

# NAPA

WINE, FOOD AND CONVERSATION FROM NAPA VALLEY VINTNERS



HARVEST IS HERE!

Winemaking Decisions Year Round

Premiere Napa Valley Wines

Boots on the Ground

Harvest Parties

# Cabernet Season

**IT'S CABERNET SAUVIGNON SEASON, SO TASTE CABS, FIND COZY SPOTS TO ENJOY THEM AND EAT HEARTY DISHES THAT COMPLEMENT THEM.**

*Yes, Cabernet Season is a time apart in Napa Valley. Starting in mid-fall through winter and touching upon early spring, this quieter time of year in Napa Valley has its own slower rhythm and subdued beauty. It's the perfect time to find a cozy spot, often with fireplaces and pits to snuggle up to and sip wines (lots of new releases among them) made for this season of crisp air, deep green hillsides and sometimes misty mornings.*

*To complement this cozy mood, we've asked several Napa Valley chefs and a vintner to offer their favorite slow-cooking, hearty recipes for meals made for early nights around the table with friends and family and, of course, a Napa Valley Cab.*



## PORK OSSO BUCCO WITH GRILLED MUSHROOMS, CRISPY POTATOES AND CHARD

**EXECUTIVE CHEF CHAD HENDRICKSON, The Hess Collection**

*Serves 4*

- |  |                             |
|--|-----------------------------|
| <b>INGREDIENTS</b>                                   |                             |
| 4 thick-cut pork shank sections, 2 to 3 inches thick | 1 bay leaf                  |
| 4 tablespoons olive oil                              | 3 oz tomato paste           |
| 1 medium onion, peeled and small dice                | 2 cups red wine             |
| 1 large carrot, peeled and small dice                | 6 cups chicken stock        |
| 2 celery ribs, peeled and small dice                 | 1 tsp salt                  |
| 6 thyme sprigs                                       | 1/4 tsp ground black pepper |

**METHOD**

Preheat oven to 350 degrees. Season shanks well with salt and pepper. Brown the shanks on all sides in hot oil. Remove and keep warm. Add onions, carrots and celery to pan with hot oil and caramelize, stirring frequently, for 8 to 10 minutes, until softened. Add herbs and tomato paste and sauté for 3-4 minutes, stirring frequently, until tomato paste has slightly caramelized. Increase heat, add wine and reduce until almost all the wine has evaporated. Add the chicken stock and bring to a simmer. Return shanks and any juices that accumulated to the pan and bring liquid back to a simmer. Cover pan, place in oven and braise until the meat is fork tender (approximately 1¼ to 1½ hours). When the pork is done, remove to a serving platter and keep warm. Strain and degrease sauce. Place in a sauce pot and reduce to sauce consistency over medium heat. Season with salt and pepper.

**Grilled Mushrooms**

1 lb trumpet or portobello mushrooms, cleaned, trimmed and cut in quarters, lengthwise  
 1 oz olive oil  
 Salt and ground black pepper, to taste  
 Toss the mushrooms with olive oil, salt and pepper. Preheat a grill to medium high. Grill the mushrooms until well-marked and tender, turning once.

**Crispy Potatoes and Chard**

4 strips of applewood smoked bacon, cut into ½-inch cubes  
 ¼ cup olive oil  
 2 cups julienned onion  
 1 large bunch of chard, cut in 1½ -inch pieces  
 1 lb Yukon gold potatoes, medium dice  
 Salt and ground black pepper, to taste  
 Place the 2 tablespoons of the olive oil and bacon in a sauté pan over medium heat. Render the bacon, stirring frequently, until crispy. Remove bacon lardons from the pan and reserve. Place the onions in the pan with the bacon fat and cook over medium heat until wilted, stirring frequently, until wilted about 8-10 minutes. Add the chard and cook for a few minutes or until the chard is wilted. In a separate sauté pan, add the rest of the olive oil and sauté the potatoes over medium-high until browned and crispy all over. Season with salt and pepper to taste. Toss the potatoes with the chard.

