

H O M E
for the
Holidays
with
J. LOHR

Fog's Reach
J. LOHR
PINOT NOIR
ARROYO SECO, MONTEREY
2022
FAMILY OWNED SINCE 1974

**TREASURED MEMORIES AND RECIPES
FROM THE J. LOHR FAMILY**



TREASURED MEMORIES AND RECIPES FROM THE J. LOHR FAMILY

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BACON, CHEESE, AND OLIVES**

SAVORY BREAD STUFFED WITH BACON, CHEESE, AND OLIVES

PAIRS WITH: J. LOHR *GESTURE* RVG



"Every year, my family requests this bread for Christmas Eve. It's the easiest thing on the planet—an egg bread with no yeast that's stuffed with goodies like ham, cheese, parsley, and olives. It's a meal on its own. Use the best quality olive oil you can find. We serve it with butter and a pinch of flaky sea salt, and even enjoy it for breakfast (just reheat it in a skillet and add a fried egg on top)!"

Wrap the loaf in parchment and pair with a bottle of J. Lohr Gesture RVG for a beautiful holiday gift!" - Shauna Troy, New England Regional Manager

Serves: 5-6

Ingredients:

- 5 oz white wine (J. Lohr Gesture RVG)
- 3 1/3 oz extra virgin olive oil
- 4 eggs
- 1/2 tsp salt
- 2 1/2 cup all-purpose flour
- 1 tsp baking powder
- 1 large white onion, finely chopped
- 3 oz bacon, thick cut
- 7 oz ham, thick cut, chopped
- 6 oz cheddar, grated
- 1/4 cup parsley, chopped
- 3 1/2 oz Kalamata olives, sliced
- 3 1/2 oz Castelvetrano olives, sliced

Directions:

1. Preheat oven to 360°F and generously butter a 9 x 5 loaf pan. Set aside.
2. In a large bowl, whisk together the liquids: wine, oil, eggs, and salt.
3. In a separate bowl, mix flour and baking powder then sift into the liquid prep bowl.
4. Warm a skillet over medium heat, sauté bacon and onion until onion is translucent and bacon is cooked. Drain and place on a paper towel to absorb excess fat. Set aside.
5. Add remaining ingredients to bowl and mix by hand, then pour into loaf pan. Bake for 1 hour until golden brown on top.
6. Let cool slightly, then glide the tip of a knife around the edge of the pan to ensure it doesn't stick. Serve warm with butter.



**BUTTERNUT SQUASH SOUP WITH
GLAZED PUMPKIN SEEDS**

BUTTERNUT SQUASH SOUP WITH GLAZED PUMPKIN SEEDS

PAIRS WITH: J. LOHR F&G VINEYARD PINOT BLANC



"I'm an absolute soup junkie! I love it because I can take simple things and elevate them in a different way—soup allows the perfect process for that. I'm a vegetarian so I'm always thinking about veggie-forward dishes. If you enjoy dairy, you could swap the coconut cream for heavy cream for an ultra luxe treat.

And if you are working with a whole butternut squash, use a vegetable peeler to peel a few thin ribbons before you cube the squash. You can use the ribbons to garnish the soup before serving! Serve with a glass of J. Lohr F&G Vineyard Pinot Blanc for an easy, delightful meal at home." - Darrell Marcus, Tasting Room and Hospitality Manager

Serves: 6

Soup Ingredients:

- 3 lbs butternut squash, peeled and cubed (~ 5 cups)
- 2 TBSP olive oil
- 2 TBSP butter
- 1 onion, chopped
- 4 garlic cloves, minced
- 2" ginger, peeled and minced
- 1 Granny Smith apple, peeled and chopped
- 1 can full fat coconut cream
- 4 cups veggie stock (highest quality available)
- Kosher salt

Glazed Pumpkin Seed Ingredients:

- 2 TBSP balsamic glaze
- 2 TBSP olive oil
- 1/4 tsp cayenne
- 1/2 cup pumpkin seeds
- 2 tsp sesame seeds
- 1/2 tsp kosher salt

Directions:

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Toss butternut squash with olive oil and 2 teaspoons salt. Arrange on baking sheet and roast until tender, about 30-35 minutes (you should be able to easily prick it with a fork).

