

Pairings

2017 Holiday Food & Wine Entertaining Guide



www.WillametteValleyVineyards.com

8800 Enchanted Way SE, Turner, OR 97392 | 800-344-9463 | info@wvv.com

Jim Bernau, Founder/Winegrower

We have celebrated many “once in a lifetime” occasions over the past year, including breaking ground on our new Bernau Estate Winery and Vineyard near Dundee, releasing our first Elton Wines and experiencing a total solar eclipse.

Our new Preferred Stock Offering has been a great success with over 600 owners joining us for the Groundbreaking Celebration where they harvested the first vintage of Pinot Noir. Bernau Estate will focus on making méthode champenoise sparkling wines from biodynamically-grown grapes. We are now busy planning the winery to offer Oregon-inspired hospitality, with gardens and a wine cave for you to explore and enjoy.

Earlier this year, we welcomed the inaugural vintage of Elton Wines with a release party for Owners held in the O'Brien Garden. Dick and Betty O'Brien planted the Elton Vineyard in 1983 and enjoyed providing their Pinot Noir and Chardonnay to some of Oregon's most talented winemakers over the years, including Consulting Winemaker Isabelle Meunier, who was selected to make these wines. Upon retiring from farming and selecting us as the steward of the vineyard in 2007, the O'Brien's created an expansive garden filled with commissioned art work that inspired the wine label design. It was an honor to see their dream, 34-years in the making, realized with these limited production wines and the incredible partnership that went into crafting them.

Nearly 1,300 guests joined us on August 21st in our Hillyer Amphitheater to witness the Great American Solar Eclipse, which passed in totality over our Estate Vineyard in the Salem Hills. Guests celebrated this monumental experience as they raised their glasses of our commemorative Solar Eclipse Pinot Noir & Chardonnay.

Next year promises to be just as exciting with the inaugural release of our Pambrun wines next spring. Please join me at an Owner Reception and Wine Release Dinner at the Marcus Whitman Hotel in Walla Walla on April 21, 2018 to celebrate this milestone in our history. We will also be planting our first 5 acres of Syrah nearby at our new Rocks District of Milton-Freewater vineyard.

Because of our Wine Enthusiast Ownership and your support, we can embark on this incredible journey and continue the growth and history of the Oregon wine industry!

I am also very proud of the accomplishments of our winery family. Our winery and vineyard team brought in the largest harvest in our history this vintage. Our Winery Director, Christine Clair was recognized with the 40 Under 40 Award by the *Portland Business Journal* and our Wine Club and Ownership Manager, Nicole Markel was voted by her peers Employee of the Year for her achievements in building strong relationships with our members and Owners.



We also celebrated many team weddings and new family additions with hopes they will be ready for Harvest 2038.

Please enjoy our Holiday Pairings Guide, which is inspired by the wine and food pairings we feature at our Estate Tasting Room. I hope you'll share the enclosed recipes with your family and friends this holiday season.

Warm Regards,

Jim Bernau
Jim Bernau, Founder/Winegrower



Soup

2015 Estate Pinot Noir

Our Estate Pinot Noir expresses the terroir of our three estate vineyard sites – the original planting by Founder, Jim Bernau at the winery in the Salem Hills, Tualatin Estate planted in the foothills of the Coastal Range, and Elton planted on the east facing slope of the Eola-Amity Hills. This wine exemplifies the classic “Oregon-Style” Pinot Noir. Complex aromas of black cherry, dried herbs, floral and spice create an alluring nose. Awarded 91 points by *Wine Spectator*.

Butternut Squash Soup

with Spiced Pumpkin Seeds & Cinnamon Cream

INGREDIENTS:

6 cups butternut squash, peeled and diced

½ cup white onion, diced

3 cloves garlic, chopped

6 cups vegetable stock

1 cup Estate chardonnay

1 cup cream, heavy

2 cups pumpkin seeds

1 each bay leaf

1 sprig thyme

1 tsp. coriander seed

1 tsp. peppercorn, black

2 Tbsp. lemon juice

3 Tbsp. butter

1 tsp. anise, ground

4 tsp. cinnamon, ground

1 tsp. clove, ground

1 tsp. nutmeg, ground

2 Tbsp. olive oil

2 Tbsp. salt

4 tsp. black pepper, ground

METHOD:

In a large skillet, cook pumpkin seeds over medium heat until toasted, about 5 to 7 minutes, then set aside to cool. Using the same pan, melt 1 Tbsp. of butter and add anise, clove, nutmeg, and 1 tsp. of cinnamon. Once the butter and spices are mixed, remove from heat and add in the pumpkin seeds and mix until coated.

In a large mixing bowl, combine 1 Tbsp. of cinnamon and heavy cream. Beat until soft peaks are formed and place in refrigerator.

