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Newberg Oregon
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#14
in *Wine Spectator's*
TOP 100

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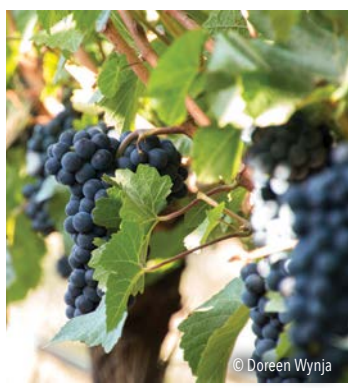
ESTATE VINEYARDS AND WINERY



f ALEXANAWINERY.COM



Newberg dishes up the trifecta: Great wine, dining, and lodging. CLOCKWISE FROM ABOVE: Eat, rejuvenate, and rest at the Allison Inn & Spa. The perch at the chef's table at JORY. Grapes in the vineyard at ROCO Winery. Tasting at Rain Dance Vineyards. The cave at J. Christopher Wines.



A WINE-CENTRIC WEEKEND IN NEWBERG OREGON

The heart of Willamette Valley wine country dishes up great restaurants, exceptional tasting room experiences, and a friendly feel—all just 25 miles from downtown Portland. *written by* MARGARETT WATERBURY

Newberg's proximity to Portland makes a day trip tempting. But if you've got the time, spending a night or two adds an entirely new dimension to your wine country experience. So book a bed and breakfast, fuel up the car, and toss an empty wine case (or two) in the trunk. Some of the best wine tasting in the world is right on

Portland's doorstep, and you'll be there before you know it.

WHERE TO TASTE

While there are a handful of tasting rooms in Newberg proper, to get the real experience, you'll be best-served by hopping in the car for a short drive out of city limits. Many wineries also now require

reservations, especially for sit-down experiences that pair flights with food or involve excursions into the vineyard.

Raring to go? Stop off at **August Cellars** on your way into downtown Newberg. In addition to August Cellars' own label, eight other boutique producers make their wines at this 16,000 square foot

facility, including Crowley Wines, Twill Cellars, and Ovum Wines. The Schaad family has been farming on this property since 1942, so it's fitting that the tasting room experience is satisfyingly old-school: No reservations needed, picnics welcome, warm banter at the bar encouraged.

continued on page 118

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WHERE TO TASTE (continued)

Raring to go? Stop off at **August Cellars** on your way into downtown Newberg. In addition to August Cellars' own label, eight other boutique producers make their wines at this 16,000 square foot facility, including Crowley Wines, Twill Cellars, and Ovum Wines. The Schaad family has been farming on this property since 1942, so it's fitting that the tasting room experience is satisfyingly old-school: No reservations needed, picnics welcome, warm banter at the bar encouraged.

You can choose from an all-August Cellars flight, or a Building flight featuring August Cellars' wines as well as those from other producers made onsite. Whatever you choose, don't miss August Cellars' 2009 Marechal Foch, which features an unusual grape known for its inky color and rich, savory flavor that pairs beautifully with grilled lamb or spicy charcuterie. "We've always loved things beyond pinot," explains winemaker Tom Schaad.

For self-described "contrarian" Scott Flora, hearing that pinot noir would "never ripen" on his property's north-facing slope landed as more of a dare than a warning. Today, the proof is in every bottle of Native Flora's 'Heretic' pinot noir, made entirely from estate fruit grown on a 30% grade with north exposure. "This is my neener-neener wine," says Scott with a smile.

Open by appointment only, **Native Flora** offers an intimate tasting room experience led by the owners and designed for people who are serious about wine. That doesn't mean the winery takes itself too seriously. Classic, ageworthy Oregon pinots rub shoulders with irreverent releases like "Ruby Primo," a rosé so dark as to be practically red, or the 2018 'L'autre' Pinot Noir, which showcases "renegade" barrels that don't quite fit with the primary character of

their vintage. An aerie-like tasting room offers sweeping views of the Chehalem Mountains.

