

Melville 2014 Pinot Noir – Estate Santa Rita Hills



Price: \$29.99
Source: HiTimes
Score: 90 RP / 94 WE

This is 100% Melville fruit from our Sta. Rita Hills estate, and is a collection of 16 pinot noir clones. 40% of the fruit was fermented as whole-clusters with 60% gently de-stemmed in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (7-day cold soak, 2 + weeks of fermentation and 1 + week extended maceration). From the press, the wine was transferred directly into neutral barrel (10+ year old French oak), where it remained sur lie without sulfur until June, when it was gently raked for the first time and prepared for bottling in August. Yields were 3.5 lbs/vine (3.2 tons/acre).

Spice box, wild herbs, black currants and black cherry notes all emerge from this nicely fruited, plump, mouth-filling 2014 Pinot Noir Estate, which has present tannin and a solid finish. Mostly destemmed and aged 11 months in neutral barrels, it's a good value and will drink well for 4-5 years.

Winemaker Notes:

Brilliant ruby in color, vivid aromatics of red currants, cedar and cinnamon stick spring from the glass. On the palate, delicate and lifted floral notes of crushed rose petal and hibiscus are anchored by more tender impressions of strawberry gelatin, tangerine oil, black cherry compote and baked red apples. The mouthfeel is focused and vibrant, possessing a gorgeous mineral component along with lively acidity that augment the wine's generous and cohesive finish.

Wine Enthusiast:

Light raspberry-sorbet notes meet with fresh fennel fronds, pepper and cinnamon on the nose of this bottling from Chad Melville and family. It's tight and tart on the palate, with dried cranberry, pine needle and eucalyptus flavors that juxtapose with the more fruit-driven nose.

Decanter:

Dry, intense strawberries and red cherries meld together with an almost feral leathery scent. The fruit is taught and modern, and ends on a cool, refreshing, lingering finish.

FOOD PAIRING: Roasted Duck, Salmon, Lamb, Roasted Chicken/Turkey, Pork Loin, Roasted Beef, Mushrooms

RECIPE: Roasted Duck Breasts with Wild Mushroom Stuffing and Red-Wine Sauce



Roasted Duck Breasts with Wild Mushroom Stuffing and Red-Wine Sauce

8 servings

Ingredients:

For the Stuffing:

2 loaves, day-old rustic white bread, crusts removed, cut into 1-inch cubes (about 12 cups)
1/4 cup plus 3 tablespoons extra-virgin olive oil
2 tablespoons unsalted butter, plus more for baking dish
2 leeks, white and pale-green parts only, cut into 1/4-inch dice, rinsed well
1/2 pound celery root, peeled and cut into 1/4-inch dice
2 cloves garlic, minced
12 ounces assorted wild and cultivated mushrooms, (such as black trumpet, hedgehog, oyster, chanterelle, cremini, and button mushrooms), thinly sliced
2 tablespoons finely chopped fresh thyme
Coarse salt and freshly ground pepper
1 1/4 cups homemade or low-sodium store-bought chicken stock

For the Duck:

4 duck breast halves (each about 14 ounces), cold
Coarse salt and freshly ground pepper


For the Sauce:

1/2 cup dry red wine
2 tablespoons port (optional)
1/2 cup homemade or low-sodium store-bought chicken stock
Coarse salt and freshly ground pepper
2 tablespoons cold unsalted butter, cut into 1/2-inch pieces

Directions:

