

WILLIAMS-SONOMA

wine

ENTERTAINER COLLECTION





## Our Featured Wine Gift

### SPARKLING TRIO

Invitingly fizzy, festive and tasty, sparkling wines come in a variety of styles. They are popular aperitifs, thanks to their appetite-stimulating bubbles and tingling acidity. But these qualities also make sparklers the perfect match for a wide variety of foods, from hors d'oeuvres to seafood and poultry dishes. Their light effervescence marries particularly well with special-occasion fare. We've selected sparkling wines from three different regions to be the perfect accompaniments to your table. Enjoy!

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Domaine des Forges Coteaux du Layon, Chaum  
Premier Cru, 2011 (France)

*Recipe Pairing*

Apple Frangipane Tart

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Ojai Vineyard Solomon Hills Vineyard  
Chardonnay, 2012 (United States)

*Recipe Pairing*

Pan-Seared Pork Chops with Meyer Lemon

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Mt. Beautiful Pinot Noir, North Canterbury, 2013  
(New Zealand)

*Recipe Pairing*

Risotto-Style Farro with Porcini and Pecorino

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Cimarone Cabernet Franc, Happy Canyon, 2012  
(United States)

*Recipe Pairing*

Tequila-Marinaded Skirt Steak

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Rock Wall Monte Rosso Zinfandel, Sonoma  
County, 2012 (United States)

*Recipe Pairing*

Seared Duck Breast with Zinfandel-Braised  
Red Cabbage

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Le Clos du Caillou Bouquet des Garrigues,  
Côtes du Rhône, 2012 (France)

*Recipe Pairing*

Roasted Lamb Chops with Garlic and Rosemary

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## Entertainer Collection

### A NOTE FROM THE TASTING TEAM

Once in a while we come across a dessert wine so compelling that we cannot resist including it in a club shipment. Normally such wines only appear in the online store ([williams-sonomawine.com/wineshop](http://williams-sonomawine.com/wineshop)), but when we tasted this thrillingly unctuous Coteaux du Layon we knew it deserved a much wider audience—serve with tarte tatin for a sublime experience. Your other white this month is a classic vineyard-designated Santa Barbara Chardonnay from one of the Central Coast's foremost winemakers. From the same county, we offer an excellent Cabernet Franc made by the ebullient Andrew Murray, alongside a rich and juicy Zinfandel from the legendary Monte Rosso Vineyard in Sonoma. Completing February's red selection we bring you an alluringly poised and bright cool-climate Pinot Noir from New Zealand and a warming, spicy "baby Châteauneuf" from one of that appellation's star producers.

# Domaine des Forges Coteaux du Layon Chaume Premier Cru, 2011

VARIETY	YEAR	COUNTRY	REGION	TYPE	FEATURE
Chenin Blanc	2011	France	Loire Valley	Sweet White	Special Occasion

## STORY

The sweet wines of the Loire Valley's Coteaux du Layon have been famous since the 1700s. This example comes from Chaume, a privileged subzone that comprises just 160 acres of vineyards. These prized vines are distinguished by their schist-rich soils and proximity to the Layon River. If growers are lucky, the humid microclimate helps a special "noble rot" to take hold, which shrivels grapes and concentrates their sugars and flavors. The berries then yield an intense juice; only Chenin Blanc's tart acidity keeps the resulting wines from tasting cloying. By law, growers in Chaume must also keep their crop yields drastically lower than those in the larger Coteaux du Layon zone, which further concentrates the wines. Domaine des Forges has been owned and farmed by the same family since 1890.

## SENSE

This wine offers rich aromas of peaches, apricots and almonds. Aging in neutral oak lends a light vanilla note.

## SAVOR

Aiming for grace over power, the Domaine des Forges unfolds layers of honeyed peach, apricot and toasted almond flavors.

