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Photos & Recipes Available on Request

Winemakers Agree, Pinot Noir is a Perfect Pairing for the Thanksgiving Table

Petaluma Gap Winemakers Share Recipes to Complement Their Top-Rated Wines



Petaluma, CA – October 6, 2020. When the Petaluma Gap Winegrowers Alliance asked its winemakers which wine they would choose to complement a traditional Thanksgiving meal, the resounding reply was Pinot Noir. Because of its earthy flavor, soft tannins and bright acidity, it is the perfect match for turkey, cranberries, mushrooms and holiday spices that dominate at this time of year. The most-planted grape variety in the Petaluma Gap American Viticultural

Area (AVA) is Pinot Noir; and Pinot Noir grown in this cool growing region is defined by the wind. The wind has a cooling effect on the grapevines, resulting in slower ripening and longer-hang time and allowing for more complex flavors to develop.

The resulting wines have quickly garnered hundreds of awards from top reviewers as well as local, national and international competitions, since becoming an official AVA just over two years ago. According to Erica Stancliff, winemaker for Trombetta Family Wines, Pfendler Vineyards, and President of the Board of the Petaluma Gap Winegrowers, “Pinot Noir is my first choice to serve guests at Thanksgiving, because it pairs so well with both the white and dark meat of turkey and its earthy qualities are a perfect match for the bounty of mushrooms, cranberries and other holiday favorites throughout the season.”

Petaluma Gap winemakers were asked to share their favorite Thanksgiving recipes and to select their favorite award-winning Pinot Noir to pair with their holiday dish. “With so many 90+ Point wines to choose from, clearly there’s a lot to be thankful for this holiday season, despite the pandemic and wildfires that have been dominating our thoughts throughout the last several months. Over the last two years the Alliance has tracked its members’ 90+ point wines with about 70 in the last 12 months alone,” said Stancliff.

Below are some of the top-scoring Pinot Noirs with their respective winemaker’s family recipes to pair with the wine; the recipes will be shared on Facebook, Instagram, and Twitter; @PetalumaGap, one recipe per day, starting on Monday, November 2, 2020. Follow the Hashtags and share your own favorite #PetalumaGap #PinotPairing for the holidays.

Most of these wines are available for purchase on the wineries websites; see www.petalumagap.com/wineries for more information. The Petaluma Gap Winegrowers Alliance also invites you to sign up for its monthly newsletter at <https://petalumagap.com/join>.

Adobe Road 2017 Griffin's Lair Pinot Noir, \$68

- Garrett Martin, Winemaker
- 91 Points – Wine Spectator
- Paired with Mrs. B's Lemon Thyme Roast Turkey

Bruliam Wines 2017 Sangiacomo Roberts Road Pinot Noir, \$55

- Kerith Overstreet, Winemaker
- 92 Points – Jeb Dunnuck
- Paired with Tangy Cranberry Relish

Dutton-Goldfield 2017 Azaya Ranch Pinot Noir, \$62

- Dan Goldfield, Winemaker
- 95 Points – Wine Enthusiast
- Paired with Leek & Mushroom Croquettes

Ernest Vineyards 2017 "The Wrangler" Pinot Noir, \$62

- Joseph Ryan, Winemaker
- 94 Points – Antonio Galloni, Vinous
- Paired with Ratatouille, Tray-Baked, with Roast Beef Tenderloin

Keller Estate 2019 Rosé of Pinot Noir, \$35

- Julien Teichmann, Winemaker
- 92 Points – Wine Enthusiast
- Paired with Turkey Breast Roulade Stuffed with Cranberries & Pecans

Keller Estate 2018 El Coro Pinot Noir, \$64

- Julien Teichmann, Winemaker
- 93 Points – Wine Enthusiast
- Braised Turkey Thighs with Caramelized Leeks, Carrots & Celery

McEvoy Ranch 2014 Azaya Ranch Pinot Noir, \$40

- Blake Yarger & Maurizio Casstelli, Winemakers
- 92 Points – Harvest Challenge
- Paired with Warm Artichoke Spinach Dip

Ron Noble Wines 2018 Estate Reserve Pinot Noir, \$95

- Megan Baccitich, Winemaker
- 95 Points – Connoisseur's Guide to CA Wines
- Paired with Yun's Chanterelles, Done Two Ways

Sangiacomo Family Wines 2017 Roberts Road Pinot Noir, \$70

- James MacPhail, Winemaker
- 94 Points – Wine Enthusiast
- Paired with Nonni Maria Julia's Ravioli and Short Rib Gravy

Thirty-Seven Wines 2016 Reserve Pinot Noir, \$40

- Shane Finley, Winemaker
- 96 Points & Double Gold, 2019 San Francisco International Wine Competition
- Paired with Wild Mushroom & Parmesan Sourdough Stuffing

Trombetta Family Wines 2016 Gap's Crown Vineyard Pinot Noir, \$65

- Erica Stancliff, Winemaker
- 93 Points – Wine Enthusiast
- Paired with Brussels Sprouts with Pancetta

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About the Alliance

Founded in 2005, the Petaluma Gap Winegrowers Alliance (PGWA) exists to educate members of the wine trade and consumers about the Petaluma Gap AVA and to increase awareness of the region's unique growing conditions and resulting wine quality. PGWA additionally supports member winegrowers and vintners within the region through ongoing programs and communications designed to help them maximize their success within the industry. The group's membership is made up of grape growers, wineries, associate business members, sponsors and local community members with a passion for the region and its wine. Throughout the year, the group conducts educational events and tastings independently and through the Sonoma County Vintners.

