



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

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Petaluma, CA – December 2, 2020. With so many winter holidays to celebrate – beginning with Winter Solstice and Hanukkah, followed by others, including Christmas, Kwanzaa and New Year’s – the winemakers of the Petaluma Gap Winegrowers Alliance (PGWA) have chosen wines that pair perfectly with traditional recipes for each holiday, no matter which you plan to celebrate. Although Pinot Noir is the dominant grape variety grown in the Petaluma Gap American Viticultural Area (AVA), other grapes grown there include Chardonnay, Albariño, Pinot Gris, Riesling, Grenache, Malbec, Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah and Petit Verdot; there is no shortage of flavors to complement recipes from cultures around the world.

The Petaluma Gap area is known for its afternoon breezes that cascade over the ridgetops from Bodega Bay to San Pablo Bay, allowing for slower ripening and longer time on the vines to develop more complexity. “After nearly three years as an AVA, more of our winemakers are putting Petaluma Gap on the label and more of our wines are earning scores of 90+ points. These are wines that are worthy of special occasions, especially after a year like 2020,” said Erica Stancliff, President of the PGWA Board and winemaker for Trombetta Family Wines. “I’ll be pouring Trombetta Family Chardonnay on New Year’s Day, paired with Lemon Risotto and Seared Scallops.”

Petaluma Gap winemakers were asked to share their favorite winter holiday recipes to pair with their award-winning wines; included in the collection is everything from Gust Wines’ Chardonnay paired with Latkes for Hanukkah, Dutton-Goldfield’s Riesling paired with Mango Crab Cakes for Christmas, a white blend from Thirty-Seven Wines paired with Cheesy Corn & Grits for Kwanzaa, Cabernet Sauvignon from Adobe Road paired with Shiitake Mushroom & Pistachio Beef Bundles for New Year’s Eve and a Syrah made in Amphorae paired with a Bloody Mary Grilled Cheese for New Year’s Day. Each recipe includes a suggested wine pairing, along with winemaker notes and photos. Recipes & pairing information will be shared on PGWA’s social media channels beginning December 7th. The full collection of recipes is included in the appendix. 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 www.petalumagap.com/join, which features its award-winning wines and winemaker’s stories.

Adobe Road 2017 Lichau Hill Cabernet Sauvignon, \$85

- Garrett Martin, Winemaker
- Not yet rated
- Paired with Mrs B's Shiitake Mushroom & Pistachio Tenderloin Beef Bundles

Cline Family Cellars 2015 Furvus Rosso Syrah, Made in Amphorae, \$65

- Tom Gendall & Megan Cline, Winemakers
- 91 Points, Sommeliers Choice Awards
- Paired with Bloody Mary Grilled Cheese

Desire Lines 2018 Lichau Hill Vineyard Cabernet Sauvignon, \$49

- Cody Rasmussen, Winemaker
- 90 Points, Antonio Galloni, Vinous
- Paired with Dry-Brined Chicken and Little Gems with Pomegranate-Lemon Vinaigrette

Dutton Goldfield 2018 Chileno Valley Vineyard Riesling, \$30

- Dan Goldfield, Winemaker
- 93 Points & Editor's Choice, Wine Enthusiast
- Paired with Mango Crab Cakes with a Spicy Sauce

Gust Wines 2017 Chardonnay, \$45

- Tom Gendall, Winemaker
- 91 Points, Wine Spectator
- Paired with Latkes

Jacuzzi Wines 2018 Sangiovese, \$28

- Tom Gendall, Winemaker
- Top 100 Wines of 2020, Sonoma Magazine
- Paired with Chicken Parmigiana

Keller Estate 2016 Rôtie, \$58

- Julien Teichmann, Winemaker
- 94 Points, Robert Parker
- Paired with Herb-Crusted Rack of Lamb

McEvoy Ranch 2014 Red Piano Syrah, \$45

- Blake Yarger & Maurizio Castelli, Winemakers
- 94 Points, Sommelier International Wine Competition and Gold Medal, San Francisco Chronicle Wine Competition
- Paired with Pan Seared Steak with Red Wine Pan Sauce

Pfendler Vineyards 2018 Petaluma Gap Chardonnay, \$45

- Erica Stancliff, Winemaker
- 92 Points, Wine Enthusiast
- Paired with Salmon Rilletes

Ron Noble Wines 2018 Estate Pinot Noir, \$68

- Megan Baccitich, Winemaker
- 92 Points, Wine Advocate and 92 Points, Wine Enthusiast
- Paired with Yun's Savory Crab Cakes with Tangy Bell Pepper Salad

Thirty-Seven Wines 2017 Albariño, \$22

- Shane Finley, Winemaker
- 90 Points, Wine Enthusiast
- Paired with Creamy Cajun Shrimp & Sausage Pasta

Thirty-Seven Wines 2018 Tolay Blanc White Blend, \$18

- Shane Finley, Winemaker
- 90 Points, Wine Enthusiast
- Paired with Cheesy Corn & Grits

