



Tapas
FROM THE
J. LOHR VINEYARD TABLE

28 REMARKABLE TAPAS
RECIPES FROM NOTABLE
CHEFS ACROSS THE
UNITED STATES TO PAIR
WITH J. LOHR WINES

FLAVOR SECOND TO NONE

J. LOHR
VINEYARDS & WINES

Anyone who enjoys fine dining knows that food and wine are natural companions. At J. Lohr Vineyards & Wines, we know that a thoughtfully selected wine can enhance the food it accompanies. Food that is prepared with a particular wine in mind will showcase that wine at its best.

The *J. Lohr Vineyard Table: Tapas* features a collection of 28 remarkable recipes from notable chefs across the country to pair with J. Lohr wines.

We hope you enjoy the recipes that follow.

Bon appétit!

Shrimp Ceviche Salad with J. Lohr Estates Riverstone Chardonnay



CHEF SHAN HOLLER, CHEF AT ECLIPSE DI LUNA, ATLANTA, GEORGIA

GAMBAS AL AJILLO (GARLIC SHRIMP)

Serves 4

3 oz shrimp, peeled and cleaned	½ clove garlic
pinch of crushed chili flakes	1 oz unsalted butter
2 oz J. Lohr Estates Riverstone Chardonnay	salt and pepper
juice from half a lemon	chopped parsley and chives (as garnish)
2 pieces of Calabrese pepper	

In a sauté pan, add one Tbsp of olive oil. When the oil is hot, add the shrimp, and salt lightly. Sauté for one minute, then add the garlic, chili flakes, and Calabrese pepper. Deglaze the pan with the J. Lohr Estates Chardonnay. Whisk in the butter and lemon juice, and add salt and pepper to taste. Cook for one more minute and then serve immediately, with a parsley and chive garnish. Enjoy with a delicious glass of J. Lohr Estates Riverstone Chardonnay!

CHEF BENI VELAZQUEZ, CHEF/PARTNER AT BAR & BISTRO AT THE ARTS FACTORY, LAS VEGAS, NEVADA

SHRIMP CEVICHE SALAD WITH J. LOHR ESTATES RIVERSTONE CHARDONNAY

Serves 4

4 shrimp (16/20 size), peeled and cleaned	½ tsp fresh cilantro
¼ cup J. Lohr Estates Riverstone Chardonnay	½ tsp roasted red pepper, small dice
1 Tbsp orange juice	¼ jalapeño pepper, thinly sliced
1 tsp lemon juice	1 pinch chili flakes
1 tsp lime juice	1 cup baby arugula
1 Tbsp shallots, thinly sliced	¼ tsp fresh thyme
1 clove garlic, thinly sliced	

Place shrimp in a saucepan and cook with J. Lohr Estates Chardonnay, citrus juices, shallots and garlic for 2 minutes. Place to the side and let cool, and save the remaining liquid. In a small bowl, combine the rest of the ingredients except for the arugula and fresh thyme. Slice the whole shrimp in half and place in the mix along with the remaining liquid, then cover and place in the refrigerator for about 30 minutes. When ready to serve, place the arugula on a small salad plate and spoon the shrimp mixture on top. Garnish with the fresh thyme, and serve with a delicious glass of J. Lohr Estates Riverstone Chardonnay!



RIVERSTONE CHARDONNAY/ARROYO SECO, MONTEREY

This rich, complex and intensely flavored Chardonnay, aged 10 months in French and American oak barrels, has aromas of lime zest, ripe pear, nectarine and pineapple with flavors of citrus, stone fruit and oak barrel toastiness.

SHRIMP CAKES WITH PEAR MANGO SAUCE

Serves 4

2 lbs raw shrimp, shelled, deveined, tails off
 2 whole eggs
 2 tsp granulated garlic
 2 tsp granulated onion
 1 Tbsp Cajun spice
 2 Tbsp dried parsley flakes
 ¼ cup unseasoned bread crumbs

½ cup seasoned Panko breadcrumbs
 2 Tbsp olive oil



In a food processor, add the shrimp and all other ingredients, except for panko breadcrumbs, and pulse 15 to 17 times to mix thoroughly (mixture should still be a bit chunky). Form mixture in to small patties, about 2 inches in diameter.

Preheat oven to 375°F. Dredge patties in the seasoned panko bread crumbs and season lightly with salt. In a heated skillet, add 2 Tbsp of olive oil and carefully add patties a few at a time – do not overcrowd the pan. Brown on each side, then place skillet in oven and bake until just cooked through, about five minutes.

Pear Mango Sauce

2-12oz cans of pear nectar
 2-12oz cans of mango nectar
 ½ cup J. Lohr Estates Bay Mist Riesling
 zest and juice of 1 lemon

1 Tbsp Cajun seasoning
 2 Tbsp honey
 salt & pepper to taste

In a saucepan, add all ingredients and reduce until thick and syrupy. Reduce to about ¾ cup.

To Serve

Create a zig-zag pattern on the plate with the pear mango sauce, then place 3 shrimp cakes on top of the sauce. Garnish with a small handful of Frisée lettuce. Enjoy with a glass of J. Lohr Estates Bay Mist Riesling or J. Lohr Estates Riverstone Chardonnay!

ENCORE ARTICHOKE WITH J. LOHR ARROYO VISTA CHARDONNAY

Serves 4

Artichokes

4 large artichokes, cleaned with leaves trimmed
 1 gallon of water
 1 stalk celery, chopped
 ½ onion, chopped

¼ cup J. Lohr Arroyo Vista Chardonnay
 ½ oz peppercorns
 1 bay leaf
 3 Tbsp salt

Combine all ingredients except the artichokes in a large pot and bring to a boil. Once boiling, add artichokes and cook for approximately 25 minutes (to ensure that artichokes are cooked thoroughly — leaves should easily pull out). Cool completely, cut the artichokes in half and remove the choke. Place artichokes in a shallow dish and cover with the marinade for 4-6 hours.

