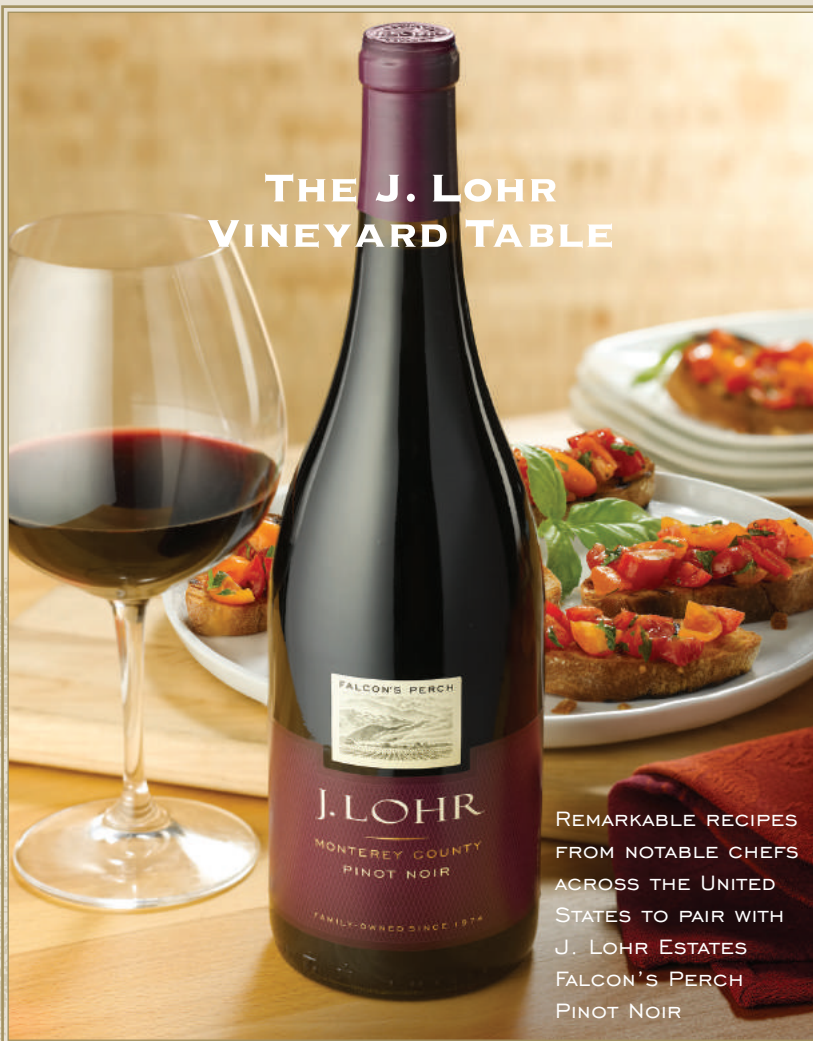


THE J. LOHR VINEYARD TABLE



REMARKABLE RECIPES
FROM NOTABLE CHEFS
ACROSS THE UNITED
STATES TO PAIR WITH
J. LOHR ESTATES
FALCON'S PERCH
PINOT NOIR

J. LOHR ESTATES:
A FAMILY SUCCESS STORY, THIRTY VINTAGES AND COUNTING

J. LOHR
ESTATES

BRAISED BEEF SHORT RIBS WITH BLUE CHEESE MASHED POTATOES

Serves 4

Short Ribs

12 beef short ribs, single bone
salt and pepper
½ cup flour
½ cup olive oil, divided
½ cup carrot, diced
½ cup celery, diced

½ cup onion, diced
1 bay leaf
2 cups fresh plum tomatoes, diced
4 cups vegetable stock
2 cups J. Lohr Estates Falcon's Perch Pinot Noir

Season the short ribs with salt and pepper, and lightly coat with flour. Heat ¼ cup olive oil in a heavy Dutch oven and add the short ribs. Brown the ribs evenly on all sides, remove from the pan, and set aside. Add the remaining olive oil and diced vegetables, and cook until the vegetables are softened. Add J. Lohr Estates Pinot Noir to deglaze, return the short ribs to the pan, and add the bay leaf, tomatoes, and vegetable stock. Bring to a simmer and cook very slowly for about 2½ hours, until the ribs are fork tender. Remove the ribs from the sauce and keep warm. Skim excess oil from the sauce and then press sauce through a fine sieve for a velvety texture.

