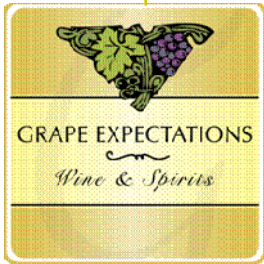


GRAPE GAZETTE

April 2010



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STAFF FAVORITES

Chas selected Birillo Cabernet/Merlot (\$12.⁹⁹) is a Super Tuscan with huge blackberries and sweet earth, a long side spicy raspberry. A tannic wine and great with food from the grill.

Bella Donna (\$10.⁹⁹), is a sparkling wine with a kick of sur-lie but brilliant apple and brioche. Best sparkling under \$12 dollars.

Jen chose the Morse Code Shiraz (\$9.⁹⁹) I think it is a fabulous wine for the price. This wine is a fruit-driven wine with minimal oak, has fruit characters of blueberries and cherries with hints of licorice, spice and pepper. The palate is rich and full with a nice depth of berry fruit, toasted spice and a touch of mint, with a fleshy mid-palate and a soft, round finish.

This Henry's Drive wine continues on the postal theme and recalls the craft of the Postal Telegraphist. For decades their Morse signals, dexterously delivered across Australia, connected the island nation with the world and helped save countless lives.

New Age (\$11.⁹⁹) is truly unique wine and GREAT for the patio in the summer. Also really tasty with

spicy Thai food - love the bubbles! It's a light yellow/green colored wine, with fruity and floral aromas of great intensity. Balanced acidity leads to soft,

semi-sweet and slightly effervescent flavors and mouth feel.

Dave likes Sean Miner Pinot Noir (\$14.⁹⁹) is a full-blown Pinot with cherry/berry flavors, a deep crimson color and spicy complexities. A Pinot this complete and from not only Napa, but the Carneros appellation for \$15...is amazing.

Cruset Sparkling (\$19.⁹⁹) is absolutely delicious bubbly. A dark rose colored sparkling made from 100% Pinot Noir (see a trend?). This wine is elegant and complex with deep strawberry and nuances of pepper and cinnamon on the finish. Value is based on what's in the bottle and this is a tremendous value.

Johannes picked out Debeque Winery Claret (\$20.⁹⁹), the 2003 vintage is one of the best local wines in my opinion.

Guenoc Victorian Claret (\$11.⁹⁹) is well balanced, a perfect wine for day to day consumption.

Matt decided the following two; Mercer Merlot (\$20.⁹⁹), a Merlot from Columbia Valley Washington. Deep, dark flavors of coffee and caramel surrounded by bright yet supple cherry and blackberry are accentuated by present and balanced oak flavors. Treat yourself!

The Crowe (\$11.⁹⁹) from Corvidae Wine Co. is a blend from Oregon/Washington is a mixture of Chardonnay, Pinot Gris and Muscat. Rich and broad on the palate with crisp fresh fruit and an excellent lingering acidity - food friendly!

Katie had a hard time picking just two, but her current favorites are: Beckman Vineyards Marsanne (\$17.⁹⁹) is a Rhone-style wine with aromas of sweet Italian herbs, flavors of peach and other summer fruits. An all around enjoyable wine and a great choice for Spring.

Conde de Valdemar Rioja Reserve (\$17.⁹⁹) is a blend of 85% Tempranillo and 15% Mazuelo. It has bright cherry color with sweet vanilla, cedar and spice on the nose. Well-balanced with black cherry, cola and tobacco flavors with well-integrated tannins and a spicy finish is a great match for roasted pork loin.

Inside this issue:

Staff Picks for 2010

Sweet Potato Gnocchi with Sage & Chestnuts

Wine Club — NEW!