Thirty-Seven Wines 2016 Reserve Merlot, \$46

- Shane Finley, Winemaker
- Double Gold and 96 Points, 2020 North Coast Wine Challenge
- Paired with Garlic & Herb Butter Prime Rib

Trombetta Family Wines 2018 Gap's Crown Chardonnay, \$65

- Erica Stancliff, Winemaker
- 93 Points, Wine Enthusiast
- Paired with Lemon Risotto with Seared Sea Scallops

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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 LICHAU HILL VINEYARD CABERNET SAUVIGNON

~ NOT YET RATED ~

PAIRED WITH SHIITAKE MUSHROOM & PISTACHIO BEEF BUNDLES



Shiitake Mushroom & Pistachio Beef Bundles


ADOBE ROAD
WINERY
SMALL LOT *Handcrafted* WINES



Garrett Martin, Winemaker

A Buckler family favorite, these delicious Beef Bundles pair nicely with Adobe Road's Lichau Hill Cab. Just mentioning the recipe to proprietor, Kevin Buckler, makes him "freakin' hungri -- that thing is so good!"



Shiitake Mushroom & Pistachio Beef Bundles

PAIRED WITH

Adobe Road 2017 Lichau Hill Vineyard Cabernet Sauvignon

INGREDIENTS

4 filet mignon steaks	2 T butter
olive oil	1 cup cream
salt & pepper	1 clove garlic
1 cup dried shiitake mushrooms	4-6 pieces prosciutto
1/3 cup pistachio nuts	1 package (2 sheets) puff pastry
red wine (for soaking, enough to cover)	1 egg yolk
	1 T water

INSTRUCTIONS

Pre-heat oven to 400° F.

Soak your shitake mushrooms (ideally broken into bite size pieces) in the red wine for approximately 30 minutes. Shell your pistachio nuts as well, but leave whole.

Heat olive oil in a pan and sear the filet on both sides. Move to a separate plate to cool. You want to get the outside nicely caramelized; don't worry about cooking the inside at this point.

Place about 2 pats of butter in a pan and melt butter. Sauté 1 minced clove of garlic in the butter. Add mushrooms after draining the soaking liquid. Sauté for approximately 5 minutes. Add 1 cup cream and allow to thicken. Add the pistachio nuts, and remove from heat.

Roll out one of the puff pastry's, and cut in half diagonally. Lay a piece of prosciutto on the puff pastry. Center one filet in the middle, and then top with ¼ of your mushroom/pistachio mix. Fold your puff pastry over the top of the mixture and seal.

Mix the egg yolk and water to make an egg wash. Brush the egg wash over the top of the puff pastry. Repeat these steps with the other 3 filets.

Bake on a cookie sheet until nicely browned on top. (You can play around with the cooking time depending on how well done you like your filet as well as the thickness of the meat.)

CLINE FAMILY CELLARS

CLINE FAMILY CELLARS 2015 "FURVUS ROSSO" SYRAH
RATED 91 POINTS BY SOMMELIER CHOICE AWARDS
PAIRED WITH BLOODY MARY GRILLED CHEESE



Tom Gendall & Megan Cline, Winemakers

"Our Furvus Rosso, made in Amphorae, is an intense, aromatic wine that is richly textured. Dark purple in color with deep aromatics of blackberry, currants, spice and charcuterie. The palate is layered with deep berry flavors, and smoky bacon characters that work perfectly with the bacon on this Bloody Mary Grilled Cheese. It's the perfect pick me up after a long night celebrating the end of the rollercoaster of a year that was 2020."



**SOMMELIERS
CHOICE
AWARDS**

91 PTS

Bloody Mary Grilled Cheese

PAIRED WITH

Cline Family Cellars 2015 “Furvus Rosso” Syrah

INGREDIENTS

8 slices of bacon	salt and pepper to taste
8 slices of sourdough bread	7 T butter (room temperature)
5 T mayonnaise	2 T tomato paste
8 oz brie cheese	1 T Worcestershire sauce
handful of arugula	7 drops tabasco sauce

INSTRUCTIONS

Cook bacon using your preferred method until crispy.

Make Bloody Mary Butter:

Mix butter, tomato paste, Worcestershire, tabasco, salt and pepper together. Set aside.

Cut brie into 12 slices.

Spread mayonnaise on the outside of each piece of bread.

Place a skillet over medium heat. Once heated, place 4 slices of bread (mayonnaise side down) on the skillet. Spread an even layer of Bloody Mary butter, evenly arrange cheese over the top, add bacon and arugula, and cover with another slice of bread (mayonnaise side up).

Flip sandwich in the skillet when the bottom side is golden brown to your liking. Cook until the other side is golden brown. Slice in half and enjoy!

