





Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses (and beyond!) will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Cassandra Teegarden shares her recipe for

Natalie's Estate Winery Wine Truffles. Very delicious!

Wine Truffles by Cassandra Teegarden

This is something that we make in the fall, though it is delicious any time of year. It is made with our Cabernet Sauvignon and pairs deliciously with a glass of this wine.

Ingredients:

- ½ cup heavy cream
- 8 ounces bittersweet or semisweet chocolate (the quality of the chocolate is most important)
- 6 tablespoons of unsalted butter cut into small pieces
- ½ cup Natalie's Estate Winery Cabernet Sauvignon
- Cocoa powder

Directions:

- Coarsely chop chocolate and place into a medium sized bowl.
- **2.** Bring cream to a simmer, add butter, and stir until melted.
- **3.** Pour the cream over the chocolate. Stir with a spatula until the chocolate is melted.
- **4.** Add the Natalie's Estate Cabernet wine and stir until wine is incorporated.
- **5.** Pour into an 8x8 baking dish and refrigerate for at least 4 hours.
- **6.** Use a metal cookie scoop to scoop out a truffle. Coat your hands in cocoa powder and gently roll the chocolate until it forms a ball.
- **7.** Roll in cocoa to coat. Keep refrigerated.

Enjoy!

Time and Yield: 4 hours and 20 minutes, 30 truffles are produced



Chef Cassandra Teegarden, Owner & President

Cassandra is passionate about creating wonderful experiences for our winery guests. She is the inspiration and chef behind our winery hosted 4-Course Vineyard Dinners held at the winery. She is responsible for the seasonal decorations and ambiance in the tasting room, as well as wine club, and financial operations.

Boyd Teegarden, Owner & Winemaker

Boyd started in the wine industry in 1989 after graduating from Kansas State University. He was hired into the toprated Management Training Program for the E & J Gallo Winery and his career began in Denver, Colorado. This renowned industry-training program gave him the opportunity to get in-depth knowledge of both the business and production side of the wine industry. It also

gave him the chance to work in various markets around the country and exposure to some of the greatest minds in the wine business.

About Natalie's Estate Winery

Natalie's Estate Winery is celebrating 20 years making wine in the Oregon wine country! Boyd & Cassandra Teegarden chose Oregon to open their own winery after Boyd was relocated to Oregon for Boyd's work with E&J Gallo. They chose to follow their dream of owning their own winery.

Natalie's Estate Winery specializes in big, bold red wines — Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, Petite Verdot, Sangiovese, Syrah, Tempranillo, and an Oregon Chardonnay and Estate Pinot Noir. When you visit us, you may enter as strangers, but leave as family. Tasting experiences are educational and include a charcuterie plate to enhance the flavors of the wine.

Boyd & Cassandra seek to recreate the intimate tasting experiences they have had in Europe, when they visit small, family-owned wineries with the wine club. Hospitality is a huge part of the experience and they enjoy sharing wine and small bites with their guests and believe wine was meant to be enjoyed with food and friends.

The winery is named after their daughter, Natalie, and the symbol of the hummingbird was chosen to represent their winemaking philosophy – to be a small producer where the intensity of the wines become their strength. Like the hummingbird it is the goal to harvest the finest fruit nectar.

If you are interested in visiting us, please give us a call to schedule a tasting appointment, reservations are required. We can be reached at 503-807-5008.

Learn more at:

- Website nataliesestatewinery.com
- Facebook @nataliesestatewinery
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