonal pairings including homemade holiday treats. *Offered on select days in December.*



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



Advanced reservations are required due to the intimacy of the experiences. Book your experience at [jordanwinery.com/visit](https://jordanwinery.com/visit).

◀ RESERVE YOUR SEAT

# A DESIGN LOVER'S TOUR *of* HEALDSBURG

BY LISA M. MATTSON



**WHERE THERE'S FOOD AND WINE**, design is never far behind. Hundreds of lists for the best places to eat and drink in Healdsburg are only a Google search away, but where should design lovers go for a taste of style to pair with that glass of chardonnay? Turn to this list of favorite designer finds, all located in spots where food and drink is plentiful, allowing you to sate your eyes and your palate at the same time.

## **THE ARMOIRE BAR** *at Jordan Winery*

The Jordan Winery Chateau's three guest suites are filled with intriguing French antiques, from restored armchairs to carved cartouches. Interior designer Maria Khouri solved the challenge of adding a wet bar in the Chêne suite ("oak" in French) with the novel idea: hide it inside an armoire. The design team went on the hunt and found a petite, neoclassical XVI armoire that fit the dimensions of the nook next to the fireplace, and Jordan's facilities team built a complete wet bar with a wine fridge inside. Each Jordan suite is fitted with an armoire, and all offer an "Easter egg" moment for guests. A 19th-century armoire from the Napoleon III period, found in the Jordan Lobby, features decorative marquetry and gilded accents; it is also a stunning example of craftsmanship.

**JORDAN WINERY** 1474 Alexander Valley Road, Healdsburg, CA · [jordanwinery.com](http://jordanwinery.com)

## **THE LIVING ROOM SOFA** *at The Madrona*

Interior designer Jay Jeffers and his partner purchased this 1880s Victorian mansion on a lark in 2021. They quickly embarked on a massive renovation, inspired by Britain's Aesthetic Movement—art for the sake of art—which was popular when the estate was built. Every inch of this building exudes a beautiful balance of elegance and extravagance, from the dog portrait art collage to the rabbit-eared chair. It's hard to pick a favorite piece in this designer lover's dream hotel, but our vote goes to the main living room's vintage Milo Baughman sofa, reborn with Morris & Co.'s Forest tapestry fabric. The scene depicts scrolling acanthus leaves, peacocks, hares and foxes amidst wildflowers. Sipping a cocktail or glass of wine on this couch is a travel essential; The Madrona's stunning bar is just across the hall from the antique-filled living room.

**THE MADRONA** 1001 Westside Road, Healdsburg, CA · [themadronahotel.com](http://themadronahotel.com)



© MATTHEW MILLMAN



## THE FISHING BASKET LANTERNS *at Marine Layer*

Visionary vintner Baron Ziegler opened downtown Healdsburg's hippest tasting room in 2021, after a massive transformation by Hommeboys Interiors of Sonoma. Ziegler wanted his new winery, Marine Layer, to be welcoming, light, bright and modern in a town filled with traditional, cellar-like tasting bars. Creating a lounge vibe that honored the Sonoma Coast influence of the wines was essential, so the Hommeboys designed the space with two central living room areas—one in front and one in the back—both anchored by oversized lanterns. Rather than follow the trend with suspending rushed lanterns, the duo turned to Restoration Hardware's white-washed Indonesian Fishing Basket Collection. Five to seven woven pendants of varying sizes bring drama to the spaces, grounding each lounge area with a subtle nod to the ocean breezes that define Marine Layer's elegant style of wine.

**MARINE LAYER WINES** 308 B Center Street, Healdsburg, CA · [marinelayerwines.com](http://marinelayerwines.com)

## THE ART WALL *at Little Saint*

A collaboration between philanthropists with a passion for art, climate justice and animal welfare, Little Saint opened in 2022. Interior designer Ken Fulk is amongst the owners, whose nonprofit Saint Joseph's Arts Foundation inspired the name of the former SHED modern grange. Fulk is known for layered interiors that combine eclectic details with theatrical flare. There are so many designer touches to admire in the downstairs café-meets-larder-meets-wine-shop-meets-market, but the wall of art that anchors the café stands out. An ever-changing art collection by local artists serves as the



colorful backdrop for both lounges, suspended against soaring drapes by Ken Folk Interiors—a California take on the classic toile featuring a geometric pattern of grizzly bears, California poppies and snakes. Order a low-alcohol cocktail from the bar, admire the curation of every object in the room and grab a seat—there are around 20 different styles of chairs and couches to choose from in the café alone.