In a cheesecloth, tie up bay leaf, coriander, thyme, and peppercorn. In a large pot, heat 2 Tbsp. of oil over medium-low heat. Add onion and garlic stirring occasionally until softened, about 5 to 7 minutes. Deglaze the pot with Estate Chardonnay and reduce by half then add in squash and season with salt and pepper. Increasing the heat, add vegetable stock, lemon juice and sachet. Slowly bring to a boil then simmer until squash is tender, about 35 minutes. Remove from heat and discard sachet, setting aside 2 cups of stock for later use.

Using a blender, process the remaining soup until smooth, adding 1 tablespoon of butter while blending each 4 cup batch. Pass blended soup through a mesh strainer into a clean pot. Heat soup over medium heat and adjust seasoning to taste by adding lemon juice, salt or ground pepper; using remaining stock to thin if needed. Garnish with pumpkin seeds and cinnamon cream. Enjoy!

Recipe by Winery Chef • DJ MacIntyre | Sous Chef • Brandon Wall

PAIR WITH
2015 Estate Pinot Noir

Side

2013 Elton Chardonnay

One of Oregon's top ten vineyards by *Wine Press Northwest*, Elton Vineyard was established by Dick and Betty O'Brien. In 1983, they planted the vineyards on land inherited from Betty's parents, Elton and Peggy Ingram, hence the name Elton Vineyard and the address Ingram Lane. Rich gold in color, the wine opens with aromas of ripe white peach, pineapple, fig and toasted almond.

Brussels Sprouts

with Wild Mushroom & Bacon Succotash

INGREDIENTS:

1 lb Brussels sprouts, whole
1 ½ lb wild mushrooms, chanterelles, hedgehogs, oyster, lobster
½ cup chestnuts, whole, shelled and blanched
1 lb bacon, cut ¼"
2 tbsp. shallots, minced fine
2 tbsp. butter, unsalted
½ cup white wine
1 ½ tbsp. Kosher salt
2 tsp. Black pepper, ground

METHOD:

Blanch Brussels sprouts for 1 minute in boiling water, then transfer to an ice bath to rest. Once cool, slice Brussels sprouts ¼" horizontally and set aside. Slice bacon ¼" and brown in large skillet, reserving the fat. Slice mushrooms into ½" pieces. In large sauté pan, heat 2-3 Tbsp. of the bacon fat and add shallots. As the shallots begin to sizzle, add in the bacon, butter, chestnuts, and mushrooms and sauté to incorporate the oils.

Add in Brussels sprouts and continue to sauté for 3 to 4 minutes, stirring continuously. Deglaze with white wine and season to taste. Sauté for a final 2 to 3 minutes to reduce the liquids and coat the succotash.

PAIR WITH
2013 Elton Chardonnay

Recipe by Winery Chef • DJ MacIntyre | Sous Chef • Brandon Wall

Entrée

2014 Tualatin Estate Pinot Noir

Tualatin Estate Vineyard, established in 1973 by wine pioneer Bill Fuller, is one of the oldest and most respected vineyard sites in Oregon's Willamette Valley. The wine features dark fruit, minerality and lavender lead on the nose that opens to an inviting palate of cherry, red apple and spice. Awarded 90 points by *Wine Enthusiast*.



Chardonnay Brined Turkey

with Willamette Valley Vineyards Estate Chardonnay

INGREDIENTS:

- 1 each turkey, whole, 14-16 lb
- 1 bottle Estate Chardonnay
- 3 qt. vegetable stock
- ½ cup light brown sugar, packed
- 1 Tbsp. peppercorns, whole
- 1 ½ tsp. allspice berries
- 6 each garlic cloves
- 1 gal. ice water
- 1 cup salt, Kosher

METHOD:

In a large pot combine Estate Chardonnay, vegetable stock, salt, brown sugar, peppercorns, allspice berries, and garlic cloves and bring to a boil over medium-high heat. Remove from heat and let cool then refrigerate overnight to allow flavors to meld.

The next day, combine ice water and brine in a 5-gallon bucket. Fully submerge thawed turkey, breast side down, with innards removed into the bucket. Allow the turkey to remain in the brine for 24-48 hours.

The day of cooking, remove the turkey from the brine and place in a roasting pan. Pat dry and coat turkey with canola oil. Place turkey in 500° F oven for 30 minutes then decrease temperature to 350° and cook until thermometer in largest section of the breast reaches 155°.

Remove turkey from oven and let rest with foil lightly tented over the top for 15-20 minutes. Carve and serve.