ADOBE ROAD

ADOBE ROAD 2017 GRIFFIN'S LAIR PINOT NOIR
RATED 91 POINTS BY WINE SPECTATOR MAGAZINE
PAIRED WITH MRS. B'S LEMON THYME ROAST TURKEY

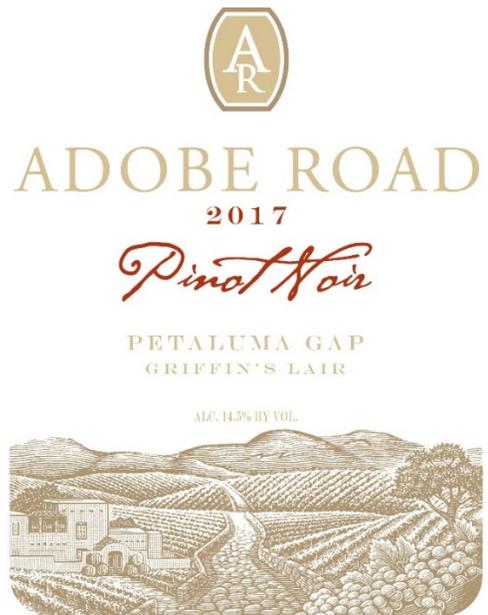


Mrs B's Lemon Thyme Roast Turkey



Garrett Martin, Winemaker

"This recipe is a favorite of Debra Buckler (owner of Adobe Road Winery) and everyone who comes over to the house during the holidays! Fragrant citrus and her aromatics play a supporting role to the intense Griffin's Lair fruit and spice. Medium-low tannins and pleasant acidity are a great foil for the richness of the meat. Pro Tip: Maui onions have more moisture, a sweeter taste and less sulphur than other onions. Stuffing them in the turkey during cooking helps retain moisture while adding delicious flavor (and less onion-induced crying)!"



Wine Spectator

91 PTS

Mrs B's Lemon Thyme Roast Turkey

paired with

Adobe Road 2017 Griffin's Lair Pinot Noir

INGREDIENTS

12-14 pound fresh turkey
8 ounces butter
2 lemons
Fresh thyme

Kosher salt
Black pepper
Maui sweet onion
Garlic
32 ounces chicken stock

INSTRUCTIONS

Preheat oven to 350F.

Mix the butter, zest and juice from one lemon, fresh thyme, and 4 crushed garlic cloves.

Remove the giblets from the turkey and wash inside & out. Pat the turkey dry.

Rub the butter mixture all over the exterior of the turkey, including lifting the skin on the breasts to insert. Salt and pepper the interior of the turkey as well as all over the exterior.

Stuff the cavity with the 2nd lemon (quartered), the Maui sweet onion (quartered), a large bunch of fresh thyme, and 5 cloves of garlic. Tie the legs together and tuck the wings underneath. Place the turkey in a large baking pan on a roasting rack. Pour the chicken stock in the bottom of the pan.

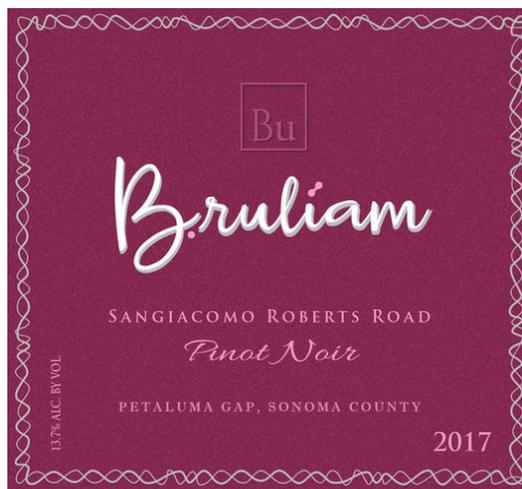
Roast the turkey for approximately 2 1/2 hours until the juices run clear. Baste the turkey occasionally with the chicken stock. Remove the turkey and tent with aluminum foil for approx. 20 minutes. Serve warm.

BRULIAM WINES

BRULIAM 2017 SANGIACOMO ROBERTS ROAD PINOT NOIR
RATED 92 POINTS BY JEB DUNNUCK
PAIRED WITH TANGY CRANBERRY RELISH



Tangy Cranberry Relish



Kerith Overstreet, Winemaker

JEB DUNNUCK

92 PTS

"This recipe is adapted from Cooking Light Magazine. This lovely, ruby-colored relish is an expansive play on traditional Thanksgiving cranberries. While it's delicious on turkey (and leftovers), it's also wonderful alongside grilled chicken or pork chops. You can even cook it down with red wine vinegar to riff on a traditional gastrique. Best of all, it can be made up to three weeks ahead and stored in airtight jars until you're ready to serve. I love how the tangy cranberries and green apple acidity mirror the red fruits in the Sangiacomo Vineyard Pinot Noir. The relish is both sweet and savory, like the balanced flavors in this wine."