**LITTLE SAINT** 25 North Street, Healdsburg, CA  
[littlesainthealdsburg.com](http://littlesainthealdsburg.com)

## THE WAVE CHAIRS *at Hotel Healdsburg*

The Sher family, founders of Hotel Healdsburg, have deep connections in the California arts community and built their first boutique hotel in wine country as an homage to Golden State artists and the region's natural beauty. Circe Sher, who has overseen the property since its opening in 2001, learned of architect Gregg Fleishman's fascinating chairs through her aunt, Abby Sher, who developed Frank Gehry's Edgemar museum-restaurant complex in Santa Monica in the 1980s. Fleishman's work was featured at Edgemar's Gallery, and Abby commissioned him to make several pieces, including a series of striking, geometric chairs for a restaurant. Circe loved their quirkiness, so she purchased a few for Hotel Healdsburg. Each chair is a single piece that can be folded and assembled to form a chair, or it can be hung on the wall. Visitors can admire three Wave chairs on property—one near the front desk in the lobby and two in the elevator waiting areas on upper floors.

**HOTEL HEALDSBURG** 25 Matheson Street, Healdsburg, CA · [hotelhealdsburg.com](http://hotelhealdsburg.com)



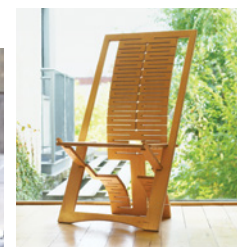
WALLPAPER PHOTOGRAPHY © EMMA K. MORRIS



## THE BATHROOM WALLPAPER *at Molti Amici*

Former professional wrestler leaves his post at a Michelin three-star restaurant to open a trattoria. That headline might read like fake news fodder, but it's true. Jonny Barr, who enjoyed a fruitful career in the Empire Wrestling Federation before becoming a sommelier and general manager at SingleThread, opened Molti Amici Italian eatery in 2023. The hip space is a collaboration amongst three SingleThread alumni and aims to be a gathering place for locals and tourists alike—hence the name, which means “many friends” in Italian. The friends tapped hospitality designer Hannah Collins of Roy in San Francisco to transform the brick-walled entry and charming courtyard. Her wallpaper choices for the restrooms deserve main-event attention. A nod to Barr's past life, one bathroom features the *Wrestlers on Grey* by Susiprint, a fun pattern with luchadores (Mexican wrestlers) performing different wrestling moves, and the second room vaunts the Flavor Paper's Bay Area toile wallpaper in a moody, ink-pen blue.

**MOLTI AMICI** 330 Healdsburg Avenue, Healdsburg, CA · [moltiamici.com](http://moltiamici.com)



# Oui, Paris!

## A GUIDE TO ANTIQUE SHOPPING IN PARIS

BY LISA M. MATTSON  
PHOTOGRAPHY BY KENDALL BUSBY

More than 30 million international tourists flock to the French capital each year to experience its famed architecture, museums, boutiques and cafés. But what they gain in *pain au chocolat* and perfume, they lose in vintage treasures if Paris' storied flea markets and antique shops don't make the list.

Rather than shop for French antiques closer to home during the Jordan Lobby renovation, we took our hunt to the streets of Paris. Working with interior designer Maria Khouri, our goal was to find objects and art with a natural connection to Jordan's French-inspired history. This Paris shopping guide features a few of our favorite antique shops and *antiquaires* (shop owners), as well as travel tips for a fruitful shopping trip.

## ART BOUTIQUES

In the heart of Saint-Germain-des-Prés, an area known for its live music, chocolates and interior design boutiques, the Martinez family has been collecting and reselling antique prints (*estampes anciennes*) for more than 50 years. Multiple generations and relatives own shops within a few blocks of one another.

### Galerie JC Martinez

This renowned shop, founded by Jean-Claude Martinez in 1969, features floor-to-ceiling walls of oversized books, filled with antique prints and original prints, many in the *intaglio* engraving style like the original Jordan Winery label (*gravure* in French), as well as drawings and watercolors (*aquarelles* in French), most dating back to the 18th century. Each tome is organized by subject or period, and the diversity of artwork size and subject is incredible—from 4-inch drawings of cows to figurative fruits 2-feet wide. It's the kind of art shop one could spend hours in, and the small space gets crowded easily, so plan ahead. Founder Jean-Claude recently retired and passed the reins to his son, Didier.

