



NOVEMBER 2021 WINE CLUB SHIPMENT





Célèbre Rosé

During this upcoming holiday season, we would like you to celebrate with our latest Célèbre Rosé! This blend of 55% Pinot Noir, 34% Chardonnay, and 11% Pinot Meunier is aged in bottle in our historic underground cellar for a minimum of one year. This traditional method of making sparkling wines offers strawberry and passion fruit matched with flavors of bread and toast and very fine bubbles.

Pasta with Capers and Tuna Tomato Sauce from Eric B

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| 1 tbsp olive oil | 1/4 cup kalamata olives, pitted, diced |
| 1/4 cup diced shallots | 2 anchovies, minced |
| 2 cloves garlic | 1 can albacore tuna, drained |
| 1/2 tsp red pepper flakes | 1 lb rigatoni pasta |
| 1/4 cup Celebre Rose | 1 handful of chopped parsley |
| 2 14oz. cans of stewed tomatoes | Salt and pepper |
| 2 tbsp capers, drained | |

Heat oil in the pan on medium heat. Add shallots and saute until tender, about 5 minutes. Add garlic and chili pepper flakes and saute for about 1 minute. Add the wine, deglaze the pan and simmer until it has almost evaporated about 5 minutes. Add tomatoes and capers and simmer until it just starts to thicken about 10 minutes. Add olives, anchovies, and tuna and simmer for another 10 minutes.

Cook pasta as directed. Season the tomato sauce with salt and pepper to taste. Remove sauce from heat and mix in parsley. Toss the sauce with the pasta. Optional to finish with romano or parmesan cheese.

2019 Old Vines Pinot Noir

We're excited to share with you our latest release of Old Vines Pinot Noir timed perfectly for your holiday dinner table. In 1958, Dr. Konstantin Frank planted the first Pinot Noir vines on our Keuka Lake vineyard. Those vines are still producing grapes today, and they represent the second oldest Pinot Noir vines in America.

Pair with Lean Beef like Filet, Roasted Duck, Mushrooms, or Pork Tenderloin.

Curried Butternut Squash Soup from Steve

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| 2 Tbsp coconut oil | 3-4 Tbsp Curry |
| 4 medium shallots sliced julienne | 1/2 tsp ground cinnamon |
| 4 cloves garlic, minced | 2 14-ounce can light coconut milk |
| 1 medium sized butternut squash peeled & chopped (3/4" cubes) | 5 cups vegetable broth |
| 2 pinches sea salt + black pepper | 3-4 Tbsp maple syrup |
| | 2 tsp chili garlic paste |

Heat a large pot over medium heat. Once hot, add oil, shallots, and garlic. Sauté for 3 minutes, stirring frequently. Add butternut squash and season with salt, pepper, curry powder, and ground cinnamon. Stir to coat. Then cover and cook for 5 minutes, stirring occasionally. Add coconut milk, vegetable broth, maple syrup, chili garlic paste. Bring to a low boil over medium heat and then reduce heat to low, cover. Simmer for 15-18 minutes or until butternut squash is fork-tender. Use an immersion blender and purée on high until creamy and smooth. If using a blender, return soup back to pot. Taste and adjust seasonings, adding more curry powder, salt, or pepper. Continue cooking for a few more minutes and then serve!





2019 Cabernet Sauvignon

For heartier holiday meals, enjoy the black fruit scents, foresty dried herbs, and a touch of leather and spice of our 2019 Cabernet Sauvignon. This grape was introduced to the Finger Lakes by our founder in the early 1960s. We age our Cabernet Sauvignon in French oak barrels for 18 months which provide earthy tannins perfect for Grilled Steak, Lamb, or Aged Cheeses.

Grilled Skirt Steak from Paul

2 ½ pounds skirt steak	2 ½ teaspoons kosher salt
3 scallions, sliced thinly, more for garnish	1 cup basil leaves, more for garnish
2 tbsp thyme	Finely grated zest of 1 lemon
2 cloves garlic, roughly chopped	1 tsp lemon juice
2 tbsp chopped pickled peppers	¼ cup olive oil
(pepperoncini, jalapeno, etc.)	

In a food processor, combine basil, scallions, lemon thyme, garlic, peppers, salt, and lemon zest and juice. Pour olive oil over mixture; blend until it turns to paste.

Pat steak dry with paper towels and place in a large bowl; slather paste mixture all over meat. Cover and refrigerate at least 30 minutes up to overnight.

Light a grill or heat the broiler with the rack as close to the heat source as possible. Use a paper towel to pat steak dry. (You can leave some of the paste, but for the best sear, the meat should be dry when it hits the grill.) Grill meat over direct heat until char marks appear and meat is done to taste, 3 to 5 minutes per side, or broil until charred, 2 to 5 minutes per side.

Let rest for 5 minutes before slicing against the grain and serving.
Serve with Cabernet Sauvignon.