
STEELHEAD TROUT WITH BEURRE BLANC

BY CHRISTOPHER LEE

Beurre blanc, a classic sauce of the Loire Valley, is typically served with freshwater fish, especially pike from the Loire River. It also pairs wonderfully with steelhead trout (sea-run rainbow trout). For an ethereal effect, the sauce can be made with Champagne instead of white wine. I prefer not to strain the sauce, leaving in the diced shallots for texture and interest. A “secret” technique to brighten the sauce is to add a dash of fresh wine at the end. The lovely yet intense Savennières of Château d’Épiré is a perfect match for this dish.

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| Four 5-ounce center-cut steelhead fillets, skin and bones removed | 3 tablespoons shallots, finely minced |
| 1 teaspoon kosher salt | ½ pound unsalted butter cut into ¼-inch pats, kept well chilled |
| ½ cup crisp, dry white wine or Champagne | A pinch of white pepper |
| ¼ cup Champagne vinegar | A small handful of parsley stems |

Salt steelhead lightly and place in refrigerator for 1 hour. Remove fish from refrigerator and bring to room temperature about 1 hour before cooking.

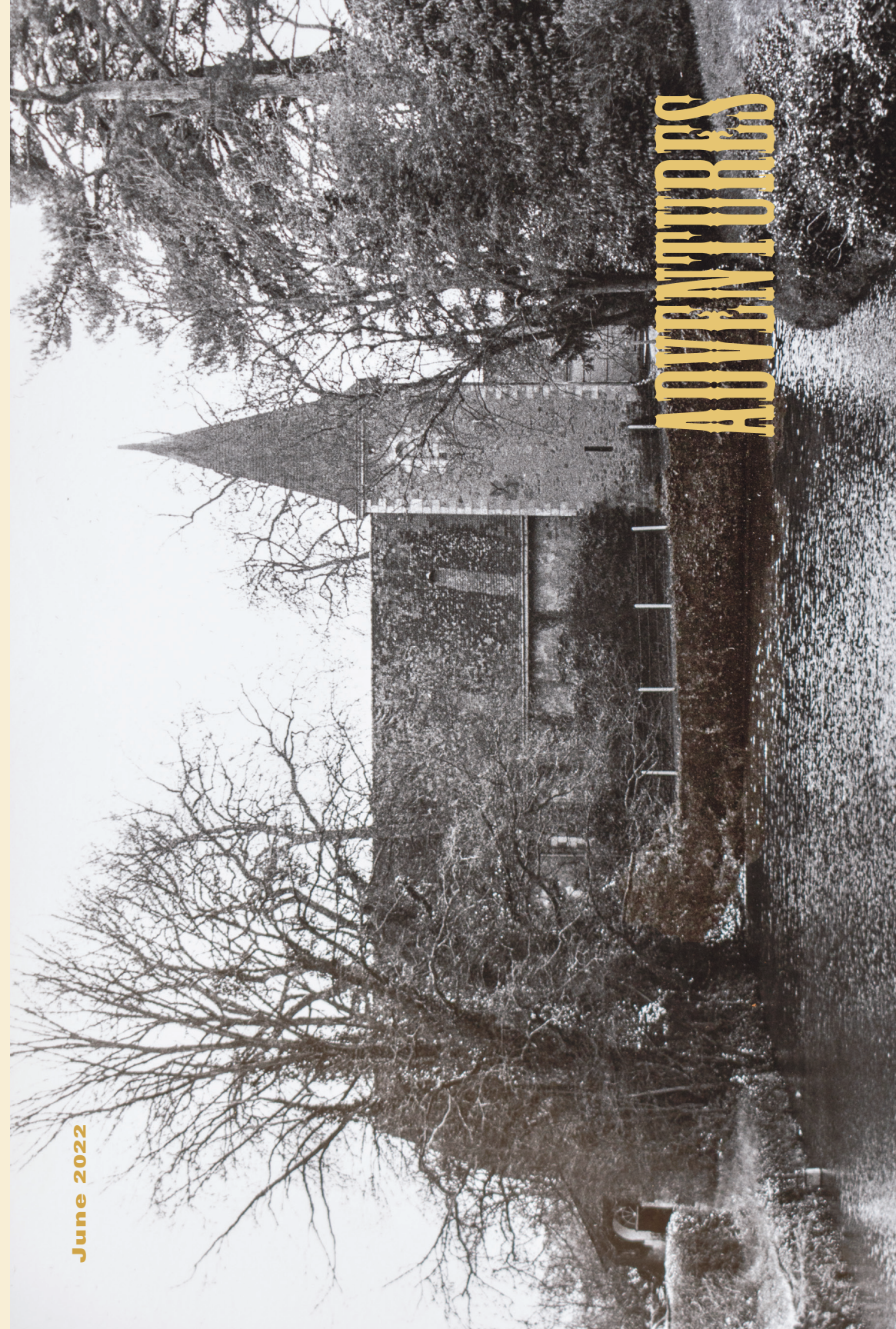
Combine white wine, vinegar, and shallots in a saucepan over moderate heat and reduce to 2 ounces. Off heat, whisk in 2 pats of butter. Return pan to lowest heat and whisk in butter 2 pats at a time. The sauce should be warm to the touch; the slightest puff of steam will rise from the surface. To regulate the sauce’s temperature, move pan off or on heat as you whisk in the butter. If the sauce gets too hot, whisk in 2 extra pats of butter to cool it down. When all the butter has been whisked in, stir a teaspoon of fresh wine into the sauce to brighten and lighten it. Add a pinch of white pepper. Set saucepan in a warm spot or hold the sauce in a double boiler over lowest heat. If using a double boiler, be sure the upper pan is not touching the water below it.

