

APRIL 2016 SELECTION

2015 Chardonnay-Viognier

Silver Medal Winner – Finger Lakes International

A well-balanced blend of the fruit-forward Viognier grape anchored with the subtle and firm structure of Chardonnay. 80% tank fermentation, and 20% barrel fermented and aged, with partial Malo-lactic fermentation. Well textured with balanced acidity and a lingering finish. This extremely versatile wine will pair well with many foods, but you might try it with [Crab Ravioli](#).

Cauliflower and Crab Ravioli

- 1 1/2 tsps unsalted butter
- 1 tbsp extra-virgin olive oil, plus more for drizzling
- 2 tsps extra-virgin olive oil, plus more for drizzling
- 2 garlic cloves, minced
- 1 small head of cauliflower (1 pound), cut into 1-inch florets
- 2 tsps water
- 1 cup heavy cream
- 1/2 lb lump crabmeat, picked over
- Salt and freshly ground white pepper
- 8 Fresh Pasta Sheets with Parsley
- 1/2 cup freshly grated Parmesan cheese

Instructions...

Directions

Bring a large pot of water to a boil. In a large, deep skillet, melt the butter in 2 teaspoons of the olive oil. Add the minced garlic and cook over moderate heat until fragrant, about 2 minutes. Add the cauliflower florets and cook over moderately high heat, stirring, just until lightly browned, about 3 minutes. Add the water, cover and cook until the cauliflower is tender, about 4 minutes.

Add the heavy cream and simmer until slightly thickened, about 6 minutes. Add the crabmeat and stir gently to heat through. Season with salt and pepper and keep warm.

Add salt and the remaining 1 tablespoon of oil to the boiling water and cook the pasta sheets until just tender, about 1 minute. Drain and return to the pot. Lightly drizzle the sheets with olive oil and, using 2 large spoons, toss lightly to coat.

Place 1 pasta sheet on each of 4 warmed plates. Spoon the creamed crab and cauliflower onto the pasta sheets and sprinkle with half of the Parmesan cheese. Cover with the remaining pasta sheets and sprinkle with the remaining Parmesan. Serve right away.

Make Ahead

The pasta sheets can be cooked, tossed with oil and refrigerated overnight. The creamed cauliflower can be made earlier in the day; add the crab just before serving.

Suggested Pairing

Though these ravioli are rich, their flavor is delicate. Rather than pouring a more opulent Chardonnay, go for one with a more delicate style. The classic option is Chablis.