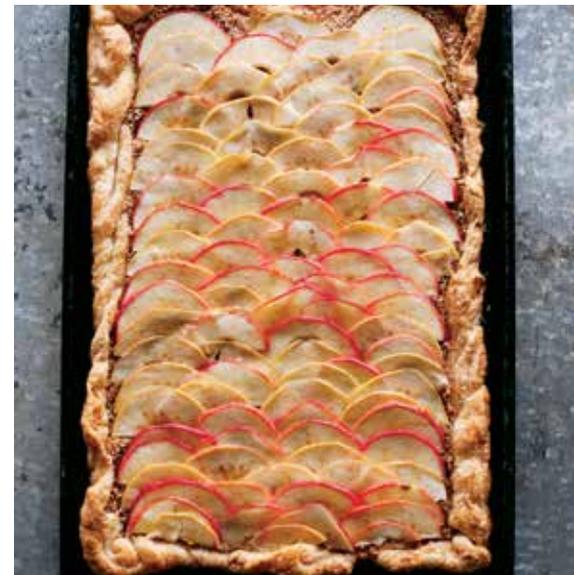
## SERVE

A good rule is to make sure that the wine is sweeter than your food. Because the Domaine des Forges is what Loire winemakers call moelleux, or gently sweet, it will taste best with tangy desserts that don't have a lot of added sugar. Try it with fruit-based options, such as pies, tarts and cobblers, especially those made from stone fruits. Alternatively, try the wine with a rich pâté or very salty, creamy cheeses. Decant 2 hours before serving, and serve chilled: refrigerate the decanted wine for 30 minutes before serving. Vineyard owner Stéphane Branchereau tells us that this cuvée generally drinks best either in the first four years of its life or after eight years (from 2019 forward). He estimates that it will cellar beautifully through about 2030, making this a great option to buy by the case and hold onto for special occasions.

*Domaine des Forges was so good, so incredible and deliciously balanced, we simply could not pass it up. Blame me for this if you are disappointed (you won't be)."*

- MR, Wine Buyer

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## INGREDIENTS

1 sheet frozen puff pastry, about 10 by 14 inches, thawed

### For the frangipane:

1½ cups sliced almonds, lightly toasted

⅔ cup sugar

¼ tsp. kosher salt

2 eggs, lightly beaten

1 tsp. vanilla extract

1 tsp. almond extract

2 Tbs. unsalted butter, melted

2 large baking apples, such as Pink Lady or Gravenstein

½ lemon

¼ cup apricot jam (optional)

# Apple Frangipane Tart

With its layers of flaky pastry, nutty-sweet almond frangipane and thinly sliced apples, this tart makes a great last-minute dessert and is showstoppingly gorgeous. It's even more delicious served with lightly whipped crème fraîche.

## DIRECTIONS

Position a rack in the upper third of an oven and preheat to 425°F. Line a rimmed baking sheet with parchment paper.

On a lightly floured work surface, roll out the puff pastry into a 16-by-12-inch rectangle (it should just fit onto the baking sheet). Transfer to the prepared pan, fold over the edges of the pastry to form a rim and pinch the edges together. Refrigerate while you make the frangipane and prepare the apples.

To make the frangipane, in a food processor, combine the almonds, sugar and salt and process until the almonds are finely ground. Add the eggs, vanilla extract, almond extract and melted butter and process until the mixture comes together.

Peel and core each apple (or you can leave them unpeeled, if you like). Using a mandoline or a sharp knife, slice them very thinly crosswise. In a bowl, toss the apple slices with a squeeze of lemon juice.

Prick the chilled puff pastry all over with a fork. Bake until it looks dried out and very lightly browned, about 8 minutes. Remove from the oven and reduce the oven temperature to 350°F. Smear a thin, even layer of the frangipane on top of the pastry and then top evenly with the sliced apples. Bake until the tart is golden and the apples are crisp-tender, about 30 minutes. Transfer to a wire rack.

If you want to make the tart fancy, heat the jam in a saucepan over low heat until it liquefies. Pour through a fine-mesh sieve set over a small bowl. Using a pastry brush, gently brush the top of the tart with a thin coating of jam. Serve warm or at room temperature.

### Makes one 16-by-12-inch tart

Adapted from Williams-Sonoma *Home Baked Comfort*, by Kim Laidlaw (Weldon Owen, 2011).