Just down the road, **Alexana Vineyard and Winery** farms 55 acres of grapes across 18 different soil types, giving the winemakers a remarkable palette of flavors to work with. Super-knowledgeable staff make geeking out over soil types and clones a pleasure, if that's your thing. If not, you'll still find plenty to love, including textbook Oregon pinots with brilliant red fruit and haunting aromatics, plus a delightful cheese and charcuterie pairing plate (order ahead). Feel like getting a little closer to those vines? Book a Rover tour to be whisked through the vineyard to taste wines right on the patch of Earth where the fruit in your glass was grown.

The Oregon wine industry is famously collaborative, and Alexana might not exist at all if not for Lynn Penner-Ash of **Penner-Ash Wine Cellars**. When the vineyard property was first listed for sale, it was Lynn who called Alexana's owner, Madaiah Revana, with the alert that a remarkable parcel had just hit the market. Lynn even helped design Alexana's cellar, which is why it looks so similar to Penner-Ash's production floor. Just eight minutes north, this anchor of the Ribbon Ridge AVA pours concentrated, fruit-focused pinot noirs showcasing estate fruit as well as grapes sourced from other top-tier vineyards like Hyland and Shea Vineyard.

Patricia Green Cellars, also in the Ribbon Ridge AVA, proudly claims to produce more individual bottlings of pinot noir than any other winery in the nation. Here, pinot lovers can taste their way through the full spectrum of this famously versatile grape, from bright, cranberry-inflected releases from cooler vintages to brooding, concentrated wines made from some of the most iconic vineyards in the state.



COUNTER-CLOCKWISE, FROM LEFT Counter-clockwise from left: Shop Oregon artists' work at Art Elements Gallery. Native Flora makes deep-colored rosés inspired by French village wines. Estate vineyards at Alexana Vineyard and Winery include dozens of different soil types. Savor an elevated Northwest tasting menu at the Painted Lady, a wine country icon. Book an e-bike tour with Wine de Roads to see wine country from two wheels. Founded by a pioneer of Oregon sparkling wine, ROCO winery makes excellent reds as well as elegant bubbles. A flock of Babydoll Southdown sheep keep weeds down and plants fertilized at Native Flora.



CELEBRATING OREGON ROOTS

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With generations before them living on and loving the land of the Willamette Valley, Ken and Celia Austin are committed to growing and producing wines which honor the legacy of a family and a region. In keeping with the love and respect of nature, all of Rain Dance Vineyards are dry farmed using sustainable practices and are Salmon Safe and LIVE Certified.

Join us for Tastings
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COUNTER-CLOCKWISE FROM TOP A guided tasting at Rain Dance Vineyards. On First Fridays in downtown Newberg, galleries like Art Elements stay open late. Book vineyard tours at Rain Dance Vineyards to see vines up close. The Winemaker Collection Experience at ROCO showcases rare library wines. Breakfast at The Setting Inn is delivered directly to your door. Share stories in the courtyard at The Setting Inn.



White wines more your style? You're in luck. Just to the east is **Adelsheim Vineyard**. Founded in 1972, Adelsheim was the very first winery in the Chehalem Mountains AVA, and it's still setting the pace, particularly when it comes to chardonnay. Co-founder David Adelsheim helped import the first early-ripening Dijon clones of chardonnay into the United States in the 1980s, and Adelsheim's chardonnays are some of the best in the valley. Book a single vineyard tasting to taste library wines and club-only exclusives paired with an assortment of local nibbles.

Oregon is decidedly not Europe, but you could be forgiven for thinking you're in the Mosel at **J. Christopher** in the Chehalem Mountains. It's owned by Ernst Loosen, an internationally famous German winemaker whose family has been growing and making wine in Germany for more than 200 years. Grab a seat on the patio to enjoy beautiful landscaping and rolling valley views while you savor a rotating flight of J. Christopher wines, including estate wines and those showcasing fruit from elsewhere.

Expect inspiration from European traditions, like sauvignon blanc inspired by Sancerre and or chardonnays every bit as flinty as Chablis. Loosen's importing business is also based in Oregon, which means you can tuck a couple bottles of German Riesling to that case of pinot you take home.

Just down the road, **ROCO Winery** makes an ideal stop for bubble-lovers. Founded by Oregon sparkling wine pioneer Rollin Soles, who helped found Argyle Winery in the 1980s,

ROCO elevates this celebratory style to an entirely new level. First, taste ROCO's refined still wines, including chardonnays and pinot noirs. Then move on to their RMS brut, a supremely elegant sparkler made in the Champagne style.

