

DECEMBER 2015 SELECTION

Vidal Blanc

100% Vidal Blanc and made in the traditional 'late-harvest' style in which the grapes were left on the vines late into harvest in order to maximize the ripeness and character of the fruit. Aged entirely in stainless steel, the Vidal Blanc is 15% alcohol and 8% residual sugar. Serve Chilled!

Greek Yogurt Panna Cotta with Honey-Glazed Apricots

- 1 envelope unflavored gelatin (2 1/4 teaspoons)
- 2 tbsps cold water
- 1 cup heavy cream
- 1/3 cup sugar
- 1 vanilla bean, split, seeds scraped
- 17 ozs tub of Greek yogurt, such as Fage Total brand (2 cups)
- 1 cup dried apricots
- 1 cup semi-dry white wine, such as Vouvray
- 1/4 cup cup honey

Directions

In a small bowl, sprinkle the gelatin over the cold water; let stand until softened, 5 minutes. In a small saucepan, bring the cream, sugar and vanilla bean and seeds to a simmer. Off the heat, stir in the gelatin until melted. In a bowl, whisk the yogurt until smooth. Gradually whisk in the vanilla cream; remove the vanilla bean. Pour the mixture into six 1/2-cup ramekins and refrigerate until set, at least 3 hours. Meanwhile, in a small saucepan, simmer the apricots in the white wine over moderately low heat until the apricots are plump and the wine has reduced by half, about 20 minutes. Stir in the honey and simmer the syrup until thickened, about 5 minutes; let cool. Run a knife around the inside of each ramekin. Set a plate on each ramekin and invert each panna cotta onto a plate; you may have to tap and shake the ramekins to loosen the panna cottas. Slice the apricots and spoon them on top of the panna cottas. Drizzle with some of the honey syrup and serve.

Solera

Our Solera is a non-vintage wine in which a portion of our Vidal Blanc is taken and aged in the sun, then back-blended with the original vintage (established in 2000). This fractional blending and aging method is called "Solera," and the finished product is similar to a Spanish style of Oloroso sherry. The Vidal is siphoned into five-gallon glass casks and placed on the roof of the winery where it is exposed to direct sunlight and heat, which oxidizes the wine and darkens the color.

Raised Game Pie

- 2 banana shallots, finely chopped
- 2 garlic cloves, crushed
- 1 700g/1lb 9oz mixed, boned, diced game meat, such as venison, rabbit, pheasant, pigeon and boar
- 1 200g/7oz minced pork belly
- 1 200g/7oz back bacon, rind removed, diced
- 2 tsps Madeira wine
- 1/2 tsp ground mace
- 1/2 tsp ground allspice
- 2 tbsps chopped parsley
- 2 tbsps chopped thyme
- salt and white pepper
- 450g/1lb plain flour
- 100g/3 1/2oz strong white bread flour
- 75g/2 1/2oz cold, unsalted butter, cut into roughly 1cm/1/2in dice
- 1/2 tsp salt
- 100g/3 1/2oz lard, plus extra for greasing
- 1 free-range egg yolk, beaten, to glaze

Directions

First make the filling. In a large bowl, mix the shallots and garlic. Add the game, pork belly mince, diced bacon, Madeira, spices and herbs. Season with salt and a little white pepper.

Using your hands, mix all the ingredients thoroughly together. Put in the fridge while you prepare the pastry. For the hot water crust pastry, combine the flours in a bowl, add the butter and rub in lightly with your fingertips. Heat 200ml/7fl oz of water, the salt and lard in a saucepan until just boiling. Pour the mixture onto the flour and mix together with a spoon. Once cool enough to handle, tip onto a floured surface and knead into a smooth dough. Work as quickly as you can now (as the pastry will become more crumbly as it cools). Cut off two-thirds of the pastry, roll it out and use to line the prepared tin, leaving any excess hanging over the side. Check there are no cracks or holes in the pastry. Roll out the remaining pastry for the lid and leave to one side. Spoon the filling into the pastry-lined tin. Press it down and level the surface. Brush the pastry edge with beaten egg yolk and place the pastry lid on top. Crimp the edges to seal and trim off the excess pastry neatly. Brush the top with more egg yolk. Make a hole in the middle of the lid for steam. Stand the tin on a baking tray and bake the pie for 30 minutes. Turn the oven down to 160C/140C Fan/Gas 3 and bake for a further 1 3/4 hours. Leave the pie to cool completely in the tin before removing. Slice on a plate to catch any juices. Serve at room temperature.