



Vintner Dinner

Presents

Amalie Robert Estate with Winemaker Ernie Pink

Wednesday, September 11, 2019

Cava Reception 7:00 pm – Seating at 7:30 pm

\$95 per person, plus sales tax and gratuity

Reception

red snapper ceviche with 2018 Pinot in Pink Rosé at the bar

Menu

smoked black cod with sweet potato, aioli, and sage pesto



2017 “Her Silhouette” Chardonnay

Moultard duck prosciutto, avocado, pear, and endive with balsamic vinaigrette



2017 Pinot Meunier

seared Moulard duck breast, mushroom with cream sherry and figs



2009 “Dijon Clones” Pinot Noir
2012 “Uncarved Block” Pinot Noir

braised lamb shank with Judiones Segoviano



2013 Satisfaction Syrah.

pineapple crème brûlée



2013 “Pabuk’s Gift” Trockenbeerenauslese style Chardonnay

Amalie Robert Estate with Winemaker Ernie Pink

It's not every wine dinner that we have as our guest a person who is the owner, the farmer, and the winemaker all at once. Ernie Robert Pink along with his partner Dena Amalie Drews are the co-founders of Amalie Robert Estate in the Willamette Valley and they wear all the hats. Ernie and Dena were a couple of software executives that decided to trade bytes for grapes, the office for the field, and the martini for the wine. What on earth could have possessed them? By the middle of the 1990s all the top vineyard spots were spoken for pretty much, but there was this little cherry orchard near Salem. They purchased it, brought in the 1999 cherry harvest, and by 2000 where all the cherry trees had been there was a 35 acre vineyard instead. Oh Chekov!

I spoke with Ernie over the phone. It's not usually the case that I speak with guests before they arrive if I don't already know them. But he was interested in getting to me so he reached out. We spoke at length. I asked him what he might like to see on the menu and he went on and on. Not every winemaker is this curious about food and wine pairing. So the menu is in many ways inspired by Ernie. Bravo! I'll drink to that!

2018 Pinot in Pink Rosé

"This is a wine we make on purpose, not a Saignée. It is fermented dry in stainless and goes to neutral barrel for a few weeks prior to bottling. The barrel time helps broaden the palate," says Ernie.

He asked about the red snapper ceviche on the menu, so it's on.

2017 Her Silhouette Chardonnay

Ernie said, "This wine is crisp, clean, no oak, no malo, Chablis style. It has very expressive fruit and a firm acid grip. While too much heat can impair the dish, we find that a little green tabasco makes a world of difference with this wine. It adds an amazing mid-palate texture and I do not know why. For example, add a drop or two on fresh oysters or sautéed shrimp or smoked black cod. I have asked everyone why that is, but have not gotten a good answer."

I chuckle at the thought of habanero tabasco. It's the mid-palate of the capsaicin that leaves the tongue and sinuses at attention for flavors and aromas. We'll see about heat.

2017 Pinot Meunier

Ernie is excited about this wine and I can see why. When does anybody get to see this grape as a dry red? First time for me. "As I mentioned, here is where the "Chef's Gone Wild" series comes into play," Ernie says. "This wine is exceedingly versatile. Cured meats like duck prosciutto and cheeses are a natural."

Duck prosciutto it is.

2009 Dijon Clones and 2012 Uncarved Block Pinot Noirs

Ernie said “Here at the farm, we use White Pekin ducks sourced from Maple Leaf farms. Less fatty and more tender. Seared breast medallions, confit leg/thigh – hard to go wrong no matter which way we go. The earthiness of mushrooms is always a nice pairing with Pinot Noir.”

Right on. More duck coming at you.

2013 Satisfaction Syrah

“Braised lamb shanks and 2013 Satisfaction Syrah. If the room does not go quiet with this dish, then we have all done something wrong,” says Ernie.

Ernie, my friend, this is Spanish country. Lamb is in our blood.

2013 Pabuk’s Gift, Trockenbeerenauslese style Chardonnay

This wine has a neat story. “We made one, and if the weather conditions ever come along again in my lifetime, I would gladly make another. My recommendation for this wine is something with goat cheese such as a crème Brule, flan, panna cotta, or cheesecake. If you are thinking a fruit topping, I would suggest a small amount of grilled pineapple or star fruit. The botrytis gives this wine a little mid palate tang and the goat cheese is right in there with it. And there is good acidity to support all of that intensity. Acid is the chassis that carries your fruit,” Ernie said.

I love cooking for Ernie! Let’s have some fun!

Chef Pedro

Here are some fun links:

Dena’s Bio: <http://www.amalierobert.com/dena-drews.html>

Ernie’s Bio: <http://www.amalierobert.com/ernie-pink.html>

Presenting:

<http://nebula.wsimg.com/a35b9eao492b0263f85eb998d8030e4f?AccessKeyId=EF39AE95C3EA6358B120&disposition=o&alloworigin=1>

Champagne Deconstructed:

<http://nebula.wsimg.com/7f2118250649be62e14dc10821f2da53?AccessKeyId=EF39AE95C3EA6358B120&disposition=o&alloworigin=1>

Map:

<http://nebula.wsimg.com/622a575cf58dofca54bdco5cb2deb3c3?AccessKeyId=EF39AE95C3EA6358B120&disposition=o&alloworigin=1>