

MARCH 2015 SELECTION

2014 VX2

An exciting new blend of 25% Viognier and 75% Vidal Blanc. Fermented in tank and bottled young to retain its youthful fruit characteristics. A very versatile wine which can be enjoyed on its own, or try it paired with charbroiled Monk Fish (also known as the “poor man’s lobster”), topped with a lemon, butter, caper sauce.

Monkfish with Caper Butter

- 12 monkfish medallions, 1/2-inch thick (about 2 pounds)
- ½ cup all-purpose flour
- 1 teaspoon dry mustard
- Salt and ground black pepper
- 6 tablespoons unsalted butter
- 1 tablespoon finely minced shallots
- 2 tablespoons drained capers
- 2 tablespoons extra virgin olive oil
- 1 tablespoon lemon juice
- 1 tablespoon minced tarragon leaves
- Lemon wedges, for serving

Instructions...

1. Remove any gray membrane from the fish. Mix flour and mustard together and season with salt and pepper. Dip the fish slices in seasoned flour on one side only and arrange on a plate, floured side up.
2. Melt the butter in a small skillet. Add the shallots and cook on medium until both the butter and shallots have browned and acquired a nutty aroma. Do not allow them to blacken. Remove from heat, stir in capers, season with salt and pepper and set aside.
3. Warm 6 dinner plates or a platter. Heat olive oil in a large skillet, preferably cast iron. When very hot, add the fish medallions, floured side down, and sauté until they turn golden, no more than a minute or so. Transfer them, cooked side up, to the plates or platter.
4. Briefly warm the caper sauce. Add the lemon juice and tarragon and spoon a little of the sauce over each medallion. Garnish with lemon wedges and serve.

2013 Meritage

Our flagship red wine created from a blend of our best grapes of the vintage, and then meticulously aged in French oak barrels. Blended from 54% Cabernet Franc, 12% Cabernet Sauvignon, 15% Merlot, and 19% Petit Verdot. Merely 660 cases produced. Pairs well with an aged filet mignon topped with a Meritage reduction sauce.

Filet Mignon with Meritage Reduction

- Beef filets (use 2” thick cuts if possible!)
- kosher salt
- black pepper
- paprika
- olive oil, extra virgin
- 6 tablespoons cold unsalted butter
- 1 onion, thinly sliced
- 1 tablespoon minced garlic
- 1 teaspoon dried oregano
- 1/4 cup tomato paste
- 2 1/2 cups dry red wine

Instructions...

1. Sprinkle pepper, paprika and a very generous amount of kosher salt onto both sides of each filet. The salt should coat each side. Gently pat/rub the spices into the meat
2. Place a generous amount of virgin olive oil in an oven-safe pan onto the stove top. Heat on high until the oil crackles and spits when a droplet of water is flipped into the pan. Meanwhile, warm the oven to 350
3. Place the filets into the pan. It will sizzle and sear and leave them for 3 minutes then flip them over. They should be seared, and look almost dry & brown on the cooked side
4. With fresh filet sides down in the pan, place the pan into the 350 degree oven for 10-12 minutes. (For med-Rare, cook 10 minutes)
5. Melt 2 tablespoons of butter in a heavy large saucepan over medium-high heat. Add the onions and sauté until tender, about 5 minutes. Season with salt. Add the garlic and oregano and sauté until fragrant, about 30 seconds.
6. Stir in the tomato paste and cook for 2 minutes, stirring constantly. Whisk in the wine. Simmer until the sauce reduces by half, stirring occasionally, about 10 minutes. Remove the skillet from the heat. Strain the sauce into a small bowl, pressing on the solids to extract as much liquid as possible.
7. Discard the solids in the strainer and return the sauce to the saucepan and bring back to a slow simmer. Cut the remaining 4 tablespoons of butter into small 1/2-inch chunks and whisk in the sauce a little at a time. Season the sauce, to taste, with salt and pepper.