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BUTTERNUT SQUASH SOUP WITH GLAZED PUMPKIN SEEDS

Directions (continued):

3. Warm the butter in a heavy bottomed pot, then add onions, garlic, ginger, and apple. Sauté until soft, then add coconut cream, veggie stock, and roasted butternut squash. Bring to boil then remove from heat and let cool.
4. Transfer cooled liquid to a blender and blend until smooth.
5. Return soup to pot to reheat and season with 1 TBSP kosher salt.
6. To make pumpkin seeds: increase oven to 415°F and line a baking sheet with parchment paper. Combine balsamic, olive oil, cayenne, and salt in a small bowl and whisk until combined. Stir in pumpkin and sesame seeds and mix. Use a rubber spatula to scrape the mixture onto a baking sheet, spreading the seeds out. Bake on the **bottom** rack for 7 minutes, then remove from oven and let cool completely. (Be careful not to burn—the sugar in the balsamic caramelizes quickly!)
7. Ladle soup into bowls and garnish with pumpkin seeds, a drizzle of olive oil, and butternut squash ribbons if you made them!





**GREEN BEAN BUNDLES WITH
CABERNET REDUCTION**

GREEN BEAN BUNDLES WITH CABERNET REDUCTION

PAIRS WITH: J. LOHR HILLTOP CABERNET SAUVIGNON



"I grew up on a farm in South Dakota and raised my own cattle, so a great steak tastes like home. I also love green beans, so I wanted to share a recipe that combines them with the umami flavors of steak. If you do make these green beans alongside a steak, make your red wine reduction in the same pan as your steak, so you can take advantage of those juices. And make sure to get haricots verts for your bean bundles—it's a French variety that's thin and delicate.

You can make both your reduction and green bean bundles in advance. Let them both come to room temperature, then use a spider strainer to dunk the bean bundles in boiling water for 30 seconds to warm throughout." - Jerry Lohr, Founder & CFO

Serves: 5-6 (about 10 bundles)

Ingredients:

- 1 cup red wine (J. Lohr Hilltop Cabernet Sauvignon)
- 1 large shallot, finely chopped
- 2 garlic cloves, finely chopped
- 3 sprigs thyme
- 1/2 TBSP Worcestershire
- 1 tsp brown sugar
- 1 tsp beef bouillon
- 1 TBSP unsalted butter, cold and cubed
- 12 oz green beans (haricots verts)
- 1 leek
- 1/2 tsp pink peppercorn
- Kosher salt

Directions:

1. Make the reduction: In a small 6" pot, combine wine, shallot, garlic, and thyme. Bring to a boil then reduce to a simmer (uncovered) for about 10 minutes. Strain, then return the liquid to the pot (you should have about 1/3 cup liquid). Whisk in Worcestershire, brown sugar, beef bouillon, and 1/4 tsp salt. Simmer on low for about 5 minutes, until there is only about 1 TBSP liquid in the pot. Turn off heat and whisk in cold butter.

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GREEN BEAN BUNDLES WITH CABERNET REDUCTION

Directions (continued):

2. Blanch leek leaves and green beans: Wash green beans then snap the ends off each. Trim the end off the leek, then remove a few long leaves (cut them lengthwise if you want thinner strips). Boil a large pot of salted water, then add the leek leaves and cook for 30 seconds. Use tongs to remove and transfer to ice water, but keep the water boiling. Now add the green beans to the same pot and cook for about 2-3 minutes, until just tender. Do not overcook! Strain the green beans then immediately transfer to a bowl of ice water to stop them from cooking further. Set aside.
3. To assemble bean bundles, lay a strip of leek flat on a cutting board and add about 8 green beans, then gently tie leek in a knot. Arrange bean bundles on a platter and drizzle with the reduction. Top with flaky sea salt and crushed pink peppercorn.





**CAMELIZED ONION
MAC AND CHEESE**

CARAMELIZED ONION MAC AND CHEESE

PAIRS WITH: J. LOHR CUVÉE POM



"My husband is the chef in our family, but I'm always thinking ahead to the holiday madness (we often fly back to Ohio with our four kids)! As soon as our plane lands, I'm eager to contribute something to the table, but it has to be easy and kid-pleasing. Mac and cheese checks both those boxes. To introduce the kids to new flavors though (like jalapeño, seafood, bacon etc), I try to elevate it a bit. With deeply caramelized onions and an optional dash of truffle oil, this comforting recipe hits the spot. And for the adults at the adults at the table? It pairs beautifully with J. Lohr Cuvée Pom, a Bordeaux-style red blend." - Rhonda Motil, VP of Marketing

Serves: 6

Ingredients:

- 1 pound dried pasta (I used cannolicchi pasta, but elbow pasta works well too)
- 1/2 cup unsalted butter (+ 2 TBSP for topping)
- 2 large yellow onions
- 1/2 cup flour
- 2 sprigs thyme, leaves removed
- 1 1/2 cup whole milk
- 1 1/2 cup half and half
- 16 oz aged Wisconsin cheddar (save a handful for the topping)
- 2 cups panko, or homemade breadcrumbs
- Kosher salt
- Optional: Truffle oil

Directions:

1. Preheat oven to 325°F. Grease 9"x13" baking dish. Set aside.
2. In generously salted water, cook pasta for a few minutes fewer than package calls for (it will continue cooking once in the oven). Strain pasta, then toss with a drizzle of olive oil to prevent sticking.
3. In heavy bottom saucepan, melt 1/2 cup butter over medium heat. Cut onions in half, then thinly slice. Add onion and 1 tsp salt to the pot and cook until onions caramelize (about 25 minutes). If you're worried about them burning, add a dash of water to release them from the pot. The darker they get, the more flavor they'll have! Remove the onions from the pot, leaving the remaining melted butter.