1. Make the stuffing: Preheat oven to 350 degrees. Bake bread cubes in a single layer on a rimmed baking sheet until just golden, about 25 minutes. Let cool completely. Pulse in a food processor (in batches, if needed) until coarse crumbs form, about 15 seconds; transfer to a bowl. Add 1/4 cup oil; toss well. Spread breadcrumb mixture on the baking sheet, and bake, stirring occasionally, until deep golden brown, about 15 minutes. Transfer to a large mixing bowl.
2. Heat remaining 3 tablespoons oil and 2 tablespoons butter in a large skillet over medium-low heat until butter has melted. Add leeks, celery root, and garlic; cook, stirring occasionally, until leeks are soft, about 15 minutes. Raise heat to medium. Stir in mushrooms and thyme; season with salt and pepper. Cook, stirring occasionally, until mushrooms are soft, about 10 minutes. Remove from heat. Stir vegetable mixture into breadcrumb mixture; let cool completely.
3. Prepare the duck: Place duck breasts, skin sides up, on a cutting board. Using a sharp knife, score lines, 1/2 inch apart, in a cross-hatch pattern into the fat; cut almost all the way through, but do not cut into flesh. Season both sides with salt and pepper. Cut six 14-inch pieces of kitchen twine. Lay 3 pieces of twine about 2 inches apart on cutting board. Place 1 duck breast half, skin side down, crosswise over twine. Place about 1/2 cup stuffing on top of duck. Top with another breast half, skin side up. Tie together tightly with the twine. Repeat with remaining breasts. Stuffed duck can be refrigerated, covered, overnight. Bring to room temperature before cooking.
4. Bake remaining stuffing: Preheat oven to 375 degrees. Butter an 8-inch square baking dish; set aside. Stir together remaining stuffing and 1 1/4 cups stock in a large bowl. Transfer to prepared dish. Bake until top is crisp and pale golden brown but center is moist, about 30 minutes.
5. Meanwhile, cook the duck: Heat a large skillet over medium heat. Add duck breasts to skillet. Cook, turning once, until golden brown, 5 to 7 minutes per side. Transfer breasts to a plate; pour fat from skillet into a heatproof container. Return breasts to skillet, and place in oven. Cook until an instant-read thermometer inserted into the thickest part of the meat registers 125 degrees. for rare, 25 to 30 minutes. Transfer to a plate; let rest in a warm place, loosely covered with foil, 15 minutes. Pour fat from skillet.
6. Make the sauce: Lightly wipe out skillet, and place over medium-high heat. Add wine; cook until reduced by half, about 5 minutes. Add port, if desired, and stock. Simmer until reduced by half, about 5 minutes. Add accumulated juices from the duck to skillet. Season with salt and pepper; whisk in butter. Pour sauce through a fine sieve into a gravy boat. Slice duck, and serve drizzled with sauce, with baked stuffing on the side.

Joseph Phelps 2016 Pinot Noir – Freestone Vineyards, Sonoma Coast

	Price: \$45.99 Source: wine.com Score: 93 RP
	BLEND AND GRAPE SOURCES 100% estate-grown Pinot Noir from our Freestone Vineyards (51% Pastoral Vineyard and 49% Quarter Moon Vineyard).
	APPELLATION Sonoma Coast
	HARVEST DATES August 31 - September 21, 2016
	AGING/COOPERAGE Thirteen months in 38% new and 62% two-year-old French oak barrels
	WINEMAKING DATA Grapes are picked during the cool pre-dawn hours under lights and sorted before being gravity fed to tank for a long natural fermentation using an overall average of 17% whole clusters in the final blend. Regular punch downs produced a wine with silky texture, elegant structure and a distinctive Freestone spice character prevalent throughout the western edge of the Sonoma Coast.

Medium ruby-purple in color, the 2016 Pinot Noir Freestone Vineyard leaps from the glass with an intense perfume of violets, redcurrants and black cherries with hints of black pepper, lavender, cinnamon stick and black tea. The palate is medium-bodied and very elegant yet wonderfully intense with a firm frame of fine-grained tannins and fantastic freshness, finishing long and fragrant.

Winemaker Notes:

Grapes are picked during the cool pre-dawn hours under lights and sorted before being gravity fed to tank for a long natural fermentation using an overall average of 17% whole clusters in the final blend. Regular punch downs produced a wine with silky texture, elegant structure and a distinctive Freestone spice character prevalent throughout the western edge of the Sonoma Coast. This latest vintage of Pinot Noir has a pleasing bouquet of plum, black currant, baking spices and sweet vanilla. Fresh and focused with silky, textural layers of ripe raspberry, black cherry, dried herbs and tangerine peel culminating in a long, elegant finish.

James Suckling:

Very attractive baking spices and gently toasty oak across ripe raspberries and strawberries with light savory baking spices and bergamot. The palate has a bright crunchy red cherry-berry core. Tannins are succulent and the freshness is alluring. Drink or hold.

FOOD PAIRING: Roasted Duck, Salmon, Lamb, Roasted Chicken/Turkey, Pork Loin, Roasted Beef, Mushrooms

RECIPE: Cranberry-Orange Glazed Turkey

Cranberry-Orange Roasted Turkey



Ingredients:

3 teaspoons garlic powder
1/2 teaspoon salt
1/2 teaspoon pepper
1 turkey (14 pounds)
1 medium orange
1 can (14 ounces) whole-berry cranberry sauce
3/4 cup reduced-sodium teriyaki sauce
1/2 cup honey
1/2 cup orange marmalade
2 tablespoons reduced-sodium soy sauce
4 sprigs fresh herbs, such as thyme, rosemary, parsley and sage
2 medium onions, cut into wedges

Directions:

1. Preheat oven to 325°. Combine garlic powder, salt and pepper. With fingers, carefully loosen skin from turkey breast; spread half of the seasoning mixture under the skin. Sprinkle skin with remaining mixture. Tuck wings under turkey; tie drumsticks together.
2. Juice the orange, reserving the rind. In a large bowl, mix cranberry sauce, teriyaki sauce, honey, marmalade, soy sauce and orange juice. Remove 3-1/2 cups mixture for sauce; refrigerate, covered, until serving.
3. Rub remaining cranberry mixture under turkey skin. Secure skin to underside of breast with toothpicks. Place herb sprigs and reserved orange rind in turkey cavity.
4. Arrange onions in a shallow roasting pan coated with cooking spray. Place turkey over onions. Roast 3 to 3-1/2 hours or until a thermometer inserted in thickest part of thigh reads 170°-175°. (Cover loosely with foil if turkey browns too quickly.)
5. Remove turkey from oven; tent with foil. Let stand 20 minutes before carving. Discard herb sprigs and orange rind. Place reserved sauce in a small saucepan; heat through. Serve with turkey.

