

Nancy's Page

This year we are certainly enjoying some of the most beautiful summer days that I can remember. With warm temperatures during the day (as I write it's 85 degrees with a gentle breeze) and wonderful cool nights, it truly doesn't get any better. We've had some rather hot days, and I'm sure they will be more to come, but for now I am loving it just like it is.

In June we released three new **Arthur Earl** red wines and two of them, the **Nebbiolo** and **Zinfandel** are included in this fantastic, all red wine shipment. The other wine, **Barbera** will be sent in your October shipment. As you would expect, they have all met with rave reviews. For those of you unable to come to the Tasting Room, you might consider ordering since the case production of these wines is quite limited. Another red wine, **Mourvedre**, is for sale and will be available for tasting soon.

The **Zinfandel** grape is considered to be genetically the same as the Primitivo grape of Italy and is now known to have originated in the area of southeastern Europe. It was imported to California in the mid-nineteenth century. One of **Zinfandel's** best attributes is its bright berry fruit that allows it to pair very well with grilled meat dishes and spicier foods but it doesn't end there. It has power, elegance, concentration and softness all of which make this wine delicious with a wide variety of dishes.

ZINFANDEL

Flavors & Aromas

Blackberry Jam
Boysenberry Jam
Raspberry Jam
Plum
Spice, Pepper

Main Ingredients

Beef
Sausage
Game Hens
Chicken
Eggplant

Bridge Ingredients

Tomatoes (Fresh or Sun-Dried)
Portobello & Shitake Mushrooms
Kalamata & Green Olives
Black Beans
Balsamic Vinegar

The nose of all the **Arthur Earl** wines, as you know, is fantastic and this **Zinfandel** is no exception. It is incredibly full-bodied and has amazing flavors on the palate. I have paired it with fabulous roasted pork with Mission fig jam. These figs are so named because Spanish missionaries brought them to Southern California and are usually found near the raisins at the supermarket.

UPCOMING EVENTS

I like to let you know about events that we participate in so you can plan to attend. Many times flyers with details are included in your shipments but, if you have any questions, you can always call us for more information. Check out the flyer on the 'Roundup'. It should be a blast! Real small town events at their best are on October 16th. Day in the Country is very fun and family oriented (I'm in charge of the Apple Pie Contest). Real Men Cook (local chefs and local wines) benefits Arts Outreach, an organization providing art for the children of the Santa Ynez Valley.

October 8 – Barrel Tasting and Barbecue in our Winery – see flyer enclosed

October 9 – Harvest Moon Roundup (Flyer enclosed)

October 9 – SBCVA Harvest Celebration

October 23 – Real Men Cook Fundraiser

October 16 – Los Olivos Day In the Country

April 8 (2005) – Our Barrel Tasting & BBQ

April 9 (2005) – SBCVA Festival

Nancy's Menu

A WINE SOCIETY DINNER

For hors d'oeuvres, try your local specialty grocery store. Tomatoes and peaches that are in season now are perfect for the appetizer (I Primi) course and for the dessert (I Dolci). All recipes are available upon request from nancy@arthurearl.com. This menu serves 6. Buon Appetito!

Il Primo

RICE STUFFED TOMATOES (POMODORI RIPIENI DI RISO)

Arthur Earl Nebbiolo

Il Secondo

PANCETTA AND HERB ROASTED PORK WITH FIG JAM
STEAMED ASPARAGUS

Arthur Earl Zinfandel

Il Dolce

STUFFED PEACHES (PESCHE RIPIENE)

Arthur Earl Moscato

PANCETTA & HERB ROASTED PORK WITH FIG JAM

The fig jam can easily be made a week ahead. The pork marinates overnight so, all in all, it's an easy and elegant dinner just made to enjoy your Arthur Earl wines!

Jam: 2 cups dry red wine
1 ½ cups water
24 dried black Mission figs, stemmed and cut into ¼ inch cubes

1 cup sugar
¼ cup fresh lemon juice

Pork: ¼ cup extra virgin olive oil
1 tablespoon chopped fresh thyme
1 ½ teaspoons fine-grained sea salt
1 3½ pound boneless pork loin, tied to hold shape

1 tablespoon chopped fresh sage
1 tablespoon chopped fresh rosemary
3 ounces thinly sliced pancetta

For the jam, bring all ingredients to boil over medium high heat, stirring constantly until sugar dissolves. Boil mixture until thickened and reduced to 2 cups, stirring occasionally. Transfer jam to bowl. Cool completely. Cover and refrigerate.

For the pork, using "on/off" turns in processor puree olive oil, sage, thyme, rosemary, sea salt and pepper until almost smooth. Place pork in heavy, large roasting pan. Rub herb mixture over roast. Cover with plastic wrap and refrigerate overnight. Preheat oven to 400 degrees. Sprinkle pork with salt and pepper. Place pancetta slices on top of the pork, overlapping if necessary. Roast until meat thermometer registers 145 degrees, about 1-½ hours. Transfer pork to platter; remove string and let stand 15 to 30 minutes before carving (internal temperature will increase 5 degrees). Serve pork with fig jam.