SWEET POTATO GNOCCHI WITH FRIED SAGE AND SHAVED CHESTNUTS

From the October 2009 issue of Gourmet

Yield: Makes 6 (main course) or 8 (first course) servings
Active Time: 1 ¼ hr
Total Time: 2 ¼ hr

Ingredients

1 ¼ lbs russet potatoes
1 (¾-lb) sweet potato
1 large egg
½ tsp. grated nutmeg
⅓ cup grated Parmigiano-Reggiano plus more for serving
1 ½ to 2 cups all-purpose flour plus more for dusting
⅓ cup extra-virgin olive oil
1 cup sage leaves
⅓ cup roasted chestnuts, very thinly sliced with an adjustable-blade slicer or a sharp vegetable peeler
2 Tbs. unsalted butter

Equipment: a potato ricer or a food mill fitted with fine disk

Preparation

Make gnocchi:

Preheat oven to 450°F with rack in middle. Pierce russet and sweet potatoes in several places with a fork and then bake in a 4-sided sheet pan until just tender, 45 minutes to 1 hour.

Cool potatoes slightly, then peel and force through ricer

into sheet pan, spreading in an even layer. Cool potatoes completely. Lightly flour 2 or 3 large baking sheets or line with parchment paper. Beat together egg, nutmeg, 1 tsp. salt, and ½ tsp. pepper in a small bowl.

Gather potatoes into a mound in sheet pan, using a pastry scraper if you have one, and form a well in center.

Pour egg mixture into well, then knead into potatoes. Knead in cheese and 1 ½ cups flour, then knead, adding more flour as necessary, until mixture forms a smooth but slightly sticky dough. Dust top lightly with some of flour.

Cut dough into 6 pieces. Form 1 piece of dough into a ½-inch-thick rope on a lightly floured surface. Cut rope into ½-inch pieces. Gently roll each piece into a ball and lightly dust with flour.

Repeat with remaining 5 pieces of dough. Turn a fork over and hold at a 45-degree angle, with tips of tines touching work surface. Working with 1 at a time, roll gnocchi down fork tines, pressing with your thumb, to make ridges on 1 side. Transfer gnocchi as formed to baking sheets.

Fry sage leaves and chestnuts:

Heat oil in a 12-inch heavy skillet over medium heat until it shimmers. Fry sage leaves in 3 batches, stirring, until they turn just a shade lighter and crisp (they will continue to crisp as they cool), about 30 seconds per batch. Transfer to paper towels to drain. Season lightly with salt. Fry chestnuts in 3 batches, stirring, until golden and crisp, about 30 seconds per batch. Transfer to paper towels to drain. Season lightly with salt. Reserve oil in skillet.

Make sauce:

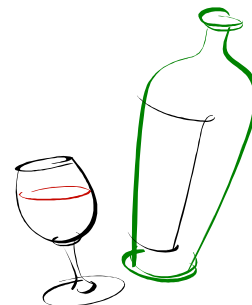
Add butter to oil in skillet with ½ tsp. salt and cook until golden-brown, 1 to 2 minutes. Remove from heat.

Cook gnocchi:

Add half of gnocchi to a pasta pot of well-salted boiling water and stir. Cook until they float to surface, about 3 minutes. Transfer with a slotted spoon to skillet with butter sauce. Cook remaining gnocchi in same manner, transferring to skillet as cooked.

Heat gnocchi in skillet over medium heat, stirring to coat.

Serve sprinkled with fried sage and chestnuts and grated cheese.



*Serving suggestions:
Sauvignon Blanc,
Pinot Gris or
Vermentino*

NEW WINE CLUB - VALUES FROM AROUND THE WORLD

Grape Expectations is launching a new monthly wine club called "Values from Around the World."

As a member, you will receive 2 bottles of wine per month (your choice: both red, both white or one of each). Each

month will feature a different region with information about the region and the specific wines included for the month. The Grape Expectations staff has hand selected each of the products for the club and we believe that they are some of the highest qual-

ity wines at the best prices available.

Your wines will be available on the 1st of each month at the store. Delivery is available for an additional fee.

The club price will be only \$24.99 per month. There is a

one time only \$5 set up fee if you join the club for 12 months and a one time only \$15 set up fee if you join the club for 6 months.

Check out our website or last months email for complete details.