

# MARCH 2016 SELECTION

## 2014 Meritage

A pre-release! Our flagship red wine created from a blend of our best grapes of the vintage, and then meticulously aged in French oak barrels. Blended from 32% Petit Verdot, 27% Cab Sauvignon, 21% Merlot, and 20% Cab Franc. 500 cases produced. Pairs well with [Wood Smoked Tri-Tip](#).

## Wood-Smoked Tri-Tip with Sicilian Herb Sauce

- 3 tbsps fresh thyme leaves
- 2 garlic cloves, peeled
- 1 1/2 tsps dried oregano
- 1 tsp coarse kosher salt or coarse sea salt
- 2 tbsps fresh lemon juice
- 1/2 cup extra-virgin olive oil
- 1 well-trimmed 2 1/2- to 2 3/4-pound tri-tip beef roast
- 3 cups oak, mesquite, or hickory wood chips, soaked in water 1 hour and drained

*Instructions...*

### Preparation

Blend thyme leaves, garlic cloves, dried oregano, and coarse salt in mini processor until garlic is finely chopped. With processor running, gradually add lemon juice, then olive oil. Season herb sauce to taste with pepper and transfer to bowl. DO AHEAD Can be made 1 day ahead. Cover and chill. Bring to room temperature before using. Sprinkle roast generously on both sides with salt and freshly ground black pepper. Let stand at least 30 minutes and up to 2 hours. Prepare barbecue (medium-high heat).

### If using gas grill:

Wrap wood chips in foil; pierce foil all over with fork. Remove top grill rack, place foil packet directly on burner, and replace grill rack. Place roast over packet and grill uncovered 6 minutes (wood in foil will begin to smoke). Turn roast over. Move to spot on grill where heat is indirect and medium-hot. Cover grill and cook until thermometer inserted into thickest part of roast registers 128°F to 135°F for medium-rare, turning roast occasionally, about 13 minutes.

### If using charcoal grill:

Sprinkle wood chips over coals and place roast on rack. Cook roast uncovered 7 minutes. Turn roast over. Move roast to spot on grill where heat is indirect and medium-hot. Cover grill and cook until thermometer inserted into thickest part of roast registers 128°F to 135°F for medium-rare, turning roast occasionally, about 13 minutes.

Transfer roast to platter. Let stand 10 minutes. Thinly slice roast across grain. Serve, passing sauce separately.

## 2014 'Black Label' Chardonnay

This 100% Chardonnay was barrel fermented in 30% new French oak barrels, and underwent full malolactic conversion in the new French oak. In contrast to our house Chardonnay, the Black Label was aged in barrel for a total of 14 months. The extra barrel contact produced a decadent, highly textured, rich palate and a full-bodied buttery Chardonnay. Only 325 cases made exclusively for our club members. Pairs extremely well with rich seafood like [scallops!](#)

## Savory Sea Scallops in White Wine Sauce

- 1 1/2 tbsps olive oil
- 1 1/2 lbs sea scallops
- 2 cups dry white wine
- 3 tbsps fresh lemon juice
- 1 tbsp butter
- 2 garlic cloves, minced
- 2 tbsps minced parsley
- fresh ground pepper
- 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

*Instructions...*

Heat oil in heavy skillet over high heat. When oil begins to smoke add scallops. Sear each side for one minute or until each side is golden brown. Add 1/2 cup of wine and lower heat to medium. Simmer for 2 minutes. Remove scallops from pan. Add remaining wine and lemon juice, and garlic. Bring to a boil and reduce by half. Add butter, parsley and season with pepper. Place scallops on a plate and smother with sauce. Serve.