

Rosé Wines

They're sometimes called the 'summertime wines' and to wine snobs a lightweight stepchild - but blush or rosé continues to gain fans around the world. Excellent rosé wines come from areas in Portugal, France, Spain, Canada, Australia and the USA.

White Zinfandel, very popular in the USA, is not a true rose, but a blush, the result of "bleeding" ([saignee](#)) - removing some of the fluid to give red zinfandel more color and flavor.

A mix of white and red wine is sometimes called a rosé. In fact, it isn't. Just as red wines get their color from the grape skins, rosé wines are carefully produced by removing the skins just before the liquid is a deep red. The taste is always light, but most have overtones closer to reds...



Rosé Wines

Flavor Profile of Rosé Wines

- **Ripe Fruits**
 - Cherry, Apricots, Strawberries, Grapefruit, Cranberry, Quince, Pomegranate, Raspberry
- **Floral**
 - Orange Blossoms, Roses, Lavender
- **Mineral**



Rosé Wines

Food Pairing with Rosé Wines

- Compliment
 - Great with Seafood, Chicken and Pork
 - Pan Asian and Latin Flavors
 - Spiced Foods
- Contrast
 - Cheeses
 - Creamy Sauces

Rosé Wines

*Main
Ingredients*

**Mollusks, Fish
Poultry, Game Birds
Smoked Meats, Charcuterie
Sausage, Pork**

*Companion
Ingredients*

**Bold Spices
Chiles and Garlic
Citrus Fruits and Exotic Spices
Fresh Herbs and Mushrooms
Olives, Capers and Tomatoes
Mild or Strong Cheese**

*Cooking
Method*

**Deep Frying
Grilling
Sautéing**

Rosé Wines

Uvaggio's Rosé Barbera Rosato



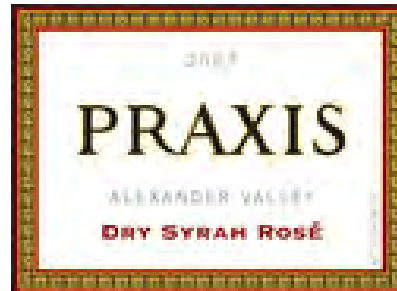
- Barbera
- Compliments
 - non traditional fares.. Sushi, Sashimi
 - Seafood, Chicken featuring Citrus Flavors
 - Ceviche
- Dish
 - Citrus Glazed Pork Dumpling

Rosé Wines

Arbios Cellars Praxis 2007 Dry Syrah Rosé



- Syrah
- Characteristics
 - floral, strawberry nose
 - strawberry, watermelon, guava flavors
 - little spice and vanilla accents
- Dish
 - Mulligatawny Soup



Rosé Wines

Harney Lane

Rosé



- Characteristics

- aromas of apricots and nectarines dipped in white chocolate
- dried strawberries and cranberries light finish

- Dish

- Vietnamese Spring Roll



Rosé Wines

Amador Foothill

Rosato



- Sangiovese
- Characteristics
 - pomegranate color
 - red plum, ripe citrus, raspberry
 - ripe cherry lingering finish
- Dish
 - Shrimp Tamale



Rosé Wines

Michael David's Incognito Pink



- Cinsault, Grenache, Mourvedre
- Characteristics
 - pomegranate color
 - floral aromas of watermelon, white plum, light citrus
 - ripe cherry lingering finish
- Dish
 - Brie Cheese



Vegetable Spring Roll with Mint & Basil

Yeilds 12 Rolls

6 in Rice Sheets
1 c. Napa Cabbage
½ c. Shredded Carrots
½ c. Red Pepper
½ c. Yellow Pepper
½ c. Chiffonade Basil
½ c. Chiffonade Mint

1. Soak Rice sheet in warm water.
2. Lay sheet on cutting board and place small amount of above items and roll into small cylinder, similar to a burrito.

Dipping Sauce

Yeilds 2 cups

¾ c. Hoisen Sauce
2 Tbsp. Thai Chili Paste
1 c. Rice Vinegar
2 cloves grated Garlic
1 Tbsp. grated Ginger
½ c. Green Onion, sliced on bias

Shrimp Tamales

Banana Leaves
1 lb prepared Masa
1 c. Jack Cheese, shredded
¼ c. Cilantro, finely chopped
1 c. Cooked Shrimp

1. Mix cheese and cilantro with prepared masa.
2. Form into small squares, top with 1 shrimp, wrap in banana leaf
3. Steam for 10 minutes.