When ready to grill, remove the artichokes from marinade and shake off any excess before grilling.

Marinade

½ cup olive oil
 ¼ cup lemon juice
 ¼ cup J. Lohr Arroyo Vista Chardonnay
 1 tsp chili flakes
 1 tsp fresh thyme, chopped

1 Tbsp fresh parsley, chopped
 1 tsp fresh rosemary, chopped
 ½ lemon, cut into eighths
 2 tsp garlic, chopped
 2 tsp shallots, chopped

Combine all ingredients and mix thoroughly.

Chipotle Aioli

1 cup prepared mayonnaise
 1 Tbsp lime juice

1 Tbsp chipotle pepper, puréed

Combine all ingredients and purée till smooth. Season with salt and pepper.

To Serve

Cut 4 lemons in half, brush with olive oil, and sear on a hot grill. Place the artichokes on the grill, allowing them to char slightly. Once heated through, cut the artichoke halves in half again and serve with the chipotle aioli and charred lemon halves. Enjoy with a glass of J. Lohr Arroyo Vista Chardonnay!



J. LOHR ARROYO VISTA CHARDONNAY CREAMED MUSHROOMS ON TOAST

Makes 4 small plates

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| 1 oz dried Morel mushrooms | 2 shallots, minced |
| 1 cup boiling water | ½ cup J. Lohr Arroyo Vista Chardonnay |
| 2 Tbsp olive oil | ½ cup crème fraîche |
| 4 Tbsp unsalted butter | 4 large, thin slices of crusty bread |
| 1 lb brown or white button mushrooms, cleaned & sliced | parsley, freshly chopped (for garnish) |

Place the dried morels in a small bowl and pour the boiling water over them. Let the morels sit for half an hour, then drain and reserve soaking liquid for your next mushroom soup or stock. Cut each morel in half lengthwise and set aside.

Heat the olive oil and 2 Tbsp of the butter in a large non-stick pan. Add the fresh mushrooms and cook over high heat until the mushrooms release their juices and begin to brown, stirring often, about 8 minutes. When the mushrooms have caramelized, add the remaining 2 Tbsp of butter along with the soaked morels and the minced shallot. Cook for 2 minutes more, stirring often. Season the mixture with salt and pepper. Add the J. Lohr Chardonnay and reduce heat to medium. Cook for 10 minutes or until the liquid is reduced to a thin sauce. Stir in the crème fraîche and cook for 3 minutes more. Adjust the seasoning to taste.

To Serve

While the mushrooms are cooking, toast the bread lightly on each side. Spoon the mushrooms and sauce over the toast. Garnish the plates with the chopped parsley and serve immediately. Pair with a glass of J. Lohr Arroyo Vista Chardonnay!

“RIVERSTONE” SCALLOPS

Serves 4

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| 1 lb large scallops (save shells) | 1 Tbsp olive oil |
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Heat olive oil in a sauté pan, sear scallops over high heat on both sides and set aside.



J. Lohr Estates Riverstone Chardonnay Sauce

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| 2 Tbsp butter | 1 sprig rosemary |
| 1 tsp flour | ½ lemon, juiced |
| ½ cup shallots, chopped | ½ Tbsp butter |
| 1 cup J. Lohr Estates Riverstone Chardonnay | |

Melt butter in a medium sauté pan; add 1 tsp of flour and the chopped shallots. Sauté until shallots are golden. Add the J. Lohr Estates Chardonnay and rosemary sprig and simmer for 10 minutes. Discard rosemary, add the lemon juice and whisk in a touch more butter to smooth out the sauce.

To Serve

Place scallops in the shells, arrange on plates and spoon sauce over each scallop. Enjoy with a glass of J. Lohr Estates Riverstone Chardonnay.

GRILLED LAMB CHOP WITH CHARDONNAY POACHED PEAR CHUTNEY

Serves 4

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| 12 baby lamb chops | |
| 2 Tbsp extra virgin olive oil | |
| salt and pepper | |
| fresh herbs, finely chopped (optional) | |



Photo courtesy of Tucker Jones.

Generously coat the lamb with olive oil and season with salt and pepper, then either grill or oven-roast. If grilling, cook lamb chops on the grill for 8 to 10 minutes for medium-rare. If oven-roasting, first heat a small amount of oil in a cast iron frying pan on the stove top, and place chop flat-side-down in the pan. Allow each side to cook undisturbed for 2 to 3 minutes. Remove from the pan and place in a 350°F oven. Roast for 6 to 7 minutes for medium-rare.

Poached Pears

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| 5 pears, peeled with core removed | 1 cup sugar |
| 3 cups J. Lohr Arroyo Vista Chardonnay | ½ Tbsp whole cloves |
| 3 cups water | |

In a large saucepan, add wine, water, sugar and cloves. Heat to a simmer. Carefully place pears into liquid and cover. Poach gently until there is no resistance when pierced with a skewer.

Pear Chutney

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|--------------------------------|---------------------------------------|
| 5 poached pears, medium diced | 1 cup dried cherries, chopped |
| 1 cup red onion, thinly sliced | 2 Tbsp butter |
| 1 cup celery, chopped | 1 cup J. Lohr Arroyo Vista Chardonnay |

Place all ingredients in a medium sauté pan and cook over medium-low heat. Cook until liquid is almost gone, approximately 25 to 35 minutes.

To Serve

Arrange three lamb chops on each plate and top with the Chardonnay Poached Pear Chutney. Enjoy with a glass of J. Lohr Arroyo Vista Chardonnay.



ARROYO VISTA CHARDONNAY/ARROYO SECO, MONTEREY

Elegant, pale yellow color. Aromas of lime and lemon custard, tangerine, peach pie and white flowers. Burgundian winemaking techniques, including 15 months barrel aging in French oak, contribute to a tantalizing bouquet of vanilla and butterscotch, amplifying the wine's rich texture.

