

NOVEMBER 2015 SELECTION

2014 Black Label Chardonnay-Viognier

A reserve bottling of our classic “Chardonnay-Viognier” blend. Aged for an additional 6 months in neutral oak. Balanced acidity with a rich finish! A very versatile wine which pairs nicely with your holiday meals.

Roasted Garlic Cauliflower

- 1 head cauliflower, cut into florets
- 1 medium onion, sliced
- 4 sprigs thyme
- 4 garlic cloves, unpeeled
- 3 tbsps. olive oil
- 1/2 cup grated Parmesan
- Salt and Pepper to Taste

Directions

1. Preheat oven to 425°. Toss cauliflower florets on a large rimmed baking sheet with onion, thyme, garlic, and oil; season with salt and pepper.
2. Roast, tossing occasionally, until almost tender, 35-40 minutes.
3. Sprinkle with Parmesan, toss to combine, and roast until cauliflower is tender, 10–12 minutes longer.

2014 Norton

This traditional Norton is everything you would expect from Virginia’s “native son”, while being blended with 25% Cabernet Sauvignon to tame and balance this varietal’s intense character. Perfect with your Thanks Giving Turkey and cranberry sauce.

Brussels sprouts with Shallots and Salt Pork

- 1 cup 1/4-inch cubes salt pork or pancetta (about 8 ounces)
- 2 shallots, peeled, quartered (about 1 1/2 cups)
- Kosher salt and freshly ground black pepper
- 1 1/2 pounds Brussels sprouts, outer leaves removed, trimmed, halved
- 1 tbsp. juice from jarred dill pickles

Directions

1. Blanch salt pork in a large saucepan of boiling water for 1 minute. Using a slotted spoon, transfer salt pork to a paper towel-lined plate to drain. Set aside. DO AHEAD Salt pork can be blanched 1 day ahead. Cover and chill.
2. Cook salt pork in a large heavy skillet over medium heat, stirring occasionally, until about 3/4 cup fat is rendered, 10-12 minutes. Carefully strain drippings into a small bowl; return 2 tablespoons drippings and pork to pan.
3. Increase heat to medium-high and cook, stirring occasionally, until salt pork is browned and crisp, 5-6 minutes. Transfer to paper towels to drain.
4. Reduce heat to medium. Add 2 tablespoons drippings to skillet; add shallots, cut sides down. Cook, turning once or twice, until tender and browned, 10-12 minutes. Season with salt and pepper. Transfer shallots to a serving platter.
5. Increase heat to medium-high. Add 2 tablespoons more salt pork drippings to skillet. Working in 2 batches and adding 2 more tablespoons drippings between batches, cook Brussels sprouts, turning occasionally, until tender and browned. Transfer Brussel sprouts to platter with shallots.
6. Drizzle shallots and Brussels sprouts with 1 tablespoon pickle juice. Season to taste with salt and pepper and 1 tablespoon more pickle juice, if desired. Scatter salt pork over.