## MORE RECIPE IDEAS

- Walnut Crostini with Gorgonzola and Pear
- Duck Liver Mousse with Armagnac Cream

Find these recipes at [williams-sonoma.com](http://williams-sonoma.com)

# Ojai Vineyard Solomon Hills Vineyard Chardonnay

VARIETY	YEAR	COUNTRY	REGION	TYPE	FEATURE
Chardonnay	2012	United States	Central Coast, California	Juicy, Fruity White	Iconic Producer

## STORY

Ojai Vineyard's Adam Tolmach is one of the seminal winemakers of California, especially on the Central Coast, where Tolmach has made his home since graduating with a degree in viticulture and enology from the University of California, Davis, in 1976. Tolmach first became known after cofounding Au Bon Climat winery with Jim Clendenen in 1982. They parted ways eight years later, with Tolmach returning to a vineyard he'd planted on a property his grandfather had bought in Ojai (near Santa Barbara) in 1933. Tolmach has had incredible success ever since, garnering critical praise while keeping his production small enough to allow him to remain a one-man show. We love the complexity, balance and personal touch of his wines, as demonstrated in this Chardonnay from the Santa Maria Valley's cool Solomon Hills Vineyard.

## SENSE

A swirl of the glass reveals apple and lemon scents with hints of butter, toast, vanilla and spice.

## SAVOR

A sip of this California Chardonnay delivers lush lemon, apple and pineapple notes with great spice and acidity.

## SERVE

Seafood, poultry and white meats make an ideal accompaniment to Ojai's wonderfully food-friendly Chardonnay. With seafood, look to richer fish (such as salmon) and luxurious shellfish like lobster, crab and scallops, or add richness with cream- and butter-based sauces. Keep the seasonings subtle, as delicate Chardonnay is easily overwhelmed by bold flavors.

Serve chilled: refrigerate the bottle for 30 minutes before serving.



## INGREDIENTS

2 Tbs. extra-virgin olive oil

3 garlic cloves, very thinly sliced

4 fresh bay leaves, or 6 dried bay leaves

2 Meyer lemons, 1 thinly sliced and 1 halved

4 bone-in, center-cut pork chops, 6 to 8 oz. each

Fine sea salt and freshly ground pepper, to taste

# Pan-Seared Pork Chops with Meyer Lemon

In this quick dish, the cooking oil is infused with garlic and bay leaves, which impart their unique flavor to simply pan-seared pork chops. Use chops from heritage pork breeds for the best flavor and richness.

## DIRECTIONS

In a large cast-iron or other heavy fry pan over medium-low heat, warm the olive oil, garlic and bay leaves. Sauté the garlic until it is lightly golden and the oil is infused with the aroma of garlic and bay leaf, about 5 minutes. Transfer the garlic and bay leaves to a plate and set aside. Return the pan to the heat and add the lemon slices. Cook the slices, turning once, until lightly browned, about 2 minutes per side. Transfer to the plate with the garlic and bay leaves.

Season the pork chops with salt and pepper. Arrange in the pan and increase the heat to medium-high. Sear until nicely browned on the bottom, 2 to 3 minutes. Turn the chops and cook until browned on the second side, 2 to 3 minutes longer. Squeeze the lemon halves over the chops and turn to coat them with the juice. Return the garlic, bay leaves and lemon slices to the pan and reduce the heat to medium-low. Cook until the chops are cooked through, 3 to 4 minutes longer. The pork chop should spring back but still feel tender if gently pressed with a finger, and the center should be very slightly pink.

Transfer the pork chops to a serving platter and spoon the pan juices, along with the lemon slices, over the top. Serve immediately.

## Serves 4

Adapted from Williams-Sonoma *Rustic Italian*, by Domenica Marchetti (Weldon Owen, 2011).

## MORE RECIPE IDEAS

- Honey-Glazed Salmon with Roasted Corn Salsa
- Chicken Fricassee with Morel Mushrooms and Thyme

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# Mt. Beautiful Pinot Noir, North Canterbury

VARIETY	YEAR	COUNTRY	REGION	TYPE	FEATURE
Pinot Noir	2013	New Zealand	South Island	Smooth, Fruity Red	For Pinot Lovers

## STORY

Mt. Beautiful takes its name from a landform that rises off the coastal hills of the North Canterbury region of New Zealand's South Island. North Canterbury may not have the name recognition of other South Island regions such as Central Otago or Marlborough, but that didn't prevent Mt. Beautiful founders David and Leigh Teece from being the first to plant in the area. The Teeces chose the Cheviot Hills of North Canterbury for its generally temperate climate mixing cool coastal nights and warm sunny days, with minimal rainfall during the growing season. In typical New Zealand fashion, the Teeces planted most of their gravelly, alluvial acreage to Sauvignon Blanc, but they also reserved quite a bit of their highest land for Pinot Noir, which has done very well. A blend of different clones and blocks, this wine has remarkable poise and snap. Ten months in French oak (25 percent new) gave the wine its riveting depth and polish.