On your way back to town, don't miss **Rain Dance Vineyards**. Owned by the same family as the Allison Inn & Spa, this laid-back, ultra-comfortable tasting room occupies a remodeled craftsman home, spilling out onto a tiered patio complete with oversized fire pits and botanical garden-like grounds. Estate fruit from different vineyards forms the basis of a canonically Oregon collection of wines, including riesling, gewürztraminer, chardonnay, and red and rosé pinot noirs. A short walking path connects Rain Dance Vineyards to the Allison Inn & Spa, which makes it an appealing choice for an aperitif before dinner reservations at JORY.

WHERE TO EAT

It might look like an auto body shop, but don't be fooled. **See See Motor Coffee Co.** is indeed a motorcycle club, but it also serves the best espresso in town. Start your engines with a latte and pastry before hitting your first tasting room of the day.

If plans call for a picnic, swing in to **Good Company** to stock up on charcuterie, crackers, nuts, preserves, and an exceptional selection of domestic and imported cheeses cut to order. Or grab a table and let the cheesemonger make you a selection of cheeses and accompaniments.



Elevate Your Interior & Exterior Spaces With Original Artworks

Art Elements Gallery features over 50 artists that display the beauty and bounty of Oregon.

View art works at Art Elements Gallery, at The Allison Inn & Spa, and Online .



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Passion. Patience. Place.

Appassionata is inspired by legendary winemaker Ernst Loosen's lifelong love of exceptional, expressive Pinot Noir. Rooted in the Willamette Valley, the winemaking focuses on an unhurried approach and up to 10 years of cellar aging. This allows the wines to unfold at their own tempo, emerging in full harmony on release. *Learn more:* appassionatavineyards.com



"Our group had our trip 'debrief', and I have to tell you that of all of the wineries we visited, yours was unanimously and unquestionably the best. It surpassed all of the others in wine quality and in overall experience. Thanks for a great event." -E.K., MD.

WWW.NATIVEFLORA.COM / 503-504-1990

A PRIVATE ESTATE FOR WINE LOVERS



SCAN TO VISIT

PASTA DOUGH and LOBSTER CREAM

16 oz all purpose flour
8 oz semolina
2 whole eggs
5 egg yolks
½ Tbsp milk
½ Tbsp extra virgin olive oil

Method

Combine flour and semolina on countertop into large mound. Make a well in the middle. In the blender, add whole eggs, yolks, milk and oil. Blend until smooth. Pour into well, with a fork mix in flour steadily until dough forms. Knead a minimum of five minutes. Refrigerate until ready to use. Use a traditional pasta machine and roll sheets out to the second thinnest setting on the dial.

For pappardelle pasta, cut noodles one inch thick.