Mashed Potatoes

4 cups mashed potatoes

1 cup crumbled blue cheese

Fold the crumbled blue cheese into the hot potatoes.

To Serve

Spoon a serving of the potatoes onto the center of a dinner plate and arrange three short ribs around the potatoes. Drizzle the strained sauce over the short ribs. Serve with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

CHICKEN BREAST WITH SAGE AND FALCON'S PERCH PINOT NOIR SAUCE

Serves 4

2 whole boneless, skinless chicken breasts
2 Tbsp shallots, chopped
2 Tbsp flour
2 Tbsp butter

salt and pepper
8 fresh sage leaves
⅔ cup J. Lohr Estates Falcon's Perch Pinot Noir
½ cup chicken stock

Cut the chicken breasts in half and pound until approximately ¼-inch thick. Lightly dust the pounded chicken breasts with flour. In a medium sauté pan, melt 1 Tbsp of butter over medium-high heat and sauté the chicken until lightly brown on both sides. Remove from the pan and set aside.

In the same sauté pan, add the remaining butter and stir in the chopped shallots and fresh sage leaves. Season the chicken to taste with salt and pepper, and cook for 2 minutes. Pour in J. Lohr Estates Pinot Noir and simmer 2 minutes. Add the chicken stock and simmer for several minutes until heated through.

To Serve

Place the chicken breasts on four plates and divide the sauce among each serving. Enjoy with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

DUCK GUMBO

Serves 15

- | | |
|--|-----------------------|
| 2 lbs andouille sausage | 1 cup celery, chopped |
| 2 lbs kielbasa | ¼ tsp garlic powder |
| 40 oz cut frozen okra | 2 tsp cayenne pepper |
| ½ bottle J. Lohr Estates Falcon's Perch Pinot Noir | 3 Tbsp dried parsley |
| 2 cups yellow onion, chopped | 4 bay leaves |
| 1 cup green pepper, chopped | salt and pepper |
| duck stock (recipe follows) | |

In a large pot, slowly cook andouille sausage, kielbasa, peppers, onion and celery until the vegetables are softened. Deglaze with J. Lohr Estates Pinot Noir. Add the dry seasonings and cook over medium heat until the wine has almost evaporated. Add the duck stock and the okra, and simmer until the vegetables are soft and tender.

Duck Stock

- | | |
|--------------------------|----------------------------------|
| 1 duck (approx 5 lbs) | 5 stalks celery, roughly chopped |
| 1 onion, roughly chopped | |

Roast the duck at 350°F for 1 hour. Remove from the roasting pan and reserve the duck fat for roux. Place the duck, onion and celery into a stockpot and cover with cold water. Simmer for 6 hours or until the meat is falling off the bone. Strain the stock, remove the meat from the duck carcass, and set aside.

Roux

- | | |
|---|-----------------|
| 1 cup oil/fat (canola oil and reserved duck fat combined) | salt and pepper |
| 1 cup all-purpose flour | |

While the gumbo is simmering, make a roux with the fat mixture and flour. Cook the roux until it is dark brown in color. Slowly stir the roux into the gumbo and cook until the flour taste is gone. Season with salt and pepper to taste.

To Serve

- | | |
|--------------------------|--------------------------------|
| 3 cups cooked white rice | 2 stalks green onions, chopped |
|--------------------------|--------------------------------|

Place the gumbo in a bowl with a serving of white rice, and garnish with the chopped green onions. Enjoy with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!