DESIRE LINES WINE COMPANY

DESIRE LINES 2018 LICHAU HILL CABERNET SAUVIGNON
RATED 90 POINTS BY ANTONIO GALLONI, VINOUS
PAIRED WITH DRY-BRINED CHICKEN & LITTLE GEMS WITH
POMEGRANATE-LEMON VINAIGRETTE



**Cody Rasmussen (with his wife, Emily),
Winemaker**

"These two dishes make up one of our go-to weeknight meals at the Rasmussen household. It's a lighter meal, but the dry-brined chicken has enough weight to stand up to the Cabernet, while the fruit flavors in the salad dressing complement the fruit notes in the wine. The slight fattiness in the chicken cuts through the tannin in the wine as well, and the combination has become one of our absolute favorites. We've found this meal is also toddler-friendly for our two-year-old - though he's still a few decades short of enjoying the wine and food combination."



vinous

90 PTS

Dry-Brined Brick Chicken & Little Gems with Pomegranate-Lemon Vinaigrette

PAIRED WITH

Desire Lines 2018 Lichau Hill Vineyard Cabernet Sauvignon

INGREDIENTS

4 skin-on chicken breast fillets

Kosher salt

pepper

olive oil

4 heads Little Gem lettuce

Meyer lemon juice

honey

pomegranate molasses

Dijon mustard

INSTRUCTIONS

The day before: set chicken breast filets (boneless, skin-on) skin-side up on cooling rack on a sheet pan. Salt liberally with kosher salt. Place pan in fridge overnight to air dry.

The day of: Heat cast iron skillet with oil until just before smoking. Place chicken breast filets skin side down in skillet and weight down with something heavy, which promotes the Maillard reaction by keeping as much of the skin in contact with the pan as possible.

Sear until golden brown. Flip chicken breast filets and sear the bottom sides. Depending on the size of the chicken breast, sometimes we finish the chicken breast filets in the skillet in the oven, to avoid over-searing the bottoms. Pull chicken breast filets from the skillet or oven when they reach 155 - 160, again depending on the size of the filets. Slice and serve, with a pan sauce if you have the time and desire.

Cut off ends of little gem lettuce heads and slice into a nice ½" salad dice.

For vinaigrette, start with a 3:1 mixture of fresh olive oil and Meyer lemon juice, plus a pinch of salt and a bit of pomegranate molasses. Add a little honey in the dressing too to take the edge off the acidity. Shake vinaigrette well.

Dress salad greens with vinaigrette, toss, and top with anything handy – we like dollops of chevre and/or caramelized pecans.

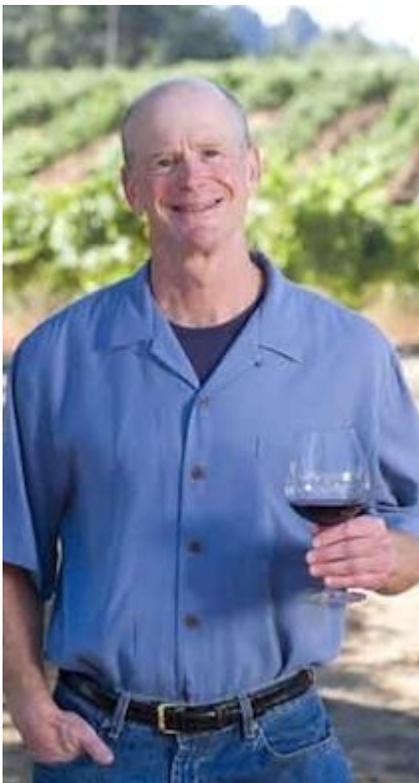
Serve the little gems as a side dish with the chicken breast fillets.

DUTTON-GOLDFIELD

DUTTON-GOLDFIELD 2018 CHILENO VALLEY VINEYARD RIESLING
RATED 93 POINTS & WINE ENTHUSIAST & EDITOR'S CHOICE
PAIRED WITH MANGO CRAB CAKES WITH A SPICY SAUCE



Dungeness Crab for Mango Crab Cakes



Dan Goldfield, Winemaker

"Crab is excellent for the holidays; the season in California opens just in time and its an elegant and decadent holiday classic here. The mango and spicy sauce are perfect matches for the bright Riesling."



93 PTS
&
EDITOR'S CHOICE

Mango Crab Cakes with a Spicy, Creamy Sauce

PAIRED WITH

Dutton-Goldfield 2018 Chileno Valley Vineyard Riesling

INGREDIENTS

Crab Cakes

1 lb crab meat
1/3 cup bread crumbs
1 T minced fresh parsley
1/2 cup finely diced mango
1 egg
3 T mayonnaise
1 tsp lemon zest
1 T Worcestershire sauce
1/2 tsp paprika
1/4 tsp cayenne pepper
salt

Sauce

2 T mayonnaise
2 T sour cream
1/2 tsp Dijon mustard
1 T minced parsley
1/4 cup finely diced mango
1 tsp lemon juice
1/2 tsp sugar
salt
pinch of cayenne

INSTRUCTIONS

Combine all the ingredients for crab cakes in a mixing bowl. Using a spatula, fold all ingredients together until completely incorporated.