LOBSTER CREAM SAUCE

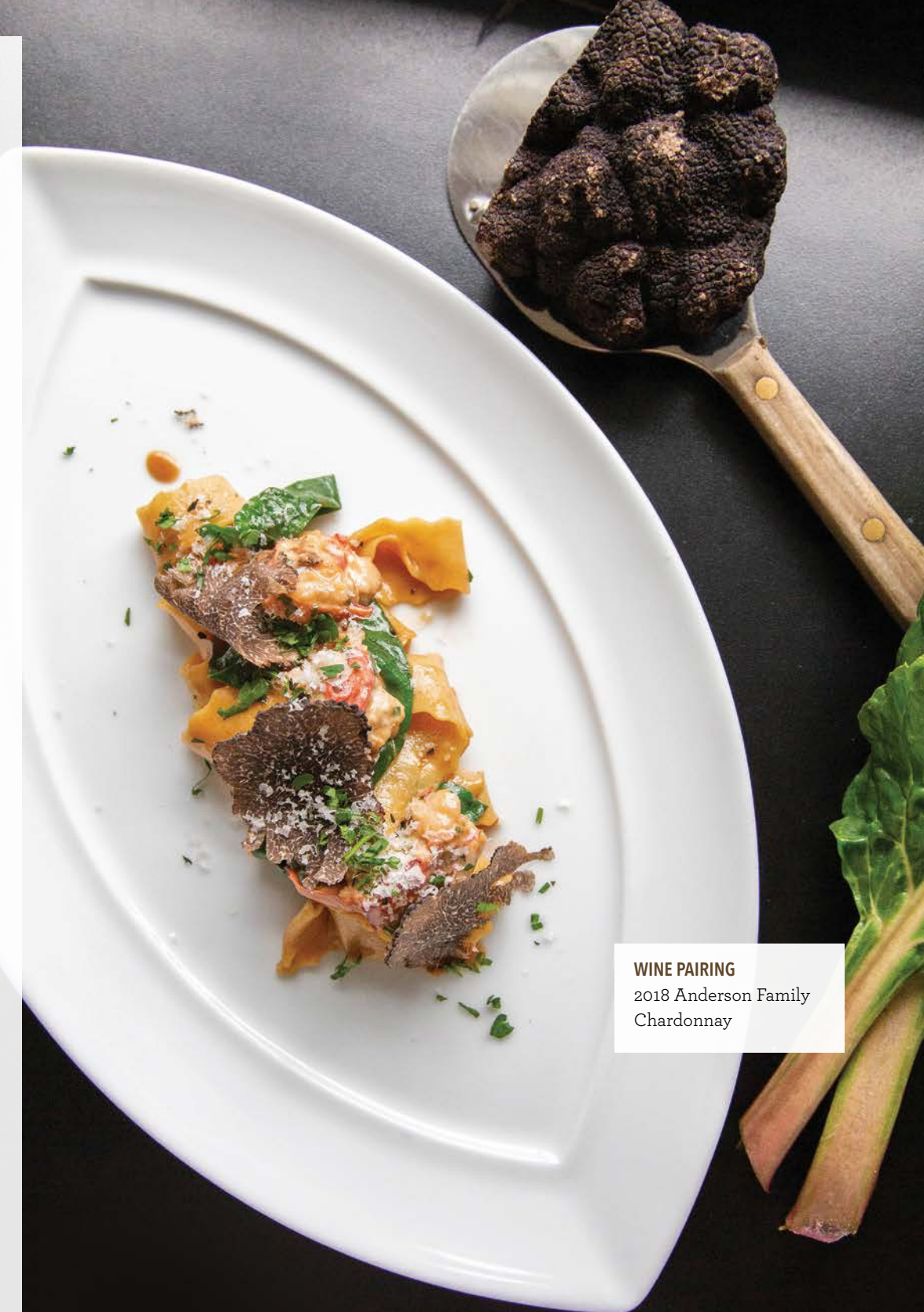
shells from 2 lobsters
¼ cup cooking oil
1 cup white wine
¼ cup brandy
1 Tbsp butter
1 celery stock, chopped
¼ medium onion, chopped
½ leek, white only, chopped
1 medium carrot, chopped
2 cloves garlic
1 sprig parsley
1 tsp tomato paste
2 plum tomatoes, halved
1 sprig thyme
2 quarts water
1 cup heavy cream
salt and white Pepper

Method

Preheat oven to 350 and place a roasting pan in to heat up. Carefully remove the hot roasting pan and on the Stove top over a low flame, heat the cooking oil, place the shells in the hot pan and return to the oven. Roast for 20 minutes, stirring every five minutes. When roasted, return the pan to the stove top, add the butter and melt. Add the vegetables and sauté, add the tomato paste and coat the vegetables and shells with the tomato paste and continue to sweat. Deglaze with the brandy and white wine. Add the tomatoes, thyme and water and stir to mix thoroughly. Bring the stock to a simmer. Reduce stove top to low heat and cook uncovered, for 3 hours adding water if necessary to keep shells covered. Strain through cheesecloth. Over medium heat, reduce the stock to a pint. Add the cream and reduce again to a pint of sauce. Season with salt and white pepper to taste.

Cook the pappardelle noodles in a large pot of salted, boiling water for about four minutes or until al dente. While the pasta is cooking, place the lobster cream sauce in a large saucepan and bring to a simmer. When the pasta is cooked, strain the pasta and transfer noodles to the simmering lobster cream. Coat the noodles in sauce.

Garnish the dish with cooked lobster meat and shaved Oregon black truffles and serve immediately. Enjoy!