Tangy Cranberry Relish

paired with

Bruliam Wines 2017 Sangiacomo Roberts Road Pinot Noir

INGREDIENTS

| | |
|--|--|
| 1 1/2 cups sugar | 2 cups finely chopped peeled Bosc pear (about 3 medium) |
| 1 cup water | 1 cup finely chopped peeled Granny Smith apple (about 1 small) |
| 1 teaspoon salt | 3/4 cup golden raisins |
| 1/8 teaspoon ground cloves | 1/3 cup finely chopped red onion |
| 2 (3-inch) cinnamon sticks | 1/4 cup chopped crystallized ginger |
| 2 whole star anise | 2 tablespoons fresh lemon juice |
| 1 (12-ounce) package fresh cranberries | |

INSTRUCTIONS

Combine first 7 ingredients in a large saucepan (through cranberries).

Bring to a boil, stirring until sugar dissolves. Reduce heat, and simmer 10 minutes or until cranberries begin to pop.

Stir in pear, apple, raisins, onion, and ginger; cook 20 minutes or until fruit is tender.

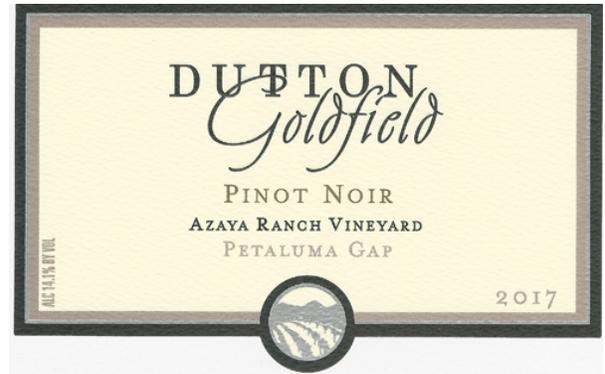
Remove from heat; stir in fresh lemon juice. Cool to room temperature, and discard cinnamon sticks and star anise. Cover and chill.

DUTTON-GOLDFIELD

DUTTON-GOLDFIELD 2017 AZAYA RANCH PINOT NOIR
RATED 95 POINTS BY WINE ENTHUSIAST MAGAZINE
PAIRED WITH LEEK & MUSHROOM CROQUETTES



Dan Goldfield, Winemaker



95 PTS

"Leeks and mushrooms are perfect fall ingredients, and flavors that pair with Thanksgiving."

Leek & Mushroom Croquettes

paired with

Dutton-Goldfield 2017 Azaya Ranch Pinot Noir

INGREDIENTS

| | |
|--|--|
| 5 tablespoons unsalted butter | 3 tablespoons all-purpose flour, plus more for coating |
| 2 leeks, white and tender green parts only, thinly sliced | 1 cup milk |
| 1/4 pound shiitake mushrooms, stemmed and caps thinly sliced | 1/2 cup shredded Gruyère |
| Salt and freshly ground pepper | 1/4 cup freshly grated Parmigiano-Reggiano |
| 1 teaspoon chopped thyme | 2 large eggs beaten with 2 tablespoons of water |
| 1 teaspoon chopped oregano | 1 1/2 cups panko (Japanese bread crumbs) |
| | Vegetable oil, for frying |

INSTRUCTIONS

In a large skillet, melt 2 tablespoons of the butter. Add the leeks and shiitake, season with salt and pepper and cook over high heat, stirring frequently, until the leeks and mushrooms are softened and beginning to brown, about 7 minutes. Add the thyme and oregano to the vegetables and transfer to a medium bowl.

In a small saucepan, melt the remaining 3 tablespoons of butter. Whisk in the 3 tablespoons of flour and cook over high heat until bubbling, about 1 minute. Add the milk and cook, whisking, until very thick and bubbling, about 3 minutes. Scrape the mixture into the bowl. Add the Gruyère and Parmigiano-Reggiano, season with salt and pepper and stir until the mixture is evenly combined.

Lay an 18-inch-long piece of plastic wrap on a work surface. Spoon the croquette mixture onto the plastic in a 12-inch strip. Roll up the plastic, pressing the croquette mixture into a 14-inch log, and twist the ends. Freeze the croquette log until very firm, about 2 hours.

Fill 3 shallow bowls with flour, the beaten eggs and the *panko* and line a large baking sheet with wax paper. Unwrap the log and cut the croquette mixture into 12 pieces. Using floured hands, pat each piece into a 2-inch round patty, about 3/4 inch thick. Dip each patty in the flour, then dip in the eggs and coat with *panko*, pressing to help it adhere. Set the croquettes on the baking sheet and freeze for 15 minutes.

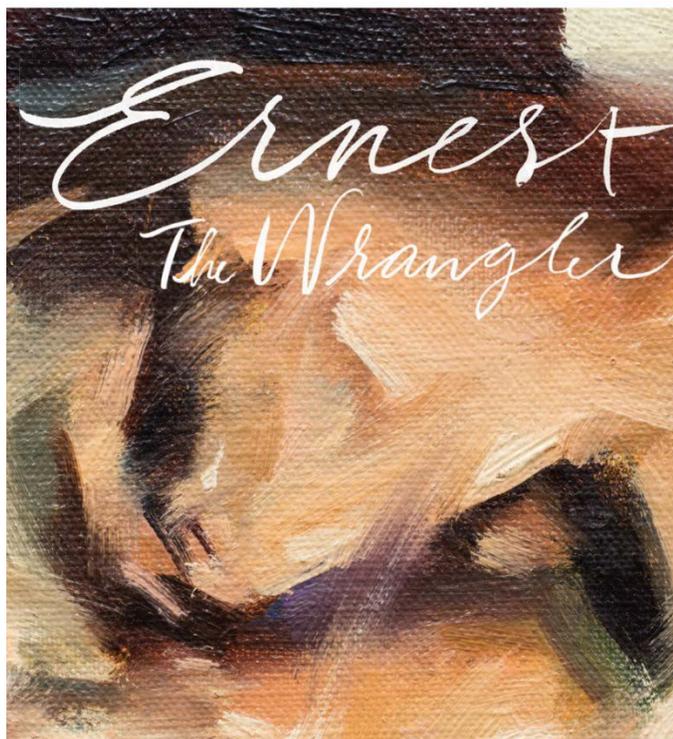
In a large skillet, heat 1/2 inch of oil to 375°. Add all of the croquettes and fry over high heat, turning once or twice, until they are golden and crisp, about 5 minutes. Drain on paper towels and serve hot.

