

Pairings



2018 Holiday Food &
Wine Entertaining Guide



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Jim Bernau, Founder/Winegrower

Please enjoy our Holiday Pairings Guide, which is inspired by the wine and food pairings we feature in our Estate Tasting Room, but first, THANK YOU for supporting our efforts to help the Rogue Valley winegrowers whose contracts were abruptly cancelled by the California wine producer of Elouan wines.

The grapes were only a few days away from being picked, devastating these small growers who had spent all season caring for their crop.

Oregon winemakers, lawmakers and community leaders quickly banded together to save the grapes we could on such short notice. Teaming up with King Estate Winery, Silvan Ridge Winery and The Eyrre Vineyards, we are making a first-of-its-kind "Oregon Solidarity" Pinot Noir, Chardonnay and Rosé of Pinot Noir.

We were able to save more than 140 tons, paying the full contracted amount, \$323,750 in payments to the growers. The wines will be released next year with the net proceeds donated to Rogue Valley Vintners to help the uninsured growers.

In addition to leading this historic coalition, we released our Pambrun wines from the Walla Walla AVA (named after my fourth great-grandfather Pierre Chrysologue Pambrun of the Hudson's Bay trading post). Our Walla Walla Tasting Room (across from the Marcus Whitman Hotel) is now open year-round and features Pambrun and Maison Bleue wines.

The construction of the new Willamette Wineworks in historic Folsom, California is almost complete, with a March 2019 opening planned.

Work continues on construction for the Méthod Champenoise sparkling wine facility and biodynamic vineyard, Bernau Estate, near Dundee with architecture drawings complete and an anticipated opening in summer of 2020.



This 2018 vintage promises to be one of Oregon's best, as the dry summer is producing great flavors and color in the fermenters.

Please share the enclosed recipes with your family and friends this holiday season. Thank you again for giving us the capacity to help our fellow winegrowers.

Warm Regards,

Jim Bernau

Jim Bernau, Founder/Winegrower



More than 300 wine enthusiasts joined us for the Roof Raising of Willamette Wineworks in Folsom, California in February 2018



Winemaker Jon Meuret at the Pambrun Release Party



Vineyard Manager Efren Loeza inspecting the mature vines at Tualatin Estate Vineyard



Winemaker Joe Ibrahim and Assistant Winemaker Gabi Préfontaine | Harvest 2018



Grape Stomp 2018



Jim and daughter Emi Bernau on the Staff Vineyard Tour



Development Director Jan Bernau, Reporter Jim Gullo, Winery Director Christine Clair, Founder Jim Bernau and Rep. David Gombert are heading to the Rogue Valley to help the growers



Jim Bernau, Co-Owner of King Estate Justin King, Christine Clair, Rep. Gary Leif, Senator Alan DeBoer, Rep. David Gombert leading a bi-partisan effort to bring in the Rogue Valley crop

Appetizer

2015 Bernau Block Chardonnay

Expressing aromas of apple, ripe citrus and floral blossoms, the bright acidity lengthens the palate carrying through additional flavors of baking spice and honeycomb. The gentle oak influence puts a finish of hazelnuts around the juicy core.



Roasted Garlic & Parmesan Dip

INGREDIENTS:

- | | |
|-------------------------------------|-----------------------------------|
| 1 cup roasted garlic cloves | 1 Tbsp lemon juice |
| 1 lb cream cheese, room temperature | 1 Tbsp kosher salt |
| 2 cups parmesan cheese, shredded | 2-3 dashes Tabasco |
| 1 cup heavy cream | 1 cup mozzarella cheese, shredded |
| ¼ cup parsley, roughly chopped | 8 pita bread rounds |

METHOD:

Place all ingredients, except mozzarella, into a blender and blend until smooth. You may need to split up into multiple batches, depending on your blender size. Mix in the mozzarella by hand. Store refrigerated.

When ready to serve, place dip in a tempered glass or ceramic container no more than 3" deep. Place on middle rack in oven, under the broiler, at high heat for 3-5 minutes or until the top has some slight charring. If you use a dish that is taller than 3", heat on a lower rack for a few minutes and then transfer to a higher rack to achieve the color needed. Meanwhile, heat your pita in a toaster oven, slice into triangles and serve both warm. Enjoy!

Entrée

2015 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. Notes of florals, including violet and lavender, flow into ripe red fruits of cherry, cranberry and raspberry accented by nutmeg, earth and savory herbs.



