

JUNE 2015 SELECTION

2014 Chenin Blanc (SS)

Aged six months in Stainless Steel, this Chenin Blanc embraces soft citrus fruit framed by lifting minerality and acidity. The lively entry and crisp finish will awaken your pallet while still lingering long enough to showcase the varietal's more luscious notes of the ripe, robust stone fruit character. Pair with Zucchini Soufflé and baked goat cheese.

Zucchini Soufflé with Baked Goat Cheese and Pancetta Cream

For the Zucchini Soufflé:

- 7 tablespoons unsalted butter
- 6½ tablespoons all-purpose flour
- 1½ tablespoons corn flour
- 1 cup milk
- 4 cups zucchini, finely grated, plus 12 thick strips for garnish
- 3 free-range egg yolks
- 3½ ounces goat cheese, plus 6 ¼-inch thick rounds
- 1¾ ounces chives, snipped
- 1 teaspoon ground sea salt
- 5 free-range egg whites
- 1 tablespoon finely minced shallots

- 1 bunch flat-leaf parsley, for garnish
- 6 zucchini flowers, optional, for garnish

For the Pancetta Cream:

- 10 ounces pancetta lardons
- 1½ cups shallots, finely diced
- 1 red chili, finely diced
- 2½ teaspoons sugar
- 1½ teaspoons ground sea salt
- 2 teaspoons white pepper
- 3 cups plus 2¾ tablespoons heavy cream

1. Preheat an oven to 250°F. Cook the butter and flours together in a saucepan over medium heat to form a roux. Add the milk slowly while whisking continuously until the sauce thickens.
2. In a medium non-stick pan, cook the grated zucchini over medium-high heat until all the moisture has evaporated completely. Move the zucchini to a medium-size bowl, and mix with the egg yolks. Incorporate the zucchini mixture as well as the 3½ ounces of goat cheese into the white sauce, and allow to cool.
3. In a stand mixer or medium-size bowl, whisk the egg whites until they form soft peaks and fold into the zucchini mixture very gently. Divide the mixture into 6 greased 3-inch- round ramekins. Bake until golden, about 1 hour.
4. While the soufflés are baking, make the pancetta cream sauce. Sauté the pancetta in a medium skillet until golden brown and crispy; remove and drain on a paper towel. In the same skillet, sauté the shallots and chili on low heat until soft and translucent. Add the sugar, salt, pepper and cream, and cook until reduced by half. Add the reserved pancetta, bring to a boil and cook for 2 minutes, then remove from heat.
5. Place a soufflé in an oven-proof bowl and top with a ladle of cream sauce and a round of goat cheese. Bake at 360°F until the cheese turns golden brown and the sauce is bubbling, about 10 minutes. Preheat a grill to high, and grill the zucchini strips to mark. Garnish each soufflé with 2 grilled zucchini strips, 3 sprigs of flat-leaf parsley and an optional zucchini flower, and serve immediately. Serves 6.

2014 Chenin Blanc (Barrel)

Aged six months in French oak barrels, this Chenin Blanc is textured and rich, expressing a deep pallet with bright fruit at the core, surrounded by a lengthy creaminess of papaya on the finish. More tropical in nature than its Stainless Steel counterpart, look for complexity and balance complimented by nuances of minerality. Pair with chicken and homemade apple chutney.

Chicken with Apple Chutney and Toasted Brioche

For the Apple Chutney:

- 4 cups Granny Smith apples, cored and chopped
- 1 medium onion, thinly sliced
- 1¼ cup sultanas (golden raisins), packed
- 1 cup light brown sugar
- ¾ cup plus 1½ tablespoons apple cider vinegar
- 1 piece ginger, ¾-inch long, peeled and finely diced
- 3½ ounces goat cheese, plus 6 ¼-inch thick rounds

For the Chicken:

- 1 cup plain 2% Greek yogurt
- 2 tablespoons frozen apple juice concentrate, thawed
- 1 tablespoon apple cider vinegar
- 2 teaspoons garam masala
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 8 chicken cutlets

1. Prepare the apple chutney by combining all of the ingredients in a large, heavy saucepan. Bring the mixture to a boil over medium heat, then simmer uncovered, stirring frequently, for 30–40 minutes or until thick and pulpy. Remove from the heat, leave to cool and transfer to sterilized, dry jars and seal.
2. For the chicken: In a medium bowl, combine the yogurt, apple juice concentrate, vinegar, garam masala, salt and pepper. Whisk until combined. Add the chicken and toss to coat. Cover the dish and refrigerate for 4 hours and up to 1 day.
3. Coat grill rack with nonstick spray and prepare the barbecue for direct grilling over medium-high heat. Place the chicken breasts (still coated with yogurt) on the grill. Cover and grill, about 5 minutes. Flip the chicken over. Cover and grill until the chicken is cooked through and feels firm to touch, about 4 minutes. Transfer the chicken to a cutting board. Let rest 5 minutes.
4. Place the chicken on a serving platter, and then spoon some chutney alongside the chicken.