Mulligatawny Soup

Yields 6 servings

1 Tbsp Ghee or Vegetable Oil
4 cloves of Garlic, minced
¾ tsp. Fresh Ginger, grated
2 Green Chili Peppers, chopped
¼ tsp ground cinnamon
¼ tsp ground coriander
¼ tsp ground cloves
2 tsp ground cumin
1 tsp ground turmeric
4 pods cardamom, bruised
2 t. curry powder
1 carrot, chopped
1 Apple, peeled, cored and chopped
1 large Potato, peeled & diced
1 c. Red Lentils, rinsed and drained
½ c. Chicken Broth
1 Tbsp Tamarind Concentrate
1 Tbsp Lemon Juice
2 c Coconut Milk
2 Tbsp Fresh Cilantro, chopped

1. Heat ghee in pan (use low heat): cook onion, garlic, ginger, chilies and spices, stirring until onion is browned lightly and mixture is fragrant. Do not over brown the onion or else it will give the soup a burnt taste.
2. Add carrot, apple, potato, lentils and chicken broth to pan: simmer, covered, for about 15 minutes or until vegetables are just tender. Discard cardamom pods.
3. Blend or process soup mixture, in batches, until pureed: return to pan. Add tamarind, lemon juice, coconut milk and fresh cilantro; stir until heated through.

Orange Glazed Asian Dumplings

Yields 24 dumplings

1 12-oz bunch Spinach, stemmed
2 Green Onions
2/3 lbs. Ground Pork
2 tsp. finely minced Fresh Ginger
½ tsp grated or finely minced Orange peel
1 Egg
1 Tbsp Soy Sauce
¼ tsp Chinese Chili Sauce
½ tsp Salt
24 Wonton wrappers
2 Tbsp Peanut Oil

SAUCE

½ c. Chicken Stock
2 Tbsp Dry Sherry
2 tsp Oyster Sauce
1 tsp Hoisin Sauce
½ tsp Chinese Chili Sauce
¼ tsp Sugar
2 tsp grated or finely minced Orange peel

Prepare filling:

Drop spinach leaves into rapidly boiling water. Squeeze out water, then mince spinach by hand. Mince green onions. Combine spinach, green onions, pork, ginger, orange peel, egg, soy sauce, chili sauce, and salt. Mix thoroughly.

Within 5 hours of cooking, fold dumplings. Trim wontons into circles, drop 1 Tbsp of mixture in center of wonton, crimp around mixture leaving some of meat exposed.

Make sauce: In a small bowl combine ingredients and stir well. Set aside.

Last minute cooking: Place a 12-inch non-stick skillet over high heat. Add oil and immediately add dumplings. Fry dumplings until bottoms become dark golden, about 2 minutes. Pour in orange sauce. Immediately cover pan, reduce heat to medium, and steam dumplings until they are firm to the touch, about 2 minutes. Remove cover, over high heat, continue frying dumplings until the sauce is reduced completely, about 1 minute. While cooking, shake the pan so that the dumplings are glazed all over with the sauce.

Zinfully California





Characteristics of Zin

- Can vary from dry to sweet and light to a heavier full-bodied red.
- Coloring dark purple - deep red, bordering on black
- Mouth-filling characteristic that is sometimes described as being jammy or chewy.
- Tend to have a higher alcohol content 13-16%





Characteristics of Zin

- Blackberries, cherries and raspberries are the three big fruit items in the nose of Zinfandel,
- Possibility of mint and eucalyptus.
- Vanilla and toasty qualities of the oak.
- A lot of Zinfandels have spice -- almost a black pepper quality -- in the back of the nose, and certainly that is there in the flavor and finish.
- Spicy, cinnamon, almost clove-like finish to a good Zinfandel along with the berry fruit-like qualities and a thickness on the palate.



Basic Food Pairing

- Sausage, beef, lamb, pork and venison, either smoked, braised, grilled or roasted.
- The lower tannin wine can accommodate some heat from chiles
- Other ingredients that enhance Zinfandel are tomatoes, eggplant, mushrooms and olives.
- Cheese choices include aged Parmesan, Dry Monterey Jack and Manchego.



Menu Pairing

- Parmesan & Manchego
- Tomato Crème Brulee
- Roasted Corn Soup with Pesto
- Saucy Spicy Pork Shortribs
- Chocolate Decadent Cake
- Revolution 2006
 - Aparício Vineyards
- Ravenswood 2006
 - Teldeschi Vineyard
- Rotta Winery 2004
 - Estate "Giubbini Vineyard
- Brazilin
- Van Ruiten Vineyards 2006
 - Old Vine



Today's Tasting Notes

	Revolution	Ravenswood	Rotta	Brazin	Van Ruiten
WOODY		VANILLA SMOKE		VANILLA	CEDAR
EARTHY					
CHEMICAL					
SPICY		BLACK PEPPER	PEPPER	SPICE	ANISE
FLORAL					
FRUITY	STRAWBERRY RASPBERRY	BING CHERRY SWEET PLUM	BLACKBERRY	BLUEBERRY PLUM CHERRY	BLUEBERRY BLACKBERRY CHERRY
VEGETATIVE			MINT		
NUTTY			NUT		
CARMELIZED	CHOCOLATE		WHITE CHOCOLATE TOFFEE		COFFEE



