

Nancy's Page

April is such an exciting month! Vintners' Festival Weekend was incredibly busy for us and it was so much fun to see so many of you. As always our **Barrel Tasting and Barbecue** at the Winery was a great success and a perfect kickoff for the weekend! The San Luis Jazz Band Quartet was as great as ever and that Santa Maria style Barbecue-what can I say, it was awesome! If you missed it, mark your calendar for next April on the Friday night before Vintners' Festival.

For your April shipment Art has chosen two great reds - **A Genoux** and **Il Re**. Since both of these wines are blends, the format for my Page will be somewhat different. Instead of focusing on one grape, as I usually do, I will talk about both the **A Genoux** and **Il Re**.

A Genoux is a 'Cotes du Rhone' style wine. The reference is to the Rhone Valley, located in southern France and stretching 40 miles from Lyon in the north to Avignon in the south. It is said that, with Provence, it was the first region to produce wine in France. Because of the Rhone River, it was easy to send the bottles of wine to a harbor on the Mediterranean Sea (Marseille). Vine growers that came from Marseille planted the first vines. The Romans then developed the vineyards. Subsequently, monasteries began to manage vineyards such as Chateauneuf which was renamed Chateauneuf du Pape when the Popes used to spend their holidays there.

A Genoux, a blend of Grenache, Mourvedre and Syrah, is very complex, elegantly smooth and easy drinking. As you would expect, the aromas are amazing and it seems everyone find different ones. The name means "to your knees" and comes from a quote of the French author Alexander Dumas who is said to have told a friend that his favorite wine was so good you should drink it on your knees (a Genoux) and with your hat off! This very versatile wine could compliment just about any course from soup or salad to chicken, fish, veal, etc. In my Menu I paired it with the seasonal appetizer...delish

Il Re translates to "the king" and is a blend of Nebbiolo and Barbera which are both common to the Piedmont region of Italy. It is a very full-bodied red wine and has an incredibly rich character and a fabulous finish. The vines were actually brought over from Italy in the suitcase of the grower who originally planted them! The fruit in this wine is amazing and it compliments any hearty fare.

UPCOMING EVENTS

We always try to keep you up to date on wine events that we participate in so that you can plan to attend. The Passport event on July 2 is a great way to welcome summer-remember you can use your glass for tasting on Sunday as well at any of the 16 participating wineries.

June 21 – Picnic at the Lake (Sold Out)

July 2 – Stars, Stripes & Syrah (Passport Event - Flyer to follow)

October 8 – Harvest Moon Roundup

4/05

Nancy's Menu

A WINE SOCIETY DINNER

For the hors d'oeuvres, take some time and scout your local specialty grocery store for those that are already prepared. You'll be amazed what you'll find! This seasonal salad is fresh and easy. The lamb is perfect for spring and the tart is a little bit of sweet sunshine. Remember all the recipes, which serve eight, are available upon request from nancy@arthurearl.com. Buon appetito!

Salad

ASPARAGUS, BEET & GOAT CHEESE SALAD
Arthur Earl A Genoux

Entrée

GRILLED LAMB CHOPS WITH LEMON AND THYME
Arthur Earl II Re

Dessert

LEMON CRÈME BRULÉE TART
Arthur Earl Moscato

GRILLED LAMB CHOPS WITH LEMON AND THYME

I like to serve this entrée with roasted red potatoes and red onions as well as green beans tossed with pesto. It can be grilled or broiled so choose what is easier for you. For this particular dinner, I like to "plate" the dishes in the kitchen rather than serving it at the table. When serving any kind of chops, you can lean them against each other for height and a prettier presentation. The other accompaniments just add to the picture!

½ cup Dijon mustard	2/3-cup extra virgin olive oil
½ cup fresh lemon juice	24 lamb rib chops or loin chops
6 tablespoons balsamic vinegar	1 lemon, halved
3 tablespoons chopped fresh thyme	Fresh thyme sprigs (optional)
1 teaspoon ground black pepper	

Mix mustard, lemon juice, vinegar, chopped thyme and pepper in a medium bowl. Gradually whisk in oil. Divide marinade between 2 large shallow glass baking dishes. Add 12 chops to each dish; turn to coat in marinade. Cover and refrigerate at least two hours and up to four hours. Turn the chops occasionally.

Prepare the barbecue (medium-high heat) or preheat broiler. Grill or broil lamb to desired doneness, about seven minutes per side for medium-rare. Transfer lamb to platter. Season with salt. Squeeze juice from lemon halves over chops. Garnish with fresh thyme sprigs and lemon wedges, if desired. 4/05