BREAST OF DUCK WITH BLACKBERRIES AND THYME

Serves 4

3 duck breasts, skin on (6 oz each)
kosher salt and freshly ground black pepper
1 Tbsp olive oil
1 large shallot, minced
1 cup J. Lohr Estates Falcon's Perch Pinot Noir
1 cup chicken stock
1 orange, zested

1 cup orange juice
1 Tbsp honey
2 cups (about ½ lb) blackberries,
(or substitute fresh pitted cherries)
½ tsp fresh thyme, chopped
1 Tbsp butter



Heat a 10-inch skillet over low heat. Score skin of duck breast with sharp knife in crisscross pattern (to help render the fat), then season with salt and pepper. Add olive oil to hot pan, add duck skin-side down, and allow it to cook slowly until fat is rendered and skin is crisp (about 12 to 15 minutes—be patient!). Turn duck over and cook briefly, for 3 to 4 minutes, on the other side. Remove from pan and allow to rest.

Pour off all but 1 Tbsp of fat from pan and return pan to stove. Turn heat to high, add shallot, and cook until softened and beginning to brown. Add J. Lohr Estates Pinot Noir, chicken stock, orange juice and 1 tsp of orange zest. Simmer until mixture is reduced to ¾ cup. Strain and return to pan. Add honey, blackberries or cherries, and thyme, and season with salt and pepper to taste. Cook until berries soften, about 2 to 3 minutes. While sauce is cooking, slice duck breasts on a diagonal, and fan out slices on four plates. Swirl butter into sauce, then drizzle over duck slices. Serve with a glass of delightful J. Lohr Estates Falcon's Perch Pinot Noir!

MONTEREY VEAL CHOPS WITH FALCON'S PERCH PINOT NOIR SAUCE

Serves 2

2 veal chops (6 to 7 oz each) salt and pepper
Season the chops with salt and pepper, and either grill or broil them.

Sauce

1 Tbsp butter
3 sprigs rosemary
4 mushrooms, thinly sliced
½ tsp flour
½ cup J. Lohr Estates Falcon's Perch Pinot Noir
½ cup chicken stock

In a sauté pan on medium heat, melt the butter and then add one sprig of rosemary. Let it heat up until it releases oils (approximately 2 minutes). Add in the sliced mushrooms and continue to sauté. Sprinkle in the flour and stir until the butter is absorbed. Pour in J. Lohr Estates Pinot Noir and let simmer for 2 minutes. Add the chicken stock and reduce for 3 to 4 minutes.

Place the veal chops in the sauté pan with the sauce and turn over to coat. Remove the chops from the pan and place on plates, pouring the remainder of the sauce with mushrooms over both chops. Garnish with the remaining rosemary sprigs, and enjoy with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

FRISÉE SALAD WITH FALCON'S PERCH PINOT NOIR VINAIGRETTE

Serves 4

Vinaigrette

1 cup J. Lohr Estates Falcon's Perch Pinot Noir
¼ cup maple syrup
¼ cup sherry wine vinegar
2 shallots, finely chopped
2 Tbsp Dijon mustard

6 sprigs fresh thyme
½ cup walnut oil
½ cup canola oil
Kosher salt and ground black pepper

Place the J. Lohr Estates Pinot Noir in a wide, shallow saucepan. Bring to a boil and cook until reduced to ¼ cup. Let cool. In a blender, combine reduced wine, sherry vinegar, maple syrup, chopped shallots, mustard and thyme. With the blender running, slowly add the oils until emulsified. Season with salt and pepper to taste.

Salad

4 cups frisée, tough outer parts removed, cleaned
1 fresh cherry pepper or pimiento,
seeds removed, cut into thin strips
6 thick slices applewood smoked bacon,
cut crosswise into ½-inch slices

½ cup dried cranberries
½ cup toasted walnuts
½ to ¾ cup aged cheddar cheese, shredded

Cook the bacon in a large sauté pan over medium-high heat until it is brown and crispy. Remove the bacon from the pan and drain on paper towels.

In a large bowl, combine frisée, peppers, cranberries, and walnuts. Gently toss with vinaigrette to taste. Divide the salad among four individual serving plates and sprinkle with cheddar cheese. Serve with a delicious glass of J. Lohr Estates Falcon's Perch Pinot Noir!



Steve Peck, Jeff Meier, Winemakers

ROASTED DUCK BREAST WITH CRANBERRY, HERBS, AND FALCON'S PERCH PINOT NOIR STUFFING AND BRAISED ACORN SQUASH

Serves 4

2 large duck breasts
salt and pepper

2 Tbsp chopped sage

Preheat oven to 400°F. Trim excess fat from the duck breasts and pound to ½-inch thickness. Divide the stuffing (recipe below) and place in the center of the duck breasts, then fold over and tie together with twine in three places. Place on a baking rack, and season the duck breasts with salt, pepper, olive oil and sage. Sear in a hot skillet until brown on all sides. Roast the duck for 20 minutes or until internal temperature is 160°F.