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CARAMELIZED ONION MAC AND CHEESE

Directions (continued):

4. Add the thyme, flour, and $\frac{1}{2}$ tsp salt to the pot and whisk until smooth—let the mixture continue to cook for about 1-2 minutes, continuously whisking until the flour is a light golden color. It will look like a thick paste. Add the onions back to the pot and stir to combine with flour mixture.
5. Slowly add the milk and continue whisking. Whisk until it starts to thicken (don't let it boil though!), then add the half and half. Once it's thick enough to stick to the spatula, remove from heat, add cheese (reserve a handful for the top!) and whisk until melted. Stop mixing as soon as the cheese is melted.
6. Add pasta and stir to coat. Taste and add more salt if needed. Transfer to baking dish.
7. Melt the remaining 2 TBSP butter and combine with the breadcrumbs and $\frac{1}{2}$ tsp salt. Evenly sprinkle the breadcrumb mixture, then the cheese, over top of the pasta. Bake for 15 minutes, then broil for 2-3 min until the top is golden and bubbling.
8. Optional: drizzle with truffle oil before serving.





**VEGETARIAN BOLOGNESE
WITH BUCATINI**

VEGETARIAN BOLOGNESE WITH BUCATINI

PAIRS WITH: J. LOHR GESTURE SYRAH



"I love to cook, and my family has crowned me the 'Honorary Italian' since I'm married to an actual one. I'm always looking for an entrée to meet multiple needs—my younger daughter is vegetarian, so we're often cooking veggie-focused dishes that are still satisfying. Inspired by the spices of Cincinnati's Skyline Chili (a family favorite, since my husband hails from Ohio!), this rich, hearty sauce is a great way to tempt even the meat-lover. I serve it over bucatini—the extra air lends a richer texture and added chewiness. To me, simmering a sauce like this with a glass of J. Lohr Gesture Syrah in hand is the ultimate expression of the holidays!" - Cynthia Lohr, Chief Brand Officer

Serves: 4-6

Ingredients:

- 1 pound bucatini
- 2 TBSP olive oil
- 4 TBSP butter
- 12 cloves of garlic, roughly chopped
- 12 oz Baby Bella mushrooms (cremini), rinsed, dried and roughly chopped
- 3 celery stalks, roughly chopped
- 4 carrots, peeled and roughly chopped
- 1 onion, roughly chopped
- 1/2 cup dry red wine
- 4 TBSP tomato paste
- 3 TBSP white miso paste
- 1 tsp cocoa powder
- 4, 14.5 oz cans of diced tomatoes
- 1/4 tsp cayenne
- 2 tsp fresh oregano
- 2 tsp fresh thyme
- Kosher salt

Directions:

1. In a large Dutch oven on medium heat add olive oil, butter, garlic, and mushrooms and cook for 5-6 minutes.
2. In a food processor, combine the celery, carrots, and onion and pulse until mixture is fine, but not mushy. Add chopped veggie mixture and 1 tsp of salt to the pot of cooked mushrooms and sauté for 25-30 minutes until the vegetables cook down. Add wine and continue to cook until wine reduces by at least half.
3. Whisk together tomato paste, miso, and cocoa, then stir into veggies. Add diced tomatoes, cayenne, oregano, and thyme. Stir to combine. Add another 1/2 tsp of salt then simmer for 30 minutes.
4. Cook bucatini according to instructions, then strain from water and toss directly with sauce.



**GRILLED PORK CHOPS
WITH FIG COMPOTE**

GRILLED PORK CHOPS WITH FIG COMPOTE

PAIRS WITH: J. LOHR FOG'S REACH PINOT NOIR



"I recently had a special experience cooking fresh figs and pork chops with some friends (our employee garden boasts a fig tree that erupted with the juiciest figs, just in time!) I loved the recipe so much, it will be on my holiday menu this year. Since it can be hard to find figs as we get close to the holidays, I tweaked this recipe to use fig preserves (make sure figs are the only ingredient in your preserves). If you do find fresh figs, toss them in your grill pan for a festive garnish. Alongside a glass of J. Lohr Fog's Reach Pinot Noir, it's the perfect toast to the holidays.