## SENSE

Crisp aromas of fresh cherries and strawberries gain definition from secondary notes of conifer, saffras and minerals.

## SAVOR

This luscious Pinot Noir offers juicy red-fruit flavors atop alluring notes of clove, dill and rocky minerals.

## SERVE

The soft tannins in the Mt. Beautiful Pinot Noir make it a fine partner for oily fish like salmon and tuna as well as light to medium-bodied meats including poultry (especially duck), veal and pork. For accent ingredients, the earthy tones in mushrooms and truffles are a classic match with Pinot, while the hint of mint in the wine's finish invites fresh herbs like thyme or aromatic spices like cinnamon or clove.

Serve a little cooler than room temperature: refrigerate the bottle for 15 minutes before serving.

*"I've been getting into New Zealand Pinots recently. One part Burgundy, one part Oregon, and entirely unique, the style of PN from this region, (usually known for SB), is something worth exploring further."*

- TM MW, Wine Buyer, Master of Wine



## INGREDIENTS

1 oz. dried porcini mushrooms, steeped in 1 cup boiling water for 30 minutes

4 Tbs. extra-virgin olive oil

1 garlic clove, crushed but left whole

1 lb. mixed fresh mushrooms, such as cremini, portobello and shiitake, sliced

½ tsp. chopped fresh thyme

1 large shallot, finely chopped

1½ cups farro, rinsed and drained

⅓ cup dry white wine

4 cups chicken stock, heated to a simmer

1 Tbs. balsamic vinegar

½ cup freshly grated pecorino romano cheese, plus a handful of shavings for garnish

# Risotto-Style Farro with Porcini and Pecorino

Historians believe farro, an ancient hearty grain, helped sustain the Roman legions on their marches across Europe. Here, its earthy flavor and chewy texture create a savory risotto-style porridge.

## DIRECTIONS

Drain the porcini, reserving the liquid. Chop the porcini and strain the broth into a clean bowl through a fine-mesh sieve lined with a damp paper towel. Set aside.

In a fry pan over medium heat, warm 2 Tbs. of the olive oil and the garlic. Add the fresh mushrooms and the porcini to the pan and toss gently to coat them with the oil. Sprinkle in the thyme and cook, stirring often, until the mushrooms are tender and lightly browned, about 10 minutes. Remove and discard the garlic and set the mushrooms aside.

In a large, heavy sauté pan over medium-low heat, combine the remaining 2 Tbs. olive oil and the shallot and sauté until the shallot is softened, about 5 minutes. Add the farro and stir until well coated with the oil, about 2 minutes. Increase the heat to medium-high, pour in the wine and reserved porcini broth, and stir until the liquid has been absorbed. Reduce the heat to medium and add a ladleful or two of the hot chicken broth. Cook, stirring occasionally, until the broth has been absorbed. Continue to cook, adding broth as needed, until the farro is tender but still pleasantly chewy, 25 to 30 minutes total.

Stir in the vinegar and grated cheese. Spoon into a serving bowl, scatter the shaved pecorino on top and serve immediately.

## Serves 4 to 6

Adapted from Williams-Sonoma *Rustic Italian*, by Domenica Marchetti (Weldon Owen, 2011).

