

www.WillametteValleyVineyards.com 8800 Enchanted Way SE, Turner, OR 97392 | 800-344-9463 | info@wvv.com Jim Bernau, Founder/Winegrower Please enjoy our Holiday Gifting & Pairings Guide, which is inspired by the wine and food pairings we feature in our Estate Tasting Room and wines perfect to share with your friends and family. We have a lot to be thankful for this year.

We are thrilled that Oregon Solidarity was selected as the winner for the *Wine Enthusiast* 2019 Wine Star Award for Innovator of the Year! Each year, the editors at *Wine Enthusiast* nominate the most influential members of the alcohol beverage industry for the Wine Star Awards. We are honored that our collaboration with King Estate Winery to support Southern Oregon growers in a time of need was chosen to receive this prestigious award. The Pinot Noir is now released and available to purchase from the winery or many Oregon-based retailers.

That wasn't our only award from *Wine Enthusiast* this year. Winery Director Christine Clair was chosen as one of their 2019 40 Under 40 Tastemakers, a list of the best talents in the country who are shaping the future of wine, beer, cider and spirits.

We also hosted the first-ever Women in Wine: Fermenting Change in Oregon event with more than 220 attendees dedicated to advancing and supporting women in all facets of the Oregon wine industry.

After much anticipation, the construction of our Willamette Wineworks in historic Folsom, California is nearly complete. The micro-winery will feature a one-of-a-kind blending system from barrel invented by a dedicated team made up of diverse departments within the winery.

Construction is well underway for Bernau Estate featuring aging caves for our Méthode Champenoise sparkling wines, a biodynamic vineyard and gardens in the Dundee Hills. We anticipate a winter 2020 opening.



This 2019 vintage promises to be a classic representation of Willamette Valley Pinot Noir, rich in color with concentrated complex flavors.

Please share the enclosed recipes and wines with your family and friends this holiday season. Thank you for your support of our authentic Oregon wines.

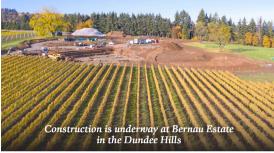
Warm Regards,

Jim Bernau, Founder/Winegrowe





















Deviled Eggs with Wasabi Masago

INGREDIENTS:

12 farm fresh eggs

1 cup real mayonnaise

 $\frac{1}{8}$ tsp cayenne pepper

1 tsp kosher salt

1 tsp ground mustard

¼ tsp onion powder

1 tsp wasabi powder

4 Tbsp wasabi masago (cured smelt roe)

METHOD:

In a large pot, gently place eggs on the bottom, then fill with lukewarm water, about two thirds higher than the eggs. Bring to a boil over medium heat. As soon as you get a rolling boil, set a timer for 10 minutes. Once the timer goes off, immediately remove the eggs and run under cold water for 10 minutes. Crack and peel the eggs, then slice in half lengthwise and remove the yolk. Place yolks in a mixing bowl, then gently wash the whites to remove any remaining yolk.

Add mayonnaise to the yolks and mix until creamy, with no lumps. You might need to push the mixture through a mesh sieve. Add cayenne, salt, mustard, onion powder, and wasabi powder/paste (mix wasabi powder with water to make a thick paste). Blend into the mixture, again making sure there are no lumps. Transfer mixture to a piping bag fixed with a large star tip. Pipe the mixture into the egg whites with a swirl pattern. Top each egg with a teaspoon of masago and serve!

Our 2015 Méthode Champenoise Brut was crafted using the classic méthode champenoise technique where the wine undergoes its secondary fermentation in bottle giving it its sparkle and then aging on its lees for 18 months to develop additional complexity before being disgorged.

PAIR WITH 2015 Méthode Champenoise Brut



Smoked Prime Rib with Horseradish Cream

INGREDIENTS:

12-13 lb whole prime rib

4 Tbsp kosher salt

1 Tbsp black pepper

1 Tbsp dried thyme

1½ tsp granulated garlic

8 lbs rock salt

½ cup creamy horseradish

1 cup sour cream

2 Tbsp apple cider vinegar

METHOD:

Pat dry the prime rib and use a knife to score a criss-cross pattern along the fat side of the rib. Mix the kosher salt, pepper, thyme and granulated garlic together. Season the whole rib with the dry mixture. Place rib in a smoker and smoke for 45 minutes.