VINE-RIPENED BEEFSTEAK TOMATO, FRESH MOZZARELLA & ROASTED RED PEPPERS

Serves 4

- 12 slices vine-ripened beefsteak tomatoes, 3/8 inch-thick slices
- 1/2 cup Balsamic vinaigrette (your favorite recipe)
- 1/2 cup pesto sauce (your favorite pesto recipe)
- 1 lb fresh mozzarella, cut into 1 inch chunks
- 2 Tbsp sundried tomatoes, cut into strips
- 1 cup roasted red bell peppers, cut into strips

- 4 Tbsp fresh basil, cut into thin strips
- 1/2 cup Balsamic vinegar, reduced to 2 Tbsp
- black pepper and sea salt to taste

Overlap sliced tomatoes on plates and drizzle with half of the Balsamic vinaigrette and all of the pesto.

In a bowl, toss together the mozzarella chunks, sundried tomatoes, roasted peppers and the remaining Balsamic vinaigrette. Top the tomatoes with the mozzarella mix and season with cracked black pepper and sea salt. Sprinkle basil strips on top and drizzle the reduced Balsamic vinegar around the plate. Enjoy with a delicious glass of J. Lohr Estates Riverstone Chardonnay.



Photo courtesy of RW Simms.

CRAB MEAT SALAD WITH GRILLED MELONS

Serves 4

- 2 cups jumbo lump crab meat
- 2 lemons, zest from one and juice from both
- 1 Tbsp chopped tarragon
- 1/2 cup mayonnaise
- salt and pepper
- 8 leaves butter lettuce
- 1 head Mâche or other delicate spring lettuce

Gently fold ingredients together except lettuce, and season to taste. Set aside.

Melon Marinade

- 1/4 cup J. Lohr Arroyo Vista Chardonnay
- 1 lime, zested
- 1 lemon, zested
- 1 Tbsp chopped tarragon
- 1/4 tsp salt and pepper
- 4 wedges of watermelon, about 1" thick and 4" long
- 8 melon ball-size pieces honeydew melon
- 8 melon ball-size pieces cantaloupe

Mix all ingredients except melons together in a small bowl. Pour marinade over melon pieces and let sit for one hour. Thread melon pieces on bamboo skewers. Grill for 1 minute per side. Remove melon balls from skewers.

Balsamic Reduction

- 2 cups balsamic vinegar

Simmer the vinegar in a small pan until it becomes syrupy and dime-size bubbles form. Pour into a heat-proof bowl and let cool. When cool, the syrup should be sweet (not bitter) and just barely pour from a squeeze bottle or spoon.

To Serve

Divide melon pieces between four plates, top with lettuces and finish with crab meat salad. Drizzle balsamic reduction lightly onto plate around the salad. Enjoy with a glass of J. Lohr Arroyo Vista Chardonnay.

PAN ROASTED DAY BOAT SCALLOPS WITH J. LOHR ESTATES BAY MIST RIESLING RED PEPPER JAM AND CRISPY PANCETTA ROUNDS

Serves 4

- 12 large day boat scallops
- Salt and white pepper to taste
- 2 Tbsp olive oil

Preheat oven to 425°. Pat scallops dry and season with salt and pepper. Heat 2 Tbsp of olive oil in a heavy, ovenproof skillet and add scallops. Sear both sides and then cook in hot oven for 4 minutes.

Red Pepper Jam

- 4 red peppers, julienned
- 2 Tbsp onions, chopped
- 2 Tbsp olive oil
- 2 tsp thyme, chopped
- 1 cup J. Lohr Estates Bay Mist Riesling
- 1/4 cup white balsamic vinegar
- 2 tsp Dijon mustard
- 2 Tbsp sugar
- 2 Tbsp olive oil
- dash nutmeg
- 2 tsp honey
- salt and white pepper

In a medium sauté pan, sauté peppers and onion in the oil until very soft, about 20 minutes. Add the remaining ingredients, cook over medium heat until almost all the liquid is reduced. Season with salt and pepper.

Pancetta Rounds

- 4 slices pancetta, thinly sliced

Lay pancetta rounds on parchment paper between two sheet pans and bake in 350°F oven until rounds are crispy. Remove from pan to dry.

To Serve

Remove scallops from oven and divide between four soup plates. Place a quarter of the jam in the center of the scallops and top with a pancetta round poking out of the jam. Serve with a chilled glass of J. Lohr Estates Bay Mist White Riesling.



BAY MIST WHITE RIESLING/MONTEREY

With a crisp acidity balanced by a delicate sweetness from its long, cool fermentation, our White Riesling displays brilliant flavors of peach, pineapple and green apple.

CHILLED CUCUMBER SOUP

Serves 4

1 bulb fennel, sliced thinly	1 Tbsp chopped ginger
½ Spanish onion, diced (approx 1 cup)	½ cup lemon balm
5 garlic scapes (curled green shoots), chopped	1 avocado
1 bunch mint	a splash of buttermilk
8 pickling cucumbers	honey, to taste
1 quart plain yogurt	dill, to taste
Lime juice to taste	

Sauté the fennel, onion and scapes in a medium sauté pan over low heat until softened. Let cool, then purée in a blender. Add remaining ingredients, and purée again. Then put through a strainer to smooth out the soup. Season to taste and chill. Enjoy with a glass of J. Lohr Estates Bay Mist White Riesling.

BISTRO ORIENT CRAB CAKES WITH RIESLING SALSA

Serves 4

Crab Cakes

1 lb fresh lump crab meat	2 Tbsp J. Lohr Estates Bay Mist White Riesling
1½ cups freshly shredded jicama (squeeze out excess water)	1 tsp Dijon mustard
½ cup shallots, minced	1 egg yolk, extra large
2 cloves garlic, minced	2–3 Tbsp olive oil
2 Tbsp chopped green onion	flour for dusting
2 Tbsp celery leaves, minced	

Combine all ingredients in a large mixing bowl, gently breaking up crab meat as you mix. Add salt and pepper to taste and mix thoroughly. Shape into 3 oz patties and place on a tray lined with wax paper. In a large, heavy nonstick pan, add olive oil and heat to medium. Dust patties on both sides with flour and gently place in pan. Cook about 3 to 4 minutes each side, turning once until golden. Place finished crab cakes on a paper towel to absorb excess oil. Serve with salsa.

