

Nancy's Page

Well, summer is definitely here and with a bang! We knew, after relatively mild temperatures in June through August, that there were hot days were still to come...and they did! Today it is well over 100 degrees but the nights are beautiful and much cooler which makes me very happy.

In June we released three new **Arthur Earl** red wines and two of them, the **Barbera** and **Zinfandel** are included in this fantastic shipment. As you would expect, they have all met with rave reviews. If you are planning to order, be sure to note that only 192 cases of the Barbera were produced.

Barbera is a dark, rich wine of finesse, elegance and complexity. Its rich fruit flavors begin in the bouquet and continue on the palate. I find it interesting that this grape is referred to in the feminine form (ending in a) and not, as is normally the case, in the masculine form (ending in o). I am told this is a linguistic sign of affection. **Barbera** is often called the "people's wine" of Piedmont because of its versatility which accounts for why it is the most abundantly planted grape there. An immensely quaffable wine, it works well with just about any food from the simplest to the most festive fare.

BARBERA

Flavors & Aromas

Raspberry
Cherries
Blackberry
Dried Fruit
Spice

Main Ingredients

Risotto
Turkey
Pasta
Duck
Beef Roasts

Bridge Ingredients

Roasted, Sun-dried Tomato
Savory Herbs
Garlic, Roasted Garlic
Mushrooms
Berries

In my menu I have paired the **Barbera** with an Italian appetizer, Sformato, which is an Italian red pepper flan. The two compliment each other's intense flavors and are a great way to start this dinner.

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) on October 23rd 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 16 – Los Olivos Day in the Country

October 23 – Real Men Cook Fundraiser

April 8 (2005) – Our Barrel Tasting & BBQ

April 9 (2005) – SBCVA Festival

9/04-10/04

Nancy's Menu

A WINE SOCIETY DINNER

For the hors d'oeuvres, try your local specialty grocery store for ideas. Begin marinating the lamb the day before. Start cooking the *sformato* about 10 minutes after starting the lamb. After the lamb is grilled and it is resting, serve flan. The Angel Pie (meringue crust with a chocolate filling) is made the day before and is heavenly. Buon Appetito!

Al Primo

SFORMATO DI PEPERONE ROSSE (RED PEPPER FLAN)

Arthur Earl Barbera

Al Secondo

GRILLED BUTTERFLIED LEG OF LAMB WITH VEGETABLES

Arthur Earl Zinfandel

Al Dolce

ANGEL PIE

Arthur Earl Moscato

SFORMATO DI PEPERONE ROSSO (RED PEPPER FLAN)

2 to 3 large red bell peppers, stems removed	6 tablespoons grated Parmigiano-Reggiano cheese
2 tablespoons unsalted butter	Large pinch of salt
2 tablespoons all-purpose flour	Large pinch of freshly ground black pepper
2/3 cup milk	Large pinch of freshly grated nutmeg
3 large eggs	

Preheat the oven to 375 degrees. Place the peppers on a baking sheet and bake for 30 to 45 minutes until soft. Let cool. Remove seeds and peel off skin. Place in a colander set in a large bowl and let peppers drain for an hour or so. Puree the peppers until smooth, 2 to 3 minutes. Preheat oven to 375 degrees. Generously butter 6 4-ounce molds. Place a medium size saucepan over medium-low heat. Add butter and, when melted, whisk in flour. Whisk constantly for 3 minutes until flour is fully absorbed. Drizzle in milk, constantly whisking to create the sauce. The sauce should be thick but not gluey. Remove from heat. Whisk in red pepper puree, then whisk in eggs. Finally, thoroughly whisk in remaining ingredients. This *sformati* base can be made ahead and refrigerated until needed.

Pour red pepper mixture into prepared molds nearly up to the rim. Set molds inside a baking dish pouring water two thirds of the way up the sides of the molds. Bake, uncovered, until flans puff and are firm to the touch, about 30 minutes. Remove molds from the oven. Lift out the molds. Let the *sformati* rest for a minute in their molds. They will deflate slightly and recede from the sides of the molds. Run a thin knife around the inside of each mold. Place a small serving plate over the top of the mold and invert to unmold. Serve immediately.

SERVES 6

09/04-10/04