

Jordan

ESTATE TOUR & TASTING

SEVEN OAKS

*Spiced garden escabeche with
Gravenstein apple vinaigrette & wild fennel*

*Nigiri of seasonal fruit with
Jordan Extra Virgin Olive Oil, Sonoma honey & citrus*

2009 & 2012 JORDAN CHARDONNAY
RUSSIAN RIVER VALLEY

VISTA POINT

*Miso-glazed and smoked Sonoma lamb with
Maitake mushrooms & braised endive*

Selection of Sonoma County & European artisanal cheeses

2002 & 2010 JORDAN CABERNET SAUVIGNON
ALEXANDER VALLEY

CREATED BY TODD KNOLL, ESTATE EXECUTIVE CHEF

Learn how to create your own garden escabeche at
jordanwinery.com/recipes