Cover the bottom of a deep cooking pan (at least 4" deep) with a layer of rock salt. Place the smoked rib on top of the rock salt and then cover the entire rib with the remaining rock salt. Cover with aluminum foil and place in an oven set at 225° for 3-4 hours, or until the internal temperature of the rib is 115°. At this point the rib should be slightly firm, not a jelly-like texture. Lower the temperature to 120° and allow the rib to sit in the oven for 3 hours before serving. At this time the rib should be very firm. Remove from the rock salt, brush away any excess salt and cut off excess fat. Hold in a warming oven until ready to carve.

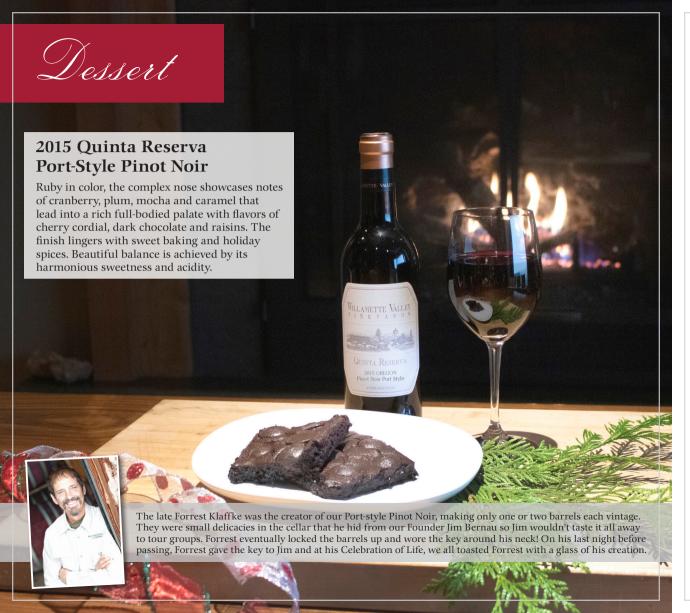
In a small mixing bowl, combine sour cream, horseradish and cider vinegar. Mix well, then season to taste with a little salt and pepper. Slice the prime rib into ½" inch slices and serve with horseradish cream, au jus, mashed potatoes and vegetables.

Our 2016 Bernau Block Pinot Noir is sourced exclusively from the first 15-acres of Pinot Noir planted by our Founder Jim Bernau in 1983. He planted these vines using a Christmas tree planter pulled behind his 33 horsepower tractor and watered his vines using 17 lengths of garden hose he purchased on sale at Fred Meyer. He grafted Dijon clones 667 and 777 on a portion of the vines when they became available from Burgundy.

PAIR WI

Recipe by Winery Chef • DJ MacIntyre

PAIR WITH 2016 Bernau Block Pinot Noir



Decadent Dark Chocolate Brownies

INGREDIENTS:

1¼ cup unsalted butter

2½ cups sugar

1 Tbsp water

2 tsp vanilla extract

4 eggs

1/2 tsp kosher salt 11/2 cups cocoa powder 3/4 cup gluten free flour 1 cup dark chocolate chips

METHOD:

Pre-heat oven to 325°. Line a rectangle 9x12 pan with aluminum foil, pressing foil into the pan, allowing the edges to overlap pan by 1-2″. Spray foil liberally with pan spray.

Place butter in a medium saucepan over low heat. While stirring, allow butter to slowly brown, but not burn. When brown, remove butter from heat and transfer to a mixing bowl. Quickly add in sugar, cocoa, water, vanilla and salt. Stir to blend and let mixture sit for 5 minutes to cool slightly. Add eggs to mixture, one at a time, beating vigorously. Add flour and beat vigorously by hand for 1 more minute.

Pour into prepared pan and spread evenly to the edges. Sprinkle dark chocolate chips evenly on top. Bake for 30-35 minutes or until a toothpick comes out without wet batter (there will be some moist crumbs still on toothpick.) Cool to room temperature in pan. Do not refrigerate. Pull up on foil to remove brownies from the pan.

