



PROJECT SHOWCASE

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VINEYARD DELIGHT

Kendall-Jackson family invests in a kitchen designed to produce food worthy to pair with its California vineyard's wine.

A specially designed tilting door between the kitchen and the event center opens the action to the guests.

By Susan Holaday

Sometimes a lucky accident results in an unexpected success. Such was the case for the late Jess Jackson, an attorney who was drawn by the lifestyle of coastal California's wine country and, in the late '70s, bought a pear and walnut orchard to transform into a vineyard. The idea: to make wines from his favorite varietals on weekends.

At first, the family sold its grapes to other vintners until the unexpected cancellation of a large order led them to try winemaking with the surplus. The first attempt, Kendall-Jackson '82 Vintners Reserve Chardonnay, became one of the most popular Chardonnays in the country, and the rest was history.

Wine And Food

Today, Kendall-Jackson's success is visible in a new kitchen, which recently was renovated to 2,700 sq. ft., almost four times its original size. The new equipment and technologies, says Executive Chef Justin Wangler, "allow us to produce more quality food in much higher volumes."

The Wine Center, which hosts everything from wine-and-cheese pairings to major functions, can create new foods that the staff simply was not able to produce in the old kitchen. "It will ultimately elevate the cuisine we serve and enhance the experience for our guests," Wangler says.

Looking back on the year-long project, design consultant Frank Müller, FCSI, Müller Design Inc., Minden, Nev., found the biggest challenge was fitting the new design, including a display kitchen with two island suites and a hearth oven, a back volume-production area, a cold prep counter, storage and warewashing, into a somewhat odd space with less-than-ideally-located support walls. "We met code by a bare inch. We made the kitchen functional and as energy efficient as possible, but

because the Kendall-Jackson chateau is an old building, we decided we couldn't meet the goals for LEED certification."

The renovation, during which foodservice continued to operate, introduced state-of-the-art equipment to the facility while keeping the historic character of the space.

"It was a bit like fitting pieces of a puzzle together, and we worked out the flow well," Müller says. Equipment placement was important. Staff sends supplies (delivered in back) to walk-ins and reach-ins for storage. The supplies are accessible to the prep island, and two Montague island suites are positioned to move food through to the chef's counter/pickup.

"The focus was to get the suites and the hearth oven working together and/or separately as needed. Flow is really critical, as are workstations," Müller says. "They save people from walking all over." Along one wall, Müller features a Seaport Stainless custom-designed work top with six individual refrigerator drawers below—three side-by-side and three high—to hold products.

"There's a tilt-up door over the chef counter that separates the kitchen from the event center it serves. It goes up like a garage door and is a unique, solid piece that tucks into the ceiling. It's beautiful. There also are windows into

Frank Müller paid special attention to the details, creating shelving for spices, olive oils, cookbooks, cooking utensils and more.



the kitchen so guests in the tasting room can see the action inside," Chef Wangler explains.

Attention To Details

Müller set lights under glass shelves above kitchen counters so all of the counters are down-lit. Wine-glass storage was provided in the kitchen with additional supplies in the dishroom. "We decided to have two separate dishwashers, one just for wine glasses. We also did a separate wine-and-cheese pairing station," Müller says.

Because the Center uses a lot of chocolate—pairing it with wines—the design called for a dedicated refrigerator for chocolate alone.

Müller included combi ovens because they help the chefs prepare food for large events more efficiently.

Much of the equipment, Chef Wangler says, was new to the chefs and "will definitely inspire creativity. We can cook larger amounts of food and roast larger cuts of meats for special events with the island suites and combis."

The Rational combis determine temperature and ideal cook climate, allowing dramatic expansion of the baking program as well, he adds. Each cooking area has a dedi-

cated energy-efficient hood, allowing chefs to turn on only what's needed.

"We spent a lot of time with the chefs on their needs—down to where spices, plates, knives and other utensils should be stored. Those details are fun for me," Müller says.

Müller also included a meat-and-fish cutting station with a removable cutting board. "The chef can take the meat from the cooler across from the station, cut it, portion it, pass it along for cooking, remove the board to be washed and put in another cutting board on which to cut fish."

