

HOME GARDEN TRAVEL AND LIFESTYLE MAGAZINE

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## NORTHWEST HARVEST PEARS

written by MARGARETT WATERBURY

GORDY SATO'S FAMILY HAS BEEN GROWING PEARS IN THE HOOD RIVER VALLEY FOR MORE THAN 100 YEARS. But Gordy never thought he'd become an orchardist—and, for a while, he wasn't. After business school at OSU, he launched a career as a buyer in the fashion industry, working for companies like Nordstrom and Meier & Frank and covering territory all over the West Coast. "When you're young, you want to be where the action is, and it most definitely was not in Hood River on a farm," laughs Gordy.

But after 26 years of long workdays and tons of travel, that all changed. Gordy was coming back from his monthly sales trip to Hawaii, and on the plane, he realized his life needed a change. "The next morning, I got up, called my boss, and quit," says Gordy. "And the second call was to my father, saying 'I'm coming back to the farm.'"

That was 22 years ago. Today, Gordy is one of the leading pear growers in Hood River, with a 160-acre orchard planted in seven different varieties. Has he ever regretted trading fashion for farming? "I think I'm in God's country," he says. "I live in my grandma's house and I look right at Mt. Hood. To be a pear grower is a great thing."



Near a little red barn nestled among the 100 acres of fruit trees in Hood River, Oregon, live Jon and Debra Laraway. The region's temperate climate of warm days and cool nights, combined with its rich, volcanic ash soil fed by mountain streams and coastal air, is a perfect recipe for Bartlett, Green Anjou, Red Anjou and Bosc pears.





There's something special about pears. If apples are an everyday, toss-one-in-the-lunchbox kind of fruit, a pear says "party"—sophisticated, delicate, seductive, with a graceful silhouette and musky, perfumed flavor. Except there's no reason pears need to be saved for special occasions, especially not here in the Northwest, where the vast majority of the nation's pears are grown.

Oregon and Washington produce 84% of the nation's fresh pear crop. Oregon produces more pears by weight than any other fruit. This year, we'll ship about 792 million pounds of pears to buyers around the world, where they'll appear on shelves from your local grocer all the way to China. This region has also been growing pears for a very long time. Early settlers tucked pear whips (little single-branch seedlings) into the backs of their covered wagons before setting out on the Oregon Trail. Once they arrived in the Northwest, they discovered with pleasure that the mild climate was just right for orchard fruits, and soon orchards in the Willamette Valley and throughout the Columbia Gorge were supplying fruit that filled freight trains destined for hungry markets back home.

Pears are particularly well suited to travel, and unlike many other crops, we don't have to sacrifice flavor for shippability. That's because pears are best when they're harvested when still quite firm and allowed to ripen off the tree. Leave them on the tree too long, and they're more likely to pick up that odd grittiness, and they can be more prone to rot rather than sweeten.

It's counterintuitive, especially for those of us who have been trained to believe that tree-ripened anything is the only way to go. Yet pears have been bred for centuries to fill that critical gap between harvest and springtime, when most people had to settle for dried fruit—or no fruit at all. In France, one variety, Passe Crassane, is known as a winter

pear. It's traditionally harvested in mid-December and stored for at least one month—if not several—before eating to develop its best flavor. Here in the Northwest, we, too, have a favorite winter pear, the D'Anjou, which is at its finest from January to April, an otherwise grim time for locally grown fruit.

Despite pears' incredible keeping powers and delicious flavor, they have one major problem: us. Most of us just don't know how to pick a good pear, and we've all suffered through mealy, crunchy, or brown-in-the-middle fruit at least once or twice. But it doesn't have to be this way. Here's what you need to know to make sure you never eat an under- or over-ripe pear again.

First, don't worry about buying pears already ripe at the grocery store. Pears ripen successfully off the tree, so you want to pick fruit that's firm to the touch. Then, take it home and put it on your counter. If you're in a hurry, put it in a paper bag with an apple or banana, both reliable producers of the ethylene gas that accelerates fruit ripening. The next day, gently press the neck of the pear near the stem. If it's still hard, you've got longer to wait. But the minute it starts to feel soft, you're in business.