Stuffing

3 Tbsp butter
1 cup cranberries
2 stalks celery, diced
2 carrots, diced
2 Tbsp fresh sage, chopped

1 Tbsp fresh thyme, chopped
1 cup J. Lohr Estates Falcon's Perch Pinot Noir
½ cup chicken or duck stock
salt and pepper
3 cups white bread, cubed

In a sauté pan, heat the butter, then add the cranberries, carrots and celery. Sauté until soft. Add J. Lohr Estates Pinot Noir and reduce by half. Add the stock and reduce by half again. When cool to the touch, add the bread cubes and mix until blended. Add more stock if the mixture seems dry.

Braised Acorn Squash

1 acorn squash
1 Tbsp butter
1 Tbsp brown sugar

salt and pepper
1 cup water or chicken stock

Cut the squash into six pieces, leaving the skin on but removing all seeds. Place a small amount of butter and brown sugar on each piece, and season with salt and pepper. Place in a roasting pan with water or chicken stock, and cover with foil. Bake the squash in a 400°F oven for 1 hour or until soft.

To Serve

Let the duck breasts rest for 10 to 15 minutes before slicing. Divide the slices among the plates and fan out. Place one or two slices of the baked squash next to the sliced duck breast. Serve with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

FILET MIGNON TOPPED WITH TOBACCO ONIONS AND SMOKED JALAPEÑO BLACKBERRY SAUCE WITH YUKON POTATO AND CELERY ROOT MASH

Serves 4

4 filet mignons (10 oz each)
12 spears asparagus

olive oil

Season the meat with salt and pepper, and grill over medium-high heat for 5 to 6 minutes per side. Roll the asparagus in a small amount of olive oil and grill until tender.

Tobacco Onions

6 oz red onions, sliced in thin rings
1½ tsp chipotle powder
1 tsp coarse black pepper

1½ tsp Tabasco sauce
½ cup all-purpose flour
oil for frying

Mix the onions with the chipotle powder, black pepper, and Tabasco. Add the flour and toss to coat. Fry at 350°F for 3 minutes. Remove from the oil and drain on paper towels.

Yukon Potato and Celery Root Mash

2 lbs Yukon potatoes, diced
½ lb celery root, diced
¾ cup half-and-half

½ lb butter, salted
½ tsp kosher salt
¼ tsp white pepper

Steam or boil the potatoes and celery root for 30 minutes. Mix the potatoes and celery root with the remaining ingredients using a countertop mixer on medium speed for 2 minutes. Increase to high speed for 3 minutes and then set aside.

Jalapeño Blackberry Sauce

1 Tbsp shallots, diced
2 jalapeño peppers, roasted and diced
2 Tbsp olive oil
½ cup J. Lohr Estates Falcon's Perch Pinot Noir
¼ cup crème de cassis

½ cup chicken demi-glace
1½ pints blackberries
1 cup heavy cream
½ cup butter

Sauté the shallots and jalapeños in olive oil until softened. Deglaze the pan with J. Lohr Estates Pinot Noir and crème de cassis. Add the chicken demi-glacé and blackberries, and reduce the mixture by half. Mix in the heavy cream and reduce to sauce consistency. Whisk in the butter until completely incorporated. Set aside and keep warm.

To Serve

½ pint blackberries

Puree blackberries to yield four tablespoons blackberry purée. Place asparagus in a triangle shape in the center of the plate and put Yukon and celery root mash in center, then set grilled filet mignon on top. Pour the sauce on the front corner of the steak and allow it to run onto the plate. Spoon one tablespoon blackberry purée in the opposite front corner and pull to spread. Place fried tobacco onions on top of filet and serve. Delicious when paired with a glass of J. Lohr Estates Falcon's Perch Pinot Noir.



