



Bottled with love, for the joy of living

BRAISED SAUSAGE & FENNEL WITH TOASTED SPICES
PAIRED WITH
2018 BARBERA, PAULI RANCH VINEYARDS
REDWOOD VALLEY, MENDOCINO

INGREDIENTS

2 large fennel bulbs, cut in half lengthwise, cores removed, bulbs cut into 1-inch wedges, fronds reserved
1/4 cup olive oil, divided
6 hot Italian sausage links, pricked with a fork
2 tbsp fennel seeds
4 tsp pink peppercorns
2 cups low sodium chicken stock
1/4 tsp kosher salt
1 cup hummus
Lemons for zesting

Dare to Pair!

Barbera's fruit-driven side pairs beautifully with the delicately sweet side of fennel, serving to also tone savory spices found in the sausage links and peppercorns. Barbera has a strong acidic backbone & moderate to low tannin, making it an ideal match for medium bodied proteins like hummus as well. The lemon zest sings to the bright acidity in this wine perfectly.

INSTRUCTIONS

Heat 2 tablespoons oil in a straight-sided 14-inch skillet over medium-high. Add sausages; cook, turning occasionally, until browned on all sides, about 5 minutes. Transfer sausages to a plate. Add fennel wedges, cut sides down, to skillet; cook until browned on both sides, about 2 minutes and 30 seconds per side. Transfer to plate with sausages.

Add fennel seeds, peppercorns & remaining 2 tablespoons oil to skillet; cook over medium-high, stirring constantly, until toasted & fragrant, 30 seconds to 1 minute. Remove half of the spice mixture from skillet, & reserve for garnish.

Add stock to skillet, stirring & scraping bottom of skillet to loosen browned bits. Bring to a simmer over medium-high. Return sausages & fennel wedges to skillet; cover & reduce heat to low. Cook until fennel wedges are tender, about 30 minutes. Sprinkle with salt.

Spread hummus smoothly on a platter. Top with sausages and fennel wedges; spoon sauce from skillet over platter. Garnish with lemon zest, lemon wedges, reserved fennel fronds & reserved spice mixture.



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**ITALIAN EGGPLANT PARMESAN
PAIRED WITH
2017 TESORO, SONOMA VALLEY**

INGREDIENTS

3 pounds eggplants (3 smallish or 2 medium)
1/4 cup + 2 tbsp extra-virgin olive oil, divided
Fine sea salt & freshly ground black pepper
1 medium yellow onion, finely chopped
2 cloves garlic, pressed or minced
1/4 cup tomato paste
28 ounces crushed tomatoes, fire-roasted variety
1/4 cup roughly chopped fresh basil, plus more for garnish
1 tsp balsamic vinegar
Pinch of red pepper flakes
1 1/2 cups freshly grated part-skim mozzarella cheese, packed
1 cup freshly grated Parmesan cheese

INSTRUCTIONS

Preheat the oven to 425 degrees with racks in the lower & upper thirds of the oven. Line two large rimmed baking sheets with parchment paper for easy cleanup.

Slice off both ends on each eggplant. Stand each up on its widest flat side. Slice through the eggplant vertically to make long, even 1/4 to 1/2-inch slabs. Discard both sides covered in eggplant skin. Brush both sides of the eggplant slabs with olive oil. Arrange them in a single layer on the baking sheets. Salt & pepper tops of slabs. Roast 22 to 27 minutes, rotating baking sheets' rack positions halfway through.

Over medium heat, warm 2 tbsp olive oil in a saucepan, then add onion & salt to cook, stirring 4-7 mins. Add garlic, tomato paste, crushed tomatoes, stir & bring to a simmer; reduce heat until sauce has thickened, about 15 mins. Remove pan from heat & stir in chopped basil, vinegar, salt & red pepper flakes.

To assemble, spread 3/4 cup of sauce across base of a 9" square baker. Arrange about 1/3 of slabs over the sauce, overlapping slightly. Spoon another 3/4 cup of sauce over slabs and sprinkle with 1/4 cup mozzarella. Continue layering slabs, spreading sauce in 3/4 cup amounts, and sprinkling 1/4 cups of mozzarella until you use up these ingredients & fill the baker. Evenly sprinkle the Parmesan on top.

Bake on the lower rack for about 20 to 25 mins. Let it cool for at least 15 minutes; sprinkle basil to garnish.

Dare to Pair!

Our Super Tuscan Tesoro blend leads primarily with Sangiovese – a varietal that does beautifully with tomato-based dishes due to the natural high acidity it holds. The Syrah added holds a unique array of sweet & savory spice notes which nod to the light spice in this dish, while the small amount of Cabernet Sauvignon that is added gives a little tannic backbone to the wine, balancing it out. Our Tesoro blends always hold umami flavors & are incredibly food-flexible, making them pair perfectly even with vegetable-based dishes. Traditional Italian eggplant parmesan is not breaded, which makes this recipe both vegetarian & gluten-free.



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CHICKEN MARSALA
PAIRED WITH
2016 CABERNET SAUVIGNON, CASSATA VINEYARDS
SONOMA VALLEY

INGREDIENTS

1-1/2 pounds boneless skinless chicken breasts,
pounded ¼-inch thick, or chicken tenderloins
3 tbsp all-purpose flour
Salt
Freshly ground black pepper
1 tbsp olive oil
3 tbsp unsalted butter, divided
1 (8-oz) package pre-sliced portabella or button mushrooms
3 tbsp finely chopped shallots, from 1 medium shallot
2 cloves garlic, minced
2/3 cup chicken broth
2/3 cup dry Marsala wine
2/3 cup heavy cream
2 tsp chopped fresh thyme
2 tbsp chopped fresh Italian parsley, for serving (optional)

INSTRUCTIONS

Place the flour, 3/4 teaspoon salt & 1/4 teaspoon pepper in a Ziplock bag. Add the chicken to the bag; seal bag tightly & shake to coat chicken evenly. Set aside.

Heat the oil & 2 tablespoons of butter in a large stainless-steel skillet over medium-high heat. Place the flour-dusted chicken in the pan & cook, turning once, until chicken is golden but just barely cooked through, about 5 to 6 minutes total. Transfer the chicken to a plate and set aside.

Melt the remaining tablespoon of butter in the pan. Add the mushrooms & cook, stirring frequently, until the mushrooms begin to brown, 3 to 4 minutes. Add the shallots, garlic & 1/4 teaspoon of salt; cook for 1 to 2 minutes. Add the broth, wine, heavy cream, thyme, 1/4 teaspoon salt & 1/8 teaspoon of pepper. Use a wooden spoon to scrape any brown bits from the pan into the liquid. Bring the liquid to a boil, then reduce the heat to medium & gently boil, uncovered, until the sauce is reduced by about half, slightly thickened, and darkened in color, 10 to 15 minutes. Add the chicken back to the pan, along with any juices. Reduce heat to low & simmer until chicken is warmed through & sauce thickens a bit more, 2 to 3 minutes. Sprinkle with parsley, if using & serve.

Dare to Pair!

The 2016 vintage in Sonoma Valley shows the importance of a long growing season & how it can produce elegantly restrained wines. This utterly gorgeous Cabernet holds complex and decadent flavors without the aggressive tannin that Cabs often exude in their youth. It's intensely rich fruit profile and moderate tannin pairs wonderfully with medium game like chicken and the exotic bold flavors of Marsala cream sauce nod to the balanced acidity in the wine while also toning it to highlight the opulence of the fruit.