Pears ripen from the inside out, which means by the time the rounded belly of the pear is soft, the inside will likely be overripe, or even rotten. So don't delay. If you're not planning to eat your ripe pears right away, they'll hold for a couple of days in the refrigerator.

And that, of course, is the fun part—eating. A good pear is one of the purest pleasures in life, equally at home in a savory salad, a sweet crisp, or just alongside a few thin shavings of Parmesan cheese and a handful of roasted walnuts. Or, of course, out of hand, although be cautious; the only fruit that competes in terms of catastrophic, outfit-ruining juiciness is a peach, and even those can't hold a candle to a perfectly ripe Comice.

At Zupan's Markets, cheesemonger Kristen Kidney says pears are one of her favorite additions to a cheese board, especially one featuring cheeses from



OPPOSITE Jon and Debra Laraway. Jon comes from a pear-growing family, four generations of them. Pears have been grown among the rolling orchards and foggy valleys for generations, tended by the same families with the same hard work and commitment to producing the best fresh produce. ABOVE Gordy Sato's grandfather was among the many Japanese who immigrated to the Western United States in the early 1900s and took up pear farming. His 160-acre Ray Sato Orchards, named after his father, is nestled in the valleys of Parkdale, Oregon. BELOW Like his grandfather, Randy Kiyokawa has charted his own course of opportunity, growing Kiyokawa Orchards to 200 acres of strong fruit trees, most devoted to growing Anjou, Bartlett, Bosc, Comice, Forelle and Seckel pears.







Oregon and Washington. “I think the Northwest is absolutely making world-class cheese,” says Kristen, “and our customers think so, too.” Rogue River Blue from Central Point, Oregon, is one of her favorite cheeses for accompanying pears. “Not only are blue cheese and pears wonderful together, this cheese is wrapped in grape leaves soaked in pear liqueur, so it’s already part of the flavor profile.”

When designing a pear-cheese pairing, Kristen thinks about matching the weight and intensity of the individual components’ flavors so one doesn’t overpower the other. Asian pears go well with lighter goat cheeses, for instance, while heartier Boscs can stand up to a nutty Parmesan. But don’t stress too much about getting it “right.” “Honestly, it’s kind of fool proof,” laughs Kristen. “Some pairings are better than others, but no matter what, I don’t think you’re going to have a bad time.”

Jason French, the chef and owner of Ned Ludd and Elder Hall in Portland, Oregon loves using pears in both sweet and savory dishes inspired by French and British cooking traditions. “One of the best aspects of the pear is that it’s not too sweet, which makes it very interesting,” says Jason. He often showcases the aromatic qualities of pears by poaching them in simple syrup, or sautéing them with butter and a pinch of sugar before finishing them with a squeeze of lemon juice. Jason also suggests exploring pears’ spicy side by combining them with robust seasonings and aromatics, like Piment d’Espelette, black pepper, or anise.

Or, follow Gordy’s lead, and introduce your pears to the bar. “I make the best pear ginger vodka martini,” laughs Gordy. “It’s my personal signature.”

# CHEESE & WINE PAIRINGS

*Cheese Pairings by* Kristen Kidney, Cheesemonger, Zupan's Markets  
*Wine Recommendations by* Eric Degerman, [www.greatnwwines.com](http://www.greatnwwines.com)



Eric Degerman is a noted columnist on Northwest wine, as well as president and CEO of Great Northwest Wine. In addition to his wine stories and tasting notes for *Portrait Magazine*, Eric’s talents also include judging for the *San Francisco Chronicle* Wine Competition, Washington State Wine Competition, Savor Northwest, Oregon’s Greatest of the Grape and the Idaho Wine Competition.



