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The Grapevine

THE OFFICIAL NEWSLETTER FOR VINESSE WINE CLUB MEMBERS



MARTIN'S JOURNAL

I often drive over to the neighborhood Starbucks and pick up a Chai Tea Latte — hot in the winter, iced in the summer.

I find that the tea is better on my nerves than yet another jolt of caffeine, and besides that, I just like the flavor of the drink.

During the holiday season, I like to sip on a Spiced Wine Tea while relaxing at home — and it's easy to make.

Take a quart of boiling water, pour it over six tea bags, cover, and let steep for about five minutes. Then remove the tea bags.

Meanwhile, cut four oranges in half, and push two cloves into each half slice. Combine those slices with one-and-a-half cups of light red wine, a half-cup of granulated sugar, a half-teaspoon of ground nutmeg and one teaspoon of ground cinnamon, and bring the mixture to a slow boil. Then remove it from the heat and mix it with the hot tea.

Optional, but highly suggested: get a few logs burning in the fireplace.

Martin Stewart Jr.

Soup Up Your Wining and Dining With This Versatile, Dee-lish Recipe

By Robert Johnson

The best recipes are versatile in terms of the type of wine you can serve with them.

The recipe I've selected for this special Food Issue — Curried Butternut Squash Soup — tastes great

with everything from Riesling to Cabernet Sauvignon. How's that for versatility?

Here are the ingredients you'll need: one-and-a-half pounds of butternut squash; one tablespoon of margarine; two teaspoons of curry powder; one teaspoon of ground cumin; one-and-a-half cups of Granny Smith apples, peeled and coarsely chopped; one cup of finely chopped onion; one large garlic clove, minced; three tablespoons of all-purpose flour; three tablespoons of tomato paste; eight ounces of plain low-fat yogurt; two cans of low-sodium

chicken broth; three-quarters teaspoon of salt; one-quarter teaspoon of ground nutmeg; five thin slices of peeled ginger root; and two tablespoons of dry Sherry.

Cut the squash in half lengthwise, and discard the seeds and membranes. Place the cut sides down in a shallow baking dish, add water to a depth of one-quarter inch, and bake at 400 degrees for 45 minutes or until tender, and then let cool.

Spoon two cups of squash into a food processor bowl, process for 30 seconds, and set aside.

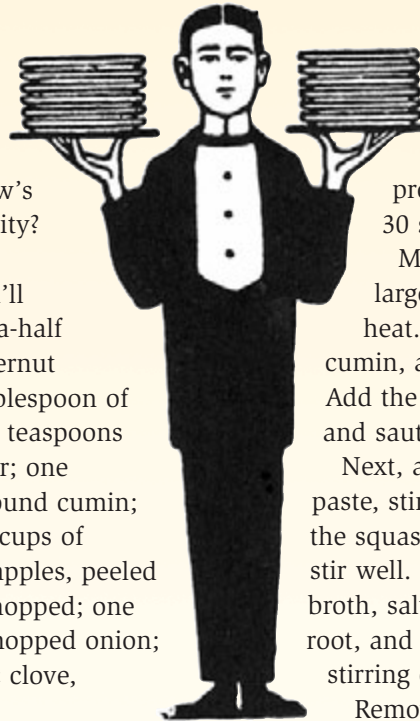
Melt the margarine in a large saucepan over medium heat. Add the curry and cumin, and sauté for 30 seconds. Add the apple, onion and garlic, and sauté for about five minutes.

Next, add the flour and tomato paste, stirring until blended. Add the squash puree and yogurt, and stir well. Then gradually add the broth, salt, nutmeg and ginger root, and bring to a boil while stirring constantly.

Remove the soup from the heat, stir in the Sherry and discard the ginger root.

Then pop a cork and enjoy!

THE FOOD ISSUE



Read more by Johnson in "Editor's Journal" on VinesseTODAY.com.



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To uncover and bring you wine gems from around the world, which you're not likely to discover on your own, and which enhance your wine enjoyment.

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Chief Operating Officer
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Lawrence D. Dutra

Editor:

Robert Johnson

Wine Steward:

Katie Montgomery

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I love to cook with wine almost as much as I love to drink wine.

