

# JULY 2014 SELECTION

## 2012 Meritage

It's our 2012 "Top Gun" wine – Meaning simply "The best of the best" from the vintage. Supple, complex, and elegant in a very old world style. 39% Cabernet Sauvignon, 35% Merlot, 17% Cabernet franc, and 9% Petit Verdot. Try pairing it with your "best of the best" filet with a mushroom and red wine reduction sauce; or simply enjoy a glass and ponder the magic all on its own.

### Sage Polenta Bowls with Roasted Brussels Sprouts & Wild Mushrooms (Ohmyveggies.com)

1 pound Brussels sprouts, trimmed and quartered	4 cups water
1 (4-ounce) package assorted wild mushrooms (fresh, not dried)	1 cup instant polenta
2 tablespoons olive oil	3/4 cup shredded Parmesan cheese, divided
Salt and pepper, to taste	1/4 cup chopped fresh sage

#### Instructions

Preheat oven to 400°F.

Toss the Brussels sprouts and mushrooms in a bowl with the olive oil, salt, and pepper. Transfer to a rimmed baking sheet and bake for about 20 minutes, or until nicely browned. While the veggies are roasting, bring the water to a boil in a large saucepan. Reduce the heat to low and slowly whisk in the polenta and continue to whisk constantly until the polenta is thickened, about 3 minutes. Remove from heat and stir in 1/2 cup of Parmesan, sage, and salt and pepper to taste. Divide the polenta into 4 bowls and top each with 1/4 of the roasted veggies and 1 tablespoon of Parmesan cheese.

## 2011 Meritage

A stunningly complex and subtle "right-bank" styled red blend from the historically challenging 2011 vintage. A blend of our best 40 barrels of red wine come together to create our "Flagship" offering. Perfect to accompany your favorite veal dish, or try with a saltimbocca venison shank.

### Veal Meatballs in Red Wine Sauce (

*Makes about 30 meatballs*

#### For the meatballs

3/4 cup whole milk  
1/2 cup fine dried breadcrumbs

1/2 pound ground pork  
1/2 pound ground beef, such as ground chuck

1/2 pound ground veal

1 teaspoon chunky kosher salt

Freshly ground black pepper

1/2 teaspoon smoked paprika

1/4 teaspoon cayenne

1/4 cup finely chopped Italian parsley

About 2 tablespoons finely chopped fresh sage, from 1 small herb bunch

3/4 cups finely diced or grated yellow onion, from about 1 small yellow onion

#### Directions...

**Veal Meatballs** Pour the milk over the breadcrumbs in a small bowl. Stir them together and set them aside for at least 10 minutes for the crumbs to soften. Mix the pork, beef, and veal together thoroughly in a large mixing bowl. Stir in the salt and a generous amount of black pepper, then add the smoked paprika and cayenne. Stir in the chopped parsley, sage, onion, garlic, and Parmesan. Mix with your hands until these are very thoroughly distributed through the meat. Stir in the breadcrumbs and milk, as well as the eggs, and mix thoroughly. Shape and cook the meatballs immediately, or refrigerate the meat for up to 24 hours. You can also freeze the meat (in one big lump or as shaped meatballs) in a sealed container for up to 3 months.

**Red Wine Sauce** Dice the onion and mince the garlic. Heat a large, deep sauté pan over medium high heat. (It should be large enough to hold the sauce ingredients, as well as most of the meat.) Sauté the onion and garlic in the olive oil until very soft — about 10 minutes, turning the heat down if necessary. Stir in the tomato paste and fry for a minute or two, stirring until well-incorporated. Pour in the wine and broth and bring to a simmer, then add the tomatoes, salt, and a generous amount of black pepper. Place the rosemary sprig on top, bring to a simmer and cook for 30 to 60 minutes, covered. When the sauce has developed a deep, rich flavor, turn off the heat and puree with an immersion blender (or in a standing blender) until smooth.

**To Cook the Meatballs** Shape the meatballs into 1 1/2-inch balls. Place the raw meatballs into the pan of tomato sauce and bring it to a gentle simmer over medium heat. Cover the pan. Cook over low heat for at least 30 minutes, or until the meatballs are fully cooked through and no longer pink inside. This makes for a very smooth, very tender meatball. If you want a little bit of crispiness to the meatballs in sauce, you can sear them or broil them briefly and then finish cooking them in the sauce. Serve with pasta or greens.