

OCTOBER 2015 SELECTION

2014 Cabernet Franc

Small batch primary fermentation, full secondary ML fermentation, then aged 11 months in French and Minnesota oak barrels. Blended with 6% Petit Verdot to add additional length and depth. Earthy, rich, and balanced; this wine drinks well now but will gracefully add complexity with age.

Beef Stroganoff

- 15 tbsps Butter
- 1 lb top sirloin or tenderloin, cut thin into 1-inch wide by 2 1/2-inch long strips
- 1/3 lb chopped shallots (can substitute onions)
- 1/2 lb cremini mushrooms, sliced
- Salt to taste
- pepper to taste
- 1/8 tsp nutmeg
- 1/2 tsp dry tarragon or 2 teaspoons of chopped fresh tarragon
- 1 cup sour cream at room temperature

Instructions...

1. Melt 3 Tbsp of butter in a large skillet on medium heat. Increase the heat to high/med-high and add the strips of beef. You want to cook the beef quickly, browning on each side, so the temp needs to be high enough to brown the beef, but not so high as to burn the butter. You may need to work in batches. While cooking the beef, sprinkle with some salt and pepper. When both sides are browned, remove the beef to a bowl and set aside.
2. In the same pan, reduce the heat to medium and add the shallots. Cook the shallots for a minute or two, allowing them to soak up any meat drippings. Remove the shallots to the same bowl as the meat and set aside.
3. In the same pan, melt another 2 Tbsp of butter. Increase heat to medium high and add the mushrooms. Cook, stirring occasionally for about 4 minutes. While cooking, sprinkle the nutmeg and the tarragon on the mushrooms.
4. Reduce the heat to low and add the sour cream to the mushrooms. You may want to add a tablespoon or two of water or stock to thin the sauce (or not). Mix in the sour cream thoroughly. Do not let it come to a simmer or boil or the sour cream may curdle. Stir in the beef and shallots. Add salt and pepper to taste.
5. Serve immediately over egg noodles, fettuccine, mashed potatoes, or rice.

2014 Noblesse Blanc

This delicious white wine is a blend of roughly 1/3 each of Viognier, Chardonnay, and Vidal Blanc, and is finished slightly off-dry. Crisp acidity, with well-balanced alcohol, and a clean lingering finish. It is perfect for your fall picnic, Thanks Giving dinner, or Cajun BBQ!

Cajun Chicken Alfredo Pasta

- 4 Four 5-ounce boneless, skinless chicken breasts (about 1 1/4 pounds)
- 3 tbsps Minced Garlic
- 1/4 cup Dry White Wine
- 3 cups Heavy Cream
- 1 cup Roughly Chopped, Marinated Sun-dried Tomatoes
- 1 lb Fettuccine
- 3/4 cup Grated Parmesan
- 1 tsp Fine Sea Salt
- 1 tsp Freshly Ground Pepper
- 1/2 cup thinly sliced green onion, for garnish
- 1 tbsp granulated garlic
- 1 tbsp freshly cracked black pepper
- 1/2 tsp Salt
- 2 tsps ground cumin
- 2 tsps granulated onion
- 1 tsp cayenne pepper
- 1 tsp Italian seasoning
- 1 tsp paprika
- 1/2 tsp chili powder

Instructions...

Preheat the oven to 350 degrees F. Bring a large pot of salted water to a boil. Heat a large cast-iron skillet over very high heat.

1. Dredge the chicken breasts in the Blackening Spice Rub. Place in the cast-iron skillet. Blacken both sides of the chicken, 2 to 3 minutes per side.
2. Transfer the chicken to a baking sheet and place in the oven until the internal temperature of the chicken reaches 165 degrees F on an instant-read thermometer, about 10 minutes. Remove from the oven and slice the chicken into strips on the bias.
3. In a large skillet over medium heat, heat the olive oil. Add the garlic and lightly brown it, 2 to 3 minutes. Stir in the wine. Pour in the heavy cream, bring to a simmer and cook until the sauce is reduced by half. Add the sun-dried tomatoes and chicken slices. Meanwhile, cook the fettuccine al dente, according to the package directions. Drain. When the cream sauce is at the desired consistency, stir in 1/2 cup of the Parmesan, the sea salt, pepper and pasta. To serve, toss the pasta with the cream sauce and serve on large rimmed plates. Garnish with the green onions and the remaining 1/4 cup Parmesan.

Blackening Spice Rub:

Combine the garlic, black pepper, salt cumin, onion, cayenne pepper, Italian seasoning, paprika and chili powder in a small bowl. Store in an airtight container.