Preheat a cooking pan over medium heat and add a couple of tablespoons of oil. Shape crab cake mixture into 4 crab cake patties. Cook crab cake patties until golden brown on each side for 5-7 minutes.

To make the sauce, mix all the ingredients for the sauce in a small bowl until smooth and completely incorporated.

To serve, top off the crab cakes with leftover mango, if you had any left.

Serves 4

GUST WINES

GUST WINES 2017 CHARDONNAY
RATED 91 POINTS BY WINE SPECTATOR
PAIRED WITH LATKES



Tom Gendall, Winemaker

"Latkes and Chardonnay are such a wonderful match! The brightness and fresh acidity found in our Gust Chardonnay cuts through any greasiness and richness in this recipe, not to mention, if you're dipping these in apple sauce, you'll get the perfect complimentary flavor in this wine, which has wonderful notes of baked apple!"



Wine Spectator

91 PTS

Latkes

PAIRED WITH

Gust Wines 2017 Chardonnay

INGREDIENTS

3-4 peeled russet potatoes

1/2 large yellow onion

1 large egg

2 T bread crumbs or Matzo meal

1 tsp salt

pinch ground pepper

1 cup Canola oil

apple sauce for serving

INSTRUCTIONS

Peel potatoes. Grate the peeled potatoes and onion using a box grater or food processor, and mix together in a medium-sized bowl.

Transfer the potato and onion mixture to a cheese cloth, bunch up the corners of the cloth and squeeze the mixture over the sink until there is no more liquid draining from the cheese cloth.

Place the dried mixture back into the bowl and mix in the egg, salt, bread crumbs or matzo meal, and pepper, with your hands until all ingredients are evenly distributed throughout the mixture. Set aside.

Heat the oil in a medium skillet on medium-high.

Form the latkes using your hands, creating patties that are around three inches (3") in diameter, and flatten with your fingers.

Fry the latkes until golden brown on both sides, about 4-5 minutes per side.

Serve immediately, with apple sauce.

JACUZZI WINES

JACUZZI WINES 2018 SANGIOVESE
RATED TOP 100 WINES OF 2020 BY SONOMA MAGAZINE
PAIRED WITH CHICKEN PARMIGIANA



Chicken Parmigiana



Charlie Tsegeletos, Winemaker



sonoma
magazine

**Top 100 Wines
of 2020**

Chicken Parmigiana

PAIRED WITH

Jacuzzi Cellars 2018 Sangiovese

INGREDIENTS

24 oz marinara sauce	8 boneless skinless chicken breast halves
6 oz tomato paste	$\frac{3}{4}$ cup Italian seasoned bread crumbs
29 oz canned Italian-style stewed tomatoes	1 tsp black pepper
8 garlic cloves, minced	1 egg, beaten
1 $\frac{1}{2}$ T oregano	$\frac{1}{2}$ cup shredded mozzarella
1 $\frac{1}{2}$ T basil	$\frac{1}{2}$ cup shredded parmesan
$\frac{1}{3}$ cup olive oil	16 oz spaghetti

INSTRUCTIONS

Preheat oven to 350 degrees. In a large saucepan, combine marinara sauce, tomato paste, stewed tomatoes, garlic, oregano, and basil. Bring to a boil on high, reduce to low heat to simmer for about 10 minutes.

In a large skillet, heat oil on medium-high.

Pound chicken breasts down to $\frac{1}{2}$ inch thick. In a mixing bowl, combine breadcrumbs and black pepper and mix. Dip chicken into egg and heavily coat all sides with breadcrumb mixture.

Place chicken in skillet and sauté on each side for about 2 minutes, or until breading is slightly crispy. Remove from oil and place onto paper towel to remove excess oil.

Transfer sauce into a large baking dish. Place chicken on top of sauce, allowing for the face of it to be exposed. Layer each chicken piece with mozzarella, and then a layer of parmesan. Bake for 25 minutes or until cheese is golden brown.

Prepare spaghetti noodles according to package directions.

After the chicken has been baked to perfection, serve with sauce on a bed of spaghetti, accompanied by a glass of Jacuzzi Sangiovese. Salute!

KELLER ESTATE

KELLER ESTATE 2016 ESTATE RÔTIE
RATED 94 POINTS BY ROBERT PARKER, WINE ADVOCATE
PAIRED WITH HERB-CRUSTED RACK OF LAMB



Herb-Crusted Rack of Lamb



Ana Keller, Owner



Robert Parker
WINE ADVOCATE

94 PTS

Herb-Crusted Rack of Lamb

PAIRED WITH

Keller Estate 2016 Rôtie

INGREDIENTS

1 frenched rack of lamb (available by request from your butcher)	1/4 cup fresh flat-leafed parsley leaves
1 T olive oil	3/4 stick (6 T) unsalted butter, softened
1/4 cup mixed herbs, such thyme and rosemary	2 tablespoons Dijon mustard

INSTRUCTIONS

Preheat your oven to 425°F.

