


#MERLOT_{Me}

Remarkable Recipes



J. LOHR
ESTATES



Merlot Month unites passionate wine lovers in a world-wide movement to celebrate this lavishly textured, dazzlingly versatile noble red grape varietal. Merlot producers, wine merchants, restaurants and consumers will taste and toast online (#MerlotMe), at events, in wine stores, restaurants and homes this October.

We invite you to experiment with these recipes and #MerlotMe throughout October and beyond.

Chef Chris Kobayashi, Chef/Partner of Artisan Restaurant, Paso Robles, California

Artisan Grilled Pork Short Ribs

Serves 6

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| 5 to 6 lbs of bone-in pork short ribs (3 bone racks) | 1 Tbsp plus 1 tsp fresh thyme leaves |
| 1 Tbsp fresh ground black pepper or to taste | 1 ½ Tbsp kosher salt or to taste |
| 6 Tbsp olive oil | 1 medium onion, chopped |
| 1 small carrot, chopped | 1 small celery stalk, chopped |
| 4 sprigs fresh thyme | 2 bay leaves |
| 2 Tbsp balsamic vinegar | 1 ½ cups sherry wine |
| 2 ½ cups J. Lohr Estates Los Osos Merlot | 6 cups beef stock or veal stock |
| 4 sprigs Italian parsley | |

Sprinkle the short ribs with 1 Tbsp thyme, 1 Tbsp pepper and 1 ½ Tbsp salt, rubbing them into the meat. Cover and refrigerate overnight. Before cooking, let the ribs sit at room temperature for 1 hour. Preheat the oven to 425°F. In a large skillet, heat 3 Tbsp of the oil over high heat until it is almost smoking. Sear the short ribs, meaty sides down, working in batches to avoid crowding, until they are browned on their meaty sides. Transfer to a roasting pan large enough to hold the ribs standing up in one layer. Turn the heat down to medium; add the onion, carrot, celery, thyme sprigs, and bay leaves to the skillet. Cook, stirring to scrape the crusty bits in the pan, for 6 to 8 minutes, or until the vegetables begin to caramelize. Add the vinegar, sherry, and J. Lohr Estates Los Osos Merlot. Turn the heat to high and let the liquid bubble steadily until it reduces by half.

Pour in the stock and return the mixture to a boil. Pour the liquid over the short ribs; it should almost cover them. Tuck the parsley around the meat. Cover tightly with foil. Braise for about 2 ½ to 3 hours, or until the meat offers no resistance when pierced with a paring knife. Let the ribs rest for 10 minutes in their juices. Remove from the oven and then transfer them to a rimmed baking sheet.

Have a preset gas grill on high or prepare a charcoal grill and roast the ribs for 5 to 10 minutes rotating all the sides until browned. Meanwhile, strain the cooking juices into a saucepan, pressing the vegetables to extract all the liquid. Skim off and discard the fat. Bring to a boil and let the mixture simmer to reduce it so it thickens slightly. Taste for seasoning and add more salt and pepper if needed. On a large platter, arrange the short ribs on top and spoon the cooking juices over them. Serve with mashed potatoes, your favorite vegetables and a glass of J. Lohr Estates Los Osos Merlot.



J. Lohr's Merlot Vineyards, Paso Robles

Central California Short Ribs featuring J. Lohr Estates Los Osos Merlot

Serves 2

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| 4 2-inch thick short ribs | 2 Tbsp flour |
| 1 bottle J. Lohr Estates Los Osos Merlot | 3 carrots, diced |
| 4 celery stalks, diced | 1 white onion, diced |
| 1 cup beef stock or bouillon | |

Sear short ribs for 3 minutes per side in a hot pan. Remove from heat. Coat ribs with flour, then place in crock pot with J. Lohr Estates Los Osos Merlot. Add carrots, celery, onion and beef stock to pot.

Cover and cook three hours on high, checking for tenderness.

