

Girard

NAPA VALLEY

WINE CLUB NEWSLETTER | SEPTEMBER 2012

FEATURED RECIPE:

Braised Lamb Shank Ravioli with Caramelized Onions & Lamb Jus

For the many of you that have attended our tasting room events, you already know how delicious the food and wine pairings taste! We can all thank Girard's Tasting Room Director, Erin Luby, for crafting these amazing pairings. She has graciously provided this month's featured recipe which we feel is the perfect pairing for the club selections.

Bon appétit!

- Girard Club Team

Ingredients:

- 2 pounds lamb shanks
- 2 tablespoons vegetable oil
- 3 shallots, peeled and finely chopped
- 3 whole cloves garlic
- 1 cup port
- 1 cup red wine
- 4 cups beef stock
- 4 sprigs of thyme
- 2 bay leaves
- 1 can diced tomatoes

Caramelized onions:

- ¼ cup olive oil
- 3 medium onions, peeled and thinly sliced
- 7 sprigs thyme tied in a bundle

Ravioli

- Ravioli dough (or use your favorite pre-made/store bought)
- 2 cups semolina
- 2 eggs
- Pinch of salt
- A few teaspoons water to bind
- All purpose flour or semolina for dusting

Preparation:

1. **Lamb Shanks:** Preheat the oven to 350 F. Trim excess fat from lamb shanks and discard. Sprinkle both sides with salt and freshly ground pepper.
2. Heat oil in a Dutch oven on medium-high. Sear shanks for five to seven minutes or until brown on all sides. Transfer to a plate and set aside. Pour off all but two tablespoons fat from the pan and decrease the heat to medium. Add shallots and garlic, and cook for two minutes. Add port and wine, stirring to deglaze the bottom of the pan. Add stock, thyme, bay leaves and browned lamb shanks, and bring to a boil.
3. Cover Dutch oven with aluminum foil, shiny side down, and use a knife to pierce five or six holes to allow steam to escape. Place in the oven and bake, turning meat occasionally, for three to four hours or until meat is falling off the bone. Remove from the oven and allow shanks to cool in the liquid for an hour. Reserve cooking liquid to make ravioli jus.
4. **Caramelized Onions:** Heat olive oil in a large saucepan on medium heat. Sauté onions and thyme until onions are soft and transparent. Increase heat to medium-high and cook, stirring with wooden spoon and scraping the bottom of the pot to prevent burning, for eight to 10 minutes or until onions are caramelized. When onions turn dark brown, remove from heat. Discard thyme. Season to taste with salt and freshly ground pepper. Allow onions to cool, then place in an airtight container and refrigerate until needed.
5. Reduce the jus by 1/3. Chop up the shredded lamb, then combine with 3/4 of the caramelized onions, about 5 tablespoons of the jus, and season with salt, pepper, and fresh thyme to taste. You want the flavor to be very vibrant so it stands out once stuffed into the ravioli.
6. Puree a can of diced tomatoes and combine it with the remaining jus. Season with salt, pepper, and fresh thyme. This will be your ravioli sauce.
7. **To Make Ravioli:** Combine the semolina with the two eggs and a pinch of salt until you get a course meal. Add the water a teaspoon at a time until the dough stays together and can be kneaded. Knead the dough until elastic and a bit soft.
8. Divide the dough into two portions; roll each portion out enough to be able to run it through your pasta machine. Take the dough down as thin as you'd like.
9. Measure out tablespoons of the lamb filling and space the mounds of filling out enough to press the top portion of the dough down between them. Be sure to brush egg wash all around each mound of filling so the dough will adhere to itself to form the ravioli. Using a knife, separate the ravioli, then press and fold the edges until they are secured.
10. Cook the ravioli in a large pot of boiling, salted water until it's al dente (up to 20 minutes).
11. Ladle a small amount of sauce onto a plate, top with ravioli, drizzle additional sauce, top with caramelized onions and grated Parmesan cheese. Garnish with fresh thyme. Makes about 40 ravioli.