SLOW-ROASTED LAMB RACK WITH FALCON'S PERCH PINOT NOIR

Serves 4

1 lamb rack (approximately 2 lbs)
1 oz thyme, chopped
1 oz marjoram, chopped

3 Tbsp extra virgin olive oil
salt and pepper

Preheat oven to 350°F. Trim the fat off of the lamb. Coat the lamb with 2 Tbsp olive oil, salt, pepper and herbs. Heat 1 tablespoon olive oil in an ovenproof skillet over high heat, sear the lamb, then transfer to the oven and cook 15 to 20 minutes, or until the internal temperature reads 135°F, medium-rare.

Sauce

olive oil
1 shallot, sliced
½ cup chicken stock

1 bottle J. Lohr Estates Falcon's Perch
Pinot Noir

Heat the olive oil in a sauté pan on high heat, and add the shallot. Cook for about 2 minutes, then add the chicken stock and cook for an additional 3 minutes. Add the J. Lohr Estates Pinot Noir and cook until the sauce is reduced to ¾ cup.

Potato Gratin

1 lb gold Yukon potatoes, thinly sliced
2 cups heavy cream
1 shallot, chopped

2 Tbsp horseradish
salt and pepper

In a medium bowl, combine the remaining ingredients, then fold in the potatoes. Soak the potatoes in the cream mixture for at least 10 minutes. Transfer to a buttered, ovenproof dish and cover with foil. Bake at 350°F for 1 hour, then remove foil and bake for an additional 10 to 15 minutes.

Spinach

2 lbs fresh spinach
1 Tbsp butter

salt and pepper

In a large pan, bring ½ inch of water to a boil, add the spinach, and cook covered for 3 to 4 minutes. Remove from the heat and strain the water out of the spinach. In a sauté pan, melt the butter and add the spinach, salt and pepper. Sauté for 5 minutes over medium heat.

To Serve

Place a serving of lamb on each plate and drizzle sauce over the meat. Add a serving of potato gratin and spinach. Enjoy with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

DUCK BREAST WITH FENNEL SLAW AND FALCON'S PERCH PINOT NOIR SAUCE

Serves 4

4 large duck breasts
2 Tbsp honey

salt and pepper
1 Tbsp olive oil

Salt and pepper the duck breasts, place in a shallow pan, and drizzle with honey. Place in the refrigerator for 2 to 4 hours. Preheat oven to 375°F. In a medium-sized pan, heat the olive oil and sear the duck breasts on both sides. Transfer to a roasting pan and cook in the oven for 1 hour or until the internal temperature reads 165°F.

Fennel Slaw

2 fennel bulbs, thinly sliced
4 Tbsp lemon juice
zest of 1 lemon

2 tsp fennel seeds
4 Tbsp white vinegar
salt and pepper

Toss the thinly sliced fennel with the remaining ingredients. Let the mixture sit for 2 hours.

Pinot Noir Sauce

2 cups water
1 chicken bouillon cube
1 cup sugar
5 anise stars
3 limes, zest and juice
3 lemons, zest and juice

1 orange, zest and juice
salt and pepper
1 Tbsp butter
1 heaping Tbsp flour
½ cup J. Lohr Estates Falcon's Perch Pinot Noir

In a medium saucepan, combine the water, bouillon cube, sugar, anise stars, citrus juice, zest and a dash of salt and pepper. Bring to a boil to dissolve the sugar, then remove from the heat and let cool. When cool, strain the mixture.

In a separate saucepan, melt the butter, stir in the flour, and cook until a light golden color. Over low heat, slowly stir in the strained sauce mixture and whisk until smooth. Cook for several minutes, stirring continuously. Add the J. Lohr Estates Pinot Noir and cook for several minutes until heated through.

To Serve

Slice the duck breasts and fan out the pieces on each plate. Drizzle with Pinot Noir sauce. Add a serving of fennel slaw and enjoy with a beautiful glass of J. Lohr Estates Falcon's Perch Pinot Noir!