Recipe by Winery Chef • DJ MacIntyre | Sous Chef • Brandon Wall

PAIR WITH
2014 Tualatin Estate Pinot Noir

Dessert

2014 Quinta Reserva Port-Style Pinot Noir

The cause of many cellar disputes, late winemaker Forrest Klaffke complained that too much of this wine was being served to tour groups by Founder, Jim Bernau. Forrest eventually locked the Port barrels away and wore the key around his neck! On his passing, he gave the key to Jim and at Forrest's Celebration of Life we all toasted with a glass of his favorite wine. This coveted dessert wine offers notes of caramel, cocoa and holiday spice.



Pumpkin Pecan Pie

with Whole Cluster Pinot Noir Reduction

INGREDIENTS:

2 ½ cups all purpose flour	1 ½ cup evaporated milk
1 cup + 2 Tbsp. granulated sugar	½ cup cream, heavy
1 ¾ tsp. Salt, Kosher	2 tsp. vanilla extract
1 cup butter, unsalted	2 cups pecans, halved
½ cup ice water	2 cups Whole Cluster Pinot Noir
1 ¼ cup light brown sugar	2 each nutmeg, clove, cinnamon, star anise
4 each eggs	4 strands orange peel
4 cups pumpkin, roasted and puréed	

METHOD:

In a food processor, combine flour, 2 Tbsp. of sugar and 1 tsp. of salt. Slowly add butter while pulsing until the mixture is coarsely ground. Add in ¼ cup of ice water while continuing to pulse. The mixture should be able to be held together when squeezed. If too dry, add another ¼ cup of ice water. Wrap in plastic and refrigerate at least 1 hour. Preheat oven to 400° F and begin to roll dough on a floured surface until about ⅛" thick. Transfer dough to a 10" springform pan and fit dough until flat on the bottom and sides. Place parchment paper over dough and fill with pie weights. Freeze for 15 minutes, then bake for 30 minutes. Remove the parchment paper and weights and bake until golden brown, up to 30 minutes.

Combine brown sugar, ¾ tsp of salt, cinnamon, and nutmeg in a stand mixer on low speed. Slowly add eggs and pumpkin followed by milk, cream and vanilla then mix until smooth. Pour pumpkin mixture into the crust and bake at 350° for 1 hour. Remove pie from oven and top with pecans, then bake for an additional 20-25 minutes.

While the pie is baking, combine Whole Cluster Pinot Noir, 1 cup of sugar, remaining spices and orange zest in a sauce pan. Reduce over medium-low heat until it reaches a syrup consistency, then strain and let cool. Once pie and reduction are complete, slice and spoon pie into stemless wine glass and top with whipped cream.

Drizzle Whole Cluster Pinot Noir reduction and serve.

PAIR WITH
2014 Quinta Reserva Port-Style
Pinot Noir

Recipe by Winery Chef • DJ MacIntyre | Sous Chef • Brandon Wall

A Taste of Oregon



Featuring:
Oregon Cutting Board • Marionberry Jam
2015 Estate Pinot Noir

Holiday Price: \$70 | Wine Club: \$56 | Owner: \$52.50

Estate Sampler



Featuring:
2015 Estate Pinot Noir
2015 Estate Chardonnay
presented in a custom
Willamette Valley Vineyards
wooden box

Holiday Price: \$75 | Wine Club: \$60 | Owner: \$56.25

Single-Vineyard Pinot Noir Trio



Featuring:
2015 Bernau Block Pinot Noir
2014 Tualatin Estate Pinot Noir
2014 Elton Pinot Noir
presented in a custom
Willamette Valley Vineyards
wooden box

Holiday Price: \$185
Wine Club: \$148 | Owner: \$138.75

AVA Pinot Noir Series



Featuring:
2014 Chehalem Pinot Noir
2014 Dundee Pinot Noir
2014 McMinnville Pinot Noir
2014 Yamhill-Carlton Pinot Noir
2014 Ribbon Ridge Pinot Noir
presented in a custom
Willamette Valley Vineyards
wooden box

Holiday Price: \$300 | Wine Club: \$240 | Owner: \$225

Collectors' Dream



Featuring:
2012 Elton Pinot Noir Magnum

Holiday Price: \$150 | Wine Club: \$120 | Owner: \$112.50

Toast to the Holidays



Featuring:
2015 Bernau Block Pinot Noir
2 stemless Riedel wine glasses
presented in a custom
Willamette Valley Vineyards
wooden box

Holiday Price: \$90 | Wine Club: \$72 | Owner: \$67.50

SAVE WITH THESE SPECIALS

- 15% Off Cases
 - *Wine Club Members:* 20% off
 - *Preferred Stock Owners:* 25% off & use your dividend for additional 15% wine credit value!
- 10% Off 6+ Bottles
 - *Common Stock Owners:* 25% off