Using a very sharp knife, mark and cut into 24 even pieces per pan. Store at room temperature, in an airtight container until needed. Try to save some to share with others.

PAIR WITH 2015 Quinta Reserva Port-Style Pinot Noir

Recipe by Winery Chef • DJ MacIntyre









Toast to the Holidays

Featuring:

2016 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



Estate Sampler

Featuring: 2017 Estate Pinot Noir 2017 Estate Chardonnay

presented in a custom
Willamette Valley Vineyards
wooden box

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



Featuring:

2016 Chehalem Pinot Noir 2016 Dundee Pinot Noir 2016 Elton Pinot Noir 2016 McMinnville Pinot Noir 2016 Yamhill-Carlton Pinot Noir 2016 Ribbon Ridge Pinot Noir

> presented in a custom Willamette Valley Vineyards wooden box

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





FEATURED WINES | SAVE WITH THESE SPECIALS

· 15% Off Cases

• Wine Club Members: 20% off

• 10% Off 6+ Bottles

· Common Stock Owners: 25% off

• Preferred Stock Owners: 25% off & use your dividend for additional 15% wine credit value!

PINOT NOIR	bottle	wine club	owner	WHITES & ROSÉS	bottle	wine club	owner
2016 Bernau Block Pinot Noir (93pts - James Suckling)	\$65.00	52.00	48.75	2016 Méthode Champenoise Brut Rosé	\$65.00	52.00	48.75
2015 Signature Cuvée Pinot Noir	\$65.00	52.00	48.75	2015 Méthode Champenoise Brut (92pts - Wine Advocate)	\$55.00	44.00	41.25
2016 Hannah Pinot Noir (91pts - Vinous)	\$65.00	52.00	48.75	2015 Bernau Block Chardonnay (92pts - Wine Enthusiast)	\$45.00	36.00	33.75
2016 Tualatin Estate Pinot Noir	\$55.00	44.00	41.25	2016 Tualatin Estate Chardonnay (91pts & Editors' Choice - Wine Enthusiast)	\$45.00	36.00	33.75
2016 WVV Elton Pinot Noir	\$55.00	44.00	41.25	2017 White Pinot Noir	¢45.00	26.00	22.75
2015 Quinta Reserva Port-Style Pinot Noir	\$50.00	40.00	37.50		\$45.00		33.75
2017 Estate Pinot Noir	\$32.00	25.60	24.00	2017 Estate Chardonnay (91pts & Best Buy - Wine & Spirits)	\$30.00	24.00	22.50
2018 Whole Cluster Pinot Noir	\$24.00	19.20	18.00	2017 Pinot Blanc	\$24.00	19.20	18.00
				2018 Estate Rosé of Pinot Noir	\$24.00	19.20	18.00
ELTON		bottle	owner	2018 Tualatin Estate Semi-Sparkling Muscat	\$19.00	15.20	14.25
2016 Elton Florine Pinot Noir		\$75.00	56.25		7		
(93pts - Vinous)				GRIFFIN CREEK	bottle	wine club	owner
2016 Elton Self-Rooted Pinot Noir (94pts - Vinous)		\$75.00	56.25	2016 Cohamat Saurianan	¢40.00	20.40	20.00
				2016 Cabernet Sauvignon	\$48.00		36.00
2016 Elton Chardonnay (93pts - James Suckling)		\$75.00	56.25	2016 Syrah (90pts - Wine Enthusiast)	\$48.00	38.40	36.00
				2015 Cabernet Franc	\$45.00	36.00	33.75
PAMBRUN		bottle	owner	2015 Tempranillo	\$45.00	36.00	33.75
2016 Pambrun Chrysologue (Red Blend) (90pts - Wine Spectator)		\$65.00	48.75	2015 Merlot	\$45.00		33.75
2016 Pambrun Cabernet Sauvignon (90pts - Wine Enthusiast)		\$70.00	52.50				

Order Before December 31, 2019 & Receive Complimentary Ground Shipping on Purchases \$300 or More!

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: 12/12 | 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 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

Créme 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.

Two bottles per shipment, four times a year. February, May, August & November