

# SEPTEMBER 2015 SELECTION

## 2014 VS Chardonnay

This wine is “all Chardonnay”. Fermented in tank to retain its full fruit character, and not allowed through the secondary ML fermentation so as to retain as much natural acidity as possible. The end result is a mouthful of pure Chardonnay. Perfect for a warm summer evening, or paired with medium to light culinary dishes. Try it with a simple cold seafood and vegetable pasta salad tossed in Laconiko Olive Oil. For Club members only - 135 cases made

### Asian Tuna Tartare

- 1/4 cup corn oil
- 2 tsps grated fresh ginger
- 1 lb sushi-grade tuna
- 1/4 cup finely chopped cilantro
- 1 tsp minced jalapeño
- 1 1/2 tsps wasabi powder
- 1 tsp toasted sesame seeds
- 1 tbsp finely chopped scallion
- 1 1/2 tsps lemon juice, plus half a lemon
- Sea salt and freshly ground pepper
- 1 tomato—peeled, seeded and cut into 1/8-inch dice
- 20 best-quality potato chips

#### Instructions...

1. In a bowl, combine the corn oil and ginger and let stand at room temperature for at least 2 hours. Strain the oil.
2. With a very sharp knife, cut the tuna into 1/8-inch dice. In a large bowl, combine the tuna with 3 tablespoons of the ginger oil, 3 tablespoons of the cilantro and the jalapeño, wasabi, sesame seeds, scallion and lemon juice. Mix gently and season with salt and pepper.
3. Stand a 1 1/2-inch-tall and 2 1/4-inch-round mold or a biscuit cutter in the center of a salad plate. Fill the mold with tuna tartare, pressing gently. Lift off the mold. Repeat with the remaining tartare.
4. Drizzle the remaining ginger oil around each tartare and sprinkle with the tomato, the remaining tablespoon of cilantro and a squeeze of lemon juice. Stand 5 potato chips in a circular pattern in each tartare and serve immediately.

## 2014 Noblesse Cab Franc

80% Cabernet Franc blended with 20% Cabernet Sauvignon. Made in our traditional Noblesse style whole berry fermentation, gentle cap management, and short vated, this wine exhibits all of the traditional Cabernet Franc character, without needing extensive aging to enjoy. Aged 9 months with American and French oak. Only 135 cases made for club members only.

### FGrilled Salmon with Teriyaki Shiitake

- 1/4 cup plus 1 tablespoon sake
- 2 1/2 tsps soy sauce
- 2 1/2 tsps light brown sugar
- 2 tsps Asian sesame oil
- 1 tbsp canola oil
- 3/4 lb shiitake mushrooms, stemmed and caps thickly sliced
- 4 6-ounce skinless salmon fillets
- 1 tbsp snipped chives

#### Instructions...

1. Preheat the broiler. In a small bowl, whisk the sake with the soy sauce, brown sugar and sesame oil. In a large nonstick, ovenproof skillet, heat 2 teaspoons of the canola oil. Add the shiitake and cook over high heat, stirring occasionally, until lightly browned in spots and tender, about 8 minutes. Add all but 1 tablespoon of the sake mixture and cook, stirring, until the skillet is dry and the mushrooms are glazed, about 2 minutes. Transfer the mushrooms to a plate.
2. Wipe out the skillet and heat the remaining 1 teaspoon of canola oil. Add the salmon fillets and cook over high heat, turning once, until lightly browned, about 4 minutes. Spoon off any fat in the skillet. Remove the skillet from the heat, add the reserved 1 tablespoon of the sake mixture and turn the fillets to coat.
3. Broil the salmon until the top is golden, lightly glazed and just cooked through, 1 1/2 to 2 minutes. Transfer the salmon to plates and top with the mushrooms. Sprinkle with the snipped chives and serve