

W I L L A M E T T E V A L L E Y O R E G O N

Archery Summit

THE ART OF THE TABLE



Oregon wine pairings for nights worth savoring.



A NOTE FROM ARCHERY SUMMIT

We believe the best meals feel a little intentional —even when they come together with ease. This collection brings Archery Summit to your table with recipes that are satisfying, shareable, and designed to pair beautifully with the wines we craft in Oregon’s Dundee Hills.

Every bottle reflects our steady focus: thoughtful farming, precision in the cellar, and a style that favors energy and elegance over excess. We hope these pairings bring the same sense of intention you’ll find at our estate—where every detail is in service of what’s in the glass.



WHY DUNDEE HILLS MATTERS

Dundee Hills is one of the Willamette Valley's most celebrated corners—defined by iron-rich red Jory soils and an ancient volcanic history that helps create ideal growing conditions. In the glass, that often shows up as Pinot Noir that's vibrant, silky, and lifted—more glow than weight.

It's a distinctive kind of luxury: quiet confidence, beautifully detailed, and always inviting at the table.



Winemaker, Kim Abrahams

GRILLED SALMON WITH CAPER, LEMON, AND DILL SAUCE

Served with Cauliflower Rice
and Herb Salad

Salmon loves Chardonnay with freshness and texture—especially with a hint of grill char and a squeeze of citrus. Summit Vineyard Chardonnay's bright acidity and mineral finish lift the richness, while notes of spiced pear, chamomile, and honeysuckle add a subtle aromatic echo.

SERVES 4

PAIRS WITH:
Summit Vineyard
Chardonnay



INGREDIENTS

4 six ounce salmon fillets, with skin on	20 ounces cauliflower rice
1 teaspoon Kosher salt	2 tablespoons extra virgin olive oil, plus more for serving
1/3 cup capers	Canola oil spray
Zest of 2 lemons	4 cups mixed herbs and/or baby greens: such as flat leaf parsley, basil, arugula, watercress, chervil, dill, chives
6 tablespoons lemon juice, divided	2 Meyer lemons cut into wedges
1/2 cup chopped fresh dill	Flaked sea salt
4 teaspoons chopped chives	
1 cup Greek yogurt, plain	
Freshly ground black pepper	

DIRECTIONS

Remove salmon from the refrigerator, season with 1 teaspoon salt and let it come to room temperature, 30 minutes or so.

In a small mixing bowl, combine capers, 2 tablespoons lemon juice, zest of two lemons, dill, chives and yogurt, and a few grinds of black pepper.

Heat a large skillet over medium heat. Sauté cauliflower rice with olive oil and a splash of water. When the cauliflower is tender, season with salt and 1–2 tablespoons lemon juice. Scoop cauliflower rice onto four dinner plates.

Prepare a medium-high heat grill or grill pan. Spray the grill with canola oil. Sear salmon skin-side up, for 2 minutes. Gently flip salmon so it can continue cooking with the skin-side down another 3–4 minutes depending on thickness of fillet.

Place salmon on the waiting plates with cauliflower rice. Add a handful of herbs to each plate, as well as, a scoop of caper sauce. Serve with Meyer lemon wedges. Drizzle on a bit of olive oil over the herbs and sprinkle with flaked sea salt.

CHOPPED GREEN GODDESS SALAD

Green Goddess is herbs, tang, and crunch—so you want a white that’s aromatic and zesty. Vireton Pinot Gris opens with lychee and dried stone fruit with a hint of cardamom, then finishes bright and juicy. That lift keeps each bite crisp and clean, while gentle pear-skin texture stands up to the creamy dressing.

SERVES 4-6

PAIRS WITH:

Vireton
Pinot Gris



INGREDIENTS

Salad

½ head of green cabbage
3 Persian cucumbers
1 bundle of green onions
4 leaves Tuscan kale

Dressing

1 cup baby spinach
½ cup fresh basil
½ cup fresh dill
2 garlic cloves
1 small shallot
2 lemons, juiced

¼ cup olive oil
¼ cup cashews
2 tablespoons rice vinegar
1 teaspoon salt
Freshly grated Parmigiano
Reggiano

DIRECTIONS

Finely chop all salad ingredients and place in a large bowl.

Add all the dressing ingredients to a blender or food processor and blend until creamy with a bright green color.

Pour the dressing over the prepared salad and toss to combine.

Top with freshly grated Parmigiano Reggiano and enjoy.

FLATBREAD WITH FIG JAM, BLUE CHEESE, & CRISPY PROSCIUTTO

Sweet fig, salty prosciutto, and blue cheese call for a Pinot Noir that's vibrant and silky. Vireton Pinot Noir brings juicy red cherry, raspberry, and pomegranate—fruits that play beautifully with the fig—while bright acidity cuts through the richness. A hint of rose petal and baking spice keeps it polished.

SERVES 2 personal size flatbreads

PAIRS WITH:

Vireton
Pinot Noir



INGREDIENTS

2 pre-made flatbreads or naan bread
1 cup fig jam
4 ounces blue cheese
1 package prosciutto
Dried or fresh figs
Fresh thyme

DIRECTIONS

Pre-heat oven to 450°F. On a baking sheet lined with parchment, place two flatbreads. Spread fig jam on each until covered, leaving room for a small crust.

Next, top flatbread with prosciutto, blue cheese, figs, and thyme.

Place into the 450°F oven for 10 minutes, or until the cheese and crust is golden.

Allow flatbread to cool slightly and then serve.

HALF CHICKEN WITH ROASTED MIXED WILD MUSHROOMS

Chicken and mushrooms are classic Pinot Noir territory: savory, earthy, and deeply satisfying. Arcus Vineyard Pinot Noir layers plum and blackberry with licorice and spice, plus fine, structured tannins that hold their own against browned skin, pan juices, and umami-rich mushrooms—cozy, but undeniably serious.

SERVES 2

PAIRS WITH:
Arcus Vineyard
Pinot Noir



INGREDIENTS

1 half chicken, split along the back
2 teaspoons Kosher salt, divided
Freshly ground black pepper
1 tablespoon butter
1 pound mixed wild mushrooms—
we suggest chanterelles or baby shitakes
3 tablespoons olive oil
10 sprigs of fresh thyme

DIRECTIONS

Season chicken with 1½ teaspoons salt and black pepper. Set aside and let the chicken warm to room temperature, as you pre-heat the oven to 450°F.

After the chicken has come to room temperature, pat the skin with paper towels and rub chicken skin with butter.

Place a medium cast iron skillet on the stove over high heat. When the pan is hot, but just shy of smoking, place the chicken in the skillet, breast side up. Transfer pan to the hot oven.

While chicken is roasting, toss mushrooms in a mixing bowl with olive oil, 6 herb sprigs, and ½ teaspoon salt.

Roast chicken for 20 minutes then turn heat down to 375°F and add mushrooms to the pan, nestling them around the chicken. Continue roasting chicken and mushrooms for another 15–20 minutes—check chicken with a meat thermometer to check for doneness—165°F is ideal.

Remove chicken from the pan and let rest. Turn the oven up to 400°F to finish cooking mushrooms and evaporating the remaining mushroom liquid.

Serve with additional 4–5 fresh thyme sprigs for garnish, as desired.



LOOKING FOR ARCHERY SUMMIT WINES?

Find us near you with our [Wine Locator](#).

For the full selection, shop directly from the estate and ship to your door (where permitted).

And if you're heading to Oregon, we'd love to welcome you in the Dundee Hills.

Links to use:

Find Near You: [Wine Locator](#)

Acquire Online: [Shop the Collection](#)

Visit the Estate: [Plan Your Visit](#)