ERNEST VINEYARDS

ERNEST 2017 "THE WRANGLER" GRAND VENT VINEYARD PINOT NOIR
RATED 94 POINTS BY AANTONIO GALLONI, VINOUS
PAIRED WITH TRAY-BAKED RATATOUILLE & ROAST BEEF TENDERLOIN



Ratatouille & Roast Beef Tenderloin



Joseph Ryan, Winemaker

vinous

94^{PTS}

"We asked a local chef in San Francisco to taste our wines and come up with a recipe that best suites this wine and its terroir. The herbaceous quality of "The Wrangler" complements the vegetables and its tannins support the tenderloin. This is a very fall dish, with a nod to California's long veggie growing season."

Ratatouille, Tray-Baked with Roast Beef Tenderloin

paired with

Ernest Vineyards 2017 “The Wrangler” Pinot Noir

INGREDIENTS

| | |
|---|---------------------------------------|
| 2 lb beef tenderloin, trimmed and tied by the butcher | 4 garlic cloves, smashed with a knife |
| Kosher salt and freshly ground black pepper | 1/2 cup + 1 tablespoon EVOO, divided |
| 1 lb eggplant, cut into 1” pieces | 2 teaspoons Herb de Provence, divided |
| 1 pint grape or cherry tomatoes | 2 tablespoons red wine vinegar |
| 1 large orange or yellow pepper, cut into 3/4” pieces | 2 teaspoons harissa paste |
| 1 small-to-medium zucchini or summer squash, cut into 3/4” pieces | Flaky sea salt |
| 1 large (or 2 small shallots), cut into 1/4” slices | 1/4 cup packed fresh basil leaves |

INSTRUCTIONS

Preheat oven to 450F.

Generously salt the beef with 2 teaspoons of salt and set aside on a plate at room temperature for one hour. Line two rimmed baking sheet pans with parchment or aluminum foil.

On one of the prepared sheet pans, directly combine the eggplant, tomatoes, pepper, zucchini, shallot and garlic. Drizzle the vegetables with 1/4 cup of the EVOO, 1 1/2 teaspoons of Herbs de Provence, 1 1/2 teaspoons salt and 3/4 teaspoon pepper. Toss well to combine and coat the vegetables.

Pat the beef dry using paper towels and place it on the other sheet pan. Rub the beef all over with 1 tablespoon of the EVOO and sprinkle it with 1 teaspoon of pepper.

Place both pans in the hot oven. Roast the vegetables until they are caramelized, meltingly tender and the tomatoes are bursting, tossing a few times during cooking and until an instant-read thermometer inserted into the center of the meat registers 130F for medium-rare, 35 to 40 minutes. Remove both pans from the oven, tent the beef loosely with foil, and let the tenderloin rest for 10 minutes.

Meanwhile, in a small bowl, combine the remaining 1/4 cup EVOO with the red wine vinegar and harissa, season with 1/2 teaspoon salt and 1/4 teaspoon pepper and whisk well to combine.

Transfer the tenderloin to a cutting board and cut into 1/2” slices. Reserve all beef juices.

Add the beef juices to the vinaigrette and drizzle the mixture over the ratatouille, tasting for seasoning. Serve the sliced beef, sprinkled with some flaky sea salt, alongside the ratatouille with the fresh basil hand-torn and scattered over the top of both.

KELLER ESTATE

KELLER ESTATE 2017 ROSÉ OF PINOT NOIR
RATED 92 POINTS BY WINE ENTHUSIAST MAGAZINE
PAIRED WITH TURKEY BREAST ROULADE
STUFFED WITH CRANBERRIES & PECANS



Ana Keller, Owner



92 PTS

Turkey Breast Roulade Stuffed with Cranberries & Pecans

paired with

Keller Estate 2019 Rosé of Pinot Noir

INGREDIENTS

| | |
|---|--|
| One 2 1/2 lb boneless turkey breast, skin removed and butterflied | 3 tablespoons cider vinegar |
| 2 1/2 to 2 3/4 cups low-sodium chicken broth | 2 tablespoons + 2 teaspoons chopped fresh sage or 3 teaspoons dried and crumbled |
| 5 slices day-old whole wheat bread, crusts removed and cubed (about 2 1/2 cups) | 2 tablespoons canola oil |
| 1 medium onion, diced (about 1 1/2 cups) plus 1 cup onion thinly sliced into half moons | 1 teaspoon cornstarch dissolved in 1 tablespoon cold water |
| 1 cup apple cider | 1/2 teaspoon salt, plus more to taste |
| 2 large garlic cloves, minced (about 2 teaspoons) | 1/4 teaspoon freshly ground black pepper, plus more to taste |
| 1/2 cup unsweetened dried cranberries | Kitchen twine |
| 1/3 cup chopped pecans | |

INSTRUCTIONS

Preheat the oven to 375F.