The latter is for pure pleasure, of course. But the former is very satisfying for me because it involves creativity, attention to detail and using my hands.

It also involves a little bit of decision-making, because the typical recipe that calls for wine is non-specific about the type of wine to use. It will indicate "white wine" or "red wine," but what type of white or red? It's an important decision because it will absolutely impact the flavor of the dish.

One thing I never do is use "cooking wine." In my personal opinion, that's nasty stuff — sometimes bitter, and almost always real salty. Better to go with the "wrong" real wine than with cooking wine.

I have the most fun with wine recipes that complement main dishes, rather than wine recipes that *are* main dishes. I'll share two of them with you this month — a Zinfandel Barbecue Sauce, and a Late Harvest Cranberry Relish.

For the Zinfandel Sauce, you'll need a tablespoon of butter, a half-cup of minced onions, a tablespoon of Dijon-style mustard, two tablespoons of red wine vinegar, two tablespoons of

brown sugar, a quarter-tablespoon of salt, two tablespoons of Worcestershire sauce, a cup of catsup, and a cup of Zinfandel (red — not white!).

In a medium saucepan, sauté the onions until they're soft. Then add all of the remaining ingredients and stir over medium heat until thickened. This will take about a half-hour, and it'll make about two cups of sauce.

The rest is up to you: Choose your favorite meat or fowl, and brush the meat with the sauce while barbecuing,

or pour the sauce over the fully-cooked meat at the table.

The wine to serve? The same (red) Zin you used in preparing the sauce.

Next, I'd like to share a recipe for a relish that goes great with turkey, ham, pork roast or even roasted chicken. This Late Harvest Cranberry Relish has become a holiday tradition in the

Montgomery household, and it's really easy to make.

You'll need two cans of whole cranberry sauce, one can of crushed pineapple and one cup of your favorite late harvest dessert wine. Personally, I prefer Late Harvest Riesling, but you could also use Late Harvest Gewurtztraminer or Late Harvest Chenin Blanc.

The preparation? Simply mix all the ingredients together, then pass it around the table so your family or guests can spoon on as much as they'd like. What could be easier?

The type of wine you use in a recipe will absolutely impact the dish's flavor.



WINE A TO Z

Weinprobe. Not an uncomfortable medical procedure, but rather the German word for a wine tasting.

Xynisteri. A white grape variety not known to be grown anywhere other than on the island of Cypress.

Yarra Valley. An important winegrowing region northeast of Melbourne, Australia.

Zilavka. Like Xynisteri, an obscure variety, only this one is grown primarily in Hercegovina (the former Yugoslavia). A white variety, it's known for its rare combination of high acidity and high alcohol, and has a nut-like flavor.

American Viticultural Area. A government-designated winegrowing area defined by specific qualities of geography, geology and climate. The more specific the designated area, the more unique its qualities will be.

Bordo. The name used in northeast Italy for Cabernet Franc.

APPELLATION SHOWCASE

RUSSIAN RIVER VALLEY

In Sonoma County's Russian River Valley, individual vineyards can be as famous as individual winemakers.

The very special conditions of soil and climate that produce the area's world-class wines are unique and distinctive. The Russian River Valley climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. Much like the tide, it ebbs and flows through the Petaluma Wind Gap and the channel cut by the Russian River through the coastal hills.

The fog usually arrives in the evening, often dropping the temperature as much as 35 to 40 degrees from its daytime high, and retreats to the

ocean the following morning. This natural air conditioning allows the grapes to develop full flavor maturity over an extended growing season — often 15 to 20 percent longer than neighboring areas — while retaining their natural acidity.

When winemaking began in the Russian River Valley more than a century-and-a-half ago, there were amazingly abundant natural resources and very few people making demands on them. That situation is now reversed, and the precious land is a limited fund of natural capital that must be nurtured as an investment in the future — a sustainable future. Old wisdom has become new again as science supports what experience has

illustrated: the more care taken in the vineyard, the better the wine can be.

The Russian River Valley climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west.



