

# JULY 2015 SELECTION

## 2014 Seyval Blanc

The latest release of our Seyval Blanc features the firm forward acidity while maintaining a strong mid palate and latent finish. This bone-dry wine and is sure to refresh your summertime palate.

### Creole Catfish Stew

- 2 tablespoons cooking oil
  - 1 onion, chopped
  - 2 ribs celery, cut into 1/2-inch slices
  - 1 green bell pepper, cut into 1/2-inch strips
  - 1 teaspoon dried thyme
  - 1/2 teaspoon dried oregano
  - 1/2 teaspoon dry mustard
  - 1/2 teaspoon Tabasco sauce
  - 1/2 teaspoon fresh-ground black pepper
  - 1 teaspoon salt
  - 1/2 cup dry white wine
  - 1 3/4 cups canned crushed tomatoes in thick puree
  - 3 cups canned low-sodium chicken broth or homemade stock
  - 2 cups frozen baby lima beans (one 10-ounce package)
  - 2 cups fresh (cut from about 3 ears) or frozen corn kernels
  - 2 pounds catfish fillets, cut into 1 1/2-inch pieces
  - 2 tablespoons chopped fresh parsley
1. In a large pot, heat the oil over moderate heat. Add the onion, celery, and bell pepper and cook, stirring occasionally, until the onion is translucent, about 5 minutes. Stir in the thyme, oregano, mustard, Tabasco sauce, pepper, and 1/2 teaspoon of the salt. Add the wine and cook until almost evaporated, about 4 minutes.
  2. Add the tomatoes and broth to the pot and bring to a boil. Reduce the heat and simmer, partially covered, for 10 minutes. Add the lima beans and simmer for 3 minutes. Stir in the corn and simmer 4 minutes more. Add the catfish and the remaining 1/2 teaspoon salt, bring back to a simmer, and cook until just done, about 2 minutes. Serve topped with the parsley.

## 2014 Noblesse Cabernet Sauvignon

Our ever popular Noblesse line continues with this highly drinkable, food-friendly cab. A fruit forward entry leads to a highly drinkable mid-pallet, and finishes with rounded tannins.

### Caramelized Onion and Portobello Mushroom Soup with Goat Cheese Croutons

- 3 tablespoons butter
  - 1 1/2 pounds onions, halved, thinly sliced (about 5 cups)
  - 4 fresh thyme sprigs
  - 1 1/2 pounds portobello mushrooms, stemmed, caps halved and cut crosswise into 1/4-inch-thick strips
  - 3 tablespoons Cognac or brandy
  - 3 garlic cloves, minced
  - 8 cups vegetable broth
  - 1 cup dry white wine
  - 18 1-inch-thick slices French-bread baguette, toasted
  - 8 ounces soft fresh goat cheese, room temperature
- "Suggested Additions/Substitutions: ADD 2TBSP of Balsamic vinegar to the broth/wine.  
Substitute: Beef broth for Vegetable Broth, and red wine for white wine"*
1. Melt 1 tablespoon butter in heavy large pot over high heat. Add onions and thyme; sauté until onions begin to soften, about 8 minutes. Reduce heat to low; cook until onions are caramelized, stirring occasionally, about 20 minutes. Transfer onion mixture to medium bowl.
  2. Melt remaining 2 tablespoons butter in same pot over medium-high heat. Add mushrooms; sauté until soft, about 12 minutes. Add Cognac and garlic; stir 20 seconds. Stir in onion mixture, then broth and wine. Bring to boil. Reduce heat to low; simmer until onions are very tender, about 45 minutes. Discard thyme sprigs. Season soup with salt and pepper. (Can be made 1 day ahead. Cool slightly; cover and chill. Bring to simmer before serving.)
  3. Preheat broiler. Place baguette slices on large baking sheet. Spread goat cheese on baguette slices, dividing equally. Broil goat cheese croutons until cheese begins to brown in spots, about 30 seconds. Divide soup among 6 bowls. Top with croutons and serve.