WINE PAIRING
2018 Anderson Family
Chardonnay

Recipe by Chef Allen Routt, Owner & Chef
The Painted Lady Restaurant, www.thepaintedladyrestaurant.com

Homemade Pasta with Lobster Sauce

Photography by Marielle Gibbons



TOP TO BOTTOM Soak the day away in the Allison Inn & Spa's vanishing edge indoor pool and whirlpool. Start the day with outdoor yoga at The Allison. Eight different boutique winemakers make wine at August Cellars' studio. August Cellars' architect-designed building uses gravity to move wine from the crush pad to the cellar.



The Painted Lady Restaurant is the undisputed apex of Newberg's fine dining scene. Seasonal tasting menus focus on high-quality local ingredients in sophisticated preparations. Opt for a wine pairing for more variety, or pick a bottle from The Painted Lady's deep cellar, which includes Northwest and world wines.

"Farm-to-table" is interpreted quite literally at **JORY**, the fine dining restaurant at the Allison Inn & Spa, where the a la carte and tasting menus feature produce grown directly onsite. For a quick lunch, the Painted Hills "Pinot" Burger, which features Tillamook white cheddar, charred onion relish, arugula, Dijon aioli, and bacon on a house-made bun, is a wine country classic. If you have more time, book the chef's table for a memorable dining experience featuring local seafood and vibrant Northwest flavors.

Wine flows freely at **SubTerra Kitchen & Cellar**, a subterranean restaurant that was recently purchased by husband-and-wife team Javier Santos and Stephanie Fagerstrom. An Oregon-centric list of wines by the glass or bottle complements a menu featuring updated takes on classics, like a savory French Onion bisque that translates the iconic flavors of the bistro classic into a silkier format. **Ruddick & Wood, Rosemarino, Trellis,** and **The Newburgundian** are other great options for lunch or dinner.

Hankering for something sweet to finish off the night? Stop in at **Jem 100**, a '50s-style ice cream parlor and burger joint, for a combined sugar and nostalgia rush. Grab a waffle cone scooped by a local high school student, then slip a quarter in the jukebox and settle into a vinyl-seat booth to reminisce about your first job.

WHERE TO STAY

It's (almost) possible to get the full wine country experience without leaving the 35-acre grounds of the luxurious 85-room **Allison Inn & Spa**. Start with coffee in front of your in-room gas fireplace, then stroll down to the spa for a rejuvenating massage and a signature "Divine Wine"

facial that uses wine grapes to firm and nourish skin. If you're inspired by the art-filled spaces at the Allison, visit Art Elements Gallery in downtown Newberg, which represents over 50 Oregon artists, including some whose work is exhibited at the Allison Inn & Spa.

Newberg's country lanes are also dotted with great, independently owned small inns and bed and breakfasts. There's something very Oregon about how the **Willamette Valley B&B** manages to fuse the fun of staying with a friend with the comfort of a luxury hotel. Five large, comfortable rooms feature fireplaces, deep soaking tubs, heated floors, and private patios equipped with Adirondack chairs for watching the sun set. Thoughtful details, like pillows in a range of densities, hint at the owners' long background in hospitality, while homemade soaps and hand-painted tiles add a cheerfully homey feel.

Locally roasted coffee, homemade granola, and pastries baked by a former Papa Hyden's pastry chef start every morning right at **Chehalem Ridge Bed and Breakfast**. An ideal location just north of Newberg makes for a perfect jumping off point for wine country adventures—and if you need ideas, owners Kristin and Curt are able to help book tastings at their favorite producers. Or indulge your fantasies of a wine country pied-a-terre at **The Setting Inn**. Every inch of the incredible grounds surrounding this 8-room luxury inn is fair game for strolling, sitting, and sipping, including a regulation bocce court and a central courtyard equipped with fire pits and board games. But it's the standout breakfast box delivered right to your door—complete with mimosa fixings—that delivers perhaps the most compelling argument for why waking up in wine country is such a delight.