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VINESSE STYLE

LOUISVILLE DINING

***F**rom eccentric to upscale, the dining community in Louisville, Kentucky, offers a blend of experiences found nowhere else.*

Locally owned restaurants found in neighborhoods such as Frankfort Avenue, Bardstown Road and downtown create original and authentic dining experiences.

In the heart of Louisville's art gallery district is Artemisia, a fine dining restaurant found only in the River City. Described as contemporary continental cuisine, Artemisia offers fine art and jazz to

complement is succulent dishes. From lunch to libations, it delights discriminating palates with dishes such as Lemon Basil Pappardelle Pasta, handmade just for guests.

Avalon, another hometown favorite, is a unique blend of classic American cuisine with a hint of regional flair. Found in the heart of Louisville's eccentric Highlands, Avalon provides diners an atmosphere of upscale

casual dining with a nod to the free spirit of the area. Dishes such as Sugar-Cured Pork Tenderloin, Black-Eyed Peas and Rice With Red-Eye Gravy give a rich feel of down-home Americana with a personal touch.

If first impressions are everything, you know from your first glance that Lynn's Paradise Café is one of a kind. From the bright colors to the giant coffee pot, Lynn's is a delightful sight to behold. For all its exterior quirkiness, Lynn Winter brings some serious chow. Each dish from Lynn's



kitchen is a diversion from the beaten path. And as a winner on Food Network's "Throwdown!" show with Bobby Flay, the best casual dining secret in Louisville is a secret no longer.

Yet another of Louisville's dining traditions is a unique dish that started as an evening sustenance for party-going flappers in 1926. It's the Hot Brown (named for the Brown Hotel, where it originated) — an open-faced turkey and bacon sandwich, smothered in Mornay sauce and topped with cheese and onions. It's served all over town, and is great with a glass of rich, buttery Chardonnay.

BEING GREEN

One of the big pushes in the "green movement" is for restaurants to use locally produced ingredients whenever possible. This helps cut down on the use of special packaging and the environment-harming issues associated with shipping products over long distances. There's still at least one winery in the United States that mirrors the "think local" effort: the Galleano family's estate in Rancho Cucamonga, California. There, the winery and long-time (mostly) Italian customers carry on the tradition of having large jugs filled with wine straight from the barrel — thus greatly minimizing bottle and cork usage.



Delicious Recipes to Try With Sangiovese and Chardonnay

One of the great food-and-wine pairings is Rabbit Goulash served with Sangiovese, the variety used in making some of Italy's finest bottlings.

For this Rabbit Goulash recipe, you'll need three pounds of rabbit, cut into 2-inch pieces; one cup of flour; six tablespoons of olive oil; two tablespoons of butter; three yellow onions, sliced a quarter-inch thick; a tablespoon of caraway seeds; a tablespoon of minced fresh garlic; half a tablespoon of crushed red pepper; a tablespoon of paprika; a tablespoon of chopped fresh basil; a tablespoon of lemon zest; two cups of chopped Italian plum tomatoes; a cup of Sangiovese; salt and fresh-ground black pepper (to taste); and half a cup of finely chopped Italian parsley.

Begin by lightly dredging the rabbit in the flour. In small batches, brown the rabbit in four tablespoons of the olive oil over medium heat, and drain on a towel.

In a large pan, heat the butter and the remaining olive oil, and caramelize the onions with the caraway seeds. As the onions start to turn a light brown (after about 20-25

minutes), add the garlic and stir.

To the onion mix, add the browned rabbit and the rest of the ingredients, except the Italian parsley. Simmer until the rabbit is fork-tender — about 45 minutes. Then add the Italian parsley, and serve over rice or pasta.

If you're a white wine drinker, here's another recipe that gets its flavor, in part, from garlic: Roasted Garlic Scampi With Minced Prosciutto.

Begin by roasting some garlic in foil with olive oil for about an hour, and set it aside.

Dice a quarter-cup of Prosciutto and sauté with four tablespoons of olive oil and some minced shallots for about 15 minutes. Place the ham/shallot mixture in a sauté pan on high heat, toss in two lemon wedges, the roasted garlic and two tablespoons of butter.