TOTAL TIME: Prep: 30 min. Bake: 3 hours + standing YIELD: 14 servings (3-1/2 cups sauce).

Jeff Runquist 2016 Grenache

– Alta Mesa AVA



Price: \$28.00
Source: wine.com
Score: Double Gold 94 points

We do not grow any of the grapes we use to make our wines. Instead we partner with growers situated in the best location for the grapes they grow and provide to us. This enables us to offer a wide variety of flavors and textures from throughout California.

Grower: Ron Silva
Vintner: Jeff Runquist
Vineyard: Silvaspoons Alta Mesa - Lodi
Varietal: 100% Grenache
Alcohol: 13.9%

Grenache is the ultimate barbecue red, pairing happily with lamb chops, pork loin or tri-tip. Unlike most other full-bodied reds, Grenache's low tannin level ensures that it will not easily be fazed by a bit of spice.

Michael Kelly:

This Grenache is a fruit forward with a bright look in the glass. Cooled down it is a summertime pleasure. The color is a purple garnet of medium depth. The aroma is jammed pack with red fruits: raspberry, strawberry and cherry. The bouquet is fragrant with fruit and warm nuts. The impact of cherry hits ones palate and delivers a mouth full of lingering flavors.

FOOD PAIRING: BBQ Tri-Tip, Grilled Lamb, Pork Loin, Braised Meats and Stews

RECIPE: Santa Maria Grilled Tri-Tip Beef

The 2016 Grenache has a purple-garnet color of medium depth with bright youthful hues. The aroma of the 2016 wine is loaded with ripe red fruits; raspberry, strawberry, cherry and currant. On the palate, savory flavors of raspberry and cherry are delivered by a wine with a silky texture. A note of creamy oak reveals itself in a finish that is supple and lingering.

Santa Maria Grilled Tri-Tip Beef

- 6 Servings



Ingredients:

2 teaspoons salt
2 teaspoons freshly ground black pepper
2 teaspoons garlic powder
1 1/2 teaspoons paprika
1 teaspoon onion powder
1 teaspoon dried rosemary
1/4 teaspoon cayenne pepper
1 (2 1/2 pound) beef tri-tip roast
1/3 cup red wine vinegar
1/3 cup vegetable oil
4 cloves crushed garlic
1/2 teaspoon Dijon mustard

Directions:

Stir salt, black pepper, garlic powder, paprika, onion powder, rosemary, and cayenne pepper together in a bowl. Place beef in a glass baking dish and coat beef on all sides with spice mixture. Cover the dish with plastic wrap and refrigerate for 4 hours.

Combine vinegar, vegetable oil, crushed garlic, and Dijon mustard together in a sealable container. Cover the container and shake to blend ingredients. Remove beef from refrigerator, uncover, and let sit at room temperature for 30 minutes.

Preheat an outdoor grill for high heat, and lightly oil the grate.

Place meat on preheated grill and brush with garlic-vinegar mixture. Cook meat for 4 minutes, flip, and baste. Repeat the flip and baste process every 4 minutes until beef starts to firm and is reddish-pink and juicy in the center, 25 to 30 minutes total. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Let rest for at least 10 minutes before slicing.

McKahn Family Cellars 2016 Grenache – Amador County



Price: \$36.00
Source: winery
Score: Double Gold 96 Points

Production Notes:
These grapes were picked at optimum maturity, destemmed to an open top fermentation tank, and fermented on the skins for 14 days. It was aged in 40% new French and Hungarian oak for 15 months.

Aromas are red fruit oriented with dried cranberries, Bing cherry, and a heavy dose of red currant. Herb and spice notes of allspice, bramble, and sage add extra depth to the bouquet. As time passes in the glass and the wine is exposed to more oxygen, a bright bubblegum character begins to reveal itself. The palate is medium body with soft, supple tannins and moderate acidity.