## MORE RECIPE IDEAS

- Quail with Grapes and Sausage
- Cedar-Planked Salmon with Seasoned Lemon Butter

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# Cimarone Cabernet Franc, Happy Canyon

VARIETY	YEAR	COUNTRY	REGION	TYPE	FEATURE
Cabernet Franc	2012	United States	Central Coast, California	Rich, Fruity Red	Hot New Region

## STORY

Cimarone was founded in 2006 by Priscilla (“Cilla”) and Roger Higgins as the couple’s retirement project. While many retirees are naïve about the rigors of vineyard ownership and winegrowing and grow to regret the decision, the energetic Higginses were ready for the challenge. Both scientists, the two were veterans of the heady industries of Silicon Valley in the late 1990s and were looking for a new, high-potential project. Thus, they chose Santa Barbara County’s Happy Canyon for their vineyard, as its warm days, cool nights and well-draining soils are great for ripening wine grapes, particularly the Cabernet family. Acclaimed Central Coast winemaker Andrew Murray crafts the wine at his own facility nearby. This absolutely delicious Cabernet Franc was bottled by popular demand, as local wine lovers knew the aromatic heights this grape could achieve in this spot. Only a minuscule 45 cases were produced; we were lucky to get some.

## SENSE

Cabernet Franc’s heady aromatics bring black cherry and red currant aromas together with hints of dried herbs, bell pepper and graphite.

## SAVOR

Part of Cabernet Franc’s pleasure is its blend of lush fruit with a hint of savory herbaceousness. To that combination this wine brings light tannins and a long, warm finish.

## SERVE

With lighter tannins and body than a Cabernet Sauvignon, Cabernet Franc possesses the finesse to pair wonderfully with a range of meats and vegetables, from lighter cuts to heavier stews and braises. Serve with a tart cherry sauce or a currant compote to bring out the wine’s fruit. The Cimarone’s hints of herbs and peppers make it a great match for red meat served alongside sautéed peppers, tomatillos, eggplant or other nightshades.

Serve a little cooler than room temperature: refrigerate the bottle for 10 minutes before serving.

*“Cabernet Franc for me is like a Cabernet Sauvignon after it has meditated: more relaxed, easy-going with a calm voice and a refreshed, soothing style.”* - JI, Wine Buyer



## INGREDIENTS

3 limes

¼ cup canola oil

3 Tbs. tequila

1 tsp. sugar

½ tsp. salt

1½ lb. skirt steak, cut into 8-inch lengths

8 Tbs. (1 stick) unsalted butter, at room temperature

2 tsp. chili powder

# Tequila-Marinated Skirt Steak

The chile powder called for in this recipe is made from dried and ground Anaheim chiles. Here, the spice adds mild heat and peppery flavor to a compound butter that’s served atop grilled skirt steak.

## DIRECTIONS

Finely grate the zest from the limes and squeeze 3 Tbs. juice. Set the zest aside. In a shallow dish large enough to hold the steak in a single layer, stir together the lime juice, oil, tequila, sugar and salt. Add the steak and turn to coat. Cover and marinate at room temperature for about 15 minutes.

Prepare a hot fire in a grill and oil the grill rack, or preheat a stovetop grill pan over high heat.

In a small bowl, stir together the butter, lime zest and chili powder. Set aside.

Remove the steak from the marinade, discarding the marinade. Place the steak on the grill rack or grill pan and cook, turning once, 4 to 6 minutes total for medium-rare, or until done to your liking.

Transfer the steak to a carving board and let stand for 2 minutes, then thinly slice across the grain. Divide the steak among individual plates and spoon any meat juices over the slices. Add a spoonful of the chili-lime butter atop the steak slices and serve immediately.

## Serves 4

Adapted from Williams-Sonoma Food Made Fast Series, *Simple Suppers*, by Melanie Barnard (Oxmoor House, 2007).

## MORE RECIPE IDEAS

- Chorizo and Bell Peppers
- Steak Piperade

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# Rock Wall Monte Rosso Zinfandel, Sonoma County

VARIETY	YEAR	COUNTRY	REGION	TYPE	FEATURE
Zinfandel	2012	United States	Sonoma County, California	Bold, Spicy Red	Sustainable

## STORY

In 2008, California winemaking legend Kent Rosenblum sold his eponymous wine brand and founded Rock Wall. Rosenblum wines had become very successful by specializing in classic California varieties like Petite Sirah and Zinfandel made from rare, old-vine plots. Looking to downscale and focus on family and winemaking, Rosenblum began the new venture with his daughter Shauna as winemaker. The winery is located on a decommissioned Air Force base in Alameda, just across the bay from San Francisco. The name Rock Wall refers to a World War II-era defense against enemy torpedoes that is visible from the winery. The wines of Rock Wall are reminiscent of Rosenblum wines in that they're not shy on flavor, here supplied by 114-year-old vines in the monumental Monte Rosso Vineyard of Sonoma, an uplifted plateau of clay and iron whose red soil produces some of California's most sought-after fruit.

