



in the fridge

Hardboiled eggs
Sour cream
White, orange and red carrots
Homemade pickles
Canned peaches
Vella Jack cheese
Clear Creek Distillery Grappa
Pesto ice cubes
Eugenia's chicken broth
Grey Poupon



pinot pioneers

In the early 1970s, David Adelsheim took a leap of faith, betting on the north Willamette Valley's soil and climate to produce world-class wine grapes. Some blend of naiveté and lofty—probably wine-induced—ambition inspired him and loved ones to found one of the valley's early vineyards, Adelsheim. The beginning may have been tempestuous, but in the decades since, Oregon wineries have established themselves firmly within our state's agricultural sector as well as the hearts of wine lovers throughout the world.

David met Eugenia Keegan 25 years ago when both were involved with an organization marketing a wine few Americans had heard of: pinot noir. She had grown up in Napa Valley and was president of a winery there. Many meetings later, she moved to Oregon.

Both David and Eugenia have captivating smiles. He is quieter, a little reserved, while she is instantly personable and quick witted. They live in an unassuming Newberg home where they've planted Romaine lettuce in the front yard among the shrubs and have picnic tables stretched across their backyard to fill with friends. Between them hangs a comfortable looseness and love; they have doubtlessly spent many nights drinking delicious wine together.

What do you always have in your fridge?

Eugenia: Wine and cheese.

David: Hmm, that's probably true.

Eugenia: Once you have those, all you need is a little bread, a little meat of the pig, and away you go.

David Adelsheim & Eugenia Keegan

What's for dinner tonight?

Eugenia: We've got brats on the 'cue, German potato salad, which we made last night, and green salad. For dessert, fruit shortbread tart with whipped cream. Actually, it won't be simply whipped cream. David will make these things—cream, Clear Creek grappa, sour cream and cream cheese—magically come together. Whipped cream tastes really one-dimensional, but David's has a lot of depth.

David: And a lot of grappa.

What will you be drinking?

Eugenia: We will start with a Txakoli, made from a grape called Hondarribi Zuria, which is grown in the Basque region of Spain. It's a very light, vivacious, fresh white wine with low alcohol. One of the areas uses a little frizzante so it's got a bubble to it, and it's just a quaffer. Fantastic.

David: It can be easy for us to slip into wine geekiness.

How do you feel about rosés and screw caps?

Eugenia: Love 'em!

David: Rosés and screw caps, just like when we were kids! Although they used to have more sugar.

Other refrigerator treasures?

Eugenia: Here is my favorite chocolate—Taza—which is stone ground. Try this: A little square of chocolate with a sip of Pedro Ximénez sherry. It's the ultimate sweet fix.



PHOTOS BY LEAH HARB

David: This bottle of Rogue’s Portland State IPA was given to me by the university president when we were bottling our pinot noir for them.

Eugenia: You know what they say: It takes a lot of beer to make good wine.

How did you become a winemaker?

David: In 1965 or ’66, within one year, Robert Mondavi founded his winery in Napa and Dave Lett founded Eyrie Vineyards here, thereby beginning the U.S. fine wine industry. There was a brief ten-year window of opportunity that coincided with the Vietnam War, the early protests, this shared sense that we could do anything, regardless of what our parents thought, regardless of what we went to school for or whether it made money or not. We knew what the great wines of the world were, and we were going to make them.

Eugenia: There were no business plans. When you’re 25, you never imagine that you’re going to be 50 someday.

David: At Adelsheim’s, we planted our first grapes in 1972: pinot noir, chardonnay, pinot gris and Riesling. We planted grapes in August. There are many months of the year when you can plant grapes, but August isn’t one of them. Amazingly, they survived.

Eugenia: As much as the climate here may not be perfect for human beings, it is perfect for every fruit and vegetable you could imagine. Actually, some of those vines are making wonderful wines today—some of the oldest pinot in the Willamette Valley.

What is one of your favorite fall dishes?

Eugenia: Hashed Brussels sprouts: You separate the leaves and sauté them in olive oil with minced garlic, and salt and pepper. Cook the leaves a long time—like 30 minutes—stirring

occasionally until they are both crispy and caramelized. For a wine pairing? Oregon pinot noir, of course.

Are you better at wine making than when you started?

David: Every year you get more confident and humble at the same time. The wine is never as good as it could be. And if you think it is, you’re wrong.

What if one wants to become a wine geek?

David: Of course, there’s no requirement when drinking wine to be geeky. You can simply pick up a bottle at the grocery store and if it happens to work with what you’re eating, you lucked out! If it doesn’t, and if you paid attention, then you’re on your way to becoming a geek. I used to tell people: Every wine you taste, spend 30 seconds thinking about it. And taste lots of wine. You will learn a lot over time—unless you always buy the same bottle.

Eugenia: And all wines are worth at least trying. It’s a lifetime treasure hunt. *eP*

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