

DECEMBER 2014 SELECTIONS

2013 Norton – *Last Of*

Traditional Norton, blended with 25% cabernet franc to tame the temper the varietal's intense character.

Beef Tenderloin Sandwich w/ Norton-Shiitake Sauce (foodandwine.com)

- 8 tbsps Unsalted Butter
- 6 Garlic Cloves, minced
- 4 Scallions, minced
- 1 1/2 lbs Shiitake Mushrooms, stemmed, caps thinly sliced
- 1 1/2 tsps Chili Powder
- 1 1/2 tsps Thyme, dried
- Black Pepper, coarsely ground
- 2 cups Beef Stock (or low-sodium broth)
- 2 cups Rappahannock 2013 Norton (or other dry red wine)
- 1 tbsp Soy Sauce
- 1 tsp Cornstarch (dissolved in 1 tbsp cold water)
- Salt
- 2 Baguettes
- 2 lbs Filet Mignon (sliced 1/2 inch thick)
- Extra Virgin Olive Oil (for brushing)

Instructions

1. In a large, deep skillet, melt 4 tablespoons of the butter. Add one-third of the minced garlic and all of the scallions and cook over moderately high heat for 1 minute. Add the shiitakes and cook until slightly softened, about 2 minutes. Add the chili powder, thyme and 1 teaspoon of pepper and cook over moderate heat, stirring occasionally, until the shiitakes begin to brown, about 5 minutes. Add the stock, wine and soy sauce and bring to a boil. Simmer gently until reduced to 1 cup, about 40 minutes. Stir the cornstarch slurry and whisk into the liquid. Cook, stirring, until slightly thickened, about 2 minutes. Season with salt; keep warm.
2. Preheat the broiler. Cut the baguettes into thirds and split the pieces lengthwise, taking care not to cut all the way through. In a small saucepan, melt the remaining 4 tablespoons of butter. Add the remaining minced garlic and cook over low heat until fragrant, about 4 minutes. Brush the garlic butter on the baguettes and sprinkle lightly with salt. Broil the bread, cut side up, for about 1 minute, until golden.
3. Preheat a grill pan. Brush the tenderloin slices with oil; season with salt and pepper. Grill the meat in batches over high heat, turning once, until charred and medium-rare, about 5 minutes. Dip the meat in the mushroom sauce and arrange on the baguettes. Spoon the mushroom sauce on top, close the sandwiches and serve.

2012 Port – *Pre Release*

100% Norton, fortified with brandy, and aged in new whiskey casks. Legally "Red Dessert Wine," it's "port" around the winery!

Port and Chocolate Christmas Cake

- 12 ozs Pitted Prunes
- 13 1/4 ozs Currants
- 13 1/4 ozs Raisins
- 1 Bottle 2012 Port
- 2 Sticks of butter
- 1 tbsp vanilla essence
- 1 cup dark brown sugar
- 4 eggs
- 1 juiced orange
- 1 zest of orange (finely grated)
- 1/3 cup treacle
- 1 1/2 cups plain flour
- 1/2 cup self-raising flour
- 1 tsp mixed spice
- 1 tsp nutmeg
- 1 tsp cinnamon
- 7 ozs dark cooking chocolate, chopped
- 8 3/4 ozs glace cherries
- 7 ozs walnuts, halved
- Brown paper- enough to wrap a double layer around the cake tin

Instructions

1. Cut prunes with scissors, and combine with currants, raisins, and 1 cup of the port in a large bowl. Mix well, let stand for 2 hours, stirring occasionally. Meanwhile, spray a deep nine-inch round cake tin with cooking oil, then line the base and sides with two layers of baking (silicone) paper- bringing the paper 2" above the rim of the tin.
2. Add the orange rind, juice and treacle to the fruit mixture and stir to combine.
3. Place the chopped chocolate, cherries and walnuts into a mixing bowl. Add the sifted flours and spices to this bowl and stir lightly to combine. Set aside.
4. Chop butter into small pieces and transfer to a small bowl. Beat with an electric mixer until the color of the butter changes to pale yellow. Add vanilla and beat for an extra minute. Add sugar and beat until the mixture looks light and creamy and all the sugar crystals have dissolved. (This is an important step- if the sugar crystals don't dissolve your cake will develop a crusty top). Add the eggs, one at a time, beating well after each addition.
5. Add the butter and egg mixture to the fruit and mix well. Next, add the flour mixture to the fruit, and stir lightly with a wooden spoon until just combined. (Do not beat the mixture). Spoon the batter evenly into the cake tin. Run your hand under the tap and then use it to smooth the top of the cake, then wrap a double thickness of brown paper around the tin and secure it with string.
6. Place the cake in the center of the pre-heated 160c (310F) oven and bake for 3- 3 1/2 hours, or until a skewer, inserted into the center of the cake, comes out clean.
7. Remove the cake from the oven and, while still hot, pour over 1/4 of a cup of extra port. Wrap the cake (tin and all) in a thick, clean towel. Keep wrapped for at least 24 hours, or until the cake is completely cold. Store the cake, well covered, in its tin in a cool, dry place- or in the refrigerator. Then, each week before Christmas, use a skewer to poke several holes in the top of the cake and pour over a little more port- this is called 'feeding' the cake. Serve small portions as this cake is very, very rich.