

JUNE 2014 SELECTION

2013 "Fizzy" Rosé

Fermented in a beer tank to retain a bit of CO₂ to compliment this wine's "fruitfulness," it's made from a variety of red grape juices (25% barrel-fermented Chambourcin, 25% Cabernet Sauvignon, 50% Cabernet Franc). Made partly from whole-cluster pressing of the grapes as well as from a traditional process the French call "Saignée," whereby juice is removed after grape crushing (but prior to fermentation of the red grapes) in order to maximize color extraction in our red wines. Finished slightly off dry with a hint of Fizz. Serve chilled and try it with a cold shell fish salad or spicy shrimp ceviche appetizer!

Quick and Spicy Shrimp Ceviche (Whole Foods Market)

1 pound small peeled and deveined shrimp
Salt to taste
1/3 cup lime juice
1 cup salsa
1 small cucumber, peeled, seeded and chopped

1 ripe avocado, diced
1 small jalapeño pepper, seeded and thinly sliced
4 lettuce leaves
Tortilla chips or corn tortillas

Directions...

Boil shrimp in salted water until just cooked through, 2 to 3 minutes. Drain and chill. Put shrimp in a non-metal bowl and add lime juice and salsa. Stir well, cover and refrigerate for 20 to 30 minutes. Add cucumbers, avocado and jalapeños and toss gently. Arrange lettuce leaves on plates and top with shrimp ceviche. Serve with tortilla chips or tortillas on the side.

2012 New World Red

A wonderful coast-to-coast, family-to-family blend of our family's Cabernet grapes: Sauvignon from California and Franc from Virginia. Aromatic and fruit-forward in the "New World" style from the California fruit, the mouth-coating tannins precede a lingering finish with earthiness reminiscent of our "old world" style Virginia Cabernet Franc. This a perfect wine to saddle up to your favorite cut of barbecued pork, or try it with braised short ribs.

Best BBQ pork Shoulder (Epicurious)

For the Pork

2 tablespoons kosher salt
2 tablespoons granulated sugar
One 5- to 6-pound pork shoulder, preferably with bone in and skin on (ask for a "Boston butt")
2 handfuls hickory chips (other types of wood chips can be substituted)
1 disposable aluminum foil shallow pan

Preparation...

Prepare the Pork

In a small bowl, mix the salt and sugar until combined. One to three days before you plan to grill, generously sprinkle the salt-sugar rub over the entire pork shoulder, covering every surface. You may not need the full 1/4 cup of rub. (A good rule of thumb is 2 teaspoons per pound of meat). If you're lucky enough to have a shoulder with skin on it, score the skin in a crosshatch pattern, leaving an inch or so between the lines. Try to work some of the rub into the scorings. Refrigerate the pork shoulder uncovered. Bring to room temperature before you put it on the grill. Prepare a gas grill for smoking. Soak the wood chips in water for about 30 minutes; set aside. On a section of the grill that won't receive direct heat, place a disposable pan or tray beneath the cooking grate and directly on the flavorizer bars or lava rocks (whichever your grill has). Fill the pan about halfway with water; this will catch drippings and keep the inside of the grill moist. Set the cooking grate back on the grill. Adjust the burners so the temperature in the grill is somewhere between 200°F and 300°F. Keep the burners under the drip pan off, and those not under it on. Drain the wood chips and place them in a smoker box. A few minutes before putting the meat on the grill, set the smoker box directly over the heat source. (Smoke works best early in the cooking process). Place the shoulder on the grill above the drip pan, skin or fat side up. Cover the grill and roast the pork shoulder for 4 to 6 hours. The time it takes will vary depending on your piece of meat, the grill, and the cooking temperature. Lower temperature is better but takes much longer to cook. Whichever temperature you choose, check occasionally to make sure it does not exceed 300°F or fall below 200°F. When the temperature of the interior of the meat is 195°F, it should be done. Don't be alarmed if the temperature of the pork shoulder rises quickly and then stays at 150° for a long time (sometimes for several hours). This is called the "stall." Be patient and wait for it to reach 195°F. Check to see if the meat feels relaxed to the touch or if you can pull it apart with a fork. If it resists, give it another 30 minutes.

The meat should by now be a deep brown color. If the outside of the shoulder doesn't have some dark, crispy areas (i.e., bark or, if you started with the skin, crackling), crank up the temperature to 500°F for a few minutes. (Keep a close eye on it so it doesn't burn.) Remove the meat from the grill and let it rest for at least 20 to 30 minutes.

Make the Vinegar-BBQ Sauce

Combine the vinegar, water, sugar, salt, hot pepper flakes, and black pepper in a medium-size bowl and stir until the sugar and salt have dissolved; set aside.

Either pull the pork shoulder apart with a fork or roughly chop with a cleaver, incorporating crispy bits of crackling (if you have it) or bark. Mix in a generous splash of the vinegar BBQ sauce; adjust the seasoning, making sure there's enough acid (vinegar) and salt. Put the remainder of the sauce in a pitcher on the table. Serve with soft rolls. Coleslaw and beans and rice make good accompaniments.

Note: If you don't have a smoker box, you can make one by piercing holes all over a shallow and narrow foil-covered aluminum pan.

1 smoker box (see note)

For the Vinegar-BBQ Sauce

2 cups apple cider vinegar
1 cup water
1/4 cup packed brown sugar
2 3/4 teaspoons fine sea salt
4 teaspoons hot pepper flakes
1 teaspoon freshly ground black pepper