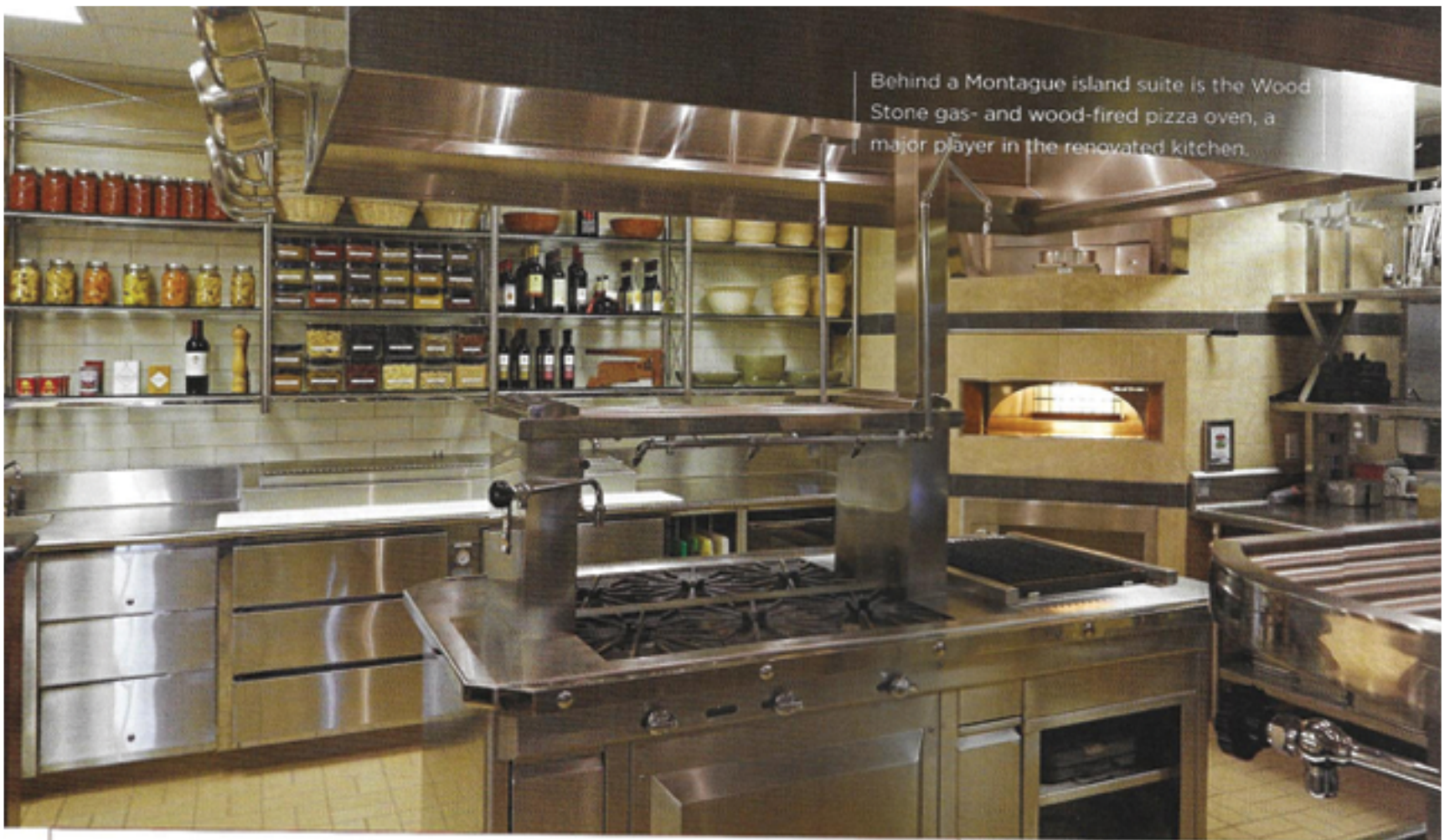
Müller provided isometric views, elevation views and details as much as possible. "I didn't want to leave any gray areas for the fabricators."

