

AUGUST 2015 SELECTION

2014 Chardonnay

This New world style Chardonnay was fermented and aged sur-lie for 9 months in French oak barrels, while being allowed to undergo full malolactic Fermentation.

Lobster BLT

- 1/2 cup mayonnaise
- 2 tbsps fresh lime juice
- 1 small shallot, minced
- 1 small garlic clove, mashed
- 2 tbsps snipped chives
- 1 tbsp finely chopped tarragon
- 1 tsp sweet paprika
- Salt and freshly ground pepper
- 1/2 tsp celery seeds
- 2 tbsps extra-virgin olive oil
- 2 cups coarsely chopped cooked lobster meat (about 1 pound), from two 1 1/4-pound lobsters
- 6 ozs sliced bacon
- 2 tbsps unsalted butter, softened
- 4 brioche rolls, split
- 1 tomato, thickly sliced

Instructions...

1. In a medium bowl, whisk the mayonnaise with the lime juice, shallot, garlic, chives, tarragon, paprika, celery seeds and olive oil. Season with salt and pepper and fold in the chopped cooked lobster meat. Refrigerate until chilled.
2. In a skillet, cook the bacon over moderately high heat until crisp, about 7 minutes. Transfer to paper towels to drain.
3. Preheat a grill pan. Spread the butter on the cut sides of the rolls. Grill the rolls cut sides down over moderate heat until toasted, about 3 minutes.
4. Transfer the rolls to plates. Mound the lobster salad on the grilled rolls. Top with the crisp bacon and tomato slices and serve.

MAKE AHEAD

The recipe can be prepared through Step 1 and refrigerated, covered, for up to 8 hours.

2014 Chambourcin

This Chambourcin was aged 9 months in young French oak barrels allowing its delicate fruit character to surface while maintaining its medium body.

Flank Steak Panini with Goat Cheese and Caramelized Onions

- 8 ozs fresh goat cheese
- 1 tbsp fresh mint, chopped
- 1 tbsp fresh basil, chopped
- 1 tbsp fresh thyme, chopped
- 1 1/2 lbs flank steak
- salt and pepper
- 2 tbsps canola oil
- 2 sweet onions, cut into 1/2-inch slices
- 1/3 cup balsamic vinegar
- 8 slices crusty bread, (ciabatta works)

Instructions...

1. Combine goat cheese, mint, basil, and thyme in a medium-sized bowl. Stir together with a fork and set aside.
2. Season both sides of flank steak with salt and pepper. Preheat a 10-inch cast iron pan over medium-high heat. Add one tablespoon of canola oil. When oil starts to smoke, add the flank steak. Cook until well browned on one side, three to four minutes, and then flip. Cook until browned on that side, three to four minutes, and then transfer to a cutting board and let it rest.
3. Reduce heat to medium and add the rest of the oil and the onions. Stir well until onions are coated in oil, about one minute. Then season with about 1/4 teaspoon of salt and pour in the balsamic vinegar. Cook over medium heat until onions are soft and caramelized, about 20 minutes. Turn off heat, and transfer onions to a bowl.
4. Thinly slice the flank steak against the grain.
5. Lay out the eight slices of bread. Smear a little goat cheese on one side of each. Divide the meat between four slices of bread, and season with salt and pepper. Spoon a tablespoon or two of the caramelized onions on the steak. Top each with the remaining four slices of bread, making sure the goat cheese spread faces down.
6. Preheat a panini press to medium. Place the sandwich in and cook until sandwiches are well browned, about four minutes. Also, you could preheat a grill pan to medium. Place the sandwiches on top, and weigh them down with a heavy iron skillet. Cook them until well browned, about three minutes a side.
7. Slice the sandwiches in half and serve.