

# FEBRUARY 2016 SELECTION

## 2015 Black Label Rosé

Created from a blend of 85% Cabernet Franc, 5% Merlot, and 10% Cabernet Sauvignon using the “Saignee” method and then fermented 50% in steel tanks and 50% in neutral Hungarian oak barrels for palate development.

### Rosemary Flatbread with Blue Cheese, Grapes and Honey

- 1 active dry yeast
- 2 tbsps sugar
- 2 cups bread flour, plus more for rolling
- 3/4 cup warm water
- 2 tsps chopped rosemary
- 1/2 tsp fine salt
- 1/4 tsp freshly ground pepper
- 1/2 lb red grapes (1 1/2 cups)
- Coarse sea salt
- 3 ozs blue cheese, crumbled (1/2 cup)
- 1 tbsp honey
- 1 tbsp snipped chives

#### *Instructions...*

In a large bowl, whisk the yeast and sugar with 1/4 cup of the flour. Stir in 1/4 cup of the warm water and let stand until slightly foamy, about 5 minutes. Add the rosemary, fine salt, pepper and the remaining 1 3/4 cups of flour and 1/2 cup of water; stir until a dough forms. Turn the dough out onto a lightly floured work surface and knead until smooth, about 5 minutes. Transfer the dough to an oiled bowl, cover and let rise in a draft-free spot until billowy and doubled in bulk, about 1 hour.

Meanwhile, preheat the oven to 450°. Place a pizza stone in the bottom of the oven, and preheat for at least 30 minutes.

Turn the dough out onto a lightly floured work surface. Press and stretch the dough into a 13-inch round, then transfer to a lightly floured pizza peel. Press the grapes into the dough and sprinkle with sea salt.

Slide the flatbread onto the hot stone and bake for about 12 minutes, until the crust is golden and the grapes have begun to release some of their juices. Sprinkle the blue cheese on top and bake for about 2 minutes longer, until the cheese melts. Slide the flatbread onto a work surface and drizzle with the honey and sprinkle with the chives. Cut into wedges and serve. MAKE AHEAD

The wine sauce can be refrigerated for up to 3 days. Reheat gently.

## 2015 Rosé

Made from a blend of 85% Cabernet Franc, 5% Merlot, and 10% Chambourcin using the “Saignee” method of removing juice from the red grape fermentation before any significant color is extracted, but all the while retaining its fresh fruit characters. Pairs well with [light appetizers](#) or simply on its own.

### Rosemary Flatbread with Blue Cheese, Grapes and Honey

- 1 1/2 cup crème fraîche or sour cream
- 1 tsp chopped dill
- 1 tsp fresh lemon juice
- Kosher salt and freshly ground black pepper
- 1 tbsp snipped chives
- 2 baking potatoes (1 pound), peeled
- 1 small onion
- 1 large egg, lightly beaten
- 2 tbsps all-purpose flour
- 1/2 tsp baking powder
- 1/2 cup vegetable oil
- 1/2 lb thinly sliced smoked salmon
- 2 ozs caviar

#### *Instructions...*

In a small bowl, stir the crème fraîche with the dill and lemon juice. Season with salt and black pepper and sprinkle with the chives. Refrigerate until ready to serve.

In a food processor or on a box grater, coarsely shred the potatoes and the onion. Transfer to a large, clean kitchen towel and squeeze dry.

In a medium bowl, mix the shredded potatoes and onion with the egg, flour, baking powder, 1 teaspoon of salt and 1/4 teaspoon of black pepper.

In a large nonstick skillet or on a griddle, heat the vegetable oil until shimmering. Drop 2 tablespoons of the potato mixture into the skillet and flatten with the back of a spoon to make a 3-inch round. Make about 5 more pancakes and cook over moderately high heat until golden on the bottom, about 4 minutes. Flip the pancakes and cook until golden, about 2 minutes longer. Transfer to paper towels to drain. Repeat with the remaining potato mixture; you should have 12 pancakes.

Arrange the potato pancakes on a platter. Serve warm, with the dill cream, smoked salmon and caviar.