

# FEBRUARY 2015 SELECTION

## 2014 Chardonnay-Viognier

A well-balanced blend of the fruit-forward Viognier grape anchored with the subtle and firm structure of Chardonnay. 80% tank fermentation, and 20% barrel fermented and aged, with partial Malo-lactic fermentation. Well textured with balanced acidity and a lingering finish. This extremely versatile wine will pair well with many foods, but you might try it with our favorite Pad Thai.

### Pad Thai

- 1 lb Boneless, skinless chicken breasts (about 3), cut into 1-inch cubes
- 5 tbsps Asian fish sauce
- 1 tsp Asian fish sauce
- 1/2 lb Firm tofu, cut into 1/4-inch cubes
- 1 cup Water
- 2 tbsps Lime juice
- 1 1/2 tsps Rice-wine vinegar
- 3 1/2 tbsps Sugar
- 3/4 tsp Salt
- 1/4 tsp Cayenne
- 3/4 lb Linguine
- 3 tbsps Cooking oil
- 4 Cloves garlic, chopped
- 2/3 cup Salted peanuts, chopped fine
- 2 cups Bean sprouts
- 1/2 cup Lightly packed cilantro leaves

### instructions:

1. In a small bowl, combine the chicken and 1/2 teaspoon of the fish sauce. In another bowl, combine the tofu with another 1/2 teaspoon of the fish sauce. In a medium glass or stainless-steel bowl, combine the remaining 5 tablespoons fish sauce with the water, 1 1/2 tablespoons of the lime juice, the vinegar, sugar, salt, and cayenne.
2. In a pot of boiling, salted water, cook the linguine until done, about 12 minutes. Drain.
3. Meanwhile, in a wok or large frying pan, heat 1 tablespoon of the oil over moderately high heat. Add the chicken and cook, stirring, until just done, 3 to 4 minutes. Remove. Put another tablespoon of oil in the pan. Add the tofu and cook, stirring, for 2 minutes. Remove. Put the remaining 1 tablespoon oil in the pan, add the garlic and cook, stirring, for 30 seconds.
4. Add the pasta and the fish-sauce mixture. Cook, stirring, until nearly all the liquid is absorbed, about 3 minutes. Stir in the chicken, tofu, and 1/3 cup peanuts. Remove from the heat. Stir in the remaining 1/2 tablespoon lime juice, the bean sprouts, and half the cilantro. Top with the remaining peanuts and cilantro.

## 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.

### Smokey Beef Fajitas

- 2 Canned chipotle chiles in adobo—seeded and minced
- 2 Large garlic cloves, minced
- 1/4 cup Olive oil
- 1 tbsp Olive oil
- 2 tbsps Fresh lime juice
- 1 lb Skirt steak, sliced against the grain 1/4 inch thick
- 8 Flour tortillas
- 1 Medium red bell pepper, cut into 1/3-inch thick strips
- 1 Medium yellow bell pepper, cut into 1/3-inch thick strips
- 2 Medium red onions, halved and sliced lengthwise 1/3 inch thick
- Salt
- Freshly ground black pepper
- 1 Large Hass avocado, coarsely chopped
- Sour cream, for serving
- Pico de Gallo
- 1/4 cup Loosely packed fresh cilantro leaves

### Instructions

1. In a large sturdy plastic bag, combine the chipotles, garlic, 2 tablespoons of the olive oil and the lime juice. Add the skirt steak and marinate for 30 minutes.
2. Preheat the oven to 250°. Heat a large cast iron skillet. Working with one at a time, add the tortillas to the skillet and warm quickly over high heat, turning once, until softened and heated through, about 15 seconds per side. Wrap the tortillas in foil and keep warm in the oven.
3. Heat 2 tablespoons of the olive oil in the skillet until almost smoking. Add the red and yellow peppers and cook over high heat, stirring, until starting to brown, about 3 minutes. Add the onions and cook, stirring until tender and lightly charred, about 5 minutes. Season with salt and pepper, transfer to a large plate and keep warm in the oven.
4. Add the remaining 1 tablespoon olive oil to the skillet and heat just until smoking. Pat the steak strips dry with paper towels. Add half the strips to the skillet in a single layer, season with salt and pepper and cook, turning once, until browned, about 2 minutes per side. Transfer to a plate and cook the remaining steak. Return all the meat to the skillet and cook, for 1 minute.
5. Mound the steak on a plate; serve with the tortillas, onions and peppers, avocado, sour cream, Pico de Gallo and cilantro. Let everyone assemble his own fajita