Riesling Salsa

1 jicama, cut into ½ inch cubes	2 limes, juiced
1 medium tomato, cut into ½ inch cubes	½ cup J. Lohr Estates Bay Mist White Riesling
1 Tbsp fresh minced dill weed	pinch of salt
½ cup red onion, diced	

Combine all ingredients and mix thoroughly.

Enjoy with a chilled glass of delicious J. Lohr Estates Bay Mist White Riesling!

PAN-SEARED SCALLOPS WITH AN ORANGE FENNEL BEURRE BLANC SAUCE

Serves 4

1 lb dry-packed extra large scallops (not frozen), size U-10 or similar preferred salt and pepper
vegetable oil
chopped chives for garnish



Liberal season scallops on both sides with salt and pepper. Heat skillet over medium-high heat and add vegetable oil. When oil is hot, add scallops and cook for approximately 3 minutes on each side. Scallops will be ready to turn once they easily release from sauté pan—if scallops are sticking, cook a little longer till they release from pan and have a golden crust. The scallops should be served medium-rare.

Orange Fennel Beurre Blanc Sauce

½ fresh fennel bulb, sliced	1 cup heavy cream
1 leek, washed and sliced into rough strips, white part only	¼ lb unsalted butter, room temperature
1 Tbsp vegetable oil	½ tsp kosher salt
1 cup J. Lohr Carol's Vineyard Sauvignon Blanc	½ tsp cracked black pepper
1 cup fresh-squeezed orange juice	

In a sauté pan over medium-low heat, sauté leeks and fennel slices in oil until they are translucent, about 5 to 8 minutes. Add the J. Lohr Sauvignon Blanc, orange juice, salt and cracked black pepper. Reduce mixture by half over medium-low heat.

Strain mixture and return to sauté pan. Add whipping cream and reduce by half again over medium-low heat. Remove from heat and whisk in butter, then season with salt to taste.

Note: Hold sauce at room temperature. Do not reheat as the sauce will break.

To Serve

Spoon sauce onto a plate and place scallops in the center. Garnish with chopped chives. Delicious with a glass of J. Lohr Carol's Vineyard Sauvignon Blanc!



Jeff Meier, EVP/COO, director of winemaking
Steve Peck, red winemaker

MAINE CRAB CROSTINIS

Serves 4

- ½ lb Maine crab meat, cooked and cleaned of any shell
- ½ lb cream cheese, softened
- ¼ cup grated parmesan cheese
- 2 Tbsp Dijon mustard
- 2 Tbsp minced shallots
- 1 Tbsp minced parsley
- 1 tsp sea salt
- 3 turns with a peppermill



With an electric mixer using the paddle attachment, or by hand, mix all ingredients together in a medium bowl until well incorporated.

Crostinis

- 1 loaf country bread
- olive oil

Slice bread into ½-inch thick slices. Brush with olive oil and grill each side for about 45 seconds, or until nice grill marks appear. Remove from grill and cut into quarters.

To Serve

- ¼ cup sliced green onions, optional garnish
- chili oil, optional garnish

Spoon crab mixture generously onto crostinis and place on a baking sheet. Broil in the oven for one minute. Remove from oven and garnish with chili oil and sliced green onions. Serve with a chilled glass of J. Lohr Carol's Vineyard Sauvignon Blanc.

SEARED SCALLOPS WITH QUINOA SALAD AND SAUCE VIERGE

Serves 4

Quinoa Salad

- 1 cup organic quinoa
- 1 Tbsp extra virgin olive oil
- 1 Roma tomato, seeded and chopped
- 2 Tbsp chopped green onion
- 3 sprigs Italian parsley, finely chopped
- 1 Moroccan preserved lemon, chopped
- 1 lemon, juiced
- 2 Tbsp each red bell pepper and green onion, finely chopped (garnish)

Soak quinoa in water for 15 minutes, then rinse. In a small saucepan, combine 2 cups of water with the quinoa and cook until liquid is absorbed. Remove lid, fluff with a fork and let cool. In a mixing bowl combine quinoa with olive oil, tomato, green onion, Italian parsley, preserved lemon, lemon juice and sea salt to taste.

Can be prepared 1 day ahead.

Sauce Vierge

- 8 Tbsp extra virgin olive oil (fruity and unrefined, if possible)
- ½ fresh lemon, segmented and chopped
- 1 Tbsp capers, minced
- 1 shallot, peeled and chopped
- 1 pinch Espelette pepper, optional
- 4 oil-cured black olives, seeded and chopped
- 8 sprigs Italian parsley, chopped
- 1 tsp fresh tarragon, chopped
- 3 leaves fresh basil, minced
- 6 chives, chopped
- 1 Roma tomato, seeded and chopped
- sea salt

Combine all ingredients in a small mixing bowl. Season to taste.

Scallops

- 12 large scallops
- Espelette pepper (optional) and sea salt to taste

Season scallops with sea salt and dust with Espelette pepper. Heat sauté pan and add 1 Tbsp of olive oil. Sear scallops on each side for 2 minutes or more, depending on desired doneness.

To Serve

Spoon quinoa salad onto a salad plate and top with 3 scallops. Drizzle with the sauce vierge and garnish with optional chopped green onion and diced red bell pepper. Enjoy with a delicious glass of J. Lohr Carol's Vineyard Sauvignon Blanc!