Honoring Origins

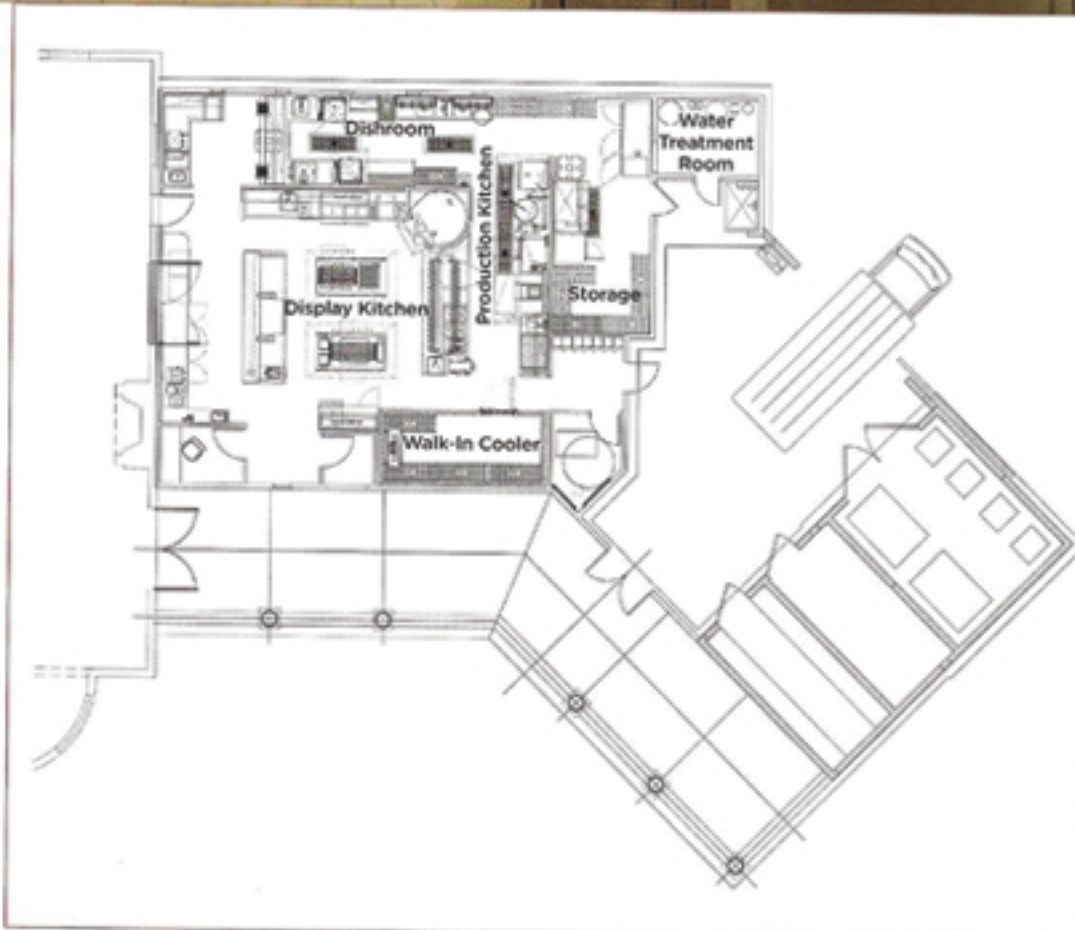
The kitchen design, although contemporary, retained the Old World French chateau aesthetic while becoming more efficient. The open-suite concept drove the design, providing a wonderful fluid flow that is more conducive to pass-through capabilities than a cooking line, according to Wangler. He says the suite-equipped portion of the kitchen elicits "the warmth you'd find in a home kitchen, but it's



A counter around the Montague island suite provides a seating area for diners to relax and enjoy wine-and-food pairings.



Behind a Montague island suite is the Wood Stone gas- and wood-fired pizza oven, a major player in the renovated kitchen.



EQUIPMENT

Montague island cooking suites with 6-burner range, charbroiler, convection oven, 2 induction burners, plancha with pass-thru ovens below, fryer
 Wood Stone hearth/pizza oven
 Rational combi ovens
 Groen/Unified Brands tilting kettle, braising skillet
 Randell/Unified Brands blast freezer, ice station
 Nor-Lake/Standex walk-in cooler
 Frigid Engineering remote refrigeration system
 Fetco dual coffee brewer, iced-tea brewer
 Rio 2-group espresso machine, espresso grinder
 Everpure water filter, RO storage tank
 Crystalline water system/faucet
 Manitowoc ice machine
 Follett ice bin w/ice cart
 Streivor hoods
 T&S faucets

Dishroom

Champion dishmachine
 Salvajor scrapping sink

AT A GLANCE

Facility

Kendall-Jackson Wine Center,
Fulton, Calif.

Project

Winery Kitchen

Design Consultant

Frank H. Müller, FCSI, Müller Design
Inc., Minden, Nev.

Total Budget

\$600,000

Foodservice Equipment Budget

\$535,000

Scope of Work

Concept Development,
Master Planning, Space Allocation,
Preliminary & Detailed Design,
Spec Writing, Site Inspection,
Virtual Walk-Thru

Architects

BAR Architects, San Francisco

Mechanical Engineers

TEP Engineering, Santa Rosa, Calif.

Electrical Engineers

Ray E. Slaughter & Associates,
Petaluma, Calif.