When the pan and its ingredients are very hot, add butterfly prawns and cook for a few minutes, until they're done to your liking. Serve with the remaining sauce from the sauté pan, and then top with chopped parsley. For a memorable meal, pour it over fettucine and then open a bottle of your favorite Chardonnay.

Our thanks to the folks at Terra d'Oro and Lockwood Vineyard for sharing these delicious recipes with us.

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9 Great Restaurants of Sonoma County

Contrary to what the folks in Napa Valley would like you to believe, there are numerous restaurants in Sonoma County that are more than worth your while.

Fodor's provides the descriptive prose for the list that follows — a list hand-picked by members of the Vinesse tasting panel and our California North Coast wine finders. From casual to classic, there are culinary delights around every corner in Sonoma County. Here are a few of them...

- **Barndiva.** One of hottest new restaurants in Healdsburg (it opened in 2004 to general acclaim) trades in the cozy country style of so many Wine Country spots for a hip nightclub feel. Dance music plays in the background while servers stay busy ferrying inventive (if pricey) specialty cocktails. The food is as stylish as the well-dressed couples cozying up next to one another on the banquette seats: dishes, divided on the menu into "Light Clean," "Spicy Passionate," and "Comfort Soothing" categories, are well executed and beautifully presented. During warmer months, the beautiful patio more than doubles the number of seats. Service is friendly rather than expert.

- **Bistro Ralph.** Ralph Tingle has discovered a formula for success with his California home-style cuisine, serving up a small menu that changes weekly. Typical dishes include osso buco with saffron risotto, and sautéed mahi mahi with hedgehog mushrooms. The stark industrial space includes a stunning, gracefully curved wine rack, concrete floors, and a painted brick wall. Take a seat at the bar and chat with the locals, who love this place just as much as out-of-towners do.

- **Café La Haye.** In a postage-stamp-



TOURING TIPS

size kitchen, skillful chefs turn out half a dozen main courses that star on a small but worthwhile menu emphasizing local ingredients. Chicken, beef, pasta, fish and risotto get deluxe treatment without fuss or fanfare. The offbeat dining room, hung with large, abstract paintings, turns out some of the best food for the price in Wine Country.



- **The Farmhouse Inn.** From the personable sommelier who arrives at the table to help you pick wines from the outstanding list, to the maitre d' who serves local and European cheeses from the cart with a flourish, the staff matches the quality of the outstanding French-inspired California cuisine. The signature dish, "rabbit, rabbit, rabbit" — a rich trio of confit of leg, rabbit

loin wrapped in applewood-smoked bacon, and roasted rack of rabbit with a mustard cream sauce — is typical of the dishes that are simultaneously rustic and refined. The tranquil, country-style dining room... elegant but unassuming... is open Thursday through Sunday only.

- **The Fig Café.** Celadon booths, yellow walls and a sloping high ceiling make the latest in the string of Sondra Bernstein's popular restaurants feel summery and airy even in the middle of winter. Artisanal cheese plates and fried calamari are popular appetizers, and entrees such as braised pot roast and grilled hanger steak tend to be hearty. Don't forget to look on the chalkboard for frequently changing desserts, such as butterscotch pots de creme. The unusual no-corkage-fee policy makes it a great place to drink the wine you just discovered down the road.

- **John Ash & Co.** Patio seating, views out over vineyards, and a cozy indoor fireplace make this spacious restaurant with an elegant French country ambience a draw on both summer and winter evenings. The California cuisine incorporates a bit of France, Italy and even Asia, but the ingredients are largely local: Hog Island oysters come from Tomales Bay, and the goat cheese in the ravioli comes from Laura Chenel, local cheese maker extraordinaire. Entrees may include Dungeness crab cakes or pan-seared ahi tuna. The wine list is impressive, even by Wine Country standards. A café menu offers bites in the bar between meals.

- **LaSalette.** Chef-owner Manny Azevedo, born in the Azores and raised in Sonoma, serves dishes inspired by his native Portugal in this warmly decorated spot a few steps off Sonoma's plaza. Boldly flavored dishes such as prawns with tomato-peanut sauce and coconut rice, or salt cod baked with white onions, might

be followed by a dish of Portuguese rice pudding or a Port from the varied list. Crepes are served for breakfast Wednesday through Sunday.

