

## KNUDSEN VINEYARDS

### PAGE KNUDSEN COWLES

OWNER AND  
MANAGING PARTNER

#### REGION

WILLAMETTE VALLEY

When Page Knudsen Cowles remembers her father, C. Calvert “Cal” Knudsen, his love for cooking and wine are top of mind. “He was a longtime member of the Men’s Gourmet Society in Seattle,” she says. The society was an informal supper club that took cooking and wine very seriously: each elaborate multi-course dinner included equally lavish wine pairings.

Page has a few of the archived menus, circa 1985, and they are a wonderful time capsule to revisit. Some of the recipes became favorite traditions at family gatherings and on special occasions with friends.

Early visionaries in Oregon’s wine industry, Cal and his wife Julia Lee bought a 200-acre former walnut orchard in 1971, and promptly planted grape vines. “He and my mom went to France in the late 1960s and they both came back



very smitten with the regions of Champagne and Burgundy,” says Page.

An attorney by trade, Cal grew this early investment in the Willamette Valley into one of the premiere vineyards in the area and, in 1975, formed the first commercial wine-making facility in the Dundee Hills along with partner Dick Erath (page xxx [Erath Winery]).

“It was always very clear growing up what the vineyard meant to him,” says Page. “It was his passion project.” In 1987, Cal established a long-term grape supply partnership with Argyle Winery (page xxx) and its founding winemaker, Rollin Soles, that shaped the future of sparkling wine in Oregon.

Today, the second generation builds on that family legacy. Page and her three brothers returned to the land their parents loved and took the reins. In 2014, they released the first Knudsen Vineyards wine label in twenty-five years. Since then, they have created a series of wines honoring their parents. “Our goal is to be good stewards of the vineyards they loved,” says Page, “and to grow their dream with the next generation.”



# ROASTED SHRIMP, AVOCADO, AND BLOOD ORANGE SALAD

CHEF: DANIELLE CENTONI



## WINE PAIRING: Knudsen Vineyards Chardonnay

Inspired by memories of a composed salad Page Knudsen's father, Cal, enjoyed as a member of the Men's Gourmet Society in Seattle, this pink-hued beauty is both earthy and refreshing. Roasting the shrimp in their shells results in moist and tender flesh, and the oven does double duty crisping up a bed of wild mushrooms. With crisp citrus aromas and hints of lemon brioche, the Knudsen Chardonnay enlivens the layers of flavor in this dinner party salad.

**SALAD** Preheat oven to 425°F.

Devein the shrimp by using a paring knife or small scissors to cut through the shell along the back of the shrimp and pulling out the vein. Or, if you can see it, pull the vein out through the opening where the head was. Arrange the shrimp on one half of a rimmed baking sheet.

In a medium bowl, combine the mushrooms and oil and toss until evenly coated. Season with salt and pepper. Arrange mushrooms in a single layer on the other half of the baking sheet. Roast for 6 to 8 minutes, until shrimp are opaque. Transfer shrimp to a bowl and return the pan to the oven. Roast mushrooms for another 5 minutes until golden brown.

Peel the shrimp, then put into a medium bowl. Add pesto and lemon juice and toss. Season to taste with salt and pepper.

Cut the top and bottom off the blood oranges to expose the flesh. Cut along the curvature of the fruit to remove the peel and white pith. Working over a bowl, cut between the membranes of the fruit to release the segments, letting them drop into the bowl along with any juice. Squeeze the membranes to extract all the blood orange juice to use in the vinaigrette.

**BLOOD ORANGE VINAIGRETTE** In a small bowl, combine all ingredients except the hazelnut oil. Drizzle in the oil, whisking until emulsified.

**ASSEMBLY** Divide the roasted mushrooms among 4 plates. Arrange a few blood orange segments and avocado slices on top of each serving, alternating them. Divide shrimp among the plates and drizzle with blood orange vinaigrette.