Rub the lamb with olive oil and season generously with salt and pepper. Transfer lamb, meat side up, to a roasting pan and roast 15 minutes. Remove lamb from oven and let stand 10 minutes.

In a small bowl stir together herbs and butter. Spread meat side of lamb with mustard and top mustard with herb butter in an even layer.

Change oven setting to broil. Broil lamb about 3 inches from the heat until herb crust is crisp and slightly charred, 5 to 7 minutes (an instant-read thermometer will register 130°F for medium-rare).

Transfer lamb to cutting board and let stand 5 minutes. Cut lamb into chops and serve.

MCEVOY RANCH

MCEVOY RANCH 2014 "RED PIANO" SYRAH

RATED 94 POINTS SOMMELIER INTERNATIONAL WINE COMPETITION &
GOLD MEDAL AT THE SAN FRANCISCO CHRONICLE WINE COMPETITION

PAIRED WITH PAN SEARED STEAK WITH RED WINE PAN SAUCE



Pan Seared Steak with Red Wine Sauce



Blake Yarger, Winemaker

"When you are craving a good steak, nothing enhances that experience like a delicious sauce. Grilling is always a great way to cook a steak, but pan-searing allows you to use all the browned bits (fond) in the pan to make a rich sauce. This is a hearty, warming meal for winter (and uses lots of wine)!"



94 PTS

Pan-Seared Steak with Red Wine Pan Sauce

PAIRED WITH

McEvoy Ranch 2014 “Red Piano” Syrah

INGREDIENTS

steak	creme fraiche
McEvoy Ranch Red Piano Syrah wine	McEvoy Ranch Olive and Red Pepper Tapenade
McEvoy Ranch Traditional Blend Olive Oil	herbs
salt and pepper	salad greens

INSTRUCTIONS

Season your meat ahead of time, using sea salt and black pepper. Bring the steak to room temperature before cooking, and dry off any accumulated moisture on the steak and rub the meat with a thin layer of olive oil. A cast iron pan, suitable for searing at high heat, works well for cooking the steak.

Heat the pan until it is hard to hold a hand above the middle. Then add the steak and listen for the sizzle. Be patient - you will be rewarded with a delicious crust on your steak if you are patient. After approximately 3 minutes on one side, turn your steak over and sear the other side.

The timing on this will vary a lot depending on the size and thickness of your steak. You can test the steak for doneness with a meat thermometer. Remember that hot food keeps cooking, so factor that in when you are making a decision about doneness. Your steak will finish cooking while it rests - approximately 5 minutes - again depending on the size of your steak. It is important to rest meat outside the pan before cutting into it to ensure the juice stays in the meat and does not spill out onto your plate.

Pour 1/4 cup McEvoy Ranch Red Piano Syrah wine into the pan to deglaze. Simmer to reduce and until you can no longer smell alcohol. Add a generous spoonful of McEvoy Ranch Olive and Roasted Red Pepper Tapenade, some creme fraiche and let simmer until smooth and combined.

Pour the pan sauce over the rested steak which should be placed on top of a green salad. The sauce and pan juices from the steak will dress the greens which will be so delicious to eat with the steak. Add a sprinkle of fresh herbs for color and brightness. Luscious steak - simple, foolproof sauce.

PFENDLER VINEYARDS

PFENDLER VINEYARDS 2018 CHARDONNAY

RATED 92 POINTS BY WINE ENTHUSIAST

PAIRED WITH SALMON RILLETTES

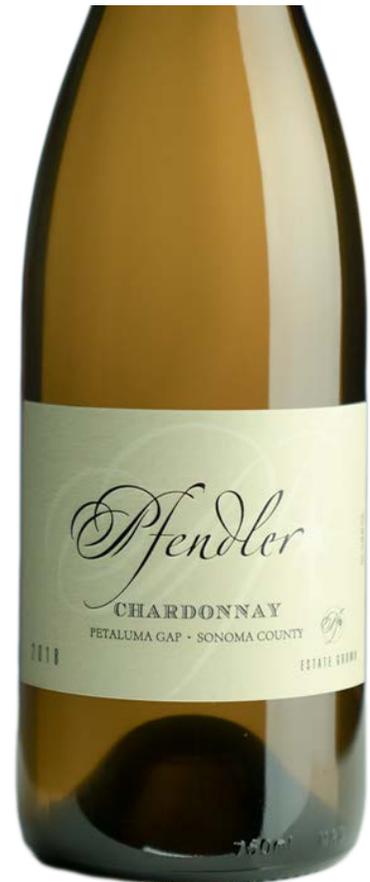


Salmon Rillettes



Erica Stancliff, Winemaker

"We love this elegant yet easy-to-prepare Salmon Rillettes recipe, and it pairs so beautifully with our 2018 Pfendler Vineyards Estate Grown Chardonnay. The savory flavors and creamy texture of the dish create the perfect complement to the citrus and vanilla palate and aromatics of our 2018 Chardonnay."



