



Taste & Discover Your Next Favorite Wine!

The Passionate Art of Wine... this month we showcase two **California** wineries whose fervency for creating exotic wines with a particular emphasis on the expression of terrior yield brilliant results!

Ca' del Solo is the frontier outpost, Biodynamic estate vineyard of **Bonny Doon Vineyard**. Their 2008 vintage expresses the beautiful crystalline mineral aspect of the Monterey County soils.

Since 2000, **Cline Cellars** farms the Green String way—naturally and sustainably, avoiding chemical pesticides, fungicides, and fertilizers that are generally used in agribusiness. Masters of this practice—combined with their stylistic approach to the appellation result in rich, distinctive Rhône-style wines—like their **Ancient Vines Mourvèdre** which has garnered enormous acclaim.



Ca' del Solo Estate Vineyard 2008 Muscat

Ca' del Solo Muscat is unique, it is *moscato giallo*, the gold muscat clone. Traditionally found in the Alto-Adige region of Northeast Italy, this rare Muscat is more floral and less weighty than the typical white Muscat. Pale yellow color with light gold highlights, bright floral notes of honeysuckle, lilac and orange blossom bring to mind a perfumed spring garden at dusk. Ripe peach, melon and yellow apple combine with citrus zest and spearmint on the palate. Absolutely delicious as an apéritif and a superb complement to spicy Asian fare, smoked pork or chicken or charcouterie. It's stunning!



Cline Ancient Vines Mourvèdre 2006

Mourvèdre is an exotic grape found in the Rhône and Provence regions of France, Spain (known as Monastrell) and Australia. It is a key component in Châteauneuf-du-Pape and has a starring role in Bandol. Once widely planted in California, today only a tiny amount, approximately 560 acres, is left and **Cline** owns many of the historic ancient vines that remain. This Ancient Vines Mourvèdre offers distinct chocolate characteristics and a luscious deep plum flavor. Tannins are soft with a substantial mouth-feel. A perfect complement to lamb, grilled pork tenderloin or dark chocolate. We suggest Lamb with Mourvèdre Apricot Sauce (recipe on reverse).

Happy New Year from Fairview Wines!

Questions about our wine club? Call or email us for details, 518-828-0934
lewisandrisa@fairview-wines.com

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Recipe

Lamb with Mourvèdre Apricot Sauce

Recipe courtesy of Cline Cellars, Sonoma, CA. www.clinecellars.com

Yield: 4 Servings

INGREDIENTS

4 lamb loin chops, broiled or grilled

Mourvèdre Apricot Sauce:

3/4 cup Cline Ancient Vines Mourvèdre

2 garlic cloves, minced

2 sprigs fresh rosemary, finely chopped

1 tsp cracked black pepper

3/4 cup brown gravy, warmed

2 Tbsp apricot preserves

2 tsp butter

DIRECTIONS

In a saucepan, bring Mourvedre, garlic, rosemary and pepper to a boil until liquid reduces to about 1/3.

Stir in warm brown gravy and apricot preserves, heat to a simmer. Remove from heat, stir in butter.

In the meantime, grill or broil the lamb chops for 6-8 minutes each side or until done.

Spoon Mourvèdre sauce over lamb chops and serve with garlic mashed potatoes and a glass of Cline Ancient Vines Mourvèdre. Enjoy!

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