Kristen Kidney, Cheesemonger for Zupan’s Markets on SW Burnside is a very familiar face for long-time customers. With carts full of locally sourced meats, produce and wines, customers’ last stops are often to the cheese department for Kristen to pair it all for with the perfect Northwest cheeses for entertaining.



## Seckel

Seckel Pears are tiny pears, with a chubby, round body, small neck, and short stem. The smallest of all commercially grown pears, Seckels are exceptionally sweet. So sweet in fact, that the bite-size morsels are sometimes called “sugar pears.”

## Wine Pairings

### Domaine Drouhin Oregon 2014 Pinot Noir, Dundee Hills, \$45

A discreet involvement of new French oak barrels allows for the ripeness of 2014 to show. Fruity aromas of black raspberry and Bing cherry include cocoa powder, black olive and dusty minerality. Black cherries pop on the satiny entry as raspberry skin tannins and pomegranate juicy acidity combine for an elegant finish.

*DomaineDrouhin.com*

### Erath Winery 2015 Pinot Gris, Oregon, \$14

This legendary property in the heart of Oregon’s Dundee Hills remains famous for Pinot Noir thanks to veteran winemaker Gary Horner, but his bargain-priced Pinot Gris should not be overlooked. Undertones of apple blossom, minerality and honey are backed by honeydew melon and slices of white peach and apricot.

*Erath.com*

### Torii Mor 2015 Pinot Blanc, Oregon, \$20

Vineyards at both ends of the state come together seamlessly in the glass after much of the blend spent several weeks in neutral barrel, allowing for floral notes to join flavors of Honeycrisp apple, fresh pineapple and pear butter. An injection of Red Ruby grapefruit makes for a rewarding and lasting finish.

*ToriiMorWinery.com*

## Cheese Pairings

### Willamette Valley Cheese Company, Brindisi

Located in Salem, OR, Willamette Valley Cheese Company’s original Brindisi - an aged Fontina-style cheese - bears wonderful earthy, flinty, and sharp flavors followed by a mellow buttery finish from the Jersey cow’s milk. The contrast of the honeyed profile of a Seckel pear is a perfect marriage.

### Willamette Valley Cheese Company, Creamy Havarti

On the other end of the spectrum of offerings from Willamette Valley Cheese Company comes their Creamy Havarti, one of their flagship cheeses. The superior quality of the butterfat-rich Jersey cow’s milk really shines through this style of cheese, which is mild, luxuriously creamy, and “barely sliceable soft”. The texture just melts into a sweet Seckel pear and highlights the floral and spice notes of the fruit well.



photography by DAVID L. REAMER

- 1) River’s Edge, Siltcoos
- 2) Cloud 9 Farms, Pandora’s Pink Peppercorn
- 3) Ancient Heritage, Hannah
- 4) Cascadia Creamery, Sleeping Beauty
- 5) Face Rock Creamery, Extra Aged Cheddar
- 6) Rogue River, Blue
- 7) Mt. Townsend Creamery, Seastack
- 8) Portland Creamery, Oregon Chevre + Cajeta





ANJOU

The Anjou pear actually gets better with time, requiring at least 30 days of cold storage to realize its true potential. That means Anjou pears are the last to vanish from grocery store shelves—and late winter and early spring is their time to shine. Dense flesh has a sweet, mild flavor, with a hint of citrus.

Wine Pairings

**King Estate 2016 Pinot Gris Willamette Valley, \$19**  
Engaging aromas of honeydew melon, Red Delicious apple and peach taffy are followed by orchard fruit flavors of white peach and Anjou pear. Four months on the lees builds mouth feel, then a strong pulse of lemony citrus and dried apricot keeps Oregon's flagship Pinot Gris fruity yet dry.  
*KingEstate.com*

**Kriselle Cellars 2016 Sauvignon Blanc Rogue Valley \$23**  
Upper Table Rock Plateau near Medford, Ore., serves as the backdrop for this winsome and complex blend of orchard and tropical fruit with citrusy influences that emerge naturally from Scott and Krisell Steingraber's young Buxton Ranch site. Green apple and lime provide the frame for the midpalate of passionfruit and guava.  
*KriselleCellars.com*