## SENSE

Sensual aromas of hoisin, cocoa and licorice adorn a core of blackberry and black plum fruits.

## SAVOR

The ancient vines of this fruit-driven Zinfandel supply profound depth but also freshness and poise. Look for black-fruit flavors with notes of baking spice.

## SERVE

Grilled meats, especially fatty selections like duck, sausages and pork or beef ribs, are excellent with Zinfandel, as are braised stews of lamb, beef or game. If you are serving leaner, milder meats like poultry, duck or pork chops, accompany the dish with a boldly flavored sauce so the wine won't dominate. Sweet-spicy fare, including barbecue and savory Asian sauces with soy sauce and sugar (such as ponzu or hoisin), will match the wine's deep fruit. Serve a little cooler than room temperature: refrigerate the bottle for 15 minutes before serving.



## INGREDIENTS

- 4 boneless Muscovy duck breast halves, trimmed of excess fat
- Salt and freshly ground pepper, to taste
- ½ red onion, thinly sliced
- 2 cups Zinfandel
- 1¾ lb. thinly sliced red cabbage
- 3 Tbs. balsamic vinegar
- 1 Tbs. firmly packed brown sugar
- 1 tsp. coriander seeds

# Seared Duck Breast with Zinfandel-Braised Red Cabbage

Much of duck's fat is rendered during searing, which turns the skin deliciously crisp. Zinfandel's big, ripe flavors work well for braising red cabbage, turning it soft, sweet and mellow.

## DIRECTIONS

Sprinkle the duck breasts with salt and pepper. Heat a large fry pan over high heat until hot. Add the duck, skin side down, and cook without turning until well browned, pouring off the fat as needed, 5 to 8 minutes. Transfer to a baking sheet, skin side up, and set aside.

Pour off all but about 1 Tbs. of the fat and reduce the heat to medium. Add the onion and ½ tsp. salt and cook, stirring frequently, until the onion is soft, 8 to 10 minutes. Add the wine, cabbage, vinegar, sugar, coriander and several grindings of pepper. Bring to a simmer. Cover and simmer gently over medium-low heat, stirring occasionally, until the cabbage is tender, about 1 hour.

About 40 minutes before the cabbage is done, preheat an oven to 400°F. Roast the duck until a thermometer inserted into the thickest part registers 130°F for medium-rare, 15 to 18 minutes. Remove from the oven and cover with foil; let stand for 10 minutes before slicing.

Season the cabbage to taste with additional salt and pepper. Slice the duck, removing the skin if desired, and serve with the cabbage.

## Serves 4

Adapted from Williams-Sonoma *Eat Well*, by Charity Ferreira (Weldon Owen, 2008).

## MORE RECIPE IDEAS

- Jerk Pork Tenderloin
- Beef Ribs with Barbecue Sauce

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# Le Clos du Caillou Bouquet des Garrigues, Côtes du Rhône

VARIETY	YEAR	COUNTRY	REGION	TYPE	FEATURE
Grenache, Syrah	2012	France	Rhône Valley	Rich, Earthy Red	Organic

## STORY

One of our favorite domaines, Le Clos du Caillou is a 19-acre estate that straddles the edge of the Châteauneuf-du-Pape appellation, with vineyards situated adjacent to those of the famed Château Beaucastel. The domaine is run by Sylvie Vacheron, who, with her husband, Jean-Denis Vacheron, took over the property from her parents in 1995 and immediately began improving the wine. Tragically, Jean-Denis died in a 2002 car accident, but Sylvie bravely continued on along with the help of winemaker Bruno Gaspard. Since then, the wines have been a thrilling success story, in short time becoming some of the region's most ardently sought. The vines for this red Rhône blend (which also includes a soupçon of Carignan, Cinsault and Mourvèdre) come from a prized plot of vines just outside the Châteauneuf appellation, which produces wines that characteristically smell of the area's brambly flora (*garrigue*), hence the wine's name.