FOOD PAIRING: Beef (BBQ'd or roasted), Grilled Lamb, Pork Loin

RECIPE: Grilled Lamb Rib Chops with a Rosemary & Sage Crust

Grilled Lamb Rib Chops with a Rosemary & Sage Crust - 4 servings



Ingredients:

1/2 cup loosely packed medium-finely chopped fresh flat-leaf parsley
3 Tbs. loosely packed medium-finely chopped fresh rosemary
1-1/2 Tbs. loosely packed medium-finely chopped fresh sage
1 tsp. kosher salt
1/2 tsp. freshly ground black pepper
12 bone-in lamb rib chops, 1/2-inch thick
Olive oil for coating the grill rack

Directions:

Using your fingers, thoroughly mix the parsley, rosemary, sage, salt, and pepper in a shallow baking dish or pie pan. Coat the chops all over with the herbs, pressing gently with your fingers to help the herbs adhere. You can grill the chops right away or cover them tightly with plastic wrap and refrigerate for up to 4 hours.



When you're ready to cook the chops, prepare a charcoal grill so it's medium hot, or heat a gas grill to medium high. Scrub the grate clean with a brush and oil it lightly. Use tongs to carefully set the chops on the grill. Cook until the herbs are deep brown but not charred and the meat is medium rare, 3 to 5 min. per side. If there are flare-ups, move the chops to another part of the grill. To test for doneness, bend or cut into the chops next to the bone and check for medium-rare meat. Transfer to a warm platter and let rest in a warm place for 5 min. before serving.

Ampelos 2012 Syrah – Gamma, Santa Rita Hills



Price: \$36.99

Source: wine.com

Score: 90 WE / 90 WS

Pinot Noirs, Syrahs & Grenache
Winemaking:

Our approach is influenced by well over twelve years of winemaking experience. Our processes include:

Harvesting grapes when evaluation by our eyes, hands, noses, and tongue tell us they are ready

Grape storage in nearly freezing temperatures in our cold room to avoid environmentally damaging dry ice
Gentle de-stemming and no crushing
Fermentation in small, 1.25 ton fermenting bins

Gentle juice extraction with hand punch-downs twice a day
Using wild (indigenous) yeast fermentation and wild ML fermentation
Extended maceration for Pinot Noir, where the skins remain in the wine after primary fermentation for addition tannin and flavor extraction

Keeping all the lots separate during fermentation as well as barrel aging in order to find the best blends
As little racking between barrels as possible

Using oak as a balanced part of the flavor profile rather than a scene-stealer
Bottle aging—releasing the wine once it is perfectly aged for drinking so it is ready to share as soon as you bring it home.

Wine Enthusiast:

Soft, round and lengthy, there's a lot to admire and enjoy in this wine. Licorice, leather and undulating ripe blackberry and black cherry fruit combine on the palate. It's medium bodied, intense and complex, with dark chocolate accents on the finish.

The best black tie BBQ you have ever been to. Rustic yet refined. Prada meets Luccese and they dance into the night as notes of Turkish tobacco, sweet licorice and Madagascar vanilla permeate the air. Deep hues and luscious layers of currants, blueberries, dark chocolate, Cuban cigars, and a hint of mint are the opulent guests of a confident cowboy who is always calm in a room full of strangers. Well behaved guests never make history... enjoy the party!

Wine Spectator:

Compact, with expressive aromas of blueberry, bitter chocolate and smoked meat and well-structured flavors of dried berry, orange zest and cracked pepper. Drink now through 2026

FOOD PAIRING: BBQ Ribs, Mushrooms, Grilled Meats such as: Beef, Duck, Lamb, Sausage, Tuna, Venison

RECIPE: Grilled Beef Ribs with Smoky-Sweet Barbecue Sauce

Grilled Beef Ribs with Smoky-Sweet Barbecue Sauce - 8 servings



Ingredients:

RIBS

15 pounds beef back rib racks—membrane removed, racks cut into individual ribs (about 25 ribs)

1 liter Coca-Cola About

1 liter water

1 1/2 teaspoons whole black peppercorns

Kosher salt

SAUCE

1 cup dark brown sugar

1 cup ketchup

1/2 cup cider vinegar

1/2 cup canned tomato sauce

1/2 cup unsulfured molasses

1/4 cup tomato paste

2 tablespoons hot sauce

2 tablespoons liquid smoke

1 tablespoon onion powder

1 tablespoon garlic powder

1 tablespoon Worcestershire sauce

1 1/2 teaspoons yellow mustard

1 1/2 teaspoons pure ancho chile powder

Directions:

Step 1: Cook the ribs

Put the ribs in a very large pot or roasting pan; add the cola and enough water to just cover. Bring to a boil, skimming off any scum on the surface. Add the peppercorns and 1 tablespoon of salt. Cover and simmer over low heat until the meat is tender but not falling off the bone, 2 hours; drain.

Step 2: Meanwhile, make the sauce

In a medium saucepan, combine all of the ingredients and bring to a boil. Simmer over very low heat, stirring frequently, until thick and glossy, about 15 minutes.

Step 3: Grill the Ribs

Light a grill or preheat the broiler. Working in batches, arrange the ribs on baking sheets and brush them with the sauce. Grill the ribs or broil 10 inches from the heat, turning and brushing with sauce, until lightly charred, 12 minutes. Serve with the remaining sauce.