For an extra special show, use a lighter to gently singe the tip of the rosemary sprig just before serving. The scent of toasted rosemary is heavenly!" - Steve Lohr, President & CEO

Serves: 2

Ingredients:

- 2 pork loin chops, 3/4" thick, let them come to room temp
- 1 TBSP avocado oil, or other high-heat oil
- 1 TBSP unsalted butter
- 1 shallot, diced finely
- 2 cloves garlic, diced finely
- 1/4 cup Pinot Noir (J. Lohr Fog's Reach Pinot Noir)
- 1/4 cup Bonne Maman fig preserves
- Salt, pepper
- For garnish: fresh figs, 2 sprigs rosemary

Directions:

1. Preheat oven to 350°F. Line a large baking sheet with parchment and set aside.
2. Sear the pork chops: Slowly heat a cast iron skillet (or grill pan) to medium high heat, about 5 minutes. Generously salt pork chops on both sides, gently massaging it in. Carefully add oil to pan, then place pork chops in. Sear for about 1-2 minutes, then flip and repeat. (If you have a grill pan, turn it 90 degrees to get cross hatch sear marks). Transfer pork chops to prepared baking sheet.
3. Bake for 20-25 minutes, until 150° for medium well and 165° for well done.
4. Make the compote: In a 6" saucepan, melt butter over medium low heat. Add shallot and garlic and cook until soft. Add wine and let simmer for about 2 minutes, until almost all liquid has evaporated. Add jam and ¼ tsp salt, and whisk until combined.
5. Remove pork chops from oven, tent with foil, and let rest for 5 minutes.
6. Top pork chops with fig compote and pinch of flaky sea salt, then finish with sprig of rosemary. Just before serving, carefully light edge of rosemary to smoke it!



**ORANGE BLOSSOM
BAKLAVA**

ORANGE BLOSSOM BAKLAVA

PAIRS WITH: J. LOHR LATE HARVEST WHITE RIESLING



"My mom used to make baklava, but would do it the classic way with butter, honey, walnuts, and rosewater. I like to experiment a bit and love this variation with ghee (for a richer flavor, but butter works, too!), a dash of orange blossom water, and ground pistachio on top for color. Remember that phyllo dries out quickly, so keep it in the packaging or under a clean tea towel until you're ready to use. Most importantly, remind your guests that dessert has a separate compartment. And with a wine pairing like J. Lohr Late Harvest White Riesling? Well, there's always room for dessert." - Lawrence Lohr, President & COO, Vineyards

Yields: 20 pieces

Ingredients:

Syrup:

- 1 cup cold water
- 1 cup granulated sugar
- 2 oz lemon juice
- 1 TBSP orange blossom water
- 1 tsp kosher salt

Baklava:

- 14 oz walnuts, about 3 1/2 cup
- 1 TBSP granulated sugar
- 1 tsp cinnamon
- 2 tsp orange zest
- 1 cup ghee, melted
- 16 oz package phyllo dough, thawed according to package (14 x 18 sheets)
- Garnish: 1/4 cup ground pistachio and 2 tsp orange zest

Directions:

1. Preheat oven to 350°F and brush a 14" x 9" pan with melted ghee.
2. Make syrup: In a pot over medium high heat, stir water and sugar together, then bring to a boil. Add lemon juice and reduce to medium heat. Simmer for 15 minutes. Remove from heat and set aside to cool completely. Stir in orange blossom water and salt.
3. Prepare filling: Place walnuts, sugar, cinnamon, and orange zest in food processor and pulse until finely chopped.
4. Melt ghee and set aside.

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ORANGE BLOSSOM BAKLAVA

Directions (continued):

5. Layer baklava: The phyllo dough will be twice as long as your pan, so fold a sheet in half and lay it in pan. Brush with ghee. Repeat with four more sheets of phyllo (so you'll have 10 total layers). Evenly spread half of the nut mixture on top of phyllo, then top with five more folded phyllo sheets (10 more layers), brushing each with melted ghee. Add the remaining nut mixture and then add the remaining folded phyllo sheets on top (probably about 5 left), brushing each with melted ghee, including the top layer.
6. With a sharp knife, cut the raw baklava into diamonds then bake for 50-60 minutes until the top is golden.
7. Remove from oven and *immediately* pour cooled syrup all over baklava, followed by ground pistachio (if using) and extra orange zest. Let sit for 1 hour before serving.

Note: Working with phyllo dough the first time can be tricky. To make it easy, be sure your pan size and phyllo sheets match what I've called for in the instructions!





J. LOHR
VINEYARDS & WINES

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