DUO OF PORK—PORK TENDERLOIN WITH APPLE COMPOTE AND FALCON'S PERCH PINOT NOIR REDUCTION AND GRILLED SAUSAGE WITH BRAISED NAPA CABBAGE

Serves 4 to 6

- 1 marinated pork tenderloin (12 oz), seasoned with salt and pepper
- 2 links Caraway pork sausage (6 oz each), or any sausage of your preference

Marinade

- ¼ cup olive oil
- zest of one orange
- 2 shallots, sliced
- 3 cloves of garlic, crushed
- 2 Tbsp fresh thyme leaves

Combine the marinade ingredients together and marinate the pork and sausage links overnight.

Compote

- 1 Granny Smith apple, small dice
- 1 Fuji apple, small dice
- 1 medium shallot, minced
- 2 oz apple cider vinegar
- ½ Tbsp honey
- 1 tsp Chinese five spice
- 2 sprigs fresh thyme
- 2 Tbsp unsalted butter

Combine all the ingredients except the thyme and butter into a small saucepan. Cook over medium heat until the apples cook down to a thick syrupy consistency. Season with salt and pepper. Before serving, gently reheat and stir in the remaining butter and thyme.

Cabbage

- 1 head Napa cabbage, cut into ¼ inch shreds,
removing the large center rib
- 2 slices bacon, diced
- 2 cloves garlic, minced
- ¼ cup white onion, julienned
- ¼ cup apple cider

In a large sauté pan, cook the bacon, then remove from the pan. Add the onion and garlic to the remaining bacon fat and cook for one minute over medium heat. Add the cabbage and apple cider, and cook for approximately five minutes or until most of the liquid is absorbed. Season with salt and pepper, then add the diced bacon. Remove from the heat and cover to keep warm.

Pinot Noir Sauce

- 2 cans organic beef consommé
(with no added salt or reduced sodium broth)
- ¼ cup carrot, diced
- ¼ cup celery, diced
- ½ cup onion, diced
- 1 clove garlic, smashed
- 1 tsp tomato paste
- 1 sprig fresh thyme
- 1 bay leaf
- 2 Tbsp vegetable oil
- 1 cup J. Lohr Estates Falcon's Perch Pinot Noir
- 1 Tbsp unsalted whole butter

In a small saucepan, heat the vegetable oil, then add the carrots, celery and onion. Over medium heat, slowly caramelize the vegetables to a deep brown, without burning. Then add the garlic and tomato paste, and cook for another 3 minutes. Deglaze the pan with ¾ cup of J. Lohr Estates Pinot Noir, then add the bay leaf and thyme. Turn the heat to a low simmer and reduce to about ¼ cup. Add the beef stock and simmer until the sauce is reduced to approximately ¾ cup. Pass the sauce through a mesh strainer. Gently reheat, adding the remaining ¼ cup of wine and the butter, and season with salt and pepper.

To Cook the Meat

Preheat the oven to 350°F, and heat the barbeque or grill to medium. Remove the pork tenderloin from the marinade, and remove any pieces of marinade clinging to the meat. Heat an ovenproof skillet (large enough to fit the tenderloin or cut the meat in half to fit) over medium-high heat, and cook the tenderloin for 1 to 2 minutes on each side, turning three times. After all the sides are caramelized, place the skillet in the oven. Cook the tenderloin for about 15 minutes to an internal temperature of 165°F. Remove from the oven and allow the tenderloin to rest, covered on a plate, for 10 minutes.

Cook the sausage on the grill, turning each side every 3 to 4 minutes until done, approximately 10 to 12 minutes. While the meats are resting, re-heat the cabbage, apple compote and pinot noir sauce.

To Serve

1/3 cup whole-grain mustard

Slice the tenderloin into 3/4-inch slices. On each plate, place a serving of cabbage and half a sausage link, and garnish with a small dollop of whole grain mustard. Place the compote on the plate, lay slices of tenderloin over it, and spoon the sauce over the meat or on the side. Enjoy with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

CHEF CHRIS O'BRIEN, CHEF/OWNER AT FARM TO TABLE BISTRO, FISHKILL, NEW YORK

MAGRET OF DUCK BREAST

Serves 4

4 duck breasts	1 Tbsp extra virgin olive oil
1 cup J. Lohr Estates Falcon's Perch Pinot Noir	4 sprigs fresh thyme

In a shallow dish, combine 1 cup of J. Lohr Estates Pinot Noir, olive oil, fresh thyme and duck breasts. Cover and refrigerate overnight (or all day). Remove from refrigerator and pat dry, allowing breasts to come to room temperature. Save the remaining marinade.

