

OCTOBER 2014 SELECTION

2013 Noblesse Cabernet Sauvignon

81% Cabernet Sauvignon, 19% Merlot. Made in our traditional Noblesse style -whole berry fermentation, gentle cap management, and short-vated- this Cabernet Sauvignon is a little more robust than the Cabernet Franc version of the same style. Aged 9 months with American and Hungarian oak.

Caramelized Onion and Portobello Mushroom Soup with Goat Cheese Croutons

- 3 tablespoons butter
- 1 1/2 pounds onions, halved, thinly sliced (about 5 cups)
- 4 fresh thyme sprigs
- 1 1/2 pounds portobello mushrooms, stemmed, caps halved and cut crosswise into 1/4-inch-thick strips
- 3 tablespoons Cognac or brandy
- 3 garlic cloves, minced
- 8 cups vegetable broth
- 1 cup dry white wine
- 18 1-inch-thick slices French-bread baguette, toasted
- 8 ounces soft fresh goat cheese, room temperature

*"Suggested Additions/Substitutions: ADD 2TBSP of Balsamic vinegar to the broth/wine.
Substitute: Beef broth for Vegetable Broth, and red wine for white wine"*

Instructions

Melt 1 tablespoon butter in heavy large pot over high heat. Add onions and thyme; sauté until onions begin to soften, about 8 minutes. Reduce heat to low; cook until onions are caramelized, stirring occasionally, about 20 minutes. Transfer onion mixture to medium bowl.

Melt remaining 2 tablespoons butter in same pot over medium-high heat. Add mushrooms; sauté until soft, about 12 minutes. Add Cognac and garlic; stir 20 seconds. Stir in onion mixture, then broth and wine. Bring to boil. Reduce heat to low; simmer until onions are very tender, about 45 minutes. Discard thyme sprigs. Season soup with salt and pepper. (Can be made 1 day ahead. Cool slightly; cover and chill. Bring to simmer before serving.)

Preheat broiler. Place baguette slices on large baking sheet. Spread goat cheese on baguette slices, dividing equally. Broil goat cheese croutons until cheese begins to brown in spots, about 30 seconds. Divide soup among 6 bowls. Top with croutons and serve.

2013 Noblesse Cabernet Franc

100% Cabernet Franc. Made in our traditional Noblesse style -whole berry fermentation, gentle cap management, and short-vated- this wine exhibits all of the traditional Cabernet Franc character, without needing extensive aging to enjoy. Aged 9 months with American and French oak.

Stuffed Turkey Breasts with Butternut Squash and Figs

- 2 boneless turkey tenderloins (1 lb total)
- 1 tsp kosher salt (diamond crystal)
- 1 tbsp light olive oil
- 1 small (1/3 cup) white onion, chopped
- (6 oz) 1 1/4 cups diced butternut squash, 1/2-inch dice
- 5 black mission figs, chopped
- 2 garlic cloves, finely chopped
- 1 cup baby spinach
- 3 sage leaves, chopped
- 1/4 tsp crushed black pepper
- cooking twine - 6 to 8 pieces
- cooking spray

"A wonderful Fall dish – turkey tenderloins are stuffed with sautéed butternut squash, spinach and figs, a meal in one with savory and sweet flavors. Figs are seasonal, so if you can't find them, you could use another fruit such as pears or even apples."

Instructions

Heat a large skillet over medium-high heat and add olive oil. Add onions and sauté for two minutes, or until golden. Add butternut squash and 2 tablespoons water and cover; cook on low for 10 minutes. Remove lid and add figs, garlic, spinach, salt, sage, and pepper and cook for another 3-4 minutes. Set aside to cool.

Cut a pocket into the sides of the tenderloins, careful not to cut all the way through at the ends. Season the inside and outside of the turkey with salt.

Stuff each turkey breast with about 3/4 cup of squash mixture. Cut cooking twine long enough to tie each breast with 3 to 4 pieces of twine. Cut off extra twine. Preheat oven to 375°F.

In skillet over medium-high heat, lightly spray with cooking spray. Carefully sear each turkey breast on each side (3 sides. Don't sear on stuff end.) If your skillet is oven proof, cover with foil and place in the center of the oven (If not, then transfer to baking dish and cover with foil), place directly into oven and cook for 30 - 35 minutes. Allow to sit 5 minutes before cutting off twine and slicing each turkey breast in 4 slices.