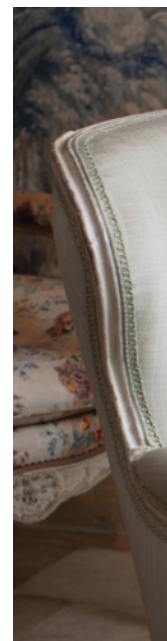
**FIND** Half of the Jordan collage gravures were purchased here.



### Galerie Martinez-Fleurot

Around the corner from Galerie JC, Didier's cousin, Laurent Fleurot, whose wife is a Martinez, has owned and operated Galerie Martinez-Fleurot since 1999. This light-filled corner shop with two stories was founded by his father-in-law in 1973. Monsieur Fleurot specializes in antique prints, engravings, and lithographs of several subjects, partially maps of different countries, European cities, flowers, wine, fruits, medicine, horses and birds—all neatly organized in art racks.

**FIND** A lithograph and a copper engraving for the Jordan art collage.



## ANTIQUESHOPS

### Galerie Marie-Pierre Jaudel Antiquités

Founded in 1980 by Marie-Pierre Jaudel and her mother, this charming shop on the Rue de l'Université should come with a warning: You will spend money here. Though the shop is small, Jaudel has curated it with an eclectic assemblage of intriguing pieces. She works with families throughout Europe to source her antiques, mostly from 18th-century France and Italy. Here, you'll find chandeliers, painted consoles, urns and other objects, upholstered chairs and art of all sizes. Walkable from the antique print galleries in Saint-Germain.

**FIND** *Nine 18th-century drawings of urns filled with lizards, dragonflies and flora for the Jordan Lobby salon.*

### E.W. Objets Anciens

This quirky shop in Village Saint-Paul in the Marais opened in 2000. Owner Eduardo Weckly has packed the petite boutique from floor to ceiling with a mix of vintage objects—from picture frames and figurines to plates and hat stands—spanning many periods and price points. He constantly searches Paris for new items to squeeze into every nook, though he also adds antiques from his travels.

**FIND** *An ebonized box with a decorative silver handle (boxes and canisters are a specialty there) for the Jordan Lobby bookcase, as well as an antique scale that represents the balance in Jordan wines.*

### Galerie Martinez D

Didier Martinez' shop, just five minutes by foot from the other two, is petite and specializes in medium-sized works from different periods, such as 18th century architecture. Rare antique and modern original prints are a focus, and his website showcases the inventory's breadth by artist, country, century and theme.

**FIND** *Two of the largest engravings in the Jordan art collage—the 18th-century dolphin fountain and the 1781 bountiful urn—were found here.*



### Athanase Gribaudo Vandamme

Located in the Marais at the Galerie Vivienne covered passageway of shops, this dealer in antique prints is also worth seeking out. Paul Gribaudo opened the shop more than 30 years ago, and now is son, Joseph, serves as owner and curator, with the help of manager Flavie Allard. Their collection of prints is organized by subject in wood boxes and racks, with dedicated collections from gastronomy and mushrooms to pigs, horses, butterflies and select species of birds. The shop also sells vintage maps and globes.

**FIND** *Two pieces for the Jordan art collage.*





## FLEA MARKETS

Every weekend, more than 180,000 people visit Paris's famous flea markets, *Marché aux Puces* in the village of Saint-Ouen. The largest and oldest flea market in the world, dating back to the mid-1800s, this incredible labyrinth of winding alleys covers almost seven miles of ground packed with more than 2,000 vendor stands. This storied district, about 45 minutes north of Saint-Germain by metro, can be overwhelming at first, but with advance planning (see sidebar), you'll be shopping like a pro. *Marché aux Puces* is comprised of more than a dozen markets in one area; a few favorites are featured.



### Paul Bert Serpette

Interior designer Khouri's favorite flea market, Paul Bert Serpette features several alleys and numbered stands for each *antiquaire*. You'll find eclectic shops with a bit of everything, as well as furniture, art, pottery, picture frames, rugs, china, antique bikes and more. Like neighboring *Marché Vernaison*, market stands spill out into the alleys.

#### VENDOR SPOTLIGHT

### LVS Antiquités

Fourth-generation antique dealer Virginie Baquet and her husband, Stéphane, sell antique picture frames in Paul Bert Serpette. Stéphane had worked with a frame dealer, and both he and Virginie were running flea market stands that sold many objects before they decided to focus exclusively on frames (*cadre* in French) in 2010. They've expanded into two stands across the alley from one another, filled with gorgeous frames, dating from the 16th century to the 1960s. Their son, Louis, is often working in the shop, and their dog greets visitors most days.