Line a sheet pan with foil and rub foil generously with cold butter. Strew parsley stems on the foil. Place fish on top of parsley stems fatty side down and add a splash of white wine. Bake fish 9–12 minutes at 390° F, depending on the thickness of the fish. Maintain a pink center, about 120° F internal temperature at the thickest part. Serve fish on warm plates, napped generously with the sauce.

Serves 4



Christopher Lee is a former head chef of Chez Panisse and Eccolo restaurants in Berkeley and co-founder of Pop-Up General Store in Oakland. Visit his website: oldfashionedbutcher.com.



ADVENTURES

June 2022

**2018 SAVENNIÈRES “CUVÉE SPÉCIALE”
CHÂTEAU D’ÉPIRÉ**

If any domaine epitomizes the rich history and traditions of the Loire Valley appellation of Savennières, it is Château d’Épiré. Located on the northern bank of the Loire River just outside of Angers, this picturesque castle is home to the Bizard family, who has been producing wine here since 1882, making it the oldest winemaking family in Savennières. Fifth-generation vigneron Paul Bizard farms ten hectares of mostly Chenin Blanc planted in schist soils around the château. For the Cuvée Spéciale, Paul harvests grapes exclusively from the domaine’s best vineyard, Le Hu-Boyau. This high-lying, well-exposed parcel overlooking the Loire is special for its stony soils of phtanite, a hard sedimentary rock that is extremely rare in the Savennières appellation. He then ferments the wine in stainless steel before aging it in a combination of old chestnut, acacia, and oak *demi-muids* within the property’s twelfth-century Romanesque chapel. The result is a zesty, honeyed *blanc* full of flavor and texture. It will pair as well with a cheese board as it will with roast chicken or Chris Lee’s steelhead trout with beurre blanc. —TOM WOLF



\$33.00 per bottle \$356.40 per case

**2020 VINO ROSSO
TINTERO**

Do all the members of the KLWM staff and you’ll find that Piemonte is undoubtedly one of our favorite regions. While it delivers spectacular, grand reds, namely Barolo and Barbaresco, the region is also home to wines of unrivaled value. This bottling comes from a specialist of Piemontese value, Marco Tintero, whose family has been making wine in the off-the-beaten-path town of Mango for over a century. Marco cultivates a wide variety of Piemontese grapes and shows his facility with them in this *rosso*, which consists of a slightly different blend every year depending on what the vintage yields. The perennial backbones of this cuvée, though, are Barbera and Dolcetto, two regional varieties that complement each other incredibly well. Barbera provides irresistible bite and mouthwatering acidity, while Dolcetto delivers generous fruit notes and joyfulness. Evoking brambly fruit, tobacco, and licorice, Tintero’s Rosso offers a perfect entry point to the charms of Piemonte. —TOM WOLF



\$9.95 per bottle \$107.46 per case

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| 2018 Savennières “Cuvée Spéciale” <i>Château d’Épiré</i> | Chenin Blanc | 20-year-old vines, on average Schist, phtanite | Serve <i>cold</i> 48–52° F Do not decant | Honey, orchard fruit, citrus Zesty, textured, generous | Drink now through 2026 |
| 2020 Vino Rosso <i>Tintero</i> | 50% Barbera, 40% Dolcetto, 5% Nebbiolo, 5% Cabernet Sauvignon | 15-year-old vines Clay | Serve <i>slightly cool</i> 58–62° F Do not decant | Brambly fruit, tobacco, licorice Joyful, versatile, balanced | Drink now |

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ABOVE *Vines at Tintero.* © Clark Z. Terry COVER *Château d’Épiré.* © Gail Skoff