## SENSE

Focused aromas of blackberry and cassis are overlaid with the heady perfume of rosemary, sage, white pepper and smoke.

## SAVOR

On the palate, flavors of pepper, smoke and crushed rock add intrigue to this sensuous Rhône red.

## SERVE

This medium- to full-bodied Côtes du Rhône from Le Clos du Caillou will be wonderful with pork, duck and lamb. Grilling the food will help to highlight the wine's savory and smoky qualities, although roasting and sautéing will work beautifully too. Play off the wine's brambly notes with flavorings of classic Mediterranean staples like olives, rosemary, thyme and sage.

Serve a little cooler than room temperature: refrigerate the bottle for 15 minutes before serving.



## INGREDIENTS

2 racks of lamb, each 7 or 8 ribs and 1½ to 2 lb., frenched by your butcher

4 garlic cloves, thinly sliced

4 fresh rosemary sprigs, coarsely chopped

2½ Tbs. extra-virgin olive oil

Sea salt and freshly ground pepper, to taste

# Roasted Lamb Chops with Garlic and Rosemary

Marinating lamb with garlic and herbs gives a savory boost to its already rich, distinctive flavor. Cook to medium-rare to preserve its succulent juiciness.

## DIRECTIONS

Place the lamb racks in a large bowl. Add the garlic, rosemary and 2 Tbs. of the olive oil and turn the racks to coat them evenly with ingredients. Transfer the lamb to a large sealable plastic bag and refrigerate for at least 6 hours or up to overnight.

Preheat an oven to 425°F.

Scrape off most of the marinade from lamb and reserve. Season the lamb with salt and pepper and allow to come to room temperature. Heat a large fry pan over high heat, add the remaining 1½ tsp. olive oil and heat until shimmering. Place the lamb racks in the pan and sear on all sides until well browned.

Transfer the lamb racks to a rimmed baking sheet and scatter the reserved marinade on top. Roast until an instant-read thermometer inserted into the thickest part of the meat, away from bone, registers 130°F to 140°F for medium-rare, about 15 minutes.

Remove the lamb from the oven and let rest for 5 to 10 minutes. To serve, slice the lamb into individual chops.

## Serves 4

Adapted from Williams-Sonoma *Cooking for Friends*, by Alison Attenborough and Jamie Kimm (Weldon Owen, 2008).

## MORE RECIPE IDEAS

- Polenta with Sausages and Tomato-Olive Ragout
- Duck Confit with Braised Lentils

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# Guide to Wine

Learn everything you need to know about wine, from grape varietals and growing regions to tasting, serving and pairing with food. *Learn more at [williams-sonoma.com/guidetowine](http://williams-sonoma.com/guidetowine).*

## Sparkling

*The best sparkling wines are fermented twice to produce carbon dioxide and create those celebratory bubbles. Only sparkling wine made in France's Champagne region may be called Champagne, but many regions are now making high-quality sparkling wines that are perfect for holiday toasts and everyday aperitifs.*

### Champagne

Champagne must be made from specific grapes—Chardonnay, Pinot Noir and Pinot Meunier—in the traditional method of fermentation. It comes in two styles: vintage, from grapes of a single year, and nonvintage, made by blending wines from several years.

**TASTING NOTES:** yeast, lemon, toast  
**REGION:** France (Champagne)

### Prosecco

Prosecco refers to wine made from the Glera grape in the designated Prosecco region of northeastern Italy. It has a fruity bouquet and light body, with none of the toasty and yeasty aromas common in Champagne.

**TASTING NOTES:** apple, pear, floral  
**REGION:** Italy (Veneto)

### Champagne-Style Sparkling Wine

The same traditional grapes and methods are used in other regions to make high-quality sparkling wines that rival their French cousins.

**TASTING NOTES:** apple, pear, toast  
**REGIONS:** California, Australia (Tasmania), New Zealand, South Africa

### Cava

This Spanish sparkling wine uses a traditional method but is made from different native grapes, including Macabeo, Parellada and Xarel-lo. It has a similar yeasty aroma to Champagne and is usually much lower in price. Cava can also be enjoyed as rosé.