CAROL'S VINEYARD SAUVIGNON BLANC/NAPA VALLEY

Delicate, straw-yellow hue. An inviting core of melon, grapefruit and passion fruit. Bright and clean on the palate with intriguing notes of flint and floral essence. Naturally crisp acidity melds beautifully with rich fruit aromas, making this a stand-alone among Sauvignon Blancs.

TUNA TACOS WITH SPICY TUNA TARTAR

Serves 4

4 flour tortilla shells, lightly fried and drained on paper towels
 1 tomato, cut into 8 wedges, each wedge cut in half
 1 jalapeño, sliced very thin

Spicy Tuna Tartar

6 oz tuna, sushi grade, small dice
 ¼ cup sambal mayo (recipe follows)
 1 Tbsp jalapeño, finely chopped
 1 Tbsp shallot, finely chopped

Mix all ingredients in a small bowl and season to taste.

Sambal Mayo

1 cup mayonnaise
 ¼ cup Sambal Oelek chili paste
 1 Tbsp yuzu (lime juice if yuzu is unavailable)

Purée ingredients in a blender. Season with salt and pepper.

Avocado Cream

1 avocado
 ½ cup sour cream
 2 Tbsp heavy cream

Purée all ingredients together and season to taste.

To Serve

Divide tuna tartar between taco shells and top with avocado cream, tomato pieces, sliced jalapeño and cilantro. Serve with lime wedges on the side. Enjoy with a glass of J. Lohr Carol's Vineyard Sauvignon Blanc.



CHILEAN SEA BASS WITH HORSERADISH CRUST AND CITRUS TARRAGON BEURRE BLANC

Serves 4

4–6 oz fillets Chilean Sea Bass (or other white fish)
 salt and pepper
 1 cup Panko breadcrumbs
 ¼ cup fresh horseradish
 1 tsp orange zest
 1 tsp lime zest

1½ tsp orange juice
 2 tsp dried tarragon

Preheat oven to 400° F. Salt and pepper the fillets. Combine remaining ingredients and pat a crust of the breadcrumb mixture onto top of each fillet. Bake for 10 minutes.

Sautéed Spinach

1 lb fresh spinach
 1 Tbsp olive oil

Heat olive oil in sautéed pan and lightly cook the spinach.

Citrus Tarragon Beurre Blanc

2 Tbsp minced shallots
 1 orange, cut into segments with no pith
 1 lime, cut into segments with no pith
 1½ tsp dried tarragon
 2 tsp sugar

¾ cup fresh orange juice
 ¼ cup fresh lime juice
 ¾ cup J. Lohr Carol's Vineyard Sauvignon Blanc
 1 cup heavy cream
 1 lb salted butter, cut into 1-inch cubes

Cook shallots in a medium saucepan with orange and lime segments, and sauté until segments begin to break down. Add tarragon, sugar, orange and lime juices. Reduce to ¼ cup. Add J. Lohr Sauvignon Blanc, deglaze pan and reduce to ¼ cup. Add heavy cream and reduce to ½ cup. Whisk in butter, mixing well between each addition.

To Serve

Using small plates, spoon a dollop of sautéed spinach on to each plate, followed by a fish fillet, and drizzle sauce on the side. Enjoy with a glass of J. Lohr Carol's Vineyard Sauvignon Blanc.



Photo: Jennifer Camacho

*Citrus
Tarragon*

LATINO SHORT RIB TAPAS WITH J. LOHR ESTATES FALCON'S PERCH PINOT NOIR

Serves 4

Short Ribs

2 lbs boneless short ribs	2 tsp fresh thyme
1 Tbsp olive oil	1 Tbsp fresh rosemary, chopped
1 Tbsp garlic, chopped	1 Tbsp Italian parsley, chopped
¼ cup shallots, chopped	1 cup chicken stock
¼ cup orange juice	2 cups J. Lohr Estates Falcon's Perch Pinot Noir
1 Tbsp lemon juice	1 Tbsp unsalted butter
1 Tbsp lime juice	2 Tbsp roasted peppers, diced – optional garnish
1 cup canned tomatoes, chopped	2 Tbsp parsley, finely chopped – optional garnish

Pan-sear the short ribs with the olive oil. Add the garlic and shallots and cook for about 2 minutes. Then add citrus juices, tomatoes, herbs and stock. Cook for another 2 minutes and then add the J. Lohr Pinot Noir. Cover and place in a 325°F oven for 1 hour. Cook until fork-tender, remove meat and keep warm. Place cooking pan back on the stove and reduce the liquid by half. Whisk in butter at the end.

Polenta

1 cup polenta	1½ Tbsp Maytag blue cheese
4 cups chicken stock	1 Tbsp unsalted butter
3 Tbsp heavy cream	

In a medium saucepan, bring chicken stock and cream to a simmer. Slowly whisk in the polenta and cook slowly for 45 minutes over low heat, stirring often to prevent sticking. Stir in the butter and cheese, and keep covered until ready to serve.

To Serve

Spoon polenta onto four dinner plates, divide the short ribs between the plates and top with sauce. Can be garnished with roasted diced peppers and fresh chopped parsley. Serve with a glass of J. Lohr Estates Falcon's Perch Pinot Noir.



J. LOHR ESTATES FALCON'S PERCH PINOT NOIR CHOPS

Serves 4

12 baby lamb chops	salt and pepper
2 Tbsp olive oil	

Rub the olive oil all over lamb chops and season with salt and pepper. Grill the lamb chops for 8-10 minutes for medium rare. Meanwhile, prepare the sauce.

Sauce

1 Tbsp butter	4 Tbsp pineapple, crushed
½ cup shallots, finely chopped	1 tsp hot chili pepper, chopped
1 tsp flour	1 sprig rosemary
1 cup J. Lohr Estates Falcon's Perch Pinot Noir	salt and pepper
1 Tbsp honey	

In a medium saucepan, melt butter and add the shallots. Cook shallots over medium heat until softened, then add the flour and stir to combine. Slowly whisk in the wine, honey, 2 Tbsp of the pineapple, hot pepper and sprig of rosemary. Simmer and reduce sauce for 20 minutes, then remove the rosemary sprig. Season with salt and pepper.