**Reustle-Prayer Rock Vineyards 2015 Revelation & Sorek Bloc Estate Grüner Veltliner Umpqua Valley, \$24**  
In 2005, Stephen Reustle pioneered production in the U.S. with his debut bottling of this white grape native to Austria, and he continues to amass gold medals for it. Brisk aromas and flavors of lime, Granny Smith apple, white pepper, sweet herbs and river rock make it succulent, delicious and balanced.  
*ReustleVineyards.com*

Cheese Pairings

**Cloud 9 Farms, Pandora's Pink Peppercorn**  
Tiny newcomer Cloud 9 Farms in Ridgefield, WA makes fantastic chevre with a very apt soft cloud-like texture. Their only flavored variety is cheesemaker Pandora's specialty - pink peppercorns. The hint of spice and bright fruity flavors that the pink peppercorns provide, along with the mild and exceptionally clean flavor from their superior goats' milk marries well with a sweet and crisp Anjou pear, especially along with a glass of Sauvignon Blanc.

**River's Edge, Siltcoos**  
Made in a traditional French fashion with a distinctly Oregon flair, this soft-ripened goat cheese from the Coast Range has a bloomy ash rind beautifully adorned with a fern leaf. The clean and delicate flavors become spicier and stronger as it ages and are complemented by the lemony undertones of the Anjou pear at any stage.



COMICE

Popularized by fruit shippers Harry & David, the Comice pear is round and squat, with a soft buttery texture and incredible juiciness. Delicate skin means Comice often have some superficial scuffing on the surface, but that doesn't affect the eating quality.

Wine Pairings

**Abacela 2016 Estate Albarino Umpqua Valley, \$21**  
Clean and bright aromas offer hints of fresh-cut Gala apple, Rainier cherry, quince paste, orange zest and sweet herbs. Bracing acidity arrives early and stays late, bring succulent flavors of Asian pear, Granny Smith apple, lime zest, river rock and lemon peel. It's a white Spanish grape that's a natural fit with Manchego cheese.  
*Abacela.com*

**Dobbles Family Estate 2012 Mirror Image Dessert Wine Rogue Valley, \$39**  
This fortified and sweet Syrah by acclaimed Joe Dobbles is loaded with hints of Chukar Cherry, dried plums, smoked red pepper and raisins. The structure leans toward a lightly viscous ruby Port as both the elevated sugar and alcohol come nicely integrated, but there's plenty in store for the future.  
*DobblesFamilyEstate.com*

**DANCIN Vineyards 2016 Chassé Chardonnay, Oregon, \$32**  
Dan and Cindy Marca quickly developed a cult-like following for their young Chardonnay program. Their highly allocated Chassé project exhibits balance as honeysuckle opens up to notes of melon, maple baked apple, pineapple and anise. A sense of vivaciousness on the palate comes across as a finishing kick of lemon zest.  
*DancinVineyards.com*

Cheese Pairings

**Rogue River Blue**  
Hailing from Central Point, OR, multiple award-winning Rogue River Blue (newly organic!) is wrapped in pear liqueur-soaked grape leaves and aged 8 months. Pears make an obvious and delightful pairing, highlighting the flavors imparted by the liqueur. Comice pears are a favorite with blue cheeses because of their sweet and juicy qualities, and there is no better choice than Oregon's pride and joy of cheeses!

**Ancient Heritage, Hannah**  
Made in an urban creamery in the heart of Portland, this Manchego-style raw cow and sheep's milk blend is aged for at least six months, gaining a toothsome crunch, savory and earthy flavors and a bright, citrus-y finish. For a light dessert course, pair thin slices of Hannah with sweet and juicy Comice pears and a glass of Oloroso sherry.

