

SEPTEMBER 2014 SELECTION

2013 Noblesse Rouge (2x)

A unique blend of Merlot, Cabernet Sauvignon, and Cabernet Franc, utilizing the technique of “short vat” fermentation to reduce tannin extraction, then followed by careful oak aging, produces this soft, supple, and ready to drink red wine... Enjoy year round.

Portobello-Mushroom & Red-Pepper Pizza

- 6 tbsps olive oil
- 2 red bell peppers, cut into thin slices
- 1 1/2 lbs portobello mushrooms, stems removed, caps cut into 1/4-inch slices
- 1 tsp salt
- 1 lb store-bought or homemade pizza dough
- 3 cloves garlic, minced
- 1/4 tsp fresh-ground black pepper
- 3/4 cup lightly packed basil leaves, chopped
- 1/2 lb fresh salted mozzarella, cut into 1/4-inch cubes
- 1/2 cup grated Parmesan

Depending on the size of the appetites around your house, this substantial pizza with its meaty Portobello mushrooms serves two very hungry people or four if it's accompanied by a big salad. If you don't have fresh basil, stir some pesto into the peppers and mushrooms before putting them on the pizza.

Instructions

1. Heat the oven to 450°. In a large frying pan, heat 3 tablespoons of the oil over moderately high heat. Put the peppers in the pan and cook, stirring occasionally, for 10 minutes. Add the mushrooms and the salt and cook, stirring occasionally, until the mushrooms are golden, about 10 minutes more.
2. Meanwhile, oil a 14-inch pizza pan or large baking sheet. Press the pizza dough onto the pan in an approximately 14-inch round or 9-by-13-inch rectangle.
3. Spread the peppers and mushrooms on the pizza crust. Bake for 12 minutes. Sprinkle on the garlic, black pepper, and basil. Top with the mozzarella and then with the Parmesan. Drizzle with the remaining 3 tablespoons oil. Bake until the cheese is bubbling and beginning to brown, about 10 to 15 minutes longer.