Rocca Family Grigsby 2013 Syrah – Napa Valley



Price: \$48.00

Source: wine.com

Score: 92 RP

Appellation: Yountville, Napa Valley

Source: 100% grown at Rocca's organically farmed Grigsby Vineyard
Soil: Light clay loam, sprinkled with small river rocks

Varietal composition: 100% Syrah

Aging: 17 months in small French oak barrels, 50% new

Bottled: March 20, 2015

Alc.: 15.3%

pH: 3.75 TA: 0.61 g/100mL

Cases produced: 96

Our goal at Rocca is to make wines that reflect, as fully and faithfully as possible, the unique characteristics of the vineyards from which they come.

To this end, our Syrah is made exclusively from our own organically farmed grapes, which we selectively harvest by hand in the cool hours of the night.

Once the fruit has been picked, we take an emphatically hands-off, non-interventionist approach to winemaking. The grapes are destemmed as gently as possible, and are allowed to ferment with the vineyard's own indigenous yeasts. The wine is then gently pressed off, and transferred into barrels.

The aromas are deep and rich, dark and ripe, with a core of purple and black fruit like a puree of blackberries, boysenberries, black cherries and huckleberries. Undertones of dark chocolate and spice intertwine with highlights of lavender and violets to offer fascinating complexity. The approach is lush and sumptuous, drenching the palate with ripe dark fruit, but the wine's bright natural acidity keeps it beautifully fresh and vibrant.

Robert Parker Jr.:

An excellent Syrah with a chocolate undertone, blackberry fruit and some pleasant earth, spice and truffle, Rocca's 2013 Syrah Grigsby Vineyards is a rich, deep, chewy wine that coats the palate and is very savory. Drink it over the next 7-8 years.

FOOD PAIRING: BBQ Ribs, Mushrooms, Grilled Meats such as: Beef, Duck, Lamb, Sausage, Tuna, Venison; hearty dishes, rich pasta, spicy meat

RECIPE: Grilled Leg of Lamb with Pomegranate Molasses

Grilled Leg of Lamb with Pomegranate Molasses

- 6-8 servings



Ingredients:

4 to 5-pound boneless leg of lamb, rolled and tied
1/2 cup pomegranate molasses, plus extra for serving,
store-bought or recipe follows
Kosher salt and freshly ground black pepper to taste

Pomegranate Molasses:

4 cups pomegranate juice
1/2 cup sugar
1 tablespoon freshly squeezed lemon juice

Directions:

Preheat the grill to 375 degrees F.

Unroll the lamb and brush on all sides with the molasses. Season on all sides with salt and pepper. Roll the lamb up and secure with butchers' twine. Place the lamb over indirect heat and cook for 15 minutes, brush with the molasses again. Turn 1/4 turn and cook for another 15 minutes. Complete the brushing and turning procedure 2 more times for a total cooking time of approximately 1 hour or until the lamb reaches an internal temperature of 130 degrees F. Remove from the heat and allow to rest 10 minutes before slicing and serving. Serve with additional molasses if desired.

For Molasses:

Place the pomegranate juice, sugar and lemon juice in a 4-quart saucepan set over medium heat. Cook, stirring occasionally, until the sugar has completely dissolved. Once the sugar has dissolved, reduce the heat to medium-low and cook until the mixture has reduced to 1 cup, approximately 70 minutes. It should be the consistency of thick syrup. Remove from the heat and allow to cool in the saucepan for 30 minutes. Transfer to a glass jar and allow to cool completely before covering and storing in the refrigerator for up to 6 months.

J. Lohr Cuvee Series 2014 Meritage Red

Paso Robles AVA, 59% Cabernet Franc, 33% Cabernet Sauvignon, 7% Malbec, 1% Petit Verdot



Price: \$50.00

Source: winery

Score: Double Gold 94 Points

HARVEST DATES: October 10th, 2014 for Cabernet Franc

HARVEST PROCESS: Hand-picked to half-ton bins,

destemmed and berry sorted using Vaucher Beguet

Mistral system

HARVEST CHEMISTRIES: 29.1° Brix average,

total acidity 0.58 g/100ml, pH 3.75

VINIFICATION:

YEAST: Maurivin Platinum was pitched after a

2-day soak

FERMENTATION: Sorted fruit was fermented in

a 10-ton open-top fermenter

MACERATION: 8 days on skins

MALOLACTIC: 100% malolactic fermentation in

French barrels

MATURATION: 18 months in 225 liter barrels

BARREL TYPE: French oak, 65% new

COOPERS: Sylvain

BOTTLE AGING: Bottled in May 2016 and released

after 18 months bottle age

BOTTLING CHEMISTRIES:

PH: 3.61

TOTAL ACIDITY: 0.61 g/100ml

ALCOHOL: 14.7% by volume

RESIDUAL SUGAR: 0.05% (dry)

Cuvée St. E captures the ripe, but savory side of Bordeaux style. The 2014 is dark in color with a bright garnet hue. Aromas of red currant, hibiscus, espresso bean and dark chocolate lead to ripe plum on the palate. Tightly wound tannins are typical in Cabernet Franc and present the greatest reward after a few years of bottle age.

