



2023 Chardonnay

PAIRED WITH

*Goat Cheese
& Fig Crostinis*

INGREDIENTS:

- ½ FRENCH BAGUETTE, SLICED
- 8 OUNCES GOAT CHEESE, SOFTENED
- FIG JAM
- 2 TABLESPOONS HONEY
- 2 TEASPOONS FRESH THYME (OPTIONAL)

INSTRUCTIONS:

1. PREHEAT THE BROILER. PLACE THE BAGUETTE SLICES ON A BAKING SHEET AND BROIL FOR ABOUT 5 MINUTES, OR UNTIL JUST STARTING TO TOAST. REMOVE FROM THE OVEN.
2. SPREAD THE SOFTENED GOAT CHEESE ON EACH CROSTINI. (FOR EASIER SPREADING, MICROWAVE THE GOAT CHEESE FOR ABOUT 5 SECONDS.)
3. TOP EACH WITH A SMALL SPOONFUL OF FIG JAM, THEN DRIZZLE WITH HONEY.
4. GARNISH WITH FRESH THYME, IF DESIRED.



2022
Zinfandel

PAIRED WITH

*Zin-Kissed
Short Ribs*

INGREDIENTS:

- 4 BONE-IN SHORT RIBS
- 3 TABLESPOONS OLIVE OIL
- SALT AND PEPPER TO TASTE
- 1 LARGE ONION, CHOPPED
- 1 TABLESPOON TOMATO PASTE
- 1 CUP 2022 ESTATE ZINFANDEL
- 2 CUPS BEEF BROTH
- 1 BAY LEAF
- 2 SPRIGS THYME
- 2 SPRIGS ROSEMARY
- 2 TABLESPOONS BUTTER

(CONTINUED)

2022
Zinfandel



*Zin-Kissed
Short Ribs*

INSTRUCTIONS:

- PREHEAT OVEN TO 325°F (160°C).
- SEASON THE SHORT RIBS GENEROUSLY WITH SALT AND PEPPER. IN AN OVEN-PROOF POT OR DUTCH OVEN, HEAT 2 TABLESPOONS OF OLIVE OIL OVER MEDIUM-HIGH HEAT. SEAR THE SHORT RIBS ON ALL SIDES UNTIL BROWNED (ABOUT 5-7 MINUTES). REMOVE AND SET ASIDE.
- IN THE SAME POT, LOWER THE HEAT AND ADD THE CHOPPED ONION. SAUTÉ UNTIL VERY SOFT (ABOUT 20 MINUTES).
- STIR IN THE TOMATO PASTE, THEN DEGLAZE WITH ZINFANDEL, SCRAPING UP ANY BROWN BITS FROM THE BOTTOM.
- POUR IN THE BEEF BROTH AND ADD THE BAY LEAF, THYME, AND ROSEMARY. RETURN THE SHORT RIBS TO THE POT, ENSURING THEY ARE MOSTLY SUBMERGED IN THE LIQUID.
- COVER AND BRAISE IN THE OVEN FOR 3 TO 3½ HOURS, OR UNTIL THE MEAT IS TENDER AND FALLING OFF THE BONE.
- ONCE DONE, REMOVE THE SHORT RIBS AND COVER LOOSELY WITH FOIL. DISCARD THE HERB SPRIGS.
- REDUCE THE BRAISING LIQUID ON THE STOVETOP OVER MEDIUM HEAT FOR ABOUT 10 MINUTES, UNTIL THICKENED. STIR IN THE BUTTER FOR RICHNESS. (FOR A SMOOTHER SAUCE, BLEND THE BRAISING LIQUID BEFORE REDUCING.)
- SERVE THE SHORT RIBS WITH THE SAUCE AND A FINAL DRIZZLE OF OLIVE OIL. (WE ENJOY SERVING THE SHORT RIBS WITH SOME MASHED POTATOES AND GARNISHING WITH FRESH ROSEMARY!)



Nektar

PAIRED WITH

*Sea Salt
Zin Brownies*

INGREDIENTS:

- ¾ CUP BUTTER
- 2 CUPS CACAO BITTERSWEET CHOCOLATE CHIPS (RESERVE ⅓ CUP FOR TOPPING)
- 3 EGGS (ROOM TEMPERATURE)
- ½ CUP BROWN SUGAR
- ½ CUP WHITE SUGAR
- ¼ CUP LATE HARVEST NEKTAR ZINFANDEL WINE
- ⅔ CUP ALL-PURPOSE FLOUR
- ¾ TEASPOON KOSHER SEA SALT

(CONTINUED)

Nektar



*Sea Salt
Zin Brownies*

INSTRUCTIONS:

- PREHEAT OVEN TO 350°F (175°C) AND GREASE AN 8×8-INCH BAKING PAN.
- MELT BUTTER IN A DOUBLE BOILER, THEN ADD THE CACAO BITTERSWEET CHOCOLATE CHIPS (RESERVING ⅓ CUP FOR TOPPING). STIR UNTIL SMOOTH.
- IN A SEPARATE BOWL, WHISK TOGETHER THE EGGS, NEKTAR WINE, AND BOTH SUGARS UNTIL COMBINED.
- SLOWLY POUR THE MELTED BUTTER AND CHOCOLATE MIXTURE INTO THE EGG MIXTURE, STIRRING CONTINUOUSLY.
- COMBINE THE FLOUR AND SALT, THEN FOLD INTO THE BATTER.
- POUR THE BATTER INTO THE PREPARED BAKING DISH AND SPRINKLE THE RESERVED CHOCOLATE CHIPS ON TOP.
- BAKE FOR 35-40 MINUTES.
- SERVE WARM, WITH A GLASS OF NEKTAR, OF COURSE!