

PINOTREPORT

for people passionate about western pinot noir

ISSUE NO. 18

DECEMBER 2003

www.pinotreport.com

INSIDE

- **NEW YEAR'S WISHES:** *Tasting notes, travel and an important New Year's resolution* 1
- **IN THE MARKET:** *The latest Pinot reviews*.... 4
- **ON THE MENU:** *Michael Dotson kicks up a classic holiday feast*..... 6
- **ORDER NOW!** *Get the