• **Meritage.** A fortuitous blend of southern French and northern Italian cuisine is the backbone of this restaurant, where chef Carlo Cavallo works wonders with house-made pastas. The warmly lighted dining room, with its sea of unusual sculpted-glass light fixtures, is more romantic than the lively bar area, where an oyster bar augments the menu's extensive seafood choices. Vegetarians can enjoy a special tasting menu, which can be adapted for vegans.

• **Willow Wood Market Café.** About 5 miles east of Occidental in the village of Graton is one of the best-

kept secrets in the Wine Country. Tucked among a hodgepodge of kitschy toys and other gift items are a number of tables where casually dressed locals sit down to order freshly made salads and sandwiches, or heartier American fare such as pork tenderloin ragout with shiitake mushrooms.

For Further Information

Barndiva

Healdsburg
707-431-0100

Bistro Ralph

Healdsburg
707-433-1380

Café La Haye

Sonoma
707-935-5994

The Farmhouse Inn

Forestville
707-887-3300

The Fig Café

Glen Ellen
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Santa Rosa
707-527-7687

LaSalette

Sonoma
707-938-1927

Meritage

Sonoma
707-938-9430

Willow Wood Market Café

Graton
707-522-8372



Amazing Estates That Offer Both Wining & Dining

There are fabulous restaurants all over California Wine Country, but a restaurant that's part of a working winery is relatively rare.

Not so in Australia, where dozens of winery restaurants welcome visitors. The restaurants weren't afterthoughts, either. They were designed from the very beginning to be integral aspects of the winery's business and the visitor's experience.

Closer — a lot closer — to home, British Columbia's Okanagan Valley also boasts several winery restaurants, including those on the estates of Sumac Ridge, Burrowing Owl, Gray Monk, Summerhill and Quails' Gate.

Australia has dozens of wineries at which restaurants are integral aspects of the visitor's experience.



In Oregon, one of the best winery restaurants is the Dundee Bistro, which is adjacent to the Ponzi Winery tasting room in Dundee, Oregon. Not surprisingly, its signature dishes pair beautifully with Ponzi wines.

In Southern California's Temecula Wine Country, north of San Diego, The Pinnacle Restaurant at Falkner Winery offers panoramic views from its hilltop setting. Guests may dine either indoors in the glass-enclosed dining room, or outside on the open-air balcony overlooking the vineyard. The cuisine is American-Mediterranean, expertly executed by executive chef E. Dennis van Rumund.

But our favorite culinary destination that combines a restaurant and a winery is way off the beaten path — and we do mean *way* off:

Rendezvous Restaurant & Winery specializes in Thai and French fusion cuisine. It's located four miles north of San Pedro — not San Pedro, California, but San Pedro, Belize.

With only 24 seats and an open-style kitchen, this intimate setting provides a one-of-a-kind dining adventure on Ambergris Caye. The

ever changing menu features such classic Thai dishes as Phad Thai, Tom Yum kung and Thai beef salad, as well as French specialties like homemade smoked grouper, creme brule and escargot.

Rendezvous Restaurant and Winery produces its own wines — Rendezvous Estates — made right on the property. Cabernet Sauvignon and Merlot are the most popular reds, while Pinot Chardonnay and Trebbiano are the star

whites.

Yes, they match beautifully with the Thai-French cuisine. And the seaside view ain't bad, either.

Quotes Du Jour

■ *Michael Broadbent, on the pleasures of wine:*

“Drinking good wine with good food in good company is one of life’s most civilized pleasures.”

■ *Kingsley Amis, writing in Everyday Drinking:*

“When I hear someone I don’t respect talking about an austere, unforgiving wine, I turn a bit austere and unforgiving myself. When I come across stuff like that and remember about the figs and bananas, I want to snigger uneasily. You can call a wine red, and dry, and strong, and pleasant. After that, watch out.”

■ *James Thurber, in a caption for a cartoon in The New Yorker — and perhaps an inspiration for Kingsley Amis:*

“It’s a naive domestic Burgundy without any breeding, but I think you’ll be amused by its presumption.”