**To assemble:** Spread ¼ of the potato and chard mixture on a dinner plate. Place 2 pieces of the mushrooms next to the chard. Top with a pork shank and ladle sauce over the top.



ENJOY WITH A GLASS OF CABERNET SAUVIGNON.



**THE VINE CLIFF WINERY TASTING ROOM IN ST HELENA**

RIGHT OFF HIGHWAY 29. OPEN DAILY TO THE PUBLIC FROM 11AM - 5PM.

[vinecliff.com](http://vinecliff.com)

The indoor-outdoor space at the Vine Cliff Winery tasting room features two fireplaces, flanked by two petite gardens.

**LADERA VINEYARDS TASTING ROOM AT BRASSWOOD ESTATE**

NORTH ST. HELENA. VISITS BY APPOINTMENT ONLY.

[laderavineyards.com](http://laderavineyards.com)

Guests at Ladera's tasting room have access to three cozy spots: a fire pit outside of a bakery next to a bistro seating area, and two fireplaces in each of their private rooms.

**ROUND POND**

877 RUTHERFORD RD. VISITS BY APPOINTMENT ONLY.

[roundpond.com](http://roundpond.com)

Round Pond Estate's fireplace, located on the second-story, partially-covered winery terrace, is open year-round.

**CONSTANT WINE**

DIAMOND MOUNTAIN ROAD. VISITS BY APPOINTMENT ONLY.

[constantwine.com](http://constantwine.com)

Constant Wine has a cozy wood fireplace overlooking Calistoga where they host guests during the cooler months.



After graduating from The Culinary Institute of America in New York, **Chad Hendrickson** moved to Los Angeles, where he started his career working in some of Hollywood's most celebrated restaurants. Before joining The Hess Collection in 2001, he worked at renowned Napa Valley restaurants Brix and Auberge du Soleil. Utilizing local organically and sustainably-grown products to create fresh seasonal recipes, Hendrickson strives to individually pair his dishes with the unique flavors and textures in each wine. His special Tour of the Palate program gives guests a guided tour of The Hess Collection Art Museum and the opportunity to taste three current release wines, expertly paired with his dishes.

## NAPA VALLEY SHORT RIBS

**CHEF TOM STAFFORD, Vine Cliff Winery Tasting Room**

Although Chef Stafford cooks these short ribs in a wood-fired oven on the Vine Cliff property, we've adapted this recipe for the home cook using a conventional oven.

A warm, soft bowl of polenta is a perfect bed for the short ribs and vegetables.

*Serves 2-3*

### INGREDIENTS

- 6 two-inch thick short ribs, about 4 lbs
- One 750-milliliter bottle of Cabernet Sauvignon
- Kosher salt and freshly ground pepper, to taste
- 4 tbs peanut oil, divided equally
- 2 large onions, peeled and medium dice
- 4 carrots, peeled and medium dice
- 6 celery ribs, sliced medium dice
- 4 garlic cloves, peeled and thickly sliced
- 6 cups of beef stock
- 8 thyme sprigs
- 4 rosemary sprigs
- 8 oregano sprigs
- Salt and pepper, to taste

### METHOD

Pack short ribs into a container with a lid. Cover with the entire bottle of Cabernet Sauvignon and marinate for 12 to 24 hours in refrigerator.

Preheat oven to 350 degrees.

Take short ribs out of marinade and dry with a lint-free kitchen towel. Reserve the Cabernet Sauvignon marinade. Season all sides of the short ribs with salt and pepper.

Heat a large cast iron skillet over high heat for about 2 minutes, then add peanut oil (watch for splattering). Add the seasoned short ribs to the skillet and brown short ribs on all sides, about 3-4 minutes per side. Transfer the ribs to another pan and reserve pan with beef juices and oil.

Add half of the onions, carrots, celery and garlic to the skillet and sauté over medium heat until softened, about 10 minutes, stirring frequently. Add the wine used for the marinade, beef stock and half of the fresh herbs and bring to a boil over high heat. Add the short ribs to the pan. Top with parchment paper and cover with aluminum foil. Place in oven and cook for 1½ to 2 hours, until meat is very tender and starting to pull away from the bone.