**FIND** *Two petite frames for the Jordan art collage.*



### Marché Antica

This mostly indoor flea market is filled with a mix of furniture, lighting, homewares and art.

#### VENDOR SPOTLIGHT

### Luce Pezzali Antiques

Just inside the Antica entrance, Luce Pezzali and her husband, Roland Procissi, have owned and operated this shop since 1990. Their three shops in the same hall are filled with period furniture, mirrors, lamps, statues and figurines.

**FIND** *An 18th-century mirror for the Jordan art collage.*

### Marché Biron

Located on the north side at the edge of the "fleas" as they're called, this market includes a wide main alley with glass-walled shops that split off into indoor antique shops that focus on furniture, objects and lighting, as well as a skinny parallel passage of vendor stands.



#### VENDOR SPOTLIGHT

### Lambrequin Antiquités

Lambrequin opened in the fleas in 1962, and this petit shop has been owned and operated by Serge Binet since 2000. He focuses on objects and furniture from 17th and 18th century France (Louis XV, XV and XVI), as well as some Italian antiques.

**FIND** *Finials for the Jordan Lobby bookcases.*







## BOOKSTORES

### Librairie de l'Avenue

This tri-level bookshop is a must-visit for book lovers. Founder Henri Veyrier and the shop manager Alain Hibon, who sadly passed away in March 2024, had worked together at the bookstore since 1972. The Librairie de l'Avenue specializes in vintage books with liberty and without censorship, honoring the store's history and the authors' ideas while giving the books a second life. Veyrier authored a book about the Paris flea markets, which can be found in the Jordan Lobby bookcase, along with a handful of books about nature discovered here. The bookstore owns 1 million books between their reserve and offsite storage, and 200,000 of those are ready to be opened in the racks of Avenue's two floors and mezzanines. A small section of their oldest books, dating back to the 16th century, is located on the mezzanine, while 17th and 18th century books span the first floor (which Americans call the second floor). French filmmaker Michel Gondry shot a scene from the movie "Mood Indigo (*L'Ecume des Jours*)" on the first floor.

**FIND** Books about nature for the Jordan Lobby Salon.

## Paris Shopping & Travel Tips

Although California is our home, France is our inspiration. Here are some recommendations and advice gleaned from the Jordan Lobby sourcing trips. Bookmark these for your next trip to Paris.

### HOTELS

A small, quiet hotel in the heart of Saint-Germain, Hotel Victoire & Saint-Germain features modern decor and luxury bedding. It is conveniently located steps from the bustling Rue de Buci cafés and within walking distance to three of the top antique art galleries and the Metro line to the flea markets.

Many accommodations in Le Marais near the Metro 1 line are convenient with only one quick train change to reach the Metro line to the flea markets.



### METRO

The Metro 4 line (purple) ends at Porte de Clignancourt, and flea markets are only a 10-minute walk north. This line is also one of the primary stops in Saint-Germain.

Metro line 1 runs east and west through the Marais, just north of the river. Purchase single metro tickets or a bundle but beware that these tiny paper tickets are easy to lose.

### GOOGLE MAPS

The Google Maps app is quite useful and accurate for travel by Metro and by foot. It will also help you navigate through the halls of street vendors to find the real Marché aux Puces.

### SUPPLIES

A shopping bag on wheels, the Parisian essential, is suggested for any shopping adventure in the capital. These can be found at Monoprix stores throughout Paris or pack a collapsible one.

### HOURS

Many shops are also closed for lunch, and the flea markets are only open Saturday, Sunday and Monday. Many shop owners do not update their Google listings or websites, and they sometimes close early at the flea markets if they've had a busy (or slow) day. Email or use WhatsApp to reconfirm before visiting.

### PAYMENTS

Some antique shops will take credit cards, but many prefer cash. Bring euros, but if you run out, there is an ATM (Crédit Mutuel) just outside Paul Bert Serpette, and another near Marché Dauphine.

### SHIPPING

Shipping your items back home can be done in two ways. EDET and Hedley's are amongst the antique shipping specialists with offices on the main street at the Paris flea markets. They handle all of your shipping needs. The alternative takes more work but usually costs less: Buy an extra suitcase to bring your antiques home in.

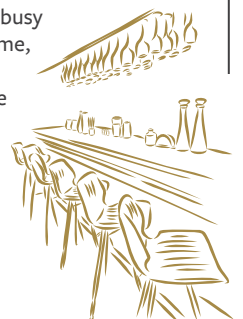
### RESTAURANTS

In the Marias, Verjus and Parcelles are favorites (make reservations early online), as well as Juveniles, owned by the daughter of a former Jordan Winery intern.