PINOT NOIR	bottle	wine club	owner
2015 Bernau Block Pinot Noir	\$65.00	52.00	48.75
2014 Signature Cuvée *wco	\$65.00	52.00	48.75
2014 WVV Elton Pinot Noir	\$55.00	44.00	41.25
2014 Tualatin Estate Pinot Noir <small>(90pts - Wine Spectator)</small>	\$55.00	44.00	41.25
2014 Quinta Reserva Port-style Pinot Noir	\$50.00	40.00	37.50
2015 Vintage 42 Pinot Noir <small>(91pts - Wine Spectator)</small>	\$45.00	36.00	33.75
2015 Estate Pinot Noir <small>(91pts - Wine Spectator)</small>	\$32.00	25.60	24.00
2016 Whole Cluster Pinot Noir	\$24.00	19.20	18.00
2016 Estate Rosé of Pinot Noir	\$24.00	19.20	18.00

ELTON WINES	bottle	owner
2015 Elton Pinot Noir	\$75.00	56.25
2015 Elton Chardonnay	\$75.00	56.25

WHITES	bottle	wine club	owner
2014 Méthode Champenoise Brut <small>(92pts - Wine Spectator and 93pts - Wine & Spirits)</small>	\$55.00	44.00	41.25
2013 WVV Elton Chardonnay	\$45.00	36.00	33.75
2014 Bernau Block Chardonnay	\$45.00	36.00	33.75
2015 Vintage 42 Chardonnay <small>(92pts - Wine Enthusiast)</small>	\$40.00	32.00	30.00
2015 Estate Chardonnay <small>(91pts - Wine Enthusiast)</small>	\$30.00	24.00	22.50
2015 Pinot Blanc	\$24.00	19.20	18.00
2016 Pinot Gris	\$17.00	13.60	12.75
2016 Tualatin Estate Semi-Sparkling Muscat	\$19.00	15.20	14.25
2016 Riesling	\$14.00	11.20	10.50

GRIFFIN CREEK WINES	bottle	wine club	owner
2014 “The Griffin” *wco	\$65.00	52.00	48.75
2013 Malbec	\$45.00	36.00	33.75
2013 Cabernet Franc	\$45.00	36.00	33.75
2013 Tempranillo	\$45.00	36.00	33.75
2014 Cabernet Sauvignon	\$45.00	36.00	33.75
2014 Syrah	\$45.00	36.00	33.75
2012 Merlot	\$40.00	32.00	30.00

*WCO = WINE CLUB/OWNER ONLY

Order Before December 31, 2017
& Receive Complimentary Ground
Shipping on Purchases Over \$300!

HOW TO ORDER

Internet: www.WillametteValleyVineyards.com/store
Email: info@wvv.com
Phone: 1.800.344.9463
Mail: 8800 Enchanted Way SE, Turner, OR 97392
In Person: Visit any of our Tasting Rooms

Last day to order for 12/24 arrival:
Ground: 12/15 | Express: 12/19
State and Federal laws require an adult signature upon delivery. Applicable taxes apply for certain states. UPS only delivers to certain zip codes in Alaska. We cannot ship to the following states (subject to change): AL, AR, IN, KY, LA, MS, NH, OK, PA, SD, UT and WV. Limitations apply to: AZ, DE and RI.

JOIN OR GIVE THE GIFT OF WINE CLUB

The Willamette Valley Vineyards Wine Club is the perfect opportunity to expand your cellar, increase your knowledge of Oregon varietals and enjoy award-winning wines.

Grand Cru <i>Cellared Reds</i>	Premier Cru <i>Reds & Whites</i>	Crème du Cru <i>Selected Sweets</i>	Vault <i>Limited Production</i>
Two wines per shipment, six times a year. February, April, June, August, October & December	Two wines per shipment, six times a year. January, March, May, July, September & November	One to three bottles per shipment, four times a year. February, May, August & November	Six bottles per shipment, two times a year. April & October

CRU MEMBER BENEFITS

- 20% discount on all wine purchases
- Access to library selections, limited release, and pre-release wines
- Discounted admission to winery events
- Discounts on Winery Suites, Pairings Wine Dinners and private events
- Complimentary VIP tastings and winery tours by appointment
- Member-only parties and other Wine Club special events
- Newsletter with pairing recipes from our Winery Chef
- Enjoy exclusive access to our Club Room for you and your guests

VAULT MEMBER BENEFITS

- In addition to all Cru Member Benefits, Vault Members also receive:
- Flat rate \$15 shipping on all purchases and club shipments
 - 15% discount on select merchandise
 - 2 private Barrel Tastings per year with up to 6 guests

WILLAMETTE VALLEY
VINEYARDS

8800 Enchanted Way SE
Turner, OR 97392
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**Enjoy the enclosed recipes
and wine specials.
Happy Holidays!**