Once meat is done, remove from pan and set aside. Strain liquid and discard solids. Place strained liquid, along with remaining herbs, in a clean saucepan and reduce liquid by half. Season with salt and pepper to taste.

Place cast iron skillet back over medium-high heat, add remaining 2 tablespoons of the peanut oil and add remaining onions, carrots, celery and garlic to skillet. Sauté for about 10 minutes, stirring frequently, until softened.

Transfer the meat and vegetables to plates. Spoon the sauce on top of the short ribs and serve.



Originally from Atlanta Georgia, **Tom Stafford** is a graduate of Le Cordon Bleu College of Culinary Arts and has worked and studied extensively through France, Spain, Peru, Chile and the Middle East. He has also completed Level 1 of the Court of Master Sommelier's course. At Vine Cliff's St. Helena tasting room, he offers a selection of pizzas cooked in the wood-fired pizza oven. With access to the fresh produce grown on the Vine Cliff Silverado Estate gardens, he pickles a wide assortment of vegetables and makes jams and preserves from the fruit trees found on the Vine Cliff estate to accompany the winery's cheese and charcuterie offerings.



**Eric Risch** has been amassing recipes from his childhood into a book for his own children to enjoy: An amalgam of traditional dishes tweaked to suit his family's tastes. Growing up in St. Louis, Risch benefited from well-traveled parents who would journey to Europe and bring back up-and coming chefs to teach classic cooking classes in downtown St. Louis during the day and to his family at night. One chef, Manfred Zettl, ended up immigrating to the United States where he ran the Famous-Barr kitchens in St. Louis, where his French Onion Soup became legendary, a secret recipe that he taught to Risch's family. "While he tended to add a lot more paprika in his and create a thicker roux, I toned it down in this version to make it more appealing to my kids."



## FRENCH ONION SOUP

**ERIC RISCH, Director of Winemaking and General Manager, Pellett Estate**

*Serves 4*

### INGREDIENTS

- 1 stick unsalted butter
- 4 large yellow or sweet onions, peeled and thinly sliced
- 1 tbs garlic paste
- 1 tbs kosher salt
- 1 bay leaf
- 1/2 tsp thyme
- 1 tsp smoked paprika
- 1 tsp ground white pepper (or black)
- 1 cup white wine
- 2 tbs flour
- 12 cups beef stock\* or consommé
- 4 tbs dry sherry or Kirsch
- 4 thick bread slices, toasted
- 4 oz Gruyère cheese, grated

### METHOD

Melt butter in a 4-quart heavy bottomed pot over medium heat. Add sliced onions, garlic paste and a sprinkle of kosher salt. Stir occasionally for 5 minutes, then reduce heat to low and cook for about an hour, stirring frequently, until onions are a golden brown and well caramelized.

Increase heat to medium and add bay leaf, thyme, paprika, rest of the salt and pepper. Stir for 1 minute. Add white wine and reduce for 3 minutes or until almost evaporated. Add flour and cook for 2 more minutes, stirring frequently. Add stock or consommé, bring to a boil, reduce heat and simmer gently for 2 hours.

Preheat oven to 500 degrees.\*\*

Remove bay leaf and let soup cool on stove.

Turn oven broiler to high.

Place 4 oven-proof bowls on a cookie sheet. Fill each with 1 tablespoon of sherry or Kirsch, then fill three-quarters full with soup. Float toasted bread slices on top and layer a quarter of the grated cheese (about 2 tablespoons) on top of each piece of bread. Place cookie sheet with bowls directly under broiler for about 5 minutes, until bubbly and golden, but not burnt. Remove from oven and let rest for a few minutes before serving.

\*If you can, use homemade beef stock in this recipe. It makes a lot of difference to final flavor.

\*\*Since Eric is most often cooking the soup and then sometime later serving it, he often preheats an oven to 500 degrees, to warm cooled soup as it sits under the broiler.