92 PTS

Salmon Rillettes

PAIRED WITH

Pfendler Vineyards 2018 Chardonnay

INGREDIENTS

1½ cups Chardonnay wine	1 ½ lb salmon filets, skin removed
5 cups water	¾ lb smoked salmon, finely chopped
1 onion, large, julienne cut	¼ cup shallots, minced
1 carrot, medium, peeled and sliced thin on the bias	½ oz chives, minced
2 stalks celery, sliced thin on the bias	1 T lemon zest
2 bay leaves	¼ cup capers, rough chop
1 tsp black peppercorn, whole	2 T fresh lemon juice
1 T Kosher salt	¼ tsp white pepper, freshly ground
½ lemon, sliced thin	¼ cup Mascarpone cheese
8 Italian parsley sprigs, trimmed and chopped	¾ cup mayonnaise

INSTRUCTIONS

Combine wine, water, onion, carrot, celery, bay leaves, peppercorns, salt, lemon and parsley in a large, shallow-sided, round pot and bring to a boil over high heat. Reduce heat to a gentle simmer.

Place the salmon in the liquid, making sure it is only a single layer and the fish is completely submerged.

Poach the salmon until it is medium rare, the fish will turn from translucent in appearance to just slightly opaque, which is about 8 minutes. Remove from pan with slotted spatula to a holding plate and allow cooling to the touch.

Once cool to the touch, break apart the poached salmon into small chunks and place in a large mixing bowl. Add the smoked salmon, shallots, chives, lemon zest, capers, lemon juice and white pepper. Gently fold all ingredients together until well incorporated.

In a separate bowl combine the mascarpone cheese and mayonnaise and whisk together. Add this mixture to the other bowl of ingredients and fold gently to combine careful not to destroy the small chunks of poached salmon.

Check seasonings and adjust if necessary. Refrigerate. Serve cold with toasted crostini.

RON NOBLE WINES

RON NOBLE WINES 2018 ESTATE PINOT NOIR

RATED 92 POINTS BY ROBERT PARKER, WINE ADVOCATE AND

92 POINTS BY WINE ENTHUSIAST

PAIRED WITH YUN'S SAVORY CRAB CAKES & TANGY BELL PEPPER SALAD



Yun's Savory Crab Cakes with Tangy Bell Pepper Salad



Megan Baccitich, Winemaker

"White wine is traditionally served with sea food, however a Pinot Noir also pairs well, especially when it is light and fruity with balanced acid and a lower tannic structure. Yun's crab cakes recipe pairs nicely with our medium, ruby colored 2018 Estate Pinot Noir, which has pretty aromas of black cherries, charcuterie, wood-smoke, blood orange and loads of spicy accents. The medium-bodied palate offers a lovely blend of fruit and earth, bright and fresh with a ripe frame and long-layered finish."



RON NOBLE

ESTATE PINOT NOIR
PETALUMA GAP | SONOMA COUNTY
2018

By Wind, Sea, and Soil,
Our Wines Are Born.

PRODUCED & BOTTLED BY RON NOBLE WINES, SEBASTOPOL, CA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES • 750mL • ALC 14.3% BY VOL.

Robert Parker
WINE ADVOCATE

92 PTS

Yun's Savory Crab Cakes & Tangy Bell Pepper Salad

PAIRED WITH

Ron Noble 2018 Estate Pinot Noir

INGREDIENTS

Crab Cakes

6 oz cooked Dungeness crab meat
1 organic egg
1 large bell pepper
3 oz organic Italian parsley
2 oz organic chives
1 ½ medium organic lemons
1 tsp black pepper
2 ½ tsp Organic Dijon Mustard
10 tsp avocado oil mayonnaise
3 oz organic olive oil
5 oz of snack crackers
handful of alfalfa sprouts

Bell Pepper Salad

½ large Asian pear
½ persimmon
½ orange bell pepper
½ yellow bell pepper
3 oz bean sprouts
½ organic lemon
½ tsp organic light brown sugar
1 tsp organic white wine vinegar
shelled organic pumpkin seeds (optional)

INSTRUCTIONS

Prepare the Crab Cakes:

In a large bowl combine crab meat, egg, diced bell pepper, dried parsley and chives, lemon juice, mayonnaise, mustard, black pepper and crushed snack crackers. Mix thoroughly and let sit in the refrigerator while preparing the rest of the meal. (Minimum of 10 minutes)

Prepare the Dressing:

In a bowl combine parsley, mayonnaise, mustard, and lemon juice; mix these ingredients together and place into the refrigerator while preparing the salad.