Apple Cider Brined Pork Loin WITH Roasted Pears

INGREDIENTS:

Fennel Seasoning

½ cup kosher salt
¼ cup ground pepper
2 Tbsp fennel seed, toasted & ground
2 Tbsp celery seed, toasted & ground

Roasted Pears

1 cup white wine
2 cups apple juice
½ cup brown sugar
4 D'Anjou pears, halved & cored
4 rosemary sprigs, fresh

Pork Loin

1 pork loin, 3-6 lbs, trimmed
3 Tbsp fennel seasoning
1 gallon apple cider
2 cups kosher salt
1 cup brown sugar
¼ cup black peppercorns
¼ cup garlic cloves, peeled & crushed
6 bay leaves

METHOD:

Fennel Seasoning: Toast the celery and fennel seeds in a sauté pan over medium-high heat for 3 minutes, stirring constantly to ensure even toasting and to prevent burning. Transfer to a spice grinder and grind into a powder. Mix together with all remaining ingredients and hold at room temperature.

Roasted Pears: In a medium pan, combine the wine, apple juice and brown sugar, then stir to dissolve the sugar. Peel the pears, slice in half and core. Completely submerge the pear halves and rosemary in the wine/apple mix, cover and refrigerate.

Pork Loin: In a stock pot, combine cider, salt, brown sugar, peppercorns, garlic and bay leaves. Bring to a light simmer to dissolve the sugars and remove from the heat. Let cider brine cool and then refrigerate. Trim your pork loin and cut in half or three sections to fit your roasting pan. In a large container, combine the pork loin with the cider brine, cover and refrigerate for 24–48 hours. Remove loin from the brine, pat dry and season heavily with the fennel seasoning mix. Place on a sprayed roasting rack and into the roasting pan. In a 350° preheated oven, cook the pork loin to 145°, approximately 2 hours depending on size of loin. When the pork loin reaches 100°, remove the pears from wine mixture and place alongside the loin in the roasting pan. Continue cooking until pork reaches 145°, about 30-35 minutes. When temperature is reached, the pears should be tender all the way through, but still able to hold its shape. Remove the loin from the pan and let rest for 10 minutes, then slice and serve with the pear halves.

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

PAIR WITH
2015 Tualatin Estate Pinot Noir

Dessert

2014 Quinta Reserva Port-Style Pinot Noir

Ruby in color, the intense nose showcases notes of currant, baked cherry, fig and caramel that lead into a rich full-bodied sip with flavors of raisins, cherry cordial and dark chocolate. The finish lingers with baking spices around a deep fruit core. Beautiful balance is achieved by its harmonious sweetness and acidity.



Fudge WITH Espresso Bean Chips

INGREDIENTS:

2¾ cup sugar

1 cup half & half

1/2 cup unsweetened chocolate, chopped

1 Tbsp corn syrup

3 Tbsp butter, unsalted

1 Tbsp vanilla extract

1 cup chocolate-covered espresso beans, roughly chopped

METHOD:

Grease a 8"x8" pan with butter. In a heavy duty saucepan, add the sugar, chocolate, 1 ½ Tbsp of butter, half & half and corn syrup. Over medium-high heat, stir ingredients with a wooden spoon until mixture begins to boil, then turn heat to medium-low. Using a candy thermometer, continue to boil at a moderate, steady rate, stirring frequently until temperature on gauge reads 234°.

Remove from the heat, add remaining butter – without stirring – and let mixture cool on its own. When the temperature drops to 130°, add the vanilla and chocolate-covered espresso beans. Stir with the wooden spoon until mixture is well incorporated and the shiny texture becomes matte. Pour into the greased pan and let sit until cool and firm. Cut into 1" squares, cover and store at room temperature. Don't forget to share with others!



The late Forrest Klaffke was the creator of our Port-style Pinot Noir, making only one or two barrels each vintage. They were small delicacies in the cellar that he hid from our Founder Jim Bernau so Jim wouldn't taste it all away to tour groups. Forrest eventually locked the barrels up and wore the key around his neck! On his last night before passing, Forrest gave the key to Jim and at his Celebration of Life, we all toasted Forrest with a glass of his creation.