A little known fact about the pear is that it is one of the few fruits that does not ripen on the tree. The pear is harvested when it is mature, but not yet ripe, and, if left at room temperature, it slowly reaches a sweet and succulent maturity as it ripens from the inside out. Find out more at [www.usapears.org](http://www.usapears.org)



The Perfect Pear

- HERE'S WHAT YOU NEED TO DO TO RIPEN YOUR PEARS
- ~ Leave firm, unripe pears at room temperature so that they can ripen.
  - ~ Check the neck for ripeness daily by applying gentle pressure to the neck, or stem end, of the pear with your thumb. If it yields to pressure, then it's ripe and ready to eat!
  - ~ Once the pear is ripe, it can be refrigerated to slow the ripening process and saved for use up to five days later.



CHEESE & WINE PAIRINGS

Cheese Pairings by Kristen Kidney, Cheesemonger, Zupan's Markets  
Wine Recommendations by Eric Degerman, www.greatnwines.com



BOSC

This long, slim, russet-colored pear is the variety of choice for poaching, as it has a distinctive shape and firmer flesh that holds up to cooking. Sweet and musky, it can be enjoyed crisp or fully ripe—and its swan-like neck makes it the perfect choice for an elegant centerpiece.



BARTLETT

Sometimes called Williams, the Bartlett pear offers “quintessential pear flavor,” says Kathy, with a soft, juicy texture and aromatic flavor. Bartlett pears appear in stores in September, and last for a few months. Ripeness is essential for these pears; right off the tree, and it’s more like a potato than a pear.

Wine Pairings

**Maryhill Winery 2014 Proprietor’s Reserve Cabernet Sauvignon, Columbia Valley, \$40**  
Cab is king in Washington state, where orchards continue to be replaced by grape vines, and this reserve tier represents the best blocks Richard Batchelor works with. There’s beautiful varietal correctness with cassis lifting from the glass. Bing cherry, blackberry and earthiness entwine on the palate where firm tannins achieve precise balance.  
*MaryhillWinery.com*

**Irvine & Roberts Family Vineyards 2015 Estate Chardonnay, Rogue Valley, \$35**  
Robert Brittan’s magical touch with Burgundy varieties in the Willamette Valley shows up in his work for this young Southern Oregon project, extending to a Chardonnay that’s filled with finesse. A floral nose of citrus fruit, lavender and coriander leads to unctuous flavors of ripe peach, lemon cream and orange oil.  
*IrvineRobertsVineyards.com*

**Quady North 2013 Mae’s Vineyard Syrah, Southern Oregon, \$32**  
Take a trip to Châteauneuf-du-Pape via Rhône-inspired Herb Quady, a Southern Oregon winemaker with roots in Central California. Whole-berry fermentation with clusters from his young estate vineyard in the Applegate Valley create savory hints of charcuterie, earthiness and a classic sense of funk, backed by juicy flavors of Marionberry and black cherry.  
*QuadyNorth.com*

Wine Pairings

**Argyle Winery 2014 Vintage Brut, Willamette Valley, \$28**  
Nate Klostermann sets the Northwest standard each year with his classic sparkling program of Pinot Noir, Chardonnay and Pinot Meunier. Fine and stylish bubbles toss up aromas of sweet lemon, white peach and pineapple with clove and ginger. A graceful mouth feel of Mandarin orange and Gala apple is capped by tangelo acidity.  
*ArgyleWinery.com*

**Del Rio Vineyards 2016 Estate Grenache Rosé, Rogue Valley, \$17**  
One of the West Coast’s most decorated rosés wears a lightly pink wardrobe that leads to a gorgeous nose of Ruby Red grapefruit, Rainier cherry and rose petal. Its bone-dry and ripe fruit approach comes across as strawberry-rhubarb compote and loganberry, backed by a nibble of cherry skin and a finish of lime peel.  
*DelRioVineyards.com*

**Ponzi Vineyards 2016 Pinot Gris, Willamette Valley, \$19**  
Second-generation winemaker Luisa Ponzi works with 40-year-old family plantings for her annually stellar and large-scale Pinot Gris program. Tropical aromas hinting at banana chips and jasmine include honeydew melon and yellow grapefruit. A slurp of white peach leads to deliciously tingly sensations of lime juice, orange zest and nectarine skin.  
*PonziVineyards.com*

Cheese Pairings

**Face Rock Creamery, Extra Aged Cheddar**  
Face Rock’s Extra Aged Cheddar is a monger favorite at Zupan’s with its buttery beginning and sharp balanced finish. The creamy mouthfeel with a crystalline crunch holds up nicely on a slice of Bosc pear with its firmer flesh. Put them both in a grilled cheese sandwich for a special treat!