Prepare the Salad:

First slice the Asian pear in half from the stem to the stamen (bottom). Remove skin if desired. Lay half of the pear, flat side down, on the cutting board and cut roughly 1/8-inch slices from top to bottom. Use the same technique for the persimmons. Plate the sliced Asian pear and sliced persimmons in such a way that they resemble an open Asian fan.

[Recipe continues on next page.]

Yun's Savory Crab Cakes & Tangy Bell Pepper Recipe, continued.

Next, place a handful (2-3 oz) of washed bean sprouts on plate next to the pear and persimmons. Cut both the yellow and orange bell peppers in half; place the other halves in the refrigerator for another use. Slice each thinly and place on top of the bean sprouts.

Prepare the Salad Dressing:

In a small bowl combine the light brown sugar, lemon white wine vinegar and mix together until all the sugar granules are dissolved.

Cook and Plate the Crab Cakes:

Add 3 oz of olive oil to a pan and put over medium heat. When the pan is heated use a soup spoon to scoop crab cake mix (used for portion sizing). Flatten the crab cakes and form loose circles then place into the pan making sure to space enough so that the separate crab cakes do not touch and cook for 3 minutes per side. When finished the outside should be a nice golden color while the center is nice and succulent.

Transfer the finished crab cakes onto a second plate and then lay down a bed of alfalfa sprouts next to them and scoop the savory dressing on top of the alfalfa sprouts.

After plating the crab cakes use a spoon to drizzle the salad dressing on top of the bell pepper and bean sprout salad and garnish with pumpkin seeds.

THIRTY-SEVEN WINES

THIRTY-SEVEN WINES 2017 ALBARIÑO
RATED 90 POINTS BY WINE ENTHUSIAST
PAIRED WITH CREAMY CAJUN SHRIMP PASTA WITH SAUSAGE



Creamy Cajun Shrimp Pasta



Shane Finley, Winemaker

"The bright acidity, floral aromatics and the tropical fruit flavor profile of our 2017 Albariño makes it the perfect accompaniment to this simple-to-prepare Cajun-inspired shrimp, sausage and pasta dish."



90 PTS

Creamy Cajun Shrimp Pasta with Sausage

PAIRED WITH

Thirty-Seven Wines 2017 Albariño

INGREDIENTS

1 lb. large shrimp (peeled and deveined)	3 tsp Cajun seasoning
Kosher salt and freshly cracked black pepper	1 tsp brown sugar
1/2 tsp Cajun seasoning	2-3 cloves garlic, chopped
1/2 tsp dried oregano	½ cup crushed tomatoes
2 T olive oil	1 cup chicken broth sodium free
6 oz andouille or smoked sausage, thinly sliced	1 cup heavy cream
10 oz fettuccine pasta	2/3 cup grated Parmesan cheese
½ yellow onion, thinly sliced	1 T parsley, chopped
1 red bell pepper, thinly sliced	

INSTRUCTIONS

In a bowl, toss shrimp with salt, pepper, Cajun seasoning and oregano, and coat well. Heat a large skillet over medium high heat and drizzle bottom of pan with olive oil.

Add shrimp and cook for 2 minutes. Flip shrimp over and cook another minute or two, then remove to a plate and set aside. Drizzle pan with a little more olive oil, add sausage and brown until nicely caramelized, about 4 - 5 minutes. Remove to plate, set aside.

Add pasta to salted, boiling water and cook until al dente.

Lower heat on skillet to medium and add a bit more olive oil to the pan, add the onion, red bell pepper, Cajun seasoning, brown sugar, and a generous pinch of salt. Sauté until onion and pepper have softened a bit, scraping up any browned bits that you can. Add the garlic and cook until fragrant, about 30 seconds.

Add crushed tomatoes, chicken broth and heavy cream. Bring to a simmer, stirring and scraping up any brown bits from bottom of pan, simmer a couple minutes.

Once simmering, add Parmesan cheese and stir into sauce. When cheese is blended in add cooked pasta and sausage and stir to combine and heat through, 2 - 3 minutes. Salt and pepper to taste and then add the shrimp.

THIRTY-SEVEN WINES

THIRTY-SEVEN WINES 2018 TOLAY BLANC WHITE BLEND

RATED 90 POINTS BY WINE ENTHUSIAST

PAIRED WITH WILD MUSHROOM & PARMESAN SOURDOUGH STUFFING



Cheesy Corn Grits



Al & Lisa Brayton, Proprietors



“Our 2018 Thirty-Seven Wines Tolay Blanc white blend pairs well with this traditional, delicious and easy-to-prepare Kwanzaa recipe. The wine is a blend of 55% Albariño, 30% Pinot Gris and 15% Riesling; while each of these varieties have the crisp acidity to be a beautiful match for this recipe, the blend of the three grape varieties combine to create the perfect wine to enjoy with this creamy and cheesy dish.”