To Serve

Place 3 grilled lamb chops on each plate and spoon a quarter of the sauce over each serving. Sprinkle with remaining pineapple and serve with a delicious glass of J. Lohr Estates Falcon's Perch Pinot Noir!



FALCON'S PERCH PINOT NOIR/MONTEREY

Our deep, earthy Pinot Noir is crafted using open-top fermentation with manual punch downs, and is matured in a combination of stainless steel and French oak barrels. Aromas of wild strawberry, cherry, rose petal and dried herbs are accompanied by true varietal flavors of sage and cola nut.

PINOT-GLAZED STONE FRUIT

Serves 4

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| 1 bottle J. Lohr Estates Falcon's Perch Pinot Noir | ½ vanilla bean (scrape bean pod) |
| 1½ cups brown sugar | 2 lbs assorted peaches, plums and nectarines, |
| pinch salt | sliced into wedges |
| pinch pepper | |

Gently boil the J. Lohr Pinot Noir, brown sugar, salt, pepper and vanilla bean over medium heat in a medium sauté pan until reduced by one half. Add fruit and simmer for 5 minutes. Chill and serve with grilled fish, pork or chicken, or over ice cream. Enjoy with a glass of J. Lohr Estates Falcon's Perch Pinot Noir!

PINOT-CARAMELIZED ONIONS AND GARLIC

Serves 4

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| 2 lbs red onion, julienned | 2 cups J. Lohr Fog's Reach Pinot Noir |
| 20 cloves garlic | 1 Tbsp Kosher salt |
| ½ cup olive oil | 1 Tbsp black pepper |

In a hot sauté pan, heat olive oil and sauté garlic cloves over medium heat until golden brown. Add onions and cook for 6 to 8 minutes. Add J. Lohr Pinot Noir, salt and pepper and cook over medium heat until liquid is reduced by two-thirds. Cool and serve as a topping for burgers with Gouda cheese. Serve with a glass of J. Lohr Fog's Reach Pinot Noir!



Fog's Reach Pinot Noir/Arroyo Seco, Monterey

Vibrant, red-purple hue. A graceful interplay of perfume and flavors. Exquisite forward aromas of strawberry, cherry and rhubarb with a bouquet of toasted oak and vanilla. The spiciness from the oak pairs wonderfully with the supple fruit,

MAPLE-BRINED PORK CHOPS WITH J. LOHR ESTATES VALDIGUIÉ FIG JAM AND ASPARAGUS

Serves 4

4 small pork chops (6-7 oz, single bone)

Brine

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| ¾ cup maple syrup | 1 Tbsp mustard seeds |
| ¾ cup kosher salt | 1 Tbsp chili flakes |
| 2 cloves garlic | 1 small Spanish onion, cut in half |
| 1 sprig thyme | 1½ cups water |
| 1 sprig rosemary | 10 cups ice |

Mix all the ingredients except the ice in a large saucepan and bring to a boil. Remove from heat and in a large bowl, pour the mixture over the ice (the ice will cool down the brine enough to put in the pork chops). Add the chops to the cool mixture and refrigerate for 4 to 6 hours. Remove the chops from brine, and let sit, uncovered, for several hours in the refrigerator before grilling.

Asparagus

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| 2 bunches asparagus, woody stems removed | 1 tsp ginger, minced |
| 1 gallon water mixed with ½ cup kosher salt | 2 Tbsp olive oil |
| 2 tsp garlic, chopped | |

Bring the salted water to a boil and add the asparagus. Simmer for about 3 to 4 minutes and plunge into ice water to stop the cooking. Drain when cool and refrigerate until almost time to serve, then warm the olive oil in a sauté pan and add the garlic and ginger. When it begins to color, add the asparagus and heat through. Season with salt and pepper.

Fig Jam

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| 4 pints fresh figs, quartered | ¼ cup brown sugar |
| 1 bottle J. Lohr Estates Wildflower Valdiguié | ¼ cup superfine sugar |
| ¼ cup red wine vinegar | 1 pinch chili flakes |
| seasoning sachet (see below) | |

Seasoning Sachet:

5 whole black peppercorns, a few sprigs of thyme, sprig of fresh rosemary, 1 star anise and ½ cinnamon stick. Put sachet ingredients on a square of cheesecloth and tie together with a string to securely close. Combine all ingredients in a saucepan and bring to a boil. Then simmer on low heat until figs have reached a jam consistency. Remove sachet and purée the fig mixture in a food processor.

To Serve

Grill the pork chops about 7 minutes per side over medium heat; turn frequently to get even color and doneness. Place each pork chop on a small plate, drape the asparagus over the bone and a spoonful of fig jam on the top of the chop. Serve immediately with a delicious glass of J. Lohr Estates Wildflower Valdiguié!

WILDFLOWER VALDIGUIÉ /MONTEREY

In this delightfully fresh wine, whole cluster fermentation enhances aromas and flavors of boysenberry, raspberry and cherry. Uniquely low in tannin, it is best served slightly chilled.



TOURNEDOS OF BEEF WITH J. LOHR HILLTOP CABERNET SAUCE

Serves 4

8 medallions of Filet Mignon (3 oz each) 1 Tbsp olive oil
1 lb pkg pearl onions, lightly simmered in water for 3 minutes

Season medallions with salt and pepper and sear in a hot pan with the olive oil. Cook the meat on each side for about 6 minutes for medium-rare. Add onions and let rest in pan.

Sauce

¼ cup sugar ½ carrot, chopped
2 Tbsp red wine vinegar 2½ cups J. Lohr Hilltop Cabernet Sauvignon
1 Tbsp tarragon vinegar 2 cups beef stock
3 Tbsp butter salt and pepper to taste
3 shallots, minced

Combine sugar with a small amount of water and cook in small saucepan until caramelized. Add both vinegars, and cook an additional two minutes, then remove from heat. In a medium sauté pan, heat butter, then add shallots and carrots and cook until they are lightly browned. Add the J. Lohr Cabernet and beef stock; cook over medium-high heat to reduce by half. Strain and measure approximately two cups of sauce. Combine into the first pan with the sugar, water, and vinegar. Simmer and season with salt and pepper.