Wine Enthusiast

Roasted black cherry, caramel, vanilla, coffee, cola and toasted oak all show on the inviting, lush and layered nose of this Cabernet Franc-led blend. The lush yet appropriately edgy palate combines black cherry, dark chocolate and violet flavors. It's soft in texture, but structured by enduring tannins and ample acidity.

Wine Review Online:

"The Cuvée series from J. Lohr continues to impress with value for your dollar. If you are looking to build a cellar of serious California gems, the Cuvee trio is a great place to start. This year's St. E is very generous in its youth, but promises to be even better five years down the road. Rich cherry fruit, dried herbs, white pepper and well-integrated oak spice satisfy the nose and the mouth, finishing with a touch of oak char forward. As the char integrates fully, you'll have another treasure that will seem like a bargain down the road." -Rich Cook

FOOD PAIRING: Grilled, Roasted or Smoked Beef (Rich/Fatty), Duck, Game, Lamb Chops/Loin, Roasted Pork with fruit sauce

RECIPE: Grilled Pork Tenderloin with Cherry Salsa

Grilled Pork Tenderloin with Cherry Salsa

- 6 servings



Ingredients:

1 cup coarsely chopped fresh cilantro, divided
1/2 cup minced shallots, divided
6 tablespoons fresh lime juice, divided
1/4 cup vegetable oil
2 pork tenderloins, about 2 1/2 pounds total
1/2 pound fresh cherries, stemmed, pitted, halved
1 fresh Fresno chile, red jalapeño, or Holland chile, thinly sliced crosswise
1 tablespoon extra-virgin olive oil
Kosher salt and freshly ground black pepper

Directions:

Prepare a grill to medium-high heat. Combine 1/2 cup cilantro, 1/4 cup minced shallots, 4 tablespoons lime juice, and vegetable oil in a resealable plastic bag. Add pork; seal bag and turn to coat. Marinate at room temperature for 15 minutes, turning occasionally.

Meanwhile, combine remaining 1/2 cup cilantro, 1/4 cup shallots, 2 tablespoons lime juice, cherries, chile, and olive oil in a medium bowl. Season salsa lightly with salt and pepper and set aside to let flavors meld.

Remove tenderloins from marinade and season generously with salt and pepper.

Grill tenderloins, turning frequently, until a thermometer inserted into meat registers 145°, about 15 minutes. Let rest 10 minutes. Cut into thin slices and serve with salsa.

Trefethen 2015 Cabernet Sauvignon – Estate Oak Knoll

Blend: 85% Cabernet Sauvignon, 6% Petit Verdot, 5% Merlot, 4% Malbec

	Price: \$47.99
	Source: HiTimes
	Score: 95 WE
	VINTAGE 2015
	VARIETAL 85% Cabernet Sauvignon 6% Petit Verdot 5% Merlot 4% Malbec
	ESTATE VINEYARD 100% Main Ranch
	HARVEST September 5-October 3
	OAK 18 months in (49% new) 52% French, 24% American, 24% Hungarian
	ALCOHOL 14.1%

Blended with small amounts of Petit Verdot, Malbec and Merlot, this is an impressive wine well worthy of the producer's 50th anniversary. Currant, boysenberry and light handfuls of spice are

wrapped in soft, polished tannins that offer an elegant length. This elegant wine pairs best with fine cuts of beef or venison. A simple compliment to the meat can be fresh tarragon or black pepper. Other favorite recipes include wine braised short ribs and grilled beef tenderloin with a mushroom sauce. For something unexpected and delightful, pair this wine with rare Ahi tuna in a peppercorn crust.

Deep ruby in color, this exquisite Cabernet Sauvignon opens with fragrant notes of blackberry, bay leaf, coffee, and chocolate. The palate is supported by velvety tannins and features flavors that tend more towards red cherries and baking spices.

This elegant wine pairs best with fine cuts of beef or venison. A simple compliment to the meat can be fresh tarragon or black pepper. Other favorite recipes include wine braised short ribs and grilled beef tenderloin with a mushroom sauce. For something unexpected and delightful, pair this wine with rare Ahi tuna in a peppercorn crust.

James Suckling

A fresher, welcome expression for 2015 that shows notes of Thai basil, chili, herb, cedar, elderberries and crushed violets. Really nicely composed with vibrant acidity, linear, firm tannins and a chewy finish. Drink now or hold.

