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Petaluma Gap Winemakers Choose Their Favorite Recipes To Celebrate the Bounty This Winter



Petaluma, CA – November 18, 2021. With easing restrictions and a pent-up-desire to gather, the winemakers of the Petaluma Gap American Viticultural Area (AVA) have chosen recipes to pair with their wines for upcoming holiday celebrations. “We selected the wines that have received the highest scores over the last year of lockdown,” said Erica Stancliff, President of the Board of Directors of the Petaluma Gap Winegrowers Alliance (PGWA). “The business of growing grapes and making wine continues and we are grateful for the plethora of awards our wines have garnered over the last year. At last count there were more than 100 wines that joined PGWA’s 90+ Point Club, since last year’s harvest.” The

Alliance staff asked winemakers to suggest which recipes they would pair with their wines. Over the next six weeks the Alliance will post these recipes, along with details about the wines to pair with them, on its social media channels. An initial set of recipes for the Thanksgiving holiday is included below.

Gust Wines 2019 Chardonnay, \$38

- Tom Gendall, Winemaker
- 93 Points, Tasting Panel
- Paired with Baked Brie with Walnuts & Honey

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

- Erica Stancliff, Winemaker
- 93 Points, Wine Enthusiast
- Paired with Pumpkin Sourdough Rolls

Adobe Road 2018 Sangiacomo Vineyard Chardonnay, \$49

- Garrett Martin, Winemaker
- 91 Points, Wine Spectator
- Paired with Turkey Wellington

Montagne Russe Wines 2018 Roberts Road Pinot Noir, \$58

- Kevin Bersofsky, Winemaker
- 95 Points, New York International Wine Competition
- Paired with Smoked Black Pepper Crusted Duck Breast

Adobe Road 2018 Roberts Road Pinot Noir, \$68

- Garrett Martin, Winemaker
- 92 Points, Wine Spectator
- Paired with Turkey Wellington

Gust Wines 2018 Syrah, \$48

- Tom Gendall, Winemaker
- 90Points, Wine Enthusiast
- Paired with Sausage Stuffing

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.

GUST WINES

GUST WINES 2019 CHARDONNAY

RATED 93 POINTS BY THE TASTING PANEL

PAIRED WITH BAKED BRIE WITH WALNUTS AND HONEY



Baked Brie with Walnuts and Honey



Tom Gendall, Winemaker

"Our 2019 Chardonnay has an amazing freshness that can cut through the creaminess of the brie. Walnuts and honey help elevate the texture and overall deliciousness."



2019 Chardonnay (\$38)

93 POINT RATING
THE TASTING PANEL MAGAZINE

Baked Brie with Walnuts and Honey

PAIRED WITH

Gust Wines 2019 Chardonnay

INGREDIENTS

1 wheel of brie

¼ cup honey

½ cup toasted walnuts, roughly chopped

INSTRUCTIONS

Preheat the oven to 350 degrees F.

Place the brie in a baking dish. Top with the honey and the walnuts then bake for 15 minutes.

Serve hot with crostini, slices of bread or crackers.

TROMBETTA FAMILY WINES

TROMBETTA FAMILY WINES 2018 GAP'S CROWN CHARDONNAY

RATED 93 POINTS BY WINE ENTHUSIAST

PAIRED WITH PUMPKIN SOURDOUGH ROLLS

*Photo & Recipe Courtesy of
Maurizio Leo, The Perfect Loaf*



Pumpkin Sourdough Rolls



2018 Gap's Crown Chardonnay (\$65)



Erica Stancliff, Winemaker



93 PTS

Pumpkin Sourdough Rolls

PAIRED WITH

Trombetta Family Wines 2018 Gap's Crown Chardonnay

INGREDIENTS

3 eggs	3/4 c. + 2 tbsp. flour
1 c. sugar	2 tsp. pumpkin pie spice
2/3 c. canned pumpkin	1 tsp. baking powder
1 tsp. grated lemon rind	
1/2 c. sourdough starter	

INSTRUCTIONS

Beat eggs and sugar together until thick. Stir in pumpkin, lemon rind and sourdough starter. Fold in remaining ingredients until blended. Bake at 375 degrees F. in a 15x10x1 inch baking pan for 12-15 minutes.

Invert cake on towel dusted with powdered sugar, roll up cake and towel, place on wire rack and cool. Unroll. Spread cake with cream cheese filling. Roll up and slice.

CREAM CHEESE FILLING:

Beat together until smooth:

6 oz. cream cheese
4 tbsp. butter
1/2 tsp. vanilla
1 c. powdered sugar

SOURDOUGH STARTER:

1 c. flour
1 c. warm water
1 pkg. dry yeast

Mix together in large glass jar or bowl. Cover loosely. Let sit overnight on counter. (Remaining starter may be stored indefinitely in refrigerator. Before using again, let sit out overnight. To make more, reserve one cup starter, add one cup flour, one cup warm water, stir thoroughly and set in warm spot.)

ADOBE ROAD

ADOBE ROAD 2018 SANGIACOMO VINEYARD CHARDONNAY

RATED 91 POINTS BY WINE SPECTATOR

PAIRED WITH TURKEY WELLINGTON



Turkey Wellington



Garrett Martin, Winemaker



2018 Sangiacomo Vineyard Chardonnay (\$49)

Wine Spectator

91 PTS

Turkey Wellington

PAIRED WITH

Adobe Road 2018 Sangiacomo Vineyard Chardonnay

INGREDIENTS

1 (1 1/2-pound) boneless turkey breast	2 tablespoons olive oil
3/4 cup cranberry jam	1 tablespoon butter
1 bunch fresh thyme, divided	3/4 cup baby portabella mushrooms
Sea salt, to taste	finely chopped
Black pepper, to taste	1/2 cup herbed breadcrumbs
Kitchen twine	1 package puff pastry, defrosted

INSTRUCTIONS

Preheat oven to 350 degrees. Salt and pepper the turkey breast well. Sprinkle with thyme leaves then slice the breast lengthwise, creating a pocket.