In Saint-Germain, Chez Papa Jazz Club offers a lively, historic atmosphere with classic French food and live music.

One of the best restaurants for lunch near the flea markets is also a wine shop called Bonne Aventure.

It can get busy at lunchtime, so book in advance or arrive early.



# Giving Kids More Reasons to Smile

Life-changing cleft care helps children around the world embrace life and thrive

BY JOHN JORDAN

CHILDREN'S PHOTOGRAPHY BY SMILE TRAIN  
EVENT PHOTOGRAPHY BY PHIL STOCKBRIDGE

For more than a decade, the John Jordan Foundation has supported impact programs that provide underserved people and communities with the tools they need to succeed educationally, professionally and socially. While the Foundation's investment projects include a wide range of worthy causes—from animal welfare and higher education to mental health—organizations that help children are a special focus. After all, who is more deserving of support and care than society's youngest and most vulnerable?

That's why the John Jordan Foundation is proud to partner with Smile Train. With the help of medical professionals around the world, the organization provides life-changing care for children born with cleft lips and palates. In the last two decades

and counting, Smile Train has supported 1.5 million free cleft surgeries and comprehensive cleft care in more than 90 countries. These procedures not only alleviate difficulties with everyday functions such as eating, breathing and speaking, they give kids the chance to shed societal stigmas and fully embrace life.

Smile Train was founded in 1999 by Charles B. Wang, a business leader who used his experience in technology and entrepreneurship to revolutionize the way that clefts are treated around the globe. Today, Smile Train is the world's largest cleft charity.

What sets Smile Train apart from similar organizations is that rather than bringing in medical professionals from other regions, it works with local health systems and empowers local doctors. Leveraging technology like the Virtual Surgery



The 2023 Starlight Supper event featured multi-platinum recording artist and actress Jordin Sparks and helped raise \$50,000 to help support the organization's remarkable work across the globe.



Simulator, it provides world-class training programs that empower cleft professionals around the world to treat patients with free, high-quality care that they would not otherwise receive. In addition to surgeries, Smile Train's local partners provide speech therapy, psychological support, nutritional services, orthodontics and more to make sure that children with clefts have everything they need to live and thrive.

As part of our ongoing work with Smile Train, the John Jordan Foundation hosted a benefit evening at the winery chateau last summer and will do so again on Saturday, July 13, 2024.

The evening will begin with a reception in the recently remodeled Jordan Lobby where guests will enjoy welcome glasses of Jordan Cuvée by Champagne AR Lenoble and passed hors d'oeuvres, followed by a seasonal multi-course menu prepared by Jordan's executive chef Jesse Mallgren and team, served on the newly renovated Jordan Terrace.

Guests will also have the opportunity to participate in a silent auction, ranging from overnight stays in one of the Jordan Chateau suites to signed San Francisco 49ers memorabilia.

Troy Reinhart, senior vice president of community and ambassador development at Smile Train, summed up the organization's mission and ongoing partnership with the John Jordan Foundation.

"Our vision is to help ensure that every cleft-affected child receives safe, timely and quality medical care," he said. "With the support of Jordan Winery, Jordin Sparks and many others we are moving closer to making that vision a reality."

The John Jordan Foundation is committed to supporting impactful organizations like Smile Train, whose noble missions change the lives of many. We look forward to hosting similar events that foster change, for years to come.

Find out more about Smile Train at [smiletrain.org](https://smiletrain.org). Together, we are giving children around the world more reasons to smile. ■

100% of the ticket proceeds and silent auction items from this summer's dinner event will benefit Smile Train.

Book your tickets to Starlight Supper with Smile Train, scheduled for Saturday, July 13.

[jordanwinery.com/events](https://jordanwinery.com/events)





The winery's foundation has supported more than 300 partner organizations. Over 1,000 teachers have received grants for their classrooms, and more than 400 California schools have been served.



# 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 and many more. With the help of many tremendous nonprofit partners, the foundation has empowered thousands since 2012, lifting up those most in need, improving lives and opening doors of opportunity.



◀ LEARN MORE

To learn more about how Jordan gives back to its local and global community, visit [jordanwinery.com/values/social-responsibility](http://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](https://jordanwinery.com/loyalty-program/join)

YOUR  
TABLE  
AWAITS

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



*Jordan*<sup>®</sup>

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