**Portland Creamery, Oregon Chevre + Cajeta**  
Farmstead chevre hailing from Molalla, Oregon, Portland Creamery’s classic plain Oregon Chevre is a beautiful exhibition of high quality goat’s milk and superior cheesemaking: clean, lemony flavors and an ultra-creamy, light, almost whipped-like texture. The light tanginess of the chevre is a perfect foil to their Cajeta, a goat’s milk caramel made dulce de leche-style. The nutty, spicy flavor with undertones of vanilla, spice, and caramel of a slice of ripe Bosc pear provides the optimum vehicle for the chevre and a drizzle of Cajeta - the perfect bite.

Cheese Pairings

**Mt. Townsend Creamery, Seastack**  
Named for the famous rock formations along Washington’s coastline, Mt. Townsend Seastack from Port Townsend, WA is a creamy soft-ripened cow’s milk cheese dusted with ash and sea salt. As it ripens from the outside-in, it softens and gains a luxuriously creamy consistency. The creamy texture, milky and earthy flavor profile, and salty finish pair nicely with a soft and sweet Bartlett pear.

**Cascadia Creamery, Sleeping Beauty**  
Located at the base of Mt. Adams, Cascadia Creamery turns out beautifully unique organic and raw milk originals. Sleeping Beauty is a shining example - aged for up to 100 days in an on-site lava tube, it is smooth and buttery with a supple sharpness that is absolutely succulent with a ripe and sweet Bartlett pear.

INGREDIENTS

- 3 Comice Pears, halved, cored and sliced
- 3 T Butter
- 1 c. Brown Sugar
- 1/2 c. fresh Cranberries
- 1 sheet store bought Puff pastry, or make your own if feeling heroic
- 1 egg with 2 t water, beaten
- 2 oz Rogue Smoked Blue Cheese
- Piment d’Espelette
- Maldon Sea Salt

PREPARE

Heat a saute pan over medium high heat, and melt the butter until it bubbles and browns slightly. Add the sugar and stir into the butter until it begins to melt and bubble. Add the pears, a good pinch of salt and sauté for 5 minutes, tossing or stirring a few times. Remove from the heat and strain any liquid from the pears. Reserve the pear butter sauce in a small sauce pan. Transfer the pears to a small pan and refrigerate. The idea is to soften the pears without cooking through.

Lightly flour a work surface and lay out the puff pastry and take a few passes with a rolling pin but not rolling too thin. Chill the dough for 20 minutes. Preheat the oven to 375 degrees. Remove the dough and pears from the fridge. Place the dough on a sheet pan and arrange the pears from the center working your way out to within 2-3 inches from the outside edge.

Note: the galette does not have to be round! Arrange the cranberries over the pears and begin to fold the dough over the pears and folding clockwise until the dough has surrounded the pears in a semi attractive pattern. The pears and cranberries should be exposed with an edge of folded dough.