FOOD PAIRING: Beef (Braised, Grilled, Roasted, Cured, Smoked or Stewed – Fatty/Rich)), Steak, Game and Game Birds, Lamb (Braised, Grilled or Roasted),

RECIPE: Roast Fillet of Beef with Mushroom-Tarragon sauce

Roast Fillet of Beef with Mushroom-Tarragon sauce – Serves 4



Ingredients:

2 tablespoons olive oil
1 3/4 lbs fillet beef tenderloin, tied
2 tablespoons butter
1/4 cup minced shallot
1/2 lb mushroom, sliced
1 teaspoon dried tarragon, crumbled
1/2 teaspoon salt
1/4 cup dry red wine
1 1/4 cups beef broth
1 1/2 tablespoons cornstarch

Directions:

Position rack in center of oven and preheat to 400F degrees.
Heat oil in large skillet over high heat.
Pat beef dry.
Add to skillet and brown on all sides, turning frequently, about 7 minutes.
Place rack in roasting pan.
Transfer beef to rack.
Roast about 25 minutes for rare, or longer, if desired.
Pour oil from skillet.
Add butter and melt over medium-low heat.
Add shallots and saute 1 minute.
Add mushrooms, tarragon and salt.
Increase heat to medium, cover and cook until mushrooms release their juices, stirring once or twice, about 6 minutes.
Add wine and bring to boil.
Boil uncovered until almost no liquid remains, about 2 minutes.
Mix in 1 cup stock.
Stir cornstarch and remaining 1/4 cup stock in small bowl.
Add cornstarch to mushroom sauce and bring to boil; stirring constantly.
Boil until thickened, about 1 minute.
Cut beef into 1/2 inch slices.
Overlap slices on plates.
Spoon sauce over and serve.

Carol Shelton 2014 Karma Reserve Zinfandel

Sonoma County 70% Zinfandel, 14% Petite Sirah, 6% Alicante Bouschet, 6% Cabernet Sauvignon, 2% Carignane, 2% Viognier



Price: \$24.95

Source: HiTimes

Score: 91 WS

APPELLATION:
Sonoma County

Average Brix at Harvest: 26.2°Brix
Alcohol: 14.8%
Total Acidity: 0.63 gm/100ml
pH: 3.63 pH

HARVEST DATE:
September 16, October 7-11, 2014

CELLAR STORAGE/AGING:
20 months in oak barrels: 20% new French, 20% new American, 60% neutral French and American

BOTTLING DATE: May 10, 2016

RELEASE DATE:
July 1, 2016

Cases Produced:
1513 cases

"Dark and brooding, with black cherry and bittersweet chocolate aromas and plump flavors of orange zest, black licorice and smoky cracked pepper. Zinfandel, Petite Sirah, Alicante Bouschet, Cabernet Sauvignon, Carignane and Viognier. Drink now through 2027."

Quite lively and fragrant with ripe blueberry, raspberry and blackberry fruits, tart pomegranate and red Jolly ranchers! Cedar box, brown spices-nutmeg/cinnamon, cherry cola, dark chocolate, a soft whiff of violets, creamy vanilla oak, kick of pepperspice. Very complexly layered weaving of fruit and spice, uber-dense and deep—wow! Rich in mouth, bright berry fruit tang like a wonderful berry cobbler, good structure for aging, a bit chewy in its youth.

Wilfred Wong of Wine.com

The 2014 Carol Shelton Karma Reserve Red offers fresh fruit vitality in its aroma and plenty of substance on the palate. The wine's ripe raspberries and savory spices stay active and persistent from start to finish. Its piquant berry-finish pairs it nicely with a mildly marinated pork roast. (Tasted: February 23, 2017, San Francisco, CA)

FOOD PAIRING: BBQ'd Beef, Chicken or Pork, Grilled Steaks, Duck, Hamburgers, Roasted Lamb (Leg or Rack), Mexican/spicy food, Pasta, Pizza, Grilled Sausage, Roasted Turkey

RECIPE: Zinfandel Braised Duck with Mascarpone Polenta

Zinfandel Braised Duck with Mascarpone Polenta

Ingredients:

4 T. vegetable oil
6 whole duck legs
2 large shallots diced
2 medium carrots diced
2 medium yellow onions sliced
2 ribs celery diced
1 bottle (750ml) Carol Shelton Karma Zinfandel (Very Important!)
2 qts. beef stock (or chicken stock, if you choose)
1 t. salt

Mascarpone Polenta

5 c. water
3 c. milk
3 1/2 c. polenta
5 T. mascarpone

Directions:

1. Preheat Oven to 400°F. Use a large sauté pan with an available snug-fitting lid—you'll need to cover the pan later for braising in the oven.
2. Heat sauté pan medium hot on stovetop, add vegetable oil. Salt and pepper duck legs, then sear duck legs off in vegetable oil till medium brown, turning to brown both

sides. Remove legs and sauté lightly the onions, shallots, carrots, and celery. Deglaze the pan with the whole bottle of Karma Zin. Return duck legs to pan and add beef (or chicken) stock and a teaspoon of salt. Cover with the lid and roast in the oven for two hours @ 400°F.