Liquid will thicken to gravy consistency. Serve with mashed potatoes. Spoon gravy over top of all. Enjoy with a glass of J. Lohr Estates Los Osos Merlot!



Duck Breasts with Cranberry Merlot Sauce

Serves 4

Simply scrumptious, duck breast is remarkably lean and much more flavorful than chicken breast. While Muscovy duck has the best flavor, any breed of duck works in this dish, and frozen duck breasts are perfectly adequate; make sure that they are completely thawed before marinating them. Prepare the duck with the J. Lohr Estates Los Osos Merlot, for a sauce with intense flavor, and pair the same wine with your meal, for its plump richness and vanilla oak nuances will bring out the flavor of the dish.

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| 1 cup J. Lohr Estates Los Osos Merlot | 2 garlic cloves, minced |
| 1 shallot, minced | 4 fresh sage leaves, chopped |
| 2 sprigs of thyme, picked and chopped | 4 Muscovy Duck Breasts (approximately |
| salt and pepper to taste | 2 ½ lbs of meat) |
| 1 cup chicken broth | ¾ cup dried cranberries |
| 1 Tbsp brown sugar | 2 fresh sage leaves, left whole |
| 1 Tbsp unsalted butter, chilled | |

Combine the J. Lohr Estates Los Osos Merlot, garlic, shallot, sage and thyme. Cut 5 horizontal slits in the skin of each duck breast (do not pierce the meat) and place the duck breasts in a shallow pan. Cover with the wine mixture and marinate overnight in the fridge.

Drain the duck breasts from the marinade, reserving the marinade to use in the sauce, and season the duck with salt and pepper. In a dry sauté pan over medium heat, place the duck breasts skin side down. Cook the breasts for about 15 minutes, or until the skin is crisp and mahogany-colored, carefully draining the fat as it cooks off the breasts. Turn the breasts over and cook 3 to 5 minutes for medium rare or to the desired doneness. Remove the duck from the pan and keep warm.

Bring the sauté pan to high heat and add the red wine marinade, simmer until reduced by one quarter. Add the chicken broth, cranberries, brown sugar and sage leaves, and simmer the mixture until reduced by half. Strain the sauce through a fine strainer and adjust the seasoning. Remove the pan from the heat and whisk in the cold butter.

Slice the duck breasts and serve the sauce over the duck. Enjoy with a glass of J. Lohr Estates Los Osos Merlot!



Steve Peck, red winemaker

Beef Cheeks Ravioli

Serves 2

Pasta

1 ¾ cups of Mandako flour
Pinch of salt

3 eggs
Flour for dusting

Filling

1/2 lb beef cheeks
2 cups water
1 tsp thyme, chopped fine
1/4 tsp black ground pepper

2 cups J. Lohr Estates Los Osos Merlot
1 tsp rosemary, chopped fine
1/4 tsp salt
1/2 cup shitake mushrooms, sliced thin

Set the oven to 400°F. Prepare the filling first. In a heavy pan, sear the beef cheeks on both sides until brown. Place them in a braising pan and cover with all the spices. Add the J. Lohr Estates Los Osos Merlot and water, and cook for 1 ½ to 2 hrs. Pass the meat through a meat grinder and then set aside. Save the braising juices for the sauce.

To prepare the pasta, begin with a dry surface. Spread the flour in a circle and create a well in the middle of the flour. Beat the eggs to combine them and pour into the well. With a fork, gradually pull the flour into the egg mixture. (You can also use your fingers to do this.) When the dough is a rough mass, transfer it to a floured work surface. Knead the dough, sprinkling with more flour if the dough is sticky. Work the dough until it forms a smooth elastic ball, about 8 minutes.

Split the dough into 2 pieces and wrap the piece you are not working with in plastic wrap. Using a stainless steel pasta machine, set the rollers at the widest notch. Flatten the dough with your hands and pass through the machine. Fold the dough into thirds, press together and dust lightly with flour. Feed again through the machine and repeat about 8 times. Move the setting to the next notch and this time do not fold the dough. Dust with flour. Continue this process until you are on the thinnest notch.

