

WILLAKENZIE ESTATE

January 2014



GET THE DIRT ON WILLAKENZIE

WHAT'S NEW IN 2014 AT WILLAKENZIE ESTATE

2014 IS SURE TO BE THE BEST YET HERE AT WILLAKENZIE! We have so many exciting experiences planned, bringing the best of the winery to each of you to enjoy.

Once again, *WillaKenzie On Tour* will be traveling the country – taking the tasting experience to our members in their hometowns. Look for us this year in San Francisco, Chicago, Washington DC, New York, Phoenix, Dallas, Seattle, Atlanta Minneapolis and maybe a few others. We can't promise we will make it to every city, but we will keep you posted as our dates are confirmed.

For those who like to visit us at the winery, we have added **new events** to our annual line up. On **May 1st** we will be hosting our first ever Bud Break Party (Cellar Club Exclusive). On **October 4th**, we'll host our Triple Black Slopes Club members for our inaugural Grand Cru Dinner – an evening unlike anything we've done before! Lastly, on **November 8th** we will be throwing a Cellar Club Exclusive Harvest Party. For more information on these and our other great events, please visit willakenzie.com/events.

Our Tasting Room is open year-round and we will continue to have special monthly wine offers. Soon, we will be offering new tour experiences and will have a truly easy-to-use area on our website allowing you a convenient way to make your reservations.

Our Cellar Club shipments are being “kicked-up a notch” with our Triple Black Slopes members now receiving library wines in their regular shipments and all our Cellar Club members will receive our **Brand New Release - Gisèle Pinot Noir!**

We look forward to seeing everyone this year, whether at one of our *WillaKenzie On Tour* events or in our Tasting Room. Cheers to an amazing 2014!

TASTING ROOM

JANUARY'S FLIGHT

2010 Chardonnay
2011 Gamay Noir
2011 Estate Cuvée
2011 Pierre Léon Pinot Noir
2008 Pierre Léon Pinot Noir

JANUARY'S WINE SPECIAL

Extra 10% Savings
on Estate Cuvée and Chardonnay
Six-Packs

BUY NOW!

TASTING ROOM OPEN DAILY

10am - 4pm
19143 NE Laughlin Rd.
Yamhill, OR 97148

Manager
SHERRY SIMMONS

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UPCOMING EVENTS

January 19th
WINEMAKER'S DINNER
Allium Bistro | West Linn

January 30th
A MID-WINTER'S NIGHT DREAM
The Benson Hotel | Portland

February 8th
PINOT FOR PASSION
a Valentine's Day Celebration
GET TICKETS NOW!

February 13th
PINOT 365 TASTING EVENT
The Foundry | Lake Oswego

February 18th
**WINE DINNER WITH
RONNI LACROUTE**
Ringside Fish House | Portland

CELLAR CLUB NEWS

MARK YOUR CALENDARS CLUB SELECTION RELEASE DATES

February 10th
May 12th
September 8th
November 10th



ONE OF OUR FAVORITES...

PANCETTA RISOTTO

BY CHEF PASCAL CHUREAU OF ALLIUM BISTRO



3 cups carnaroli rice	1 cup maple syrup
2 cups sweet corn	¼ cup Muscatel vinegar
1 cup heirloom tomatoes	½ teaspoon tarragon
¼ pound pancetta	7 cups chicken stock
¼ cup onion	½ cup parmigiano
3 T. butter	salt to taste
¼ cup crème fraiche	Szechuan pepper to taste

**CLICK HERE TO
PRINT THIS RECIPE**

COOKING INSTRUCTIONS

In a sauce pot, bring the chicken stock to a boil and then let simmer until needed. In a pot, sweat the onions and garlic in the butter. Add the rice, then the white wine. Add the chicken stock, 2 cups at a time, stir slowly until all the stock is incorporated, then repeat. Keep tasting the risotto constantly to be sure to get the desired texture from the rice. The grains of rice should have a slight crunch in the middle. When the rice is cooked, add the cheese, crème fraiche, salt and Szechuan pepper.

FOR THE MAPLE GASTRIQUE - In a sauce pan reduce the vinegar by half, then add the maple syrup. Reduce until the mixture is thick.

FOR THE SWEET CORN - Dice the pancetta and cook slowly until crispy, remove from the pan. Cook the corn in the pancetta fat until tender. Combine the bacon, corn and the tarragon.

FOR THE TOMATOES - Dice the tomatoes and sweat in whole butter for 2 minutes, add to the corn.

Place the corn mix on the bottom of the plate in a ring mold, then add the cooked risotto on top. Drizzle the maple gastrique around the risotto.