

Nancy's Page

"One barrel of wine can work more miracles than a church full of saints." ITALIAN PROVERB

Happy Holidays! Hope your Thanksgiving was wonderful and this Holiday Season is a joyous one. It is amazing to us that 2004 is almost over and we are close to ringing in the New Year. Is it me, or do the years (let alone the days) seem to be going by faster than ever?

The Arthur Earl Viognier is so perfect for this time of year! The peach characteristic of this grape is right up front and is complimented by the dry finish, a classic example of the difference of fruity and sweet. It is a great match for turkey, ham, pork and even fish especially when there is some fruit tie in such as fish with a fruit salsa or chicken with an apricot glaze.

Syrah, the noble grape of the Rhone Valley, is most well known for producing wines of great concentration, depth and character. The Arthur Earl Syrah is certainly no exception. You don't need to be timid with this wine. It is capable of tackling most any full flavored dish and has the ability to partner with robust braised foods and a wide array of grilled meats and game. But don't stop there...let your imagination be your guide!

SYRAH

Flavors & Aromas

Blackberry
Plum
Smoke
Currant
Spice

Main Ingredients

Veal
Beef
Venison
Squab
Lamb

Bridge Ingredients

Roasted Garlic
Green, Black Olives
Mushrooms
Currants
Blackberries

UPCOMING EVENTS

You know I like to keep you informed of events we participate in so here's notice on our very fun **Barrel Tasting & BBQ (Note the date change from May back to April)**. This event is for you and your friends. It does sell out so mark your calendar to call us this month (Yes, I am serious!) for reservations for you. You're not charged until two weeks before the date. The **Passport Event** in February is always great fun. We do our tasting with Los Olivos Vintners on the patio behind the Tasting Room.

February 19 - **Wine Fantasy in February** - Passport Event, Flyer enclosed

April 8 (2005) - **Barrel Tasting & BBQ** - Flyer enclosed

April 9 (2005) - **Santa Barbara County Vintners Festival**

12/04

Nancy's Menu

A WINE SOCIETY DINNER

For the hors d'oeuvres, try your local specialty grocery store for ideas or have smoked salmon, fennel and goat cheese toasts. The Il Secondo centerpiece dish is fabulous and, of course, easy. If it looks like there are too many accompaniments to the tenderloin, just eliminate one. The soufflés can be made a day or a week ahead. Buon Appetito!

Il Primo

BACON WRAPPED SCALLOPS WITH MAPLE DIJON CREAM

Arthur Earl Viognier

Il Secondo

HERB & GARLIC CRUSTED BEEF TENDERLOIN

POTATO GRATIN WITH BACON AND ARUGULA

GREEN BEANS WITH CHIVES

BALSAMIC ROASTED ONIONS

Arthur Earl Syrah

Il Dolce

DOUBLE CHOCOLATE SOUFFLÉS

Arthur Earl Moscato

BACON WRAPPED SCALLOPS WITH MAPLE DIJON CREAM

This appetizer is very impressive! I use real maple syrup...I think it makes a difference. As you might expect, this can be made ahead of time by simply covering the baking sheet with plastic wrap until ready to cook so it doesn't dry out.

15 pieces bacon, halved

30 large sea scallops

1 ½ cups heavy cream

3 tablespoons Dijon mustard

2 ounces maple syrup

Chopped chives as a garnish

Chive blossoms, if available, as a garnish

Put bacon on a baking sheet and cook in 350-degree oven about five minutes, until half cooked. Let cook and wrap each scallop with the bacon putting the bacon seam on the bottom. Reduce heavy cream in a small saucepan by one third. Add the mustard and maple syrup and continue cooking until it coats your spoon. Taste and adjust seasonings. Place wrapped scallops on a baking sheet with sides and cook in a 400-degree oven until the bacon is crisp and the scallops are cooked, about 8 to 10 minutes. Spoon a little sauce onto a warm plate, place scallops on the sauce, garnish with chives and serve.

12/04