Cut the length of the dough crosswise in half. Arrange one strip of dough on a floured work surface. Drop 3/4 teaspoon mounds of filling in two rows, about two inches apart down the length of the dough. Drape the second sheet of dough over the filling. With a fluted pastry cutter, cut the ravioli into 2-inch squares. Firmly press the edges to seal them. Put the finished ravioli on a baking sheet dusted with flour. In a large pot of boiling, slightly salted water, cook the 10 to 12 ravioli until just done, about 5 to 7 minutes. Drain.

In a sauté pan, over medium-high heat, reduce the braising juices and add the mushrooms. Place the ravioli in the pan and cook in the sauce for about 1 minute. Transfer ravioli to a warm plate and serve with a glass of J. Lohr Estates Los Osos Merlot.

J. Lohr Estates Los Osos Merlot-Braised Beef Brisket

Serves 4 to 6 as an entrée

4 to 6 lbs beef brisket

Salt and freshly ground black pepper, to taste

4 stalks celery, cut into 1-inch pieces
chunks

1 large yellow onion, peeled and cut into large chunks

1 to 2 dried ancho chilies, stemmed, seeded, and chopped

1 bay leaf, crumbled

3 Tbsp all-purpose flour

strained

2 Tbsp canola oil

4 cloves garlic, peeled and minced

2 large carrots, peeled and cut into large

1 bottle J. Lohr Estates Los Osos Merlot

2 tsp chopped fresh thyme leaves

3 Tbsp butter

2 cups cooked navy beans,

Preheat oven to 500°F. Pat the brisket dry, and arrange fat-side up in a large, heavy, deep roasting pan, preferably one with a lid. Rub the brisket with the oil, and season liberally with salt and pepper. Roast, uncovered, until well browned, 20 to 30 minutes. Remove pan from oven, and reduce oven temperature to 350°F. Using large forks or turkey lifters, transfer the brisket to a large platter. Place the roasting pan on a stovetop over 2 burners, and turn heat to medium-high. Add the garlic to the drippings in the pan and cook for about 30 seconds, using a spoon or spatula to scrape up any juices and bits stuck to the bottom of the pan. Add the celery, carrots, and onion; cook, stirring, until the onions soften, about 5 minutes. Add 1 cup of the J. Lohr Estates Los Osos Merlot to the pan, along with the chilies, thyme, and bay leaf, scraping the bottom of the pan well. Remove pan from heat.

Carefully arrange the brisket on top of the vegetables, and pour the remaining J. Lohr Estates Los Osos Merlot around the meat. Add additional water as necessary so that the liquid reaches 2/3 up the sides of the meat. Tightly cover with foil, pressing the foil down the sides of the pan and pressing directly on top of the meat; then cover with a lid. Braise in the oven for 90 minutes. (If the pan does not have a lid, use 3 layers of heavy-duty foil.)

While the meat is braising, melt the butter in a medium-size saucepan over medium heat. Whisk in the flour until thoroughly blended; cook, stirring constantly, until the roux is lightly browned and has a nutty aroma, 3 to 5 minutes. Remove from heat and set aside.

Remove the brisket from the oven and uncover, being careful not to burn yourself on the steam. Carefully turn over the brisket, and scatter beans around the meat. Cover tightly again, and braise until the meat offers no resistance to a large fork and pulls apart easily, about 1 hour more. Transfer the brisket to a large cutting board and tent loosely with foil. Use a large slotted spoon to transfer the vegetables from the roasting pan to a serving platter.