Today's Wines

- **Revolution**
 - Joe Aparicio Vineyard
 - Amador County
- Bouquet of freshly picked strawberries with flavor of raspberry filled chocolate



Today's Wines

- **Ravenswood 2006**
 - Teldeschi Vineyards
 - Dry Creek Valley, Sonoma County
- Old Vine
- Vanilla, Smoke, Bing Cherry, Black Pepper, Sweet Plum



Today's Wines

- **Rotta Winery 2004**
 - Estate Giubbini Vineyard
 - Paso Robles, San Luis Obispo County
- White chocolate toffee, mint leaf, herb, and spicy blackberry pie aromas follow through on a silky entry to a fruity medium-full body with rich layers ripe berry fruit, spice, exotic peppercorns, and chocolate. Finishes in a tangy berry and caramelized nut fade with chewy tannins. A rich, well structured Zin.



Today's Wines

- **Brazin 2006**
 - Lodi, San Joaquin County
- Big, bold aromas of spice, blackberry and blueberry fill the nose, while intense flavors of blueberry, plum and cherry with rich tannins and vanilla mocha rock your palate
- Old Vines 35-80 years



Today's Wines

- **Van Ruiten Vineyards 2006**
 - Lodi, San Joaquin County
- Packed full of blackberry, cherry and blueberry jam with barrel flavors contributing aromas of coffee, cedar, and finishing with anise.
- 50 year Vines

Tomato Crème Brulee

Yeilds 6 small ramikins

1 c. Tomato Puree
2 c. Cream
1 ½ c. Goat Cheese
5 Eggs
Salt & Pepper to taste
Shredded Parmesan Cheese

Preheat oven to 300°. In a saucepan heat the cream, and salt to scalding.

In a bowl, beat the egg yolks until well mixed and light in color. Stirring constantly, slowly add the hot cream, making sure not to scramble the eggs. Strain and skim off any bubbles. Gently stir in crumbled goat cheese and tomato paste until dissolved.

Divide the mixture among 8 ramekins placed in a roasting pan. Fill the pan with boiling water to reach halfway up the sides of the ramekins. Cover loosely with foil and bake for 55 to 65 minutes or until center is just beginning to set and is no longer liquid.

Remove the ramekins from the oven and cool. Refrigerate covered for at least 5 hours or overnight.

Close to serving time, top each ramekin with shredded parmesan cheese and pepper. Preheat a broiler, broil (as quickly as possible) until the parmesan bubbles. May serve hot or at room temperature .

Braised Shortribs with “Classique” BBQ Sauce

Yeilds 1 qt.

3 lbs Beef Shortribs, Chinese Style

1 ½ c. Chili Sauce

¾ c. Molasses

1/3 c. Soy Sauce

2 Tbsp. Brown Sugar

2 tsp. Dijon Mustard

2 Cloves Garlic minced

1/3 c. Lemon Juice

1 c. Chicken Stock

2 tsp. Tabasco

2 tsp. Salt

2 Tbsp. Worcestershire

1 tsp Chili Flakes

1 Anaheim Chili

1 Bell Pepper

1 Chipotle Chili

1. Seed and cut Chili's (Anaheim, Bell, Chipotle) into 1-inch squares, saute for 5 minutes
2. Add all ingredients and bring to a boil, simmer for 20 minutes and strain.
3. Season ribs with salt & pepper & sear.
4. Cover ribs with BBQ sauce, layer in baking pan
5. Bake covered in 250 degree oven for 2 ½ hours or until tender.

Grilled Corn Soup

Yeilds 5 cups

12 Ears of Corn
4 c. Cream
1c. Onion, chopped
¼ c. Brown Sugar
1 tsp. Allspice

Pesto Oil for garnish

1. Grill corn and cut off of cob.
2. Saute onion until tender, add remaining ingredients, cook for 30 minutes
3. Puree and strain if smooth texture is desired.
4. Optional: Garnish with small amount of basil oil prior to serving

Chocolate Decadence

Yeilds 50 mini muffin size cakes

2 ½ lbs. Chocolate
¾ lbs. Butter
10 Eggs
2/3 c. Sugar
2/3 c. Flour

1. Melt chocolate and butter together in double boiler.
2. Warm eggs in a bowl over double boiler with the sugar. When warm transfer to double boiler. Beat until quadruple in volume.
3. Fold in flour.
4. Add chocolate, mix well
5. Bake 325 degrees 8-10 minutes. They will look cooked around the sides and will not be set in the center.