Place the turkey breast between two sheets of plastic wrap and pound out to a thickness of 3/4".

Toast the pecans in a dry skillet over medium-high heat until fragrant, stirring frequently, 3 minutes.

Place the cranberries in a small saucepan and cover with water. Bring to a boil, cook for 1 minute.

Heat 1 tablespoon oil in a large heavy skillet over medium heat. Add the onion and cook, stirring until golden but not blackened, 12-15 minutes. Add the garlic and cook another 2-3 minutes. Add the bread, cranberries, pecans, 2/3 of the sage and 1/2 cup of the broth (you may need to add more) until moistened but not too wet. Cook over low heat for 2-3 minutes, then set aside.

Sprinkle the salt & pepper over both side of the turkey breast. Spread the stuffing over one side of the turkey, leaving about 2" uncovered on all sides. Roll up and secure tightly with kitchen twine.

Heat the remaining 1 tablespoon oil in a large Dutch oven or medium roasting pan over medium heat until hot. Sear the stuffed breast on all sides until lightly browned, 3-4 minutes per side. Sprinkle the sliced onion around the turkey, pour in 1 1/2 cups of the broth, cover tightly and roast in the oven until an instant-read thermometer inserted into the thickest part reaches 165 F, 60-65 minutes. Remove the turkey from the oven, transfer to a cutting board, tent with foil and let rest while you make the gravy.

Add the cider, 1/2 cup of broth, vineyard and the remaining sage to the roasting pan, bring to a boil and cook, stirring occasionally, until the liquid is reduced by 1/3, about 10 minutes. Slowly add the cornstarch mixture, stirring constantly, and cook for 3 minutes more, until slightly thickened. Season with salt & pepper. Remove the twine from the turkey, cut into 1 1/2" thick slides and serve with the gravy.

KELLER ESTATE

KELLER ESTATE 2018 EL CORO PINOT NOIR

RATED 93 POINTS BY WINE ENTHUSIAST MAGAZINE

PAIRED WITH BRAISED TURKEY THIGHS WITH
CAMELIZED LEEKS, CARROTS & CELERY



Ana Keller, Owner

"The flavorful dark meat of the turkey, always a prized-favorite with our family, together with the savory flavors of the garlic and vegetables and the crisped skin of the thigh pairs well with the black cherry, pomegranate and forest floor flavors of our El Coro Pinot Noir. The tannins and natural acidity of the wine are a great match for the richness of this dish."



93 PTS

Braised Turkey Thighs with Caramelized Leeks, Carrots & Celery

paired with

Keller Estate 2018 El Coro Pinot Noir

INGREDIENTS

| | |
|--|--|
| 10 medium size turkey thighs | 6 carrots, thinly sliced |
| Salt & pepper | 10 garlic cloves, crushed |
| 4 tablespoons vegetable oil | One bottle dry white wine |
| 2 onions, chipped | 8 sprigs thyme |
| 4 leeks, white and pale green parts, cleaned and chopped | 8 sprigs sage |
| 6 celery stalks, thinly sliced | 2 quarts chick stock (use water to supplement if needed) |
| | Chopped parsley (for garnishing) |

INSTRUCTIONS

Preheat oven to 350F (or use stovetop to braise the thighs).

Season the turkey thighs generously with salt and pepper. Pour enough vegetable oil into your stock pot to coat the bottom. Turn up the heat and when very hot, begin searing the thighs. Put half of them in skin-side down and leave them alone; check with tongs after 4 minutes. They should be deep chestnut brown before you turn them over. When the turkey is brown on all sides, remove to a platter and continue to brown the remaining thighs.

When all the thighs are seared, pour off any excess fat (leave just a few tablespoons) and add the vegetables to the pot (onions, leeks, celery, carrots and garlic) and season with salt. Cook, picking up the brown bits as you stir, until the vegetables are softened, about 5 minutes or so.

Pour in the bottle of white wine and add the thyme and sage, bring to a boil and allow to evaporate until reduced by almost half. At that point, add your thighs back and cover with chicken stock. Add a pinch of salt for good measure.

Now you have a choice: you can cook on the stovetop or in the oven. In either case, bring the stock to a boil, then lower to a simmer and cook either on the stovetop, covered, or in the oven covered with foil, for about 3 hours. Check every so often; you don't want the bubbles too active, it should just simmer (adjust heat accordingly). When the meat is falling off the bone, the dish is basically done.

For added tastiness, now you can crisp the skin of the thighs under the broiler, so the meat is similar to a confit.

Remove from the heat source, let rest and serve while warm.

MCEVOY RANCH

MCEVOY RANCH 2014 AZAYA RANCH PINOT NOIR
RATED 92 POINTS AT THE HARVEST CHALLENGE
PAIRED WITH WARM ARTICHOKE SPINACH DIP



Blake Yarger, Winemaker

"We've chosen to pair this recipe with the 2014 Azaya Ranch Pinot Noir because we all need something very easy and delicious right now. This is the year for simple, no-fuss holiday cooking."



GOLD, 92 PTS

Warm Artichoke Spinach Dip

paired with

McEvoy Ranch 2014 Azaya Ranch Pinot Noir

INGREDIENTS

| | |
|--|------------------------------------|
| 6 oz. cream cheese | 1/4 cup mayonnaise |
| 1 cup frozen chopped spinach, thawed and squeezed dry | 1/3 cup parmesan, shredded |
| 1 - 10.5 oz. jar McEvoy Ranch Artichoke Lemon Bruschetta | 1/4 cup fresh mozzarella, shredded |

INSTRUCTIONS

Preheat oven to 350F.