FEATURED EVENT *Mark your calendars!*

October 13th | 1-5pm

Squish Squash: A Harvest-inspired assortment of squash bites paired with Girard wines.

\$20 general / Complimentary for club members and 3 guests

UPCOMING EVENTS

November 16th | 1-5pm

Sip & Soup

Price: \$20 general / Complimentary for wine club and 3 guests

December 15th | 1-5pm

Holiday Open House

'Tis the season, celebrate with holiday bites and Girard wines! Complimentary to all.

RED WINE PREFERENCE

2010 MIXED BLACKS

The aromatics present notes of boysenberry jam, pomegranate, mission figs and warm cinnamon. On the palate resides a beautiful minerality that accents ripe plum, deep cocoa and vanilla. The finish culminates with coarse ground pepper, espresso, mocha and bright bursts of orange zest.

Winemaking: Overall, the 2010 vintage was a cooler, longer vintage than previous years. Fortunately, Calistoga, where we source fruit for our Mixed Blacks, maintained a warmer climate, yet still very mild. Due to these weather conditions, a lower yield was used in the production of our 2010 Napa Valley field blend, helping to emphasize a bold concentration of flavors.

Recommended Food Pairing: Warm dark chocolate soufflé with raspberry sauce.

Composition: Rhone -style field blend believed to be Petite Sirah, Zinfandel, Syrah, Grenache, Mouverde & other red and white varieties

Appellation: Napa Valley

Alcohol: 15.2% pH 3.52 TA 0.66g/100ml

Retail Price: \$55.00

Club Price: \$44.00

2010 NAPA VALLEY PETITE SIRAH

Aromatics of olive, anise, and dark fruit unfold on the nose. Flavors of bittersweet chocolate, espresso, blackberry cobbler, and hints of cinnamon prepare the palate for a rich mouth feel. The finish evolves with bright acidity and inky tannins that integrate well with the intense, savory fruit.

Winemaking: The grapes used in our 2010 Petite Sirah were hand-sorted and crushed to stainless steel fermentors. Pumpovers were performed as gently as possible to avoid undesirable harsh tannin extraction. Pressed just prior to dryness to shorten the skin contact, and then fermented in French, American and Hungarian oak cooperage for 19 months.

Recommended Food Pairings: Espresso and cocoa rubbed pork loin.

Composition: 100% Petite Sirah

Appellation: Napa Valley

Alcohol: 14.9% pH 3.63 TA 0.675g/100ml

Retail Value: \$30.00

Club Price: \$24.00

2010 NAPA VALLEY MALBEC "WINE CLUB EXCLUSIVE"

Currant, fig, and mulled cider aromas on the nose with hints of leather and sage. The mid-palate greets you with dense blackberry fruit followed by a rich and lush mouth feel. Full yet well integrated tannins are accented by a spicy finish of cedar, cinnamon and nutmeg.

Winemaking: Ideal fermentation temperatures assisted in dense color and flavor extraction. Extended skin contact post fermentation helped integrate tannins and mouth feel. Barrel fermented and aged 20 months in 100% French oak, of which 45% was new. Nine barrels of this unique varietal were selected from a 36 barrel lot for a bottling exclusive to club members. Drink now or cellar for up to 10 years.

Recommended Food Pairing: Braised lamb shank ravioli with caramelized onions and lamb jus.

Composition: 100% Malbec

Appellation: Napa Valley

Alcohol: 15.8%

Aging Potential: 5-10 years

Retail Value: \$50.00

Club Price: \$40.00

The tasting room and wine club teams received an opportunity to taste the club exclusive Malbec before anyone else! We are happy to share the experience with you, as that may be only time we will get to taste this wine with only 250 cases produced.

Click to view the informative tasting led by Girard's winemaker, Glenn Hugo!