To Serve

Using small plates to serve, place one medallion on each plate and spoon sauce over the top. Enjoy with a glass of J. Lohr Hilltop Cabernet!



HILLTOP CABERNET SAUVIGNON/PASO ROBLES

Dark, red-purple color. Generous aromas of black cherries, blackberries and currant. Complex bouquet of vanilla-toasted oak from French oak barrel aging, with cedar and anise notes. Plump, luscious mouthfeel with supple texture and balance.

CAJUN LAMB CHOPS WITH J. LOHR CAROL'S VINEYARD CABERNET REDUCTION

Serves 4

12 lamb chops, frenched
¼ cup Cajun spice
2 Tbsp olive oil for searing

Dust lamb chops in Cajun seasoning. Sear in a hot skillet with the olive oil, 2 to 3 minutes on each side until golden brown. Then finish in the oven until desired temperature is reached. (Medium-rare would be about 5 minutes at 400°F.)

Parsnip Purée

2 lbs parsnips, peeled and rough-chopped 1 stick butter, room temperature
1 qt chicken stock salt and pepper to taste

Place all ingredients in a large saucepan. Place over medium heat and cover. When liquid is almost gone, remove from heat and mash parsnips. Salt and pepper to taste. Set aside and keep warm.

J. Lohr Carol's Vineyard Cabernet Sauce

½ bottle of J. Lohr Carol's Vineyard Cabernet 2 cloves garlic, lightly crushed
¼ cup sugar 1 sprig thyme
3 cups veal stock 2 tsp butter, unsalted

Place the J. Lohr Cabernet Sauvignon and sugar in a medium saucepan over medium-high heat and reduce by half. Add veal stock, garlic and the thyme sprig, and reduce by half again. Place in blender. Add butter, blend, and then strain.

To Serve

Using small plates to serve, spoon some of the Parsnip Purée on each plate, top with 2 to 3 lamb chops and spoon sauce over the top. Enjoy with a glass of J. Lohr Carol's Vineyard Cabernet!



CAROL'S VINEYARD CABERNET SAUVIGNON/NAPA VALLEY

Deep red with excellent depth. Aromas of cherry and black currant dominate the glass. Hints of vanilla and spice come from well-seasoned oak. Smooth tannins complement the full palate, adding substance to the long finish.

“SEVEN OAKS” BRISKET SLIDERS

Serves 8–12 (24 sliders)

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| 1 brisket, 3½ lbs | 1 can crushed tomatoes (28 oz) |
| 1 tsp salt | 1 cup ketchup |
| 1 tsp pepper | 3 Tbsp horseradish |
| 3 Tbsp olive oil, thinly sliced | 2 Tbsp vinegar |
| 3 large sweet onions, thinly sliced | 3 Tbsp brown sugar |
| 2 cups J. Lohr Estates Seven Oaks Cabernet | 1 Tbsp flour |
| 2 Tbsp fresh rosemary | 2 dozen slider rolls |
| 2 bay leaves | |

Preheat oven to 325°F. Rub salt and pepper evenly all over brisket. In a large skillet, sear brisket in olive oil until evenly browned. Place brisket on a rack in an ovenproof roasting pan. Cook onions in the same pan that was used to sear the brisket. Stir frequently over low heat for 15 to 20 minutes, until they begin to caramelize. Add 2 cups of J. Lohr Cabernet to the onions along with the rosemary, bay leaves and canned tomatoes. When heated through, pour this mixture over the brisket.

In a small bowl, combine ketchup, horseradish, vinegar and brown sugar. Place this mixture on top of the onions and brisket. Cover roasting pan tightly with foil and bake for 3 hours or until meat is very tender.

Transfer brisket to a cutting board. Remove half of the liquid from the pan and place in a small saucepan. Whisk in the flour and bring to a boil. Cook till smooth and mixture thickens. Add the remaining liquid from pan to the thickened sauce and heat through.

To Serve

Slice brisket across the grain into thin slices and put on small slider rolls. Spoon sauce over each slider. Serve with a delicious glass of J. Lohr Estates Seven Oaks Cabernet!



SEVEN OAKS CABERNET SAUVIGNON/PASO ROBLES

Blended with Merlot and Cabernet Franc, this archetypical Cabernet Sauvignon shows a unique balance of concentrated fruit and tannin and has aromas and rich flavors of black cherry, cassis and vanilla.

GRILLED LAMB LOLLIPOPS WITH GORGONZOLA BUTTER AND J. LOHR ESTATES SEVEN OAKS CABERNET BALSAMIC DRIZZLE

Serves 4

1 rack of lamb, sliced into individual chops – 2 chops per person

Marinade

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| 1 cup J. Lohr Estates Seven Oaks Cabernet Sauvignon | 3 cloves garlic, crushed |
| ¼ cup olive oil | ¼ tsp black pepper |
| 1 tsp rosemary, chopped | |

Combine marinade ingredients in a small bowl. Marinate lamb chops covered 4 to 6 hours or overnight in refrigerator.

Gorgonzola Butter

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| 1 red onion, thinly sliced | 1 Tbsp chives, sliced |
| 2 cloves garlic, chopped | 2 sticks unsalted butter, diced |
| 2 Tbsp olive oil | salt and pepper to taste |
| ½ cup J. Lohr Estates Seven Oaks Cabernet Sauvignon | |

Heat olive oil in sauté pan over medium heat. Add onions and cook until lightly caramelized, about 15 minutes, then add garlic and cook 1 minute more. Turn up heat to medium-high and add the J. Lohr Estates Cabernet. Reduce until liquid has evaporated, then let cool completely. Place cooled wine mixture and remaining ingredients in food processor and blend till smooth. Scoop onto parchment paper or plastic wrap and roll to the diameter of a quarter. Place in freezer for 5 minutes to set, then store in refrigerator. Thinly slice when ready to serve.

