

HK Generations Chardonnay Sonoma Coast 2007 paired with Insalata di Radicchio e Pere

Maestro della Cucina of the Russian River's historic Hop Kiln Winery is Italian born Renzo Veronese. As Executive Chef at the winery's sister property, the luxury Kenwood Inn and Spa, Chef Renzo infuses his undeniably native Northern Italian culinary heritage into the winery's food and wine program along with an outstanding repertoire of California wine country artisan foods.

Basing his flavorful menus on an abundance of local, fresh ingredients, as in the timeless custom of his beloved home country, Chef Renzo prides himself on hand-picking premium produce from the region's seasonal bounty.

Preparing classic dishes such as this irresistible radicchio, endive and arugula salad with pear, Chef Renzo's impeccable pairings with HK Generations Chardonnay makes for the ultimate palate pleasing experience.

Grapes for the distinctive, unfiltered HK Generations Chardonnay developed their deep character in an optimal cool climate positioning along the dense fog belt of the Sonoma Coast. This particular coastal Chardonnay is extremely well balanced with a round viscosity derived from full malolactic fermentation, finished with a hint of toasted French oak. As with most great coastal Chardonnays, HK Generations unfiltered vintage is jam-packed with unmistakable aromas of apricot, apple and pear.

Hop Kiln Winery was originally a 19th Century working ranch that evolved into a facility to dry hops in 1905. Although grapevines were grown on the property from the outset for the pioneering ranch family's proprietary house wine, the historic barn and kiln were finally converted into a bonded winery in 1975.

A living reminder of Sonoma County's rich, agricultural past, the majestic Hop Kiln and several of historic ranch buildings have been recognized as landmarks by county, state and national historic registries.

The creative spirit of those rugged individuals who built the ranch in its early days and later processed hops that had flourished for a half century in the fertile soils of the Healdsburg area is evident in the fine wines hand crafted at the winery today.

Hop Kiln Winery offers an extensive array of gourmet food products including: mustards, vinegars, pestos and dessert sauces endorsed by Chef Renzo, who uses them in his authentic Italian dishes.



INSALATA di RADICCHIO e PERE

(Serves 4)

- 1 head Treviso radicchio
- 2 heads Belgian endive
- ¼ pounds baby arugula
- 1 d'Anjou pear
- 3 tablespoons fresh lemon juice
- 12 tablespoons extra virgin olive oil
- Sea salt and fresh ground black pepper

Cut the radicchio and endive close to the root end, being careful to keep them as a whole leaf. Place the leaves, alternating between the two, tips outward like a flower, on chilled salad plates. Mix the lemon juice and extra virgin olive oil in a squeeze bottle and shake vigorously to obtain a temporary emulsification. Sprinkle a small pinch of sea salt and half as much fresh ground pepper over the leaves, then lightly drizzle the dressing. Mix to coat the leaves. Dress the arugula in a separate bowl and place in the center of the salad plates. Slice the pear in half, core the pear, then slice into 1/8" wedges and place in a bowl. Sprinkle a small pinch of salt and half as much pepper over the pear, then a light drizzle of dressing and toss to coat. Position the wedges into each of the radicchio and endive leaf arrangements to complete the pleasing arrangement of each plate.



HOP KILN WINERY

Open Daily 10 a.m. to 5 p.m.
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