3. After roasting, the duck legs need to be removed from the braising pot and the liquid reduced to intensify the flavors and give body to the sauce. Reduce liquid by approximately one third by boiling gently over medium heat. In the meantime, remove the duck meat from the bones, discarding the skin, and return the duck meat to the liquid.
4. Bring water and milk to a light boil and stir in polenta. Keep stirring the polenta consistently throughout the cooking time, which is going to be at least 45 minutes, with the polenta barely at a boil for the whole cooking time. A whisk or a wooden spoon is best for stirring. The stirring assures a creamy texture and helps keep the polenta from sticking to the bottom of the pan and burning. Once the polenta is tender (not chewy), stir in 4-5 Tablespoons of Mascarpone, salt to your liking...and maybe whisk in a chunk of butter at the end.....mmmmmm!
5. Ladle soft polenta into a bowl, top with braised duck meat with its reduced sauce, and serve with a glass of Carol Shelton Karma Zin!

Outpost 2014 Zinfandel



Price: \$49.95
Source: HiTimes
Score: 93 WA / 93 RP

RELEASE DATE: July 2016
100% Zinfandel: 940 Cases
16 months in 34% new French oak,
66% neutral French Oak
Alcohol %: 16.2%
Farming: Organic

"Under Thomas Rivers Brown's expert guidance, Outpost grapes are harvested late in the season – by hand, at dawn – to preserve the full intensity and distinctive spicy character of the mountain fruit. The grapes are processed with as little manipulation as possible. Grapes from each block within the vineyard are fermented separately so that our winemaking team can be very selective about the lots that comprise the final blend. Wines are neither fined nor filtered allowing for the full expression of the vintages' potential."

Medium to deep garnet-purple colored, the 2015 Zinfandel bursts forth with a gregarious black cherry, raspberry preserves and mulberries nose plus hints of spice cake, dusty earth, dried herbs and black olives. Full-bodied, rich and plush in the mouth, it fills the palate with baking spice and fruitcake notions, finishing long and chewy. 1,120 cases produced.

Robert Parker:

Their 2014 Zinfandel from Howell Mountain is 100% Zinfandel aged 16 months in 34% new French oak. They make just under 1,000 cases of this wine, which offers up a dense ruby/purple color and a big, sweet kiss of licorice, barbecue smoke, charcoal, steak tartare, pepper and Provençal herbs. It is lush, ripe, generously endowed, full-bodied and a sexy beast. Drink it over the next 6-7 years.

FOOD PAIRING: BBQ'd Beef, Chicken or Pork, Grilled Steaks, Duck, Hamburgers, Roasted Lamb (Leg or Rack), Mexican/spicy food, Pasta, Pizza, Grilled Sausage, Roasted Turkey

RECIPE: Pepper-Crusted Prime Rib with Zinfandel Sauce

Pepper-Crusted Prime Rib with Zinfandel Sauce

- 12 Servings



Ingredients:

Roast:

boneless prime or choice beef rib roast (6 lb)
garlic cloves, sliced
1 tablespoon mixed peppercorns, coarsely ground
1 tablespoon mustard seed
1 tablespoon Worcestershire sauce
1 tablespoon Dijon mustard

Sauce:

2 tablespoons finely chopped shallots
1 cup red Zinfandel wine or nonalcoholic red wine
1 can (14 oz) beef broth
¼ cup all-purpose flour
2 tablespoons brandy or beef broth
1 tablespoon chopped fresh parsley

Directions:

1. Heat oven to 450°F. With tip of knife, make shallow slits in surface of beef roast. Insert slices of garlic. In small bowl, mix ground peppercorns, mustard seed, Worcestershire sauce and Dijon mustard. Spread over surface of roast. Place roast on rack in shallow metal roasting pan.
2. Bake 15 minutes. Reduce oven temperature to 350°F; bake 1 hour 15 minutes to 1 hour 30 minutes longer or until meat thermometer inserted in center registers 140°F for medium-rare.
3. Remove roast from pan; cover with foil to keep warm. Remove and discard all but 2 tablespoons drippings from pan. Add shallots; cook and stir over medium heat 2 to 3 minutes or until shallots are tender. Add wine; cook over medium-high heat until mixture boils, scraping brown bits from bottom of pan.
4. In small bowl, mix broth and flour until smooth. Stir into wine mixture. Cook until mixture comes to a boil, stirring frequently. Boil 3 minutes or until slightly thickened. Stir in brandy. Cut roast into slices. Serve with sauce. Sprinkle individual servings with parsley.