Brush the dough with the egg and bake the galette in the oven for 35-40 minutes or until golden brown and bubbly. Remove from the oven and cool slightly on a wire rack. Warm the pear butter sauce. Transfer to a cutting board and grate the blue cheese over the galette until well covered. Slice and serve with a good drizzle of the sauce, a sprinkling of Piment d’Espelette and sea salt.



recipes by Executive Chef /Owner Jason French  
NED LUDD, AN AMERICAN CRAFT KITCHEN  
www.nedluddpdx.com  
photography by David L. Reamer

Galette of Pear, Blue Cheese & Piment d'Espelette

MAKES ONE 9 INCH GALETTE



*Crostini of Arugula, Thick Cut Bacon,  
Red Anjou Pear, Mostarda & Goat Cheese*

SERVES 4



photography by DAVID L. REAMER

recipe by Executive Chef /Owner  
Jason French  
NED LUDD, AN AMERICAN  
CRAFT KITCHEN  
[www.nedluddpdx.com](http://www.nedluddpdx.com)

#### FOR THE CROSTINI

2c. Pear Mostarda  
4 halved Pieces of Thick Sliced Bread  
4 Pieces of Thick Sliced Bacon  
1 bunch Arugula leaves, washed and  
dried and kept cold  
Medium Aged Goat Cheese  
Juice of half a lemon  
Maldon Sea Salt

#### FOR THE MOSTARDA

1/2 c. Olive oil  
1 large Yellow Onion, peeled and  
diced  
1 knob Ginger, roughly the size of a  
thumb  
1T ea Brown/yellow mustard seed  
2t Fennel seed  
1t Fenugreek  
3 ea Red Anjou Pear, cored and cut  
into medium dice  
1c Brown Sugar  
1c Apple cider vinegar  
2c White Wine  
Salt and Pepper

#### PREPARE MOSTARDA

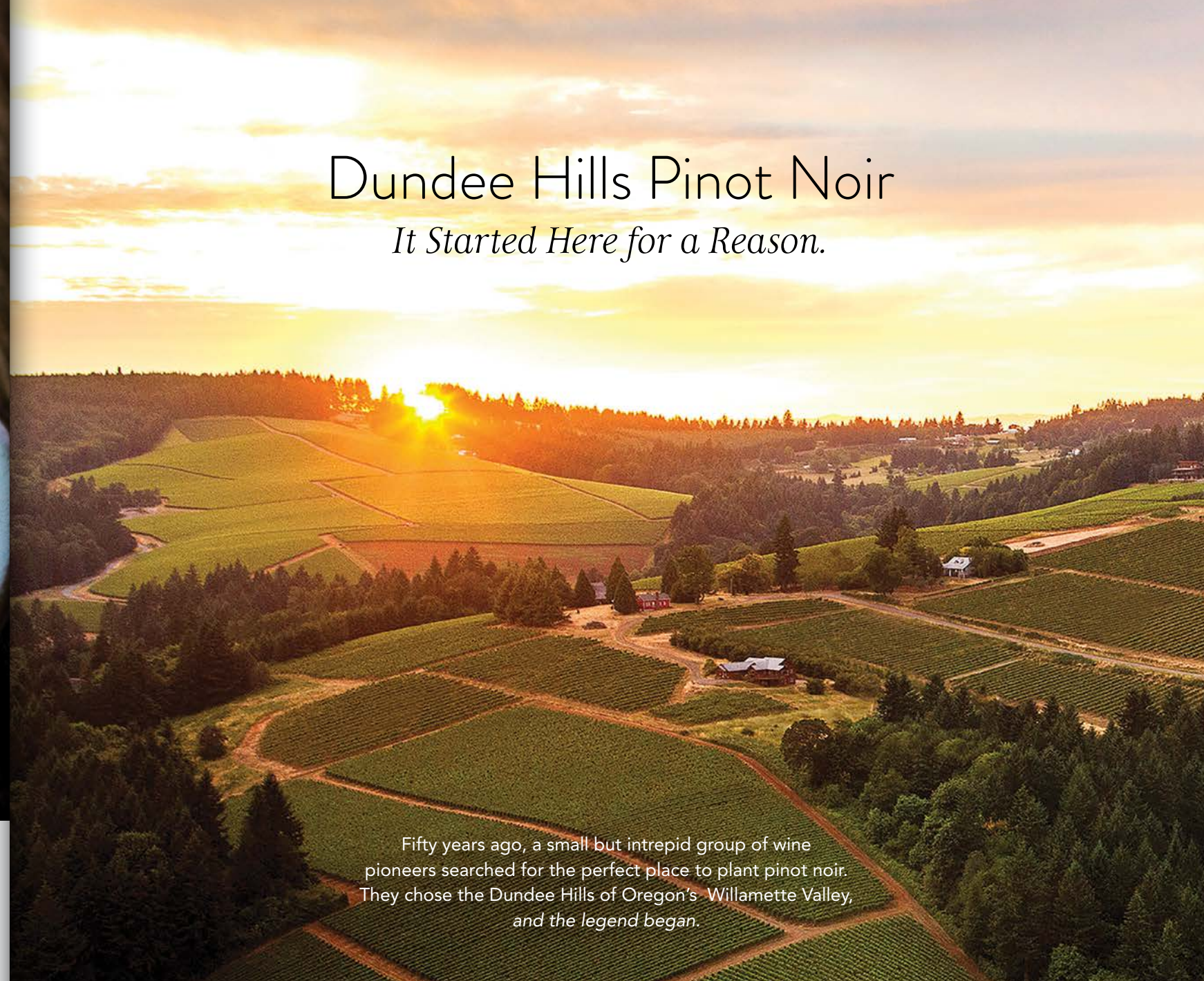
Heat a sauce pan over medium heat  
and add the olive oil, onion and ginger  
and cook for three to four minutes, stir-  
ring once or twice. Add the spices and  
increase the heat. Continue to cook for  
another three to four minutes, stirring as  
needed. Add the pear and brown sugar  
and cook another three to four minutes.  
Deglaze with the apple cider vinegar  
and wine and reduce the heat to me-  
dium low. Simmer the mostarda for an  
hour or until the liquid evaporates and  
the texture is like loose jam. This should  
be made ahead and will keep in your  
fridge for several weeks if not months.  
Make a big batch and use on pork loin,  
on a cheese board or on a delicious  
gingerbread cake with cream cheese.

