

JANUARY 2015 SELECTIONS

2013 'Black Label' Chardonnay

This 100% Chardonnay was barrel fermented in 40% new French oak barrels, underwent full malo-lactic conversion, and was barrel aged a total of 14 months - 6 months longer than our traditional Chardonnay. The extra barrel contact produced a highly textured, rich, supple, and delicious wine, fit for a king (or anyone who enjoys a full bodied Chardonnay!) Only 325 cases made exclusively for our club members. Pairs extremely well with rich seafood or white meat dishes, especially Roasted Quail!

Roasted Quail with Wild Mushrooms

1 pound of wild mushrooms	6 quail livers
1 teaspoon of olive oil	2 large eggs
1 tablespoon of olive oil	¼ cup heavy cream
1 cup of white port	6 (14 ounce) whole semi-boneless quail
10 ounces of boneless, skinless chicken Breast, cubed	Kosher salt to taste

Clean the mushrooms by washing them in a bowl of cold water, gently tossing so as not to bruise them. Repeat 2 times. Using a paring knife, trim the ends and scrape the stems, removing the outer layer. Let dry thoroughly on paper towels at room temperature or uncovered in your refrigerator—this could take up to a couple of hours and can be done the day before. In a large sauté pan over high heat, add the mushrooms and cook in 1 tsp. oil until browned. Reduce the heat to medium and add the port. Reduce until the liquid is a syrupy consistency, about 10 minutes. In a food processor fitted with a steel blade, puree the chicken cubes and livers; slowly add the egg whites, then the cream. Mix until thoroughly combined. Pass the poultry puree through a fine-mesh strainer into a bowl. Roughly chop the mushrooms and add to the bowl with the poultry puree. Preheat the oven to 325°F. Season the quail inside and out with salt. Scoop the poultry puree into a pastry piping bag fitted with a 1/2-inch round tip or a large plastic storage bag with one 1/2-inch corner snipped. Pipe puree into each quail body and tie the legs together with butcher's twine. Heat a large cast-iron or heavy-bottomed ovenproof sauté pan over medium heat. Add the remaining 1 tbsp oil and brown the quail on all sides. Transfer the pan to the oven and roast the quail for 30 minutes, or until a meat thermometer inserted in the center of the quail registers 155°F. Let rest in the pan for 5 minutes before serving.

NV Port

Legally we call it a dessert wine; affectionately we call it "port". Starts with complex aromas of vanilla, caramelized apple, charred hickory, rosemary, and lavender; with flavors of mint, smoked pork butt, and molasses, and hints of pine needles and menthol. Rich and heavily textured, with a warm and full-bodied mouth feel and finish. Allow a little time in the glass or decanter to open up and enjoy by itself in front of the winter fire, or maybe a chocolate torte for the sweet tooth, or with a cigar for the robust event. Club Only - 150 cases made.

Chocolate Covered Raspberry Truffles

1 ¼ cup heavy cream	1 ½ tablespoons of brandy
7 ounces of Fine quality, bittersweet chocolate (finely chopped in food processor)	6 ounces of fresh raspberries
	¾ cup of unsweetened cocoa powder

Line a tray with wax paper. Bring cream just to a simmer in a 1- to 2-quart heavy saucepan over moderate heat. Remove from heat, then add chocolate and stir gently with a heatproof rubber spatula until ganache is smooth. Stir in Brandy. Pat raspberries dry if necessary. Add 6 to 8 raspberries to ganache and gently fold in to coat using rubber spatula. Remove each chocolate-covered raspberry with 2 forks, shifting it from one fork to the other to let excess ganache drip off, then transfer to tray. Coat remaining raspberries in same manner, working in batches of 6 to 8. Chill truffles on tray until firm, at least 1 hour, then loosen from wax paper. Put cocoa in a sealable bag and add all of truffles. Seal bag, leaving some air in, and shake to coat. Empty bag into a shallow bowl. Transfer coated truffles to a platter with your fingers, shaking off excess cocoa. Keep chilled until ready to serve

Truffles can be chilled, covered after 1 hour, up to 2 days. Coat with cocoa powder up to 1 hour before serving