**TASTING NOTES:** hazelnut, lemon, mineral  
**REGION:** Spain

## Rosé

*Rosé wines are casual, bursting with red-fruit flavors and perfect for sipping al fresco. Their pink color is created by fermenting juice with dark skins for a short time. The best versions are dry and crisp, popular in the south of France and northern Spain. Most rosés should be enjoyed as soon as they are purchased.*

### Merlot

Dry rosés made from Merlot are common in France's Bordeaux region and are now being made in California as single-varietal rosés and blends.

**TASTING NOTES:** pomegranate, cherry, cranberry  
**REGIONS:** France (Bordeaux), California

### Mourvèdre

Mourvèdre is the primary grape used in the wines of Bandol in northern Provence, producing a dry, crisp rosé. It may be blended with Grenache, Syrah and other grapes.

**TASTING NOTES:** dried cherry, raspberry, cranberry  
**REGION:** France (Bandol)

### Syrah

Syrah is typical in many of the rosés of France, often blended with other local grapes. It's made as a single-varietal rosé in France's Languedoc region, where it may be dry and crisp or fruity and full-bodied. While Syrah's typical barnyard aromas do not show in a rosé, the wine is still imbued with spice.

**TASTING NOTES:** strawberry, raspberry, cranberry  
**REGIONS:** France (Rhône & Languedoc), California, Australia

### Grenache

Southern France and Spain grow Grenache well, thanks to their warm climates. The ripe grapes make rosés with bright fruit and a full mouthfeel; in Spain, they are known as *rosados*, and the grape is called *Garnacha*.

**TASTING NOTES:** raspberry, grapefruit, strawberry  
**REGIONS:** France (Tavel), Spain (Rioja & Navarra), California

### Pinot Noir

Pinot Noir is made in two styles in the Old World: refined and fruity in Burgundy, and brisk and low-alcohol in the Loire Valley. In the New World, California produces elegant Pinot Noir rosés as well.

**TASTING NOTES:** quince, floral, strawberry  
**REGIONS:** France (Marsennay & Sancerre), California (Napa, Sonoma & Santa Barbara)

## Dessert

*Fragrant sweet wines have complex flavors balanced by brisk acidity. Some of the best examples are made from grapes allowed to stay on vines long past the usual harvest time, which concentrates their flavors. Enjoy these wines after dinner with strong cheeses or alongside dessert.*

### Muscat

The Muscat grape makes pleasantly sweet wines, some of which are fortified. It can also be found as Moscato d'Asti in northern Italy, a refreshing, low-alcohol sparkling wine.

**TASTING NOTES:** dried apricot, floral, honey  
**REGIONS:** France, Italy (Asti), California, Australia

### Vin Santo

Made in central Italy, Vin Santo means "holy wine" and is considered one of the best dessert wines in the world. It's a nutty wine with concentrated fruit, made from Trebbiano and Malvasia grapes.

**TASTING NOTES:** fig, dried apricot, caramel  
**REGION:** Italy

### Sémillon

Sémillon is the basis for Sauternes, a prized and rare dessert wine made by leaving Sémillon and Sauvignon Blanc grapes on the vine longer than normal to concentrate their sugars. It's only made in years when noble rot, a beneficial fungus, affects the grapes, lending a musty flavor to the wine.

**TASTING NOTES:** dried apricot, hazelnut, honey  
**REGIONS:** France (Bordeaux), California, Australia

### Port

There are two kinds of port: ruby port and tawny port. The former is blended from a variety of young wines and aged just a few years before bottling, resulting in a wine with juicy, fruity flavor. The best, made from a single vintage, can age in bottle for decades. The latter is aged for many years in barrel, developing a nutty flavor and caramel color from gradual oxidation.

**TASTING NOTES:** fig, chocolate, prune  
**REGION:** Portugal



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*regular price: \$30 member price: \$27*

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*regular price: \$30 member price: \$27*

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# The Wine Club Experience

The Williams-Sonoma Wine Club brings a unique experience to the enjoyment of wine and food. Members receive a collection of hand-selected wines from boutique wineries and also enjoy the following benefits:

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## CONTACT US

- **Call** 866-339-3234
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