Combine all ingredients gently in a bowl. Pour into a baking dish and bake for 25 minutes or until brown and bubbly.

Serve with crostini, chips or crudités.

RON NOBLE WINES

RON NOBLE WINES 2018 ESTATE RESERVE PINOT NOIR
RATED 95 POINTS BY CONNOISSEURS' GUIDE TO CALIFORNIA WINES
PAIRED WITH YUN'S CHANTERELLES, DONE TWO WAYS

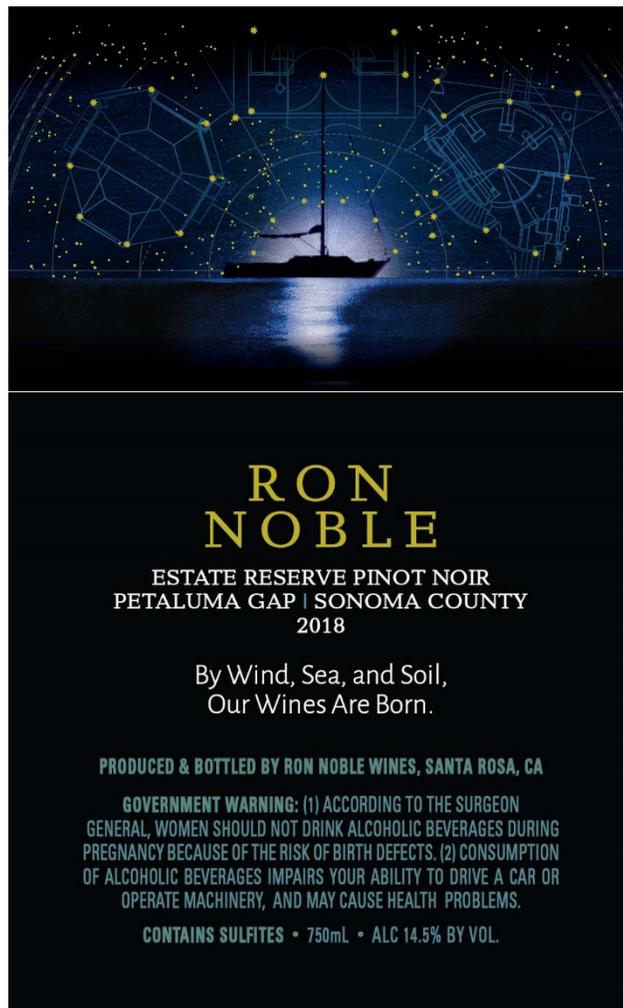


Yun's Chanterelles, Done Two Ways



Megan Baccitich, Winemaker

"The delicate fruity and peppery, nutlike flavor of the chanterelle mushroom pairs well with the strong richness and fruity depth of our Estate Reserve Pinot Noir. In addition, all can enjoy this pairing since it is vegan-friendly."



95 PTS

Yun's Chanterelles, Done Two Ways

paired with

Ron Noble Wines 2018 Estate Reserve Pinot Noir

INGREDIENTS

First Preparation

½ oz dried organic chanterelles
2 tablespoons EVOO
¼ tsp ground black pepper
1 tablespoon Ron Noble Estate Reserve Pinot Noir
6 cloves of garlic
6 thin slices of ginger

Second Preparation

½ oz fresh organic chanterelles
2 tablespoons white flour
3 tablespoons of EVOO
For Garnish:
½ stalk of green onion thinly sliced
black or white sesame seeds
3-5 radishes

INSTRUCTIONS

First Preparation:

To Rehydrate the Dried Organic Chanterelles, place the ½ oz of Dried Organic Chanterelles in warm water and let sit for 20 minutes.

Remove the chanterelles and use a paper towel to lightly squeeze out excess water. Place 2 tablespoons of EVOO into a frying pan over medium heat. Once the oil is heated add the garlic and ginger and cook for 2 minutes or until the garlic is browned. Add the rehydrated chanterelles to the pan and cook everything for an additional 2 minutes. Add one tablespoon of Ron Noble Wines Estate Reserve Pinot Noir as well as the ground pepper. Mix all ingredients together in the pan and then remove from heat and plate.

Second Preparation:

Pour the EVOO into a frying pan over medium heat. While the pan and oil are heating up, wash your fresh chanterelles and then lightly pat dry so there is still some moisture left on the mushrooms. Lightly toss them with white flour until coated.

Once oil is hot, add the chanterelles to the pan and cook for 2 minutes until tender and the coating is lightly fried.

Plate the lightly fried Chanterelles and garnish with thinly sliced green onions and black or white sesame seeds if desired.

Place the two preparations on either side of the plate and garnish with radishes for serving.

SANGIACOMO FAMILY WINES

SANGIACOMO FAMILY WINES 2017 ROBERTS ROAD PINOT NOIR
RATED 94 POINTS BY WINE ENTHUSIAST & 93 POINTS WINE ADVOCATE
PAIRED WITH NONNI MARIA JULIA'S RAVIOLI AND SHORT RIB GRAVY



**Nonni Maria Julia's Ravioli
& Short Rib Gravy**



James MacPhail, Winemaker

"Because this authentic dish is rustic, meaty and tomato-based, it needs a wine pairing with generous body and bright acidity to lift each layer of flavors in the sauce. The velvety tannins complement the delicious textures and savory flavors of the short ribs, mushrooms, fresh herbs and parmesan cheese. Mushrooms add another dimension of flavor that plays with the earthy textural components of the wine. And, the acidity of the wine will set off both the dish and the wine!"