■ *Aristophanes, ignoring both Thurber and Amis:*

“Quickly, bring me a beaker of wine, so that I may wet my mind and say something clever.”

Q AND A

What is the proper way to open a bottle of Champagne?

That’s a great question for this time of the year, when more than 80 percent of the Champagne and sparkling wine is sold (and, we presume, consumed). First of all, forget everything you’ve ever seen in the locker rooms of sports teams that have just won a championship. Champagne is meant to be sipped, not sprayed all over the place. That spray is created by shaking the bottle (even slightly) and then quickly popping the cork. Because of all the pressure built up in the bottle, it’s almost like shooting a cannonball out of a cannon. The proper way to open a Champagne bottle is to carefully remove the “cage” over the bottle top, and place a clean towel over the cork. Then slowly turn the cork while gently pulling it outward. Rather than a loud “POP!” the goal is to hear a faint “kiss,” like when you’re blowing a kiss to a friend. This will keep the wine in the bottle, ready to pour and enjoy.

We’re planning a visit to California Wine Country this coming spring.

Where should we go?

That depends on what kind of experience you seek. If you’re looking for a 5-star vacation, then there’s only one place to go: Napa Valley. There are more wineries and world-class restaurants per capita there than almost anyplace on Earth. Add in the resorts, spas and balloon rides, and you’ll have a memorable — if budget-shattering — vacation. If you’d prefer to soak in more of the agricultural experience, then head west to Sonoma County, where most of the wineries are still small, family-owned enterprises that focus more on farming than flair. There are plenty of great restaurants on the Sonoma side (see “Wine Touring Tips” in this issue), but the overall experience will be more rustic. Finally, don’t ignore California’s other winegrowing regions — Amador County, Paso Robles and Santa Barbara County all offer unique and satisfying experiences for wine lovers.



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NEW BOOK OFFERS WINE & CHEESE PAIRING TIPS

Since this is “The Food Issue” of *The Grapevine*, we thought we’d share some information about a new book. It has a long title — *Cheese & Wine: A Guide to Selection, Pairing and Enjoyment*

— but the information it presents is pithy, focused and easy to digest. Written by Janet Fletcher, *Wine & Cheese*

provides clear and simple descriptions of 70 international cheeses and the wines that go with them. What else do you really need? Warning: The book is lavishly illustrated, which means it’s guaranteed to make you hungry.

A PICTURE IS WORTH A THOUSAND WORDS

Speaking of lavishly-illustrated books, check out *Wine Across America: A Photographic Road Trip*. Assembled by Charles O’Rear and Daphne Larkin, it focuses on real people and real wineries, as opposed to the big “trophy wines” that the wine press typically fawns over. It’s a “coffee-table book,” which means there isn’t much accompanying prose. But the images will motivate you to plan a trip to Wine Country — which may be a lot closer than you think.

EUROPEAN DEBATE OVER SUGAR TURNS SOUR

It’s a sweet little secret that has

become quite public in recent months: Many vintners in Germany add sugar or concentrated juice to their fermenting wines in order to boost the alcohol content. It’s perfectly legal, and winemakers say it’s necessary because the very cool region often makes it impossible for grapes to attain full ripeness. The practice has come to the forefront because of a European Union proposal that would ban crystal sugar from European wines, and end subsidies for the concentrated juice. This would be potentially catastrophic news for the German vintners, while

having no impact on wineries in warmer climes. German export director Walter Schnur summed it up this way: “If we cut down, Australia

and others will say: ‘Hello? Thank you very much.’”

HOW TO READ AN OREGON WINE LABEL

New labeling laws are going into effect in Oregon, at the urging of the Oregon Winegrowers Association. The laws deal with the percentage of fruit from a specific region that’s required for the regional designation to be listed on the label, among other issues. For details, visit VinesseTODAY.com and check out the archives area.

GOOD NEWS, BAD NEWS FROM SANTA BARBARA

As with all grape harvests, California’s various growing regions experienced both good news and bad news in 2007. Take Santa Barbara County, as an example. There, the Pinot Noir and Syrah grapes offered excellent color and flavors, but the yields were down by about 30 percent.