Sauce (can be made in advance)

2 shallots, chopped	3/4 cup veal stock or chicken stock
1 Tbsp olive oil	1 Tbsp unsalted butter
1 cup J. Lohr Estates Falcon's Perch Pinot Noir	8 oz shiitake mushrooms, sliced
1/4 tsp crushed black peppercorn	1 tsp cornstarch for slurry

In a medium saucepan, heat olive oil, then add shallots and cook till soft. Add remaining marinade, plus one more cup of J. Lohr Estates Pinot Noir and crushed peppercorns. Simmer until reduced by half. Add the stock and reduce by half again. While sauce is reducing, sauté sliced shiitake mushrooms in butter for 3 to 4 minutes until tender. When sauce is finished reducing, add mushrooms and any pan juices to the sauce.

To Serve

In a hot sauté pan, over medium-high heat, cook duck breasts, skin side down, for 8 to 10 minutes until crispy. Remove the rendered fat and save for use at another time. Turn breasts over and cook an additional 3 to 4 minutes. Transfer to a cutting board and let rest for 10 minutes. While duck is resting, thicken sauce with a slurry, one teaspoon corn starch and two tablespoons water mixed together, whisk into sauce and cook until thickened. Season sauce with salt and pepper to taste.

Slice duck thinly on the bias or serve whole and drizzle duck with thickened sauce. Enjoy with a delicious glass of J. Lohr Estates Falcon's Perch Pinot Noir!

**FALCON'S PERCH PINOT NOIR
AND TOMATO BRAISED
BEEF SHORT RIBS WITH GNOCCHI
AND ARUGULA**

Serves 6 to 8



Short Ribs

2 cups J. Lohr Estates Falcon's Perch Pinot Noir
2 cups beef stock
4 cups crushed tomatoes in juice
4 lbs beef short ribs

1 sweet yellow onion, julienned
2 garlic cloves, minced
2 bay leaves
2 Tbsp extra virgin olive oil

Preheat oven to 300°F. Cut the short ribs into 8-oz pieces. Heat the olive oil in a large oven-safe pan over medium temperature. Add the short ribs to the pan and sear until a nice golden brown. Add the onions and garlic and quickly sauté. Add J. Lohr Estates Pinot Noir, beef stock, and tomatoes, and bring to a boil. Cover the pan with foil and place in an oven for 3 hours. Let cool and skim off the fat. Save braising liquid for sauce.

Gnocchi

1½ lbs cooked potatoes, skinless
1 egg

1 cup all-purpose flour, plus extra for shaping
salt and pepper

Bake approximately 2½ lbs of potatoes. Let cool. After the potatoes are cool, scoop out the meat of the potato and use 1½ lbs of cooked potato. Using a box grater, grate the cooked potatoes to a fine shred. Place the grated potatoes in a bowl, make an indentation in the middle of the potatoes, and add the egg and flour. Add salt and pepper to taste, and mix by hand until everything is incorporated. Sprinkle some flour on a cutting board and roll out the gnocchi dough, in manageable portions, until ropes 1 inch in diameter are formed. Dust with more flour and cut into ½-inch pieces. Drop the gnocchi pieces into a pot of boiling water, stirring very gently until the gnocchi floats for 30 seconds. Drain the gnocchi in a strainer and set aside.

Sauce

Braising liquid from short ribs
1 Tbsp butter

1 Tbsp Parmesan cheese

Place two cups of the braising liquid from the short ribs into a small saucepan. Reduce the sauce until it starts to thicken, then add the butter and Parmesan cheese to tighten up the sauce.

