

APRIL 2015 SELECTION

2014 Black Label 'Fizzy' Rosé

A blend from short term barrel aged rose, and Rose made and aged in stainless steel tanks, and then bottled with a mild "fizz" of residual CO2. Club only and only 250 cases made.

Smoked Salmon and Cream Cheese Crepe

- 1 1/2 cups whole milk
- 1/2 cup water
- 6 tbsps butter, melted
- 3 large eggs
- 1 1/2 cups all-purpose flour
- 3/4 tsp salt
- 8 ozs cream cheese, softened
- 2 tbsps butter, softened
- 2 tbsps lemon zest
- 1 medium shallot, minced
- 1/4 cup capers, rinsed and chopped
- 1 tbsp minced dill
- 1/4 tsp Asian fish sauce
- Freshly ground pepper
- 3 cups baby spinach (3 ounces)
- 1 tsp extra-virgin olive oil
- 1 tsp balsamic vinegar
- 1/2 lb sliced smoked salmon
- 2 plum tomatoes, thinly sliced

Instructions...

1. In a bowl, whisk the milk with the water, melted butter and eggs. Mix the flour and salt in another bowl. Whisk the milk mixture into the flour. Strain the batter into a measuring cup and refrigerate for 1 hour.
2. In a bowl, blend the cream cheese with the butter, lemon zest, shallot, capers, dill and fish sauce and season with pepper.
3. Spray a 12-inch nonstick skillet with cooking spray. Heat the skillet over moderate heat. Pour 1/3 cup of the crêpe batter into the skillet and swirl the pan to coat it evenly. Cook the crêpe until lightly golden on the bottom, about 1 minute. Flip the crêpe and cook for about 30 seconds longer. Transfer the crêpe to a plate and repeat with the remaining batter.
4. In a medium bowl, toss the spinach with the olive oil and balsamic vinegar. Fold each crêpe in half. Spread about 2 tablespoons of the cream cheese mixture vertically down the center of each crêpe. Lay the salmon over the cream cheese. Top with the spinach salad and tomatoes and season with pepper. Fold one side of the crêpe over the filling, roll to close and serve.

2014 Black Label 'Still' Rosé

A heartier Rose made from our classic 2014 Rose but aged 6 months in barrel. This wine also aged in contact with the "lees" from our 2014 Chardonnay to add additional fullness and softness to the pallet. Club only, 250 cases

Ham, Leek and Gouda Soufflés

- 4 tbsps unsalted butter, softened butter for brushing
- 1/4 cup freshly grated Parmigiano-Reggiano cheese
- 1/4 cup plus 2 tablespoons all-purpose flour
- 1 1/2 cups milk
- 3/4 tsp salt
- 1/4 tsp cayenne
- 6 ozs diced ham
- 2 sliced leek whites sautéed in butter
- 6 large eggs, separated
- 5 ozs shredded aged Gouda
- 1/2 tsp cream of tartar
- 6 ozs filets (use 2" thick cuts if possible!)
- kosher salt
- black pepper
- paprika
- olive oil, extra virgin

Instructions...

1. Preheat the oven to 400° and brush eight 1-cup ramekins with butter. Lightly coat the ramekins with 2 tablespoons of the Parmigiano-Reggiano and set them on a sturdy baking sheet.
2. In a medium saucepan, melt the 4 tablespoons of butter. Whisk in the flour and cook over moderate heat for 1 minute. Whisk in the milk and cook over moderately low heat until smooth and very thick, about 2 minutes. Stir in the salt and cayenne. Off the heat, whisk in the egg yolks. Let cool slightly. Transfer to a large bowl and stir in the Gouda, ham and leeks.
3. In a large bowl, using an electric mixer, beat the egg whites with the cream of tartar at medium-high speed until frothy. Increase the speed to high and beat until firm peaks form. With a rubber spatula, fold the egg whites into the soufflé base until no streaks of white remain.
4. Spoon the soufflé mixture into the ramekins, filling them to 1/2-inch below the rim. Run your thumb inside the rim of each ramekin to help the soufflés rise evenly. Sprinkle the remaining Parmigiano-Reggiano on top and bake in the bottom third of the oven until the soufflés are puffed and golden brown, about 20 minutes. Alternatively, bake in an 8-cup soufflé at 375° for 40 minutes. Serve immediately.

MAKE AHEAD

The recipe can be prepared through Step 2 and refrigerated overnight. The soufflés can be assembled up to 1 hour ahead. The cooked soufflés can be reheated in the oven.