#### PREPARE CROSTINI

Cook the bacon over medium heat in  
a cast iron skillet. Place the arugula in  
a mixing bowl. While the bacon cooks,  
preheat a broiler to high and brush the  
bread with olive oil and season with salt  
and pepper. Toast both sides of bread  
under the broiler. Transfer the toast to  
individual plates or platters. Remove  
the bacon from the pan, reserving the  
fat. Cut the bacon into two or three  
pieces. Squeeze the half lemon over the  
arugula and spoon some of the bacon  
fat from the skillet over the arugula as  
well. Grate some goat cheese over each  
slice of toast and top with the bacon.  
Toss the arugula to dress and season  
with sea salt. Divide evenly over the ba-  
con. Spoon the pear mostarda over the  
arugula and grate some more cheese  
over the top. Serve with a knife and fork  
and a crisp white wine, like NW Riesling  
or soft lush red lie Gamay Noir.

## Dundee Hills Pinot Noir

*It Started Here for a Reason.*



Fifty years ago, a small but intrepid group of wine  
pioneers searched for the perfect place to plant pinot noir.  
They chose the Dundee Hills of Oregon's Willamette Valley,  
and the legend began.

### The Vintage Collection



Each year, the Dundee Hills offers 24 exclusive Vintage Wine Collections;  
available on a first come basis. The 2014 Collection includes one bottle  
of Pinot Noir, from each of 30 different acclaimed Dundee Hills wineries.  
Vintage Collection buyers will also receive an invitation to a June 2018  
pre-release tasting of some of the 2016 Dundee Hills Wines (offer not

available anywhere else). The 2014 vintage experienced an almost ideal  
growing season that delivered exceptional, mature fruit. The resulting  
wines show impressive flavor and structure and are classically Dundee Hills.

Reserve yours today at [www.dundeehills.org/vintage-collection](http://www.dundeehills.org/vintage-collection)



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*Dundee Hills*  
The Heart & Soul of Oregon Wine