Strain the pan juices into a tall, cylindrical container or gravy separator, and let stand until the fat rises to the surface; spoon off the fat. Return the pan with the roux to medium heat, and when it is hot, add the braising liquid, 1 cup at a time, whisking vigorously with each addition. Bring the sauce to a boil, stirring frequently to prevent burning, and simmer for 5 minutes. Season with salt and pepper. To serve, slice the meat and arrange around the vegetables on a serving platter, drizzling the J. Lohr Estates Los Osos Merlot sauce on top. Serve the remaining sauce on the side.

Roasted Duck Breast with Fingerling Potatoes in J. Lohr Estates Los Osos Merlot and Blueberry Sauce

Serves 6



2 large duck breasts 2 lbs fingerling potatoes
2 ½ cups blueberries 1 cup J. Lohr Estates Los Osos Merlot
4 Tbsp veal stock or demi-glace 2 Tbsp butter
2 Tbsp olive oil salt and pepper

Sear the duck breasts for 2 minutes on each side in a pan with 1 tablespoon olive oil. They should be medium rare.

Bake the fingerling potatoes in a 450°F oven for approximately 30 minutes or until tender.

In a separate pan, add one tablespoon of butter and the blueberries and cook for 2 minutes. Deglaze the pan with J. Lohr Estates Los Osos Merlot and reduce. Then add the veal stock or demi-glace, and cook slowly for another 5 minutes. Add the remaining tablespoon of butter. Salt and pepper to taste.

Place the potatoes in the middle of the plate, then place the sliced duck breast over the potatoes. Pour sauce around base of plate and garnish with fresh herbs, such as rosemary and thyme.

Pork Loin Chop and Mushroom Ravioli with J. Lohr Estates Los Osos Merlot Demi-Glace

Serves 2

2 pork loin chops; frenched, 6 to 7 oz 6 mushroom ravioli (see recipe)
J. Lohr Estates Los Osos Merlot demi-glace (see recipe) chopped chive (fresh)
extra virgin olive oil salt and fresh ground black pepper
whole butter

Mushroom Ravioli Dough

2 cups all-purpose flour 2 whole eggs
1 to 1 ½ cups water

In a mixer, add flour and egg. Mix until incorporated, then slowly add water until dough forms into a ball and is not sticky. Let rest for 15 minutes to relax the gluten.

Mushroom Filling

2 portabella mushrooms 4 to 5 chanterelle mushrooms
4 to 5 oyster mushrooms

Trim mushrooms, and clean the gills from the portabella mushroom. In a hot sauté pan, add olive oil and sauté mushrooms until golden brown (baste the mushrooms with the oil in the pan). Let cool and rough chop. Add chopped mushrooms to a sauté pan and add 1/2 bottle of J. Lohr Estates Los Osos Merlot and reduce down to au sec (1/4 of the original volume). Season with salt & pepper and let cool. Roll out ravioli dough to #3 on a pasta roller, cut with a 4-inch plain round cutter. Brush pasta with egg wash, then fill with 1–1 ½ tsp mushroom filling. Fold in half and pinch the edges. Dust with semolina flour and refrigerate.

J. Lohr Estates Los Osos Merlot Demi-Glace

1/2 bottle of J. Lohr Estates Los Osos Merlot 1/2 cup dried currants
2 cups demi-glace whole butter

In a medium-size stainless steel pot, add merlot & currants and reduce to 1/3. Add demi-glace and simmer until desired consistency. Whisk in 2 tsp whole butter and keep warm.

To Plate

Have a medium pot of boiling salted water. Season pork chops with salt, pepper and olive oil, grill to medium (160 degrees internal temp) then let pork rest 2 to 5 minutes before serving.

Cook 6 ravioli in boiling water until they float, toss with extra virgin olive oil, fresh chive, salt and pepper. Place pork chop, bone side out, on the left of the plate, 3 ravioli on the left of the pork, sauce with currants in the middle, garnish the pork with Bulls Blood Micro green beets.

Enjoy with a glass of J. Lohr Estates Los Osos Merlot!



Oak barrels in J. Lohr's Paso Robles facility



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