Place the cranberry jam inside the pocket then wrap the turkey tightly around itself in a roulade fashion.

Tie the roll tightly with twine, drizzle with olive oil then bake for about 40 minutes.

Meanwhile, heat the butter over medium and cook down the mushrooms until the liquid has evaporated. Add a few sprigs of thyme then add in the breadcrumbs. Season well with salt and pepper and set aside.

Raise oven temperature to 400 degrees. To assemble, roll out the puff pastry and sprinkle with the mushroom mixture.

Remove twine from turkey and place the turkey roulade in the center of the puff pastry. Garnish the puff pastry with leaves and a crisscross design if desired.

Bake the Wellington at 400 degrees for 20 minutes, then lower the oven temperature to 350 degrees and roast for another 40 minutes or so, until the turkey reaches an internal temperature of 165 degrees.

Allow to sit for 10 minutes before serving.

MONTAGNE RUSSE

MONTAGNE RUSSE 2018 ROBERTS ROAD PINOT NOIR

RATED 95 POINTS BY NEW YORK INTERNATIONAL

PAIRED WITH SMOKED BLACK PEPPER CRUSTED DUCK BREAST



Smoked Black Pepper Crusted Duck Breast



Kevin Berfosky, Winemaker

"Duck and Pinot Noir are a no-brainer. We love the simplicity of this recipe, and Roberts Road Pinot adds a nice dose of juice red fruit to make this a mouthwatering meal."



2018 Roberts Road Pinot Noir (\$58)



95 PTS

Smoked Black Pepper Crusted Duck Breast

PAIRED WITH

Montagne Russe 2018 Roberts Road Pinot noir

INGREDIENTS

4 small or 2 large skin-on duck breasts

2 tsp smoked pepper corns

2 tbsp sea salt

2 cups of wild rice

INSTRUCTIONS

Using a sharp knife, score the skin in a grid pattern, cutting just halfway through the thickness of the skin.

Using a spice grinder, lightly grind the smoked pepper corns

Pat the pepper and sea salt on the duck, be generous

Heat a non-stick pan and place duck skin side down for 4 minutes

Flip the duck breast in the pan and place pan in a hot oven for 10 minutes

Serve with wild rice

GUST WINES

GUST WINES 2018 SYRAH

RATED 90 POINTS BY WINE ENTHUSIAST

PAIRED WITH SAUSAGE STUFFING



Sausage Stuffing



Tom Gendall, Winemaker

"This sausage stuffing is super savory so we knew it would be perfect match for our Syrah. We use a bunch of herbs in this recipe as well that complement the pepper and umami character of this wine. The cranberries give the perfect balance of sweetness and brightness"



2018 Syrah (\$48)



90 PTS

Sausage Stuffing

PAIRED WITH

Gust Wines 2018 Syrah

INGREDIENTS

16 cups 1-inch bread cubes, white or sourdough (1 ½ pound loaf)

8 tablespoons (1 stick) unsalted butter

2 cups medium-diced yellow onion (2 onions)

1 cup medium-diced celery (2 stalks)

2 Granny Smith apples, unpeeled, cored and large-diced

2 tablespoons chopped flat-leaf parsley

1 tablespoon kosher salt

1 teaspoon freshly ground black pepper

¾ pound sweet or spicy Italian sausage, casings removed

1 cup chicken stock

1 cup dried cranberries

INSTRUCTIONS

Preheat the oven to 300 degrees F.

Place the bread cubes in a single layer on a sheet pan and bake for 7 minutes. Raise the oven temperature to 350 degrees F. Remove the bread cubes to a very large bowl.

Meanwhile, in a large saute pan, melt the butter and add the onions, celery, apples, parsley, salt and pepper. Saute over medium heat for 10 minutes, until the vegetables are softened. Add to the bread cubes.

In the same saute pan, cook the sausage over medium heat for about 10 minutes, until browned and cooked through, breaking up the sausage with a fork while cooking. Add to the bread cubes and vegetables.

Add the chicken stock and cranberries to the mixture, mix well, and pour into a 9 by 12-inch baking dish. Bake for 30 minutes, until browned on top and hot in the middle. Serve warm.

ADOBE ROAD

ADOBE ROAD 2018 ROBERTS ROAD PINOT NOIR

RATED 92 POINTS BY WINE SPECTATOR

PAIRED WITH TURKEY WELLINGTON



Turkey Wellington



Garrett Martin, Winemaker



2018 Roberts Road Pinot Noir (\$68)

Wine Spectator

92 PTS

Turkey Wellington

PAIRED WITH

Adobe Road 2018 Roberts Road Pinot Noir

INGREDIENTS

1 (1 1/2-pound) boneless turkey breast	2 tablespoons olive oil
3/4 cup cranberry jam	1 tablespoon butter
1 bunch fresh thyme, divided	3/4 cup baby portabella mushrooms
Sea salt, to taste	finely chopped
Black pepper, to taste	1/2 cup herbed breadcrumbs
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