90 PTS

Cheesy Corn & Grits

PAIRED WITH

Thirty-Seven Wines 2018 Tolay Blanc White Wine Blend

INGREDIENTS

3 cups water	1 cup shredded cheddar cheese
2 teaspoons instant vegetable or chicken bouillon granules	4 eggs, slightly beaten
1 cup quick-cooking grits	1 cup milk
½ cup finely chopped green onions or 1/4 cup chives	1 (16 oz) can cream-style corn
	½ cup shredded cheddar cheese

INSTRUCTIONS

In a medium saucepan bring water and bouillon granules to boiling. Gradually stir in grits, then remove from heat. Cover and let stand 5 minutes.

Stir in onion and the 1/2 cup cheese; then stir in the eggs, milk, and corn. Transfer to a lightly greased 1-quart casserole.

Bake, uncovered, in a 350 degree oven for 45 to 50 minutes or until set in center. Sprinkle with the remaining cheese.

Let stand 1 to 2 minutes before serving to melt cheese, then serve.

THIRTY-SEVEN WINES

THIRTY-SEVEN WINES 2016 RESERVE MERLOT
RATED 90 POINTS BY WINE ENTHUSIAST
PAIRED WITH GARLIC & HERB PRIME RIB



Garlic & Herb Prime Rib



Shane Finley, Winemaker

"This simple-to-prepare recipe is a delicious holiday main dish to complement our 2016 Reserve Merlot. The firm tannins, dark-fruit aromatics and flavors of blackberry, currant and espresso hold up well to the rich and savory prime rib."



90 PTS

Garlic & Herb Butter Prime Rib

PAIRED WITH

Thirty-Seven Wines 2016 Reserve Merlot

INGREDIENTS

2-6 lbs prime rib, boned and tied

1 cup butter, softened

5 cloves of garlic, minced

1 T thyme, finely chopped

1 T oregano, finely chopped

1 T rosemary, finely chopped

1 T salt

1 tsp black pepper

INSTRUCTIONS

Remove the prime rib from the refrigerator at least 30 minutes before prepping to bring it to room temperature. Preheat the oven to 450 degrees.

In a small bowl mix butter, garlic, thyme, oregano, rosemary, salt and pepper. Rub all of the butter mixture on the outside of your prime rib and place in a roasting pan or large skillet with the fat side up.

Place it in the oven and cook for 15 minutes, then reduce the temperature to 325 degrees. Bake until it reaches an internal temperature of 110 degrees, approximately 15 minutes per pound of meat, ideally using a meat thermometer to verify internal temperature.

Remove from oven and let it rest with a foil tent covering it for at least 20 minutes. The temperature will rise to 130 degrees for a medium rare prime rib.

Slice and serve.

TROMBETTA FAMILY WINES

TROMBETTA FAMILY WINES 2016 GAP'S CROWN PINOT NOIR
RATED 93 POINTS BY WINE ENTHUSIAST
PAIRED WITH LEMON RISOTTO & SEARED SEA SCALLOPS



Lemon Risotto & Seared Scallops



***Erica Stancliff, Winemaker &
Rickey Trombetta, Proprietor***

"The balance of acid and fruit work well with the lemon flavor of the risotto, while the aroma of golden apple, pear and brioche complement the richness of the seared scallops."



93 PTS

Lemon Risotto with Seared Sea Scallops

PAIRED WITH

Trombetta Family 2018 Gap's Crown Chardonnay

INGREDIENTS

Lemon Risotto

6 cups chicken broth of very good quality
6 T butter
4 large shallots chopped
2 cups Arborio rice
1 cup freshly grated Parmesan cheese
2 T chopped fresh parsley
2 T fresh lemon juice
4 T grated lemon peel

Seared Sea Scallops

One or more scallops per person (depending on whether this is an appetizer or main course)
4 T butter
Juice from one large lemon
1 T freshly chopped parsley

INSTRUCTIONS

Prepare the Risotto:

Bring broth to a simmer in a large sauce pan over heat. Melt the butter in a large heavy saucepan. Add chopped shallots and sauté until tender. Add rice and stir for a minute or so until it just starts to turn a tiny bit brown.

Slowly add the hot broth a cup at a time stirring frequently until all the broth is absorbed. Add more broth and repeat the process until the rice is tender and a bit creamy. Stir in cheese, parsley, lemon juice and lemon peel. Season risotto with salt and pepper to taste. Serve on a warmed plate.

Prepare the Sea Scallops:

Pat the scallops dry. Place in a bowl and pour the freshly squeezed juice from the lemon and toss. Pat the scallops dry again.

Melt the butter on low heat in a large heavy bottomed frying pan. Add the scallops and gently up the heat to medium. When the scallops are almost all the way thru opaque remove them from the pan.

Pour about $\frac{3}{4}$ of the butter and liquid out. Turn the heat up to just before smoking point and add the scallops back to give them a light brown sear.

Add a scoop of risotto on a warmed plate and off to the side place the scallop. Sprinkle with a bit of freshly chopped parsley for garnish.