Engineering/

Construction General Contractor

Sam Jamison, director of engineering,
Kendall-Jackson Winery

Interior Designer

Frank Goodwin, BAR Architects,
San Francisco

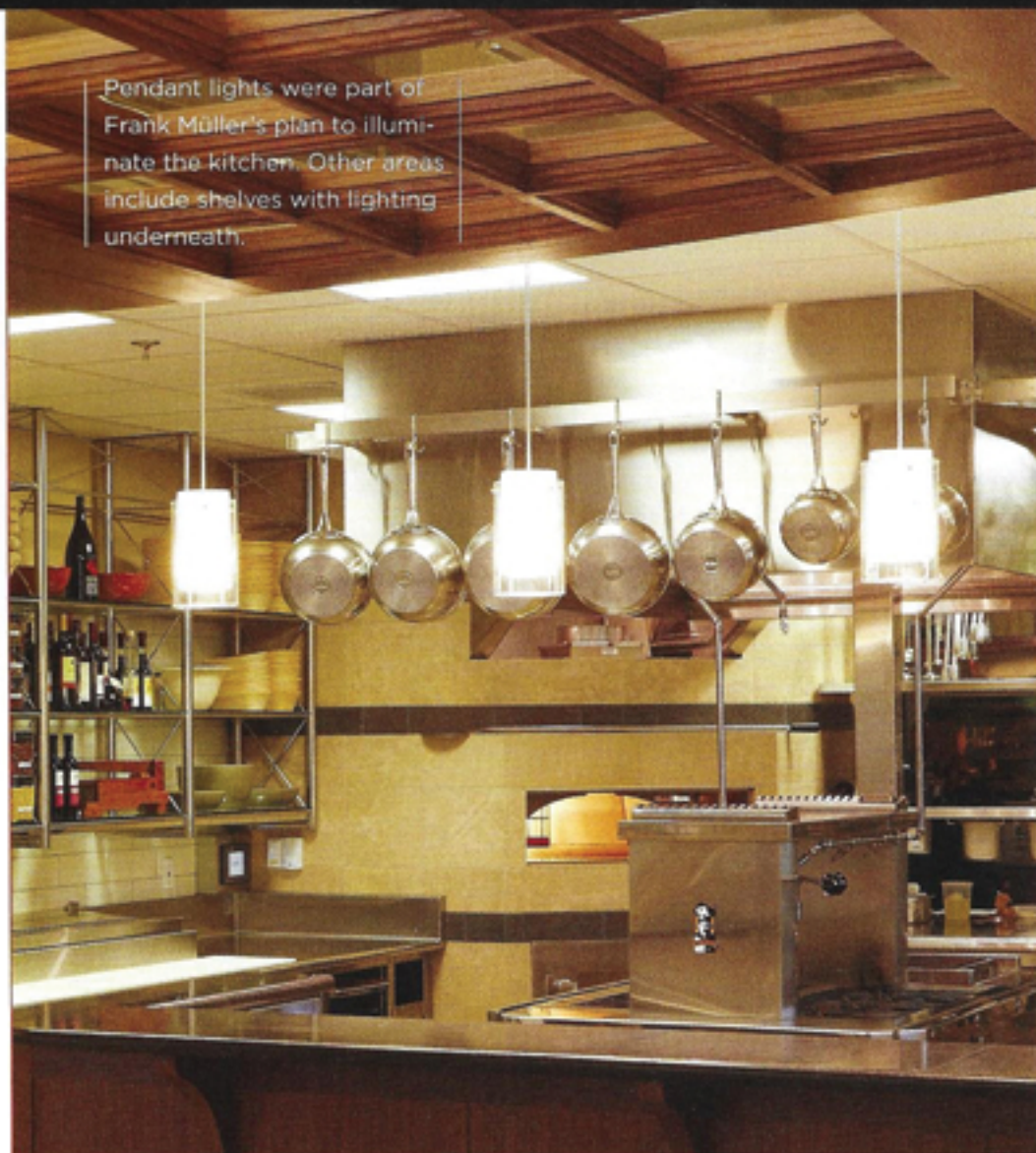
Fabricators

Seaport Stainless, Richmond, Calif.

Foodservice Equipment Contractors

Myers Restaurant Supply,
Santa Rosa, Calif.

Pendant lights were part of Frank Müller's plan to illuminate the kitchen. Other areas include shelves with lighting underneath.



all state-of-the-art equipment with more cooking power than other local vineyards”

The desire to be sustainable extended to using wood from the vineyards as fuel in the pizza oven, Müller says, and “we worked with Everpure to create a room where all the water is filtered—piped to sinks, kettles, combi ovens and the ice machines. It’s all pure water, and it comes from a vineyard well.”

The collaboration between consultant and chefs, he believes, was critical in achieving the winery’s goal of creat-

ing a beautiful show kitchen, suitable for demonstrations, visiting chefs, food-and-wine pairing events and family dinners as well. A counter at one of the kitchen’s island suites accommodates diners right in the heart of the action. “There’s a lot happening in that kitchen,” Müller says.

The renovation, he adds, allows the staff to offer “a more integrated food-and-wine experience for our guests, allowing them to see and smell the food in the kitchen. The design opens the curtain between chef and guest and brings an intimacy to the experience.”

Kendall-Jackson Estate Manager Stephen Pirak agrees. “The mission is to provide an immersive, educational experience. This new culinary space allows us to better showcase our farm-to-table approach, just steps from our 3-acre garden, and the open kitchen bridges the connection that food and wine shares in the kitchen and at the table.” ■