Seven Oaks Cabernet Balsamic Drizzle

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| 1 cup J. Lohr Estates Seven Oaks Cabernet | ¼ cup honey |
| ½ cup Balsamic vinegar | |

Place all 3 ingredients in a heavy-duty saucepan, simmer and reduce by two thirds. Let cool.

To Serve:

- 2 Tbsp olive oil
- 8 chive stems, thinly sliced

Coat the lamb chops with the olive oil and season with salt and pepper. Grill for 3 to 4 minutes on each side for medium rare.

Place 2 chops on each plate and top with thinly sliced Gorgonzola butter. Finish with the Cabernet drizzle and garnish with sliced chives. Serve with a glass of J. Lohr Estates Seven Oaks Cabernet!



CRISPY BRAISED PORK BELLY

Serves 4

Pork Belly

1 slab of unsmoked and uncured bacon (pork belly)	1 celery stalk, chopped
1 yellow onion, chopped	1 cup J. Lohr Tower Road Petite Sirah
1 carrot, chopped	4 cups beef stock

Preheat oven to 375°F. Heat 1 Tbsp olive oil over medium-high heat in a straight-side sauté pan. Season both sides of the pork belly with salt and black pepper. Brown pork belly about 7 to 10 minutes. Remove pork and set aside. Add the chopped onion, carrot, and celery to the pan and sauté until tender. Deglaze pan with the J. Lohr Petite Sirah and reduce by half. Return pork belly to pan and add the beef stock. Cover and cook in the oven for 3 hours until very tender.

Remove pork belly from pan, set aside and strain the braising liquid. Skim and discard any excess fat and reserve remaining liquid for sauce.

Pork Belly Sauce

2 Tbsp soy sauce	1 tsp lemon juice
1 Tbsp brown sugar	1 cup braising liquid
1 pinch chili flakes	

In a saucepan, add all the ingredients for the sauce as well as the strained braising liquid and bring to a boil. Reduce sauce until thickened. Keep warm.

To Serve

2 Tbsp olive oil

When the pork belly is cool enough to handle, cut into 6 equal portions. Heat olive oil over medium-high heat in a heavy skillet. Working in batches, add the pork belly to the hot pan and crisp on each side, about 5 minutes. Place the crispy pork belly on a serving platter and keep warm.

Place individual servings of pork on small plates and spoon sauce over the pork belly. Enjoy with a glass of J. Lohr Tower Road Petite Sirah!

SOY CARAMELIZED PORK

Serves 4

4 lbs pork belly	2 Tbsp extra virgin olive oil
¼ cup soy sauce	pinch of Kosher sea salt
½ cup orange juice	½ tsp black pepper
½ cup brown sugar	1 Tbsp Chinese 5 spice
¼ cup J. Lohr Tower Road Petite Sirah	

Using a sharp knife, diagonally score the fat side of the pork belly. Mix remaining ingredients together and divide mix in half. In a heavy-duty freezer plastic bag, place the pork and half of the marinade. Press all of the air out and seal the bag well.

Place bag in a simmering pot of boiling water and gently cook for one hour or until pork is tender. Pull bag from the water with tongs and let cool.

During the cooling time, place the other half of the marinade mixture in a saucepan and reduce over low heat until syrupy. Be cautious and watch the mix as it may boil over easily.

When pork is cool, cut into ½ inch pieces, and grill or broil until crispy. Brush pork with reduced marinade and serve hot. Enjoy with a glass of J. Lohr Tower Road Petite Sirah!



TOWER ROAD PETITE SIRAH/PASO ROBLES

Deep purple with a youthful magenta hue. A bouquet of decadent dark chocolate, black licorice and brown spices overlays terroir-derived aromas of blackberry, black currant and rhubarb pie. The mouthfeel is luxuriously generous. Oak flavors blend effortlessly with lush nuances, concluding in a long, lingering finish.

WINE

J. Lohr Estates

Riverstone Chardonnay	French Feta, Fromage d’Affinoie de Brebis
Bay Mist White Riesling	Valdeón, Idiazabal
Wildflower Valdiguié	St. Agur, St. Nectaire, Reblochon
Falcon’s Perch Pinot Noir	French Feta, Garrotxa
South Ridge Syrah	Manchego, Vatellina Casera
Los Osos Merlot	Mezzo Secco, Montbriac
Seven Oaks Cabernet	Aged Gouda, Gorgonzola

J. Lohr Vineyard Series

Carol’s Vineyard Sauvignon Blanc	Chèvre, Valencay, Queso Fresco
Highlands Bench Chardonnay	Teleme, Triple-Cream Brie
October Night Chardonnay	Humboldt Fog, Rocinante Tres Leches, Gjetost
Arroyo Vista Chardonnay	Triple-Cream Brie, French Emmental, Teleme
Highlands Bench Pinot Noir	Morbier, Saint-Marcellin
Fog’s Reach Pinot Noir	Point Reyes Blue, Dry Jack, Farmhouse Cheddar
Hilltop Cabernet Sauvignon	Vermont Cheddar, Gorgonzola Dolce, Humboldt Fog
Carol’s Vineyard Cabernet Sauvignon	Danish Blue, Manchego, Vermont Cheddar
Tower Road Petite Sirah	Dry Jack, Extra-aged Gouda, Valdeón
Late Harvest White Riesling	Stichelton



CHEESE

The Visionary and the Artist



Jerry Lohr, owner/president



Jeff Meier, director of winemaking

Since the beginning of his 40 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.

TO LEARN MORE

For more extraordinary recipe ideas from talented chefs across the country, visit **JLOHR.COM**



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VINEYARDS & WINES

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