94 PTS



93 PTS

Nonni Maria Julia's Ravioli and Short-Rib Gravy

paired with

Sangiacomo Family Wines 2017 Roberts Road Pinot Noir

INGREDIENTS

Dough

3 1/2 cups all purpose flour
1 teaspoon salt
2 tablespoon EVOO
2 eggs
¼ to ½ cup water as needed

Ravioli Filling

1 lb meat (mixture of ground beef, pork and veal)
½ cup grated Parmesan cheese
1 cup cooked Swiss chard, inner tough spine removed
2 sprigs fresh rosemary leaves
4-5 leaves sage
4 inch stem of marjoram (or other fresh herb)
2-4 cloves garlic, minced
1 teaspoon salt and ½ tsp black pepper
3 eggs
¼ cup of bread crumbs

Short Rib Gravy

4 large onions
4 short ribs
½ cup of fresh herbs (parsley, rosemary, sage thyme and oregano or any combination you have on hand)
4 garlic cloves
1 cup red wine with additional liquid added if necessary
½ cup Marsala
1 can (28 oz) Italian plum tomato puree
1 can (16 oz) tomato sauce
Large handful of dried Italian mushrooms
Tablespoon of sugar or jam
Dash of red pepper flakes or hot sauce
Salt

INSTRUCTIONS

Dough:

The ravioli dough should be made at least an hour in advance. This allows the dough to rest so that it becomes stronger when you are ready to stretch it for the ravioli.

In a deep bowl, gather the flour and salt into a small hill. Gently form the center into a "volcano" shape. Add the Olive oil, salt and eggs, gently mix together and adding drops of water as needed until all the flour is absorbed and the texture is smooth.

Gather the dough together and begin to knead. Cover with a bowl slightly larger than the dough so that it will not dry out. Let the dough "rest" until you are ready to make the ravioli.

Filling:

When you are ready to make the filling, rinse and dry thoroughly the herbs. Mince fine along with the garlic. Brown the ground meats in a pan and drain. When browned and drained, pulse together in a food processor and add back into unrinsed pot (continued on next page).

Nonni Maria Julia's Ravioli and Short-Rib Gravy

INSTRUCTIONS, CONTINUED

Filling, continued:

Cook Swiss chard and pulse in the food processor. Press water out until almost dry, then cook in the same pan as the browned beef and pork until any additional moisture evaporates. Put ground meats and Swiss chard in a large bowl. Add herbs, salt and pepper, garlic cheese and eggs. Mix together. Begin to add the bread crumbs slowly until the filling holds together nicely. Set aside.

Cut one-quarter piece of dough, keeping the remainder covered so it does not dry out. Flatten the piece of dough with your hands to an approximate 4 inch oval of 1 inch thickness. Make sure the dough is floured well so that it does not stick when it goes through the pasta machine's cylinders. Set the pasta machine at 10 and run the dough through the cylinders. Repeat the process, re-setting the machine at 8, 6, 4 and then 1.5. This will allow the dough to stretch easily as the pasta sheet achieves the desired thickness and length.

Fold over the sheet of dough, marking the mid-point corners to indicate the half-point of the dough. Using the mid-point markings, cut the dough in half. Spread 4 large dollops of filling over one sheet of the dough. Top with second sheet. Using a wooden yardstick, measure and mark ravioli pieces. Cut ravioli with ravioli cutter. Store in a box layered with parchment paper to prevent the pieces from sticking and drying out. Repeat until all dough is used. Save the scraps. Freeze and serve them with leftover sauce for light dinner.

To cook the ravioli, bring a large pot of water to the boil, adding several tablespoons of salt to the water. Drop the ravioli into the boiling water, stirring just a bit to split them up. Cook until the ravioli rise to the top of the pot, approximately 2 minutes. Drain.

Short Rib Gravy:

Heat 2-3 tablespoons EVOO in a deep pot. Salt both sides of the short ribs and add to the pot and sear on all sides to seal the juices. When the meat is nicely browned, remove from pan and set aside.

Cut onions into a small dice and add to pot with a couple tablespoons of salt. Sauté until the liquid from the onions evaporate and the onions develop a lightly browned crust on the bottom. (Note: Have patience, the browned bottom crust from the onions will enhance the flavor of the gravy). Re-constitute the dried mushrooms by pouring hot water over them in a small bowl. Set aside.

Mince garlic and fresh herbs. Add the minced garlic and the herbs to the onion mixture. Cook for 3-5 mins.

Drain soaked mushrooms and save water. Puree or mince the dried mushrooms and add to the pot. Add wines until reduced and absorbed into the onion-herb mixture. You may need to add a little more wine as the mixture cooks down to avoid burning the onion-herb mixture. Add can of tomato puree, tomato sauce and mix until absorbed.

Return the meat to the sauce. Add the mushroom liquid, bring to the boil and then lower heat to a simmer. Check for taste frequently – add more sugar or jam, hot sauce and more salt if needed.

Place Ravioli in Gravy sauce and sprinkle with Parmesan cheese and serve.