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

PAIR WITH
2014 Quinta Reserva Port-Style
Pinot Noir



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

A Taste of Oregon



Featuring:
Oregon Cutting Board
Marionberry Jam
2015 Estate Pinot Noir

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



To Order: www.com/store or 1.800.344.9463

Collectors' Dream



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

Holiday Price: \$94
Wine Club: \$75.20 | Owner: \$70.50



Estate Sampler

Featuring:
2015 Estate Pinot Noir
2016 Estate Chardonnay
presented in a custom
Willamette Valley Vineyards
wooden box

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



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
2014 Elton Pinot Noir

presented in a custom
Willamette Valley Vineyards
wooden box

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



To Order: wv.com/store or 1.800.344.9463



Single-Vineyard Pinot Noir Trio

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

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

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 <small>(91pts - Wine Spectator)</small>	\$65.00	52.00	48.75
2014 Signature Cuvée Pinot Noir	\$65.00	52.00	48.75
2015 Tualatin Estate Pinot Noir <small>(92pts - Wine Spectator)</small>	\$55.00	44.00	41.25
2015 WVV Elton Pinot Noir	\$55.00	44.00	41.25
2014 Quinta Reserva Port-style Pinot Noir	\$50.00	40.00	37.50
2016 Vintage 43 Pinot Noir <small>(91pts - Wine Advocate)</small>	\$50.00	40.00	37.50
2015 Estate Pinot Noir <small>(91pts - Wine Spectator)</small>	\$32.00	25.60	24.00
2017 Whole Cluster Pinot Noir <small>(91pts & Editors' Choice - Wine Enthusiast)</small>	\$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

PAMBRUN WINES

	bottle	owner
2015 Pambrun Chrysologue <small>(Red Blend)</small>	\$65.00	48.75
2015 Pambrun Cabernet Sauvignon	\$70.00	52.50

WHITES

	bottle	wine club	owner
2015 Méthode Champenoise Brut <small>(92pts - Wine Advocate and Double Gold - Sip/NW)</small>	\$55.00	44.00	41.25
2015 Bernau Block Chardonnay	\$45.00	36.00	33.75
2016 Vintage 43 Chardonnay	\$45.00	36.00	33.75
2016 Estate Chardonnay <small>(93pts - Wine Advocate)</small>	\$30.00	24.00	22.50
2016 Pinot Blanc	\$24.00	19.20	18.00
2017 Pinot Gris	\$17.00	13.60	12.75
2016 Tualatin Estate Semi-Sparkling Muscat	\$19.00	15.20	14.25
2017 Riesling	\$14.00	11.20	10.50

GRIFFIN CREEK WINES

	bottle	wine club	owner
2014 "The Griffin"	\$65.00	52.00	48.75
2015 Syrah	\$45.00	36.00	33.75
2015 Grenache	\$45.00	36.00	33.75
2015 Cabernet Franc	\$45.00	36.00	33.75
2015 Tempranillo	\$45.00	36.00	33.75
2015 Cabernet Sauvignon	\$45.00	36.00	33.75
2013 Merlot	\$40.00	32.00	30.00

HOW TO ORDER

Web: wvv.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: 12/13 | Express: 12/18

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, IN, KY, MS, NH, OK, UT and WV. Limitations apply to: AR, AZ, DE, LA, PA, RI and SD

JOIN OR GIVE THE GIFT OF WINE CLUB

Joining the Willamette Valley Vineyards Wine Club is a perfect opportunity to expand your cellar, increase your knowledge of Oregon varietals and enjoy award-winning wines. Members receive exclusive benefits like 20% off all wine purchases, complimentary wine tasting, access to limited-release wines, discounted admission to winery events, member-only parties, access to our Club Room and much more! To learn more or sign up, visit wvv.com/Wine-Club or call 800-344-9463.

Grand Cru Cellared Reds

Two wines per shipment,
six times a year.
February, April, June, August,
October & December

Premier Cru Reds & Whites

Two wines per shipment,
six times a year.
January, March, May, July,
September & November

Crème du Cru Selected Sweets

One to three bottles per shipment,
four times a year.
February, May,
August & November

Vault Limited Production

Designed for Wine Club Members
seeking the ability to cellar our most desired,
limited-production red and white wines.

Six bottles per shipment, two times a year.
April & October

Founders' Club Exclusive Club

A private Wine Club created exclusively for our
Owners that includes wines hand-selected
by Jim Bernau.

One to two bottles per shipment, four times a year.
February, May, August & November

Order Before December 31, 2018 & Receive Complimentary Ground Shipping on Purchases \$300 or More!