To Serve

1 cup slivered arugula

Pour the sauce over the gnocchi and gently toss together. Portion the gnocchi and sauce into serving bowls and top with the beef short ribs. Garnish with slivered arugula leaves. Serve with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

ROASTED DUCK BREASTS WITH POMEGRANATE-CHILE SAUCE

Serves 4

Sauce

1/3 cup sugar

1/2 cup water

2 cups refrigerated pomegranate juice (such as POM)

2 cups low-salt chicken broth

4 large dried California chiles, stemmed, seeded,
and torn into 1-inch pieces

1 1/2 tsp adobo sauce from canned chipotle chiles
in adobo

1 1/2 tsp balsamic vinegar

1/8 tsp ground cumin

coarse Kosher salt

Stir sugar and water in a heavy, large saucepan, over medium heat, until the sugar dissolves. Increase the heat and boil until the syrup is a deep amber color, swirling the pan occasionally (about 8 minutes). Add the juice, broth, and California chiles, and boil until the sauce is reduced to 1 1/2 cups (about 25 minutes). Remove from the heat and let cool. Purée in a tightly-covered blender for about 2 minutes until smooth. Transfer to a bowl and whisk in adobo sauce, vinegar and cumin. Season to taste with generous amounts of coarse salt and pepper. (Re-warm over low heat before plating.)

Duck

4 boneless duck breast halves (5 to 6 oz each),
skin and fat trimmed to size of breast
coarse Kosher salt

ground coriander

fresh pomegranate seeds (as a garnish)

Preheat oven to 400°F. Pat the duck dry with paper towels, then score the skin of the duck (don't cut into the flesh) with 5 cuts in 1 direction. Repeat in the opposite direction, making a diamond pattern. Sprinkle the duck all over with coarse salt, pepper and ground coriander. Place two large ovenproof skillet over medium-high heat. Add the duck, skin-side down, to skillets, dividing equally. Cook the duck approximately 5 minutes, until the skin is crisp and deep brown. Turn the duck over and cook 1 minute. Pour off fat, then transfer the skillets to the oven. Roast the duck until cooked to medium-rare (about 5 minutes).

Transfer the duck to a cutting board and let rest 5 minutes. Thinly slice each breast crosswise on a slight diagonal. Arrange the slices on the plates, spoon the sauce over the duck, and then sprinkle with pomegranate seeds.

Savor with a fruit-forward glass of J. Lohr Estates Falcon's Perch Pinot Noir!



BING CHERRY CREAM CHEESE PIE

Serves 8 to 10

Crust

2½ cups graham cracker crumbs
¼ cup butter, melted

2 Tbsp sugar

Preheat oven to 350°F. Mix all the ingredients together and press into the bottom of a 9-inch pie pan. Bake for 15 minutes.

Cream Cheese Filling

1 Tbsp water
1 egg yolk
⅓ cup sugar
1 tsp all-purpose flour

1 cup heavy cream
pinch of salt
1 tsp vanilla extract
16 oz cream cheese

Place the water and egg yolk in a medium saucepan and whisk together. Add the sugar, flour, heavy cream and salt to the pan, and whisk constantly over medium heat till thick. Remove from heat, add vanilla, and let cool. When near room temperature, whip the cream cheese into the mixture.

Cherry Topping

2 cups J. Lohr Estates Falcon's Perch Pinot Noir
1 lb cherries (or any red berry in season)

¼ cup powdered sugar
4 Tbsp honey

In a saucepan, bring J. Lohr Estates Pinot Noir to a boil and reduce by half. Stir the cherries and powdered sugar together, and add with the honey to the reduced wine. Cook for 5 minutes, and then put in the refrigerator to chill.

Assembly

Spread ½ of the cream cheese filling about ¼-inch thick on the graham cracker crust. Then spread the cherry topping over the cream cheese layer. Top with the remaining cream cheese filling, cover and chill overnight. Pair with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!





Jerry Lohr, Owner/President
Jeff Meier, Director of Winemaking

Since the beginning of his 40-plus year career as a California vintner, Jerry Lohr has routinely demonstrated an uncanny ability for identifying promising new vineyard sites and planting the ideal grape variety. A true man of the land, he was among the first to realize the tremendous potential of Paso Robles and the Arroyo Seco region of Monterey.

Winemaker Jeff Meier has worked with Jerry Lohr for more than two decades. Respected for his international perspective, Jeff's frequent visits to Europe and Australia have given him a mastery of artisan winemaking techniques.

Together, they work to produce vineyard-driven wines with bold, concentrated flavors.

Jeff Meier Jerry Lohr



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