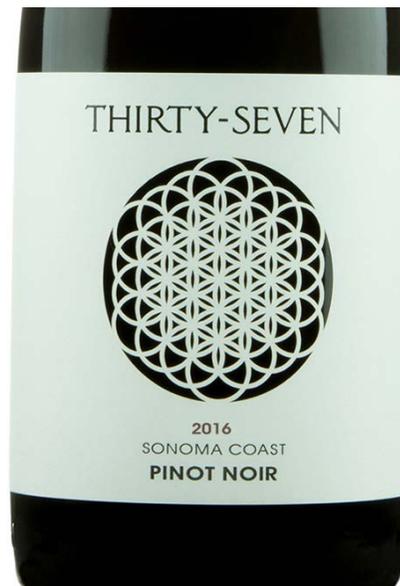
THIRTY-SEVEN WINES

THIRTY-SEVEN WINES 2016 RESERVE PINOT NOIR
RATED 96 POINTS & DOUBLE GOLD AT THE SAN FRANCISCO
INTERNATIONAL WINE COMPETITION
PAIRED WITH WILD MUSHROOM & PARMESAN SOURDOUGH STUFFING



Shane Finley, Winemaker

"We chose this recipe because the mushroom, sausage, parmesan cheese and sourdough bread combination celebrates the delicious Italian cuisine that the Northern California Bay Area is so known for; it is a hearty side dish perfect for Fall weather and Thanksgiving meals, and it pairs so beautifully with our 2016 Reserve Pinot Noir."



96 PTS

Wine Spectator

90 PTS



90 PTS

Wild Mushroom, Sausage & Parmesan Sourdough Stuffing

paired with

Thirty-Seven Wines 2016 Reserve Pinot Noir

INGREDIENTS

| | |
|--|---|
| 1 1/2 cups hot water | 1 cup dry white wine (we suggest opening a bottle of Thirty-Seven Essential Chardonnay and enjoying the rest with dinner) |
| 1/2 ounce dried porcini mushrooms | 2 tsp fresh thyme, chopped |
| 1 pound mild Italian sausage | 1 large sourdough baguette, cut into small, bite-sized pieces (about 12 oz) |
| 1/2 cup butter | 1 large egg, beaten |
| 1 lb fresh shitake mushrooms, sliced (cut off and discard stems) | 1/2 cup finely-grated Parmesan, divided (Parmigiano-Reggiano is recommended) |
| 1 lb cremini mushrooms, sliced | Kosher salt & freshly ground black pepper |
| 2 leeks, white and pale green parts only, chopped | |
| 6 garlic cloves, minced | |
| 1 cup chicken stock | |

INSTRUCTIONS

Preheat oven to 350F.

Place dried porcini in small bowl. Pour hot water over mushrooms and let stand until mushrooms soften, about 30 minutes. Pour mixture through a fine mesh strainer (leaving any sediment behind), reserving liquid. Chop mushrooms and set aside.

Crumble Italian sausage into a skillet and sauté on medium-high heat until cooked. Set aside.

Melt butter in a large skillet over low heat. Add shiitake and button mushrooms; stir to coat all the mushrooms. Stir occasionally for about 10 minutes, allowing the mushrooms to brown well.

Reduce heat to medium, add leeks and garlic then cook another 5 minutes. Add chicken stock, wine, thyme, and porcini mushrooms, then increase heat to medium-high. Cook until almost all wine evaporates, stirring occasionally, about 5 minutes. Transfer mixture to very large bowl and mix in the cooked Italian sausage. Add enough reserved mushroom soaking liquid to stuffing to moisten (3/4 cup to 1 1/4 cups).

Add bread to sausage and mushroom mixture and stir gently. Season with salt and pepper; mix in egg. Grate 1/4 cup parmesan into mixture and gently mix in.

Generously butter an 11x7 baking dish. Transfer stuffing to prepared dish. Grate remaining parmesan over the top. Cover and bake for 20 minutes, then remove cover and bake uncovered until heated through, about 20 minutes more.

TROMBETTA FAMILY WINES

TROMBETTA FAMILY WINES 2016 GAP'S CROWN PINOT NOIR
RATED 93 POINTS BY WINE ENTHUSIAST
PAIRED WITH BRUSSELS SPROUTS WITH PANCETTA



Erica Stancliff, Winemaker

"The richness of the pancetta and the roasted brussels sprouts complement the deeply-layered flavors of our Gap's Crown Pinot Noir."

Trombetta
FAMILY WINES



93 PTS

Brussels Sprouts with Pancetta

paired with

Trombetta Family Wines 2016 Gap's Crown Vineyard Pinot Noir

INGREDIENTS

1/2 lb thickly sliced pancetta, cut into 1/4 " dice

8 large shallots, quartered

Salt & freshly ground pepper

2 lbs brussels sprouts

1/2 cup white wine vinegar

INSTRUCTIONS

In a large deep skillet, cook the pancetta over moderate heat until it is slightly crisp and the fat is rendered, 8-10 minutes.

Stir in the shallots, season with salt and pepper and cook until golden, about 10 minutes. (Note: use salt sparingly as the pancetta is already salty; but, don't eliminate it altogether as it draws the juices from the shallots and adds to the flavor of the dish.)

Add the brussels sprouts and vinegar and bring to a boil. Reduce the heat to low, cover the pan and cook until the sprouts and shallots are tender and the pan is almost dry, 10-12 minutes.

Transfer to a bowl and keep warm until serving.