MORE AREA INFO

For more information about visiting Newberg, the Gateway to Oregon Wine Country:

Taste Newberg
www.tastenewberg.com

AUGUST CELLARS

A STUDIO OF BOUTIQUE WINEMAKERS

WINERIES

ARTISANAL WINE CELLARS

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- CROWLEY WINES
- OCELLI CELLARS
- OVUM WINES
- POTTERS VINEYARD
- TWILL CELLARS
- TOLUCA LANE
- ZIMRI CELLARS



ENJOY OUR FLIGHTS!

Compare a full range of reds and whites from nine boutique winemakers while you hear their stories. Pinot Noir, Gamay, Grenache, Marechal Foch, Gewurztraminer, Riesling, Pinot Gris and Chardonnay - each with their own style and available for purchase.

© Andréa Johnson Photography

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 503.554.6766 | sales@augustcellars.com | AUGUSTCELLARS.COM

TASTING ROOM HOURS
 Friday - Sunday 11-5



TOP TO BOTTOM Alexana Vineyards' recently remodeled tasting room includes beautiful indoor and outdoor spaces. Inside, a tasting bar showcases the different soil types found on the property. Sip chardonnay while overlooking the estate vineyard at J. Christopher Wines. Only the best barrels of pinot go into J. Christopher's Appassionata bottling.



Wagyu Steak with Mushroom Tart

recipe by Executive Chef Chris Smith, Jory Restaurant, The Allison Inn & Spa

MUSHROOM TART

1 sheet puff pastry dough	¼ cup cream sherry
3 cups mushrooms, preferably a wild mix, chopped	1 Tbsp butter
1 shallot, minced	Salt to taste
2 cloves garlic, minced	Sherry vinegar to taste
1 tsp fresh thyme, minced	1 egg, beaten
½ tsp fresh sage, minced	Cooking oil

Method

Heat oil in a sauté pan over medium high heat. Add mushrooms and sauté until they begin to brown, if pan becomes dry add a little more oil to prevent mushrooms from burning. When mushrooms begin to brown add the shallots, garlic and herbs, sauté until aromatic and deglaze with cream sherry. Add Butter, and reduce sherry until almost dry. Season with salt and sherry vinegar to taste. Remove from heat and cool.

While mushrooms are cooling, preheat your oven to 350 degrees. Remove your puff pastry from the refrigerator and form shells. These can be any shape you desire, but the easiest method is to cut the dough in rectangles or squares and run a knife about 3/8 of an inch in from the edge to form two "L" shapes that don't quite connect at two corners. Invert the thin strips so that you form a smaller rectangle with raised sides and "knots at 2 corners where the dough overlaps. This will minimize the amount of wasted dough that you have.

Place shell forms on a parchment paper lined baking sheet and brush with beaten egg. Bake for about 15 minutes at 350 degrees. Remove and let cool.

Fill with cooked and cooled mushrooms and bake until warm when ready to eat.

BEEF BUTTER

3 Tbsp rendered beef fat (should be able to source from an artisan butcher)
3 Tbsp butter
Sea salt
1 tsp minced garlic

Method

Combine everything and beat together.

SYRAH-HUCKLEBERRY JUS

2 cups Syrah
4 cups beef bone broth or stock
2 Tbsp huckleberries
2 tsp butter
Salt and pepper to taste

Method

Reduce Syrah to ½ cup. Add beef broth and further reduce to ½ cup, add huckleberries. Season to taste. And finish by whisking in butter.

STEAK WITH MUSHROOM TART

Season your steaks with salt and black pepper.

We recommend a fattier steak such as ribeye or a Wagyu style striploin to pair with Syrah as the fattiness will help mellow out the tannins and create a more harmonious flavor pairing.

On a hot wood or charcoal grill or well-seasoned cast iron pan, sear the steaks and cook to desired doneness. Remove from heat and coat with beef butter.

Allow to rest for 5-7 minutes before slicing.

While steaks are resting, finish cooking your mushroom tarts in a preheated oven at 375 degrees. Slice steaks and plate with tarts. Finish by drizzling the Syrah jus over the steaks.

Photography by Aubrie LeGault

Recipe by Executive Chef Chris Smith
Jory Restaurant, The Allison Inn & Spa
www.theallison.com

Wagyu Steak with Mushroom Tart

RECIPE on page 128



WINE PAIRING

Rain Dance 2018 'Estate Reserve' Pinot Noir, Chehalem Mountains AVA (Willamette Valley, OR)