*Serves 4*

## **SALAD**

- ¾ lb large shrimp (1<sup>6</sup>/<sub>20</sub>), shells on, heads removed
- ¾ lb wild mushrooms, roughly chopped
- 2 Tbsp extra-virgin olive oil
- Salt and black pepper
- 2 Tbsp pesto
- 1 Tbsp lemon juice
- 2 blood oranges
- 1 avocado, sliced

## **BLOOD ORANGE VINAIGRETTE**

- 1 shallot, finely chopped (¼ cup)
- 2 Tbsp champagne vinegar
- 2 Tbsp reserved blood orange juice
- 1 tsp Dijon mustard
- ½ tsp salt
- ¼ tsp black pepper
- ¼ cup hazelnut oil





# BEEF BOURGIGNON

COURTESY OF: THE KNUDSEN FAMILY, KNUDSEN VINEYARDS



**WINE PAIRING:** Knudsen Vineyards Family Series Pinot Noir

**This beloved, wine-drenched beef stew is based on Julia Child's original recipe in *Mastering the Art of French Cooking* (1961), with three generations of Knudsen family members' delicious departures from the original. It was one of Cal Knudsen's signature dishes and remains one of the best accompaniments to a good bottle of Pinot. With a balance of dark red fruit and savory flavors, the Knudsen Vineyards Family Series Pinot Noir offers the perfect complement to this hearty classic.**

Preheat oven to 350°F.

Set a large Dutch oven over medium heat. Add pancetta (or bacon) and cook for 10 minutes, until fat is rendered and pieces are browned and crisp. Using a slotted spoon, transfer to a paper-towel-lined plate. Reserve the fat in the pan.

Increase heat to medium-high. Pat beef cubes dry, then season all sides with salt and pepper. Working in batches to avoid overcrowding, add enough beef to cover the bottom of the pot in a single layer. Sauté beef cubes until lightly seared on all sides and transfer to a large bowl. Repeat with the remaining beef. Sprinkle flour over the cubed beef and toss.

Drain all but 1 tablespoon fat from the pot. Add carrots and onion to the pot and sauté for 7 minutes, or until beginning to brown. Add garlic and sauté another 1 minute. Stir in tomato paste and cook for 2 minutes, until darkened. Add a splash of wine, stirring to scrape up the browned bits, then add the rest. Add 2½ cups stock, 1 bay leaf, and thyme. Add pancetta, beef, and any juices. Season with ½ teaspoon salt and ¼ teaspoon pepper. Bring liquid to a simmer, then cover and place in the oven. Cook for 3 hours, until meat is easily pierced.

## Serves 4

- 6 oz diced pancetta or 6 slices bacon, cut into ¼-inch pieces
- 3 lbs beef chuck, cut into 2-inch cubes
- Pinch of coarse salt and black pepper
- 2 Tbsp all-purpose flour
- 2 large carrots, sliced
- 1 white onion, halved and sliced
- 2 large cloves garlic, finely chopped
- 1 Tbsp tomato paste
- 1 (750-ml) bottle red wine, such as Pinot Noir
- ¾ cups beef stock (divided)
- 2 bay leaves (divided)
- 1 tsp chopped thyme
- 1 herb bouquet (4 sprigs parsley, 2 sprigs thyme, and 1 sprig rosemary tied together with cooking twine)
- 2 Tbsp extra-virgin olive oil (divided)
- 12 oz pearl onions, peeled, thawed if frozen
- 3 Tbsp bourbon
- 3 Tbsp butter
- 1 lb button mushrooms, quartered
- Chopped Italian parsley, for garnish

An hour before the stew is done, heat 1 tablespoon of olive oil in a 10-inch skillet with a lid over medium-high heat. Add pearl onions and sauté for 5 minutes, until they begin to brown. Add bourbon, light a match, and carefully hold near liquid to ignite. If the flames don't die out after 30 seconds, put a lid on the pan to extinguish.

Stir in  $\frac{1}{2}$  cup stock, the herb bouquet, and the remaining bay leaf, and season with salt and pepper. Reduce heat to low, partially cover, and simmer for 40 minutes, until liquid has reduced to a glaze and onions are tender. Transfer onions to a bowl and discard the herb bouquet and bay leaf.

Heat butter and the remaining 1 tablespoon oil in a skillet over medium-high heat. Add mushrooms and sauté for 5 minutes, or until browned. Add the remaining  $\frac{1}{4}$  cup stock and stir to scrape up the brown bits.

When the stew is ready, add the mushrooms and pearl onions and simmer on medium-high for 3 to 5 minutes to heat through. Divide among bowls, top with parsley, and serve.