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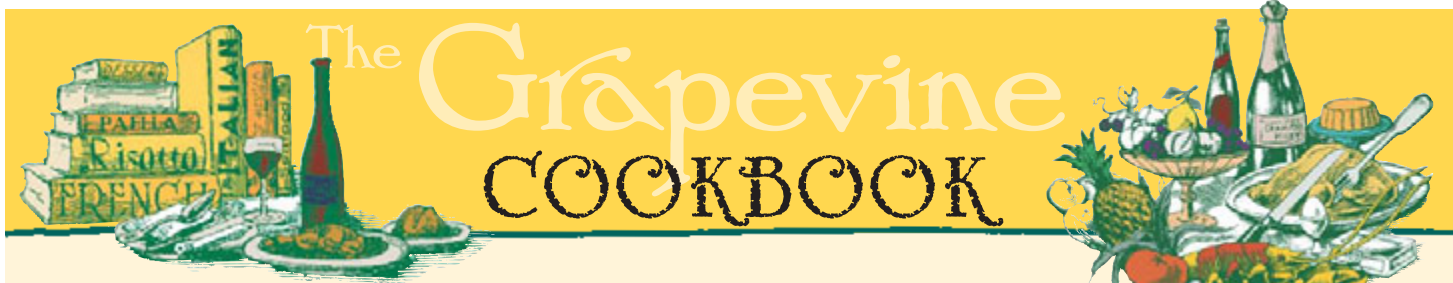
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RADICCHIO RISOTTO

Courtesy of Ferrari-Carano Vineyards, this recipe serves 4 and matches beautifully with most red wines.

INGREDIENTS

- 5 cups chicken broth
- 1 cup white wine
- 2 T unsalted butter
- 1 tsp. olive oil
- 1/3 cup shallots, minced
- 1 1/2 cups Arborio rice
- 1 clove garlic, minced
- 1 cup radicchio leaves, cut into thin strips
- 1/2 cup cream
- 4 oz. imported Gorgonzola cheese, broken into small chunks
- 1/4 cup Parmesan cheese

PREPARATION

1. In a saucepan, put chicken broth and 1/2 cup of wine. Heat to simmer and keep warm.
2. In a separate large, heavy saucepan, heat butter and oil, add shallots, and sauté until soft. Add rice to pan and coat grains evenly with oil. Add garlic and remaining wine, and stir until liquid is completely absorbed by rice.

3. Add radicchio and begin to add the simmering broth, a ladle at a time. Stir frequently, but gently.
4. After each absorption of the liquid, add another ladle until the broth is all used. (This will take about 20 minutes.)
5. Add cream and stir to prevent sticking. The risotto should be a nice creamy consistency, not runny or pasty.
6. Add Gorgonzola cheese and stir in. Pour the risotto onto a prepared platter and garnish with walnuts and parsley, and drizzle a little bit of balsamic vinegar on top, if desired. Sprinkle with Parmesan, and serve immediately.

CINNAMON CHICKEN

This recipe serves 4, and matches beautifully with off-dry white wines such as Muscat Canelli.

INGREDIENTS

- 3 lbs. boneless and skinless chicken thighs or drumsticks
- 2 tsp. ground cinnamon
- 1/4 tsp. ground cloves
- 1/2 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 2 tbsp. olive oil

- 1 onion, chopped
- 2 garlic cloves, crushed through a press
- 1 orange (use the juice and the orange peel zested)
- 3/4 cup off-dry white wine
- 3 tbsp. white raisins
- 1/3 cup slivered almonds

PREPARATION

1. Place chicken in a large bowl and season with cinnamon, cloves, salt and pepper.
2. In a large sauté pan, heat oil over medium-high heat. Add chicken in batches and cook, turning until brown, about 10 minutes. Remove and set aside.
3. Add onion to pan. Cook until soft, about 3 minutes. Add garlic and cook 1 minute.
4. Return chicken to pan. Add orange juice, orange zest, wine and raisins. Cover, reduce heat and simmer 15 minutes until chicken is tender.
5. Remove cover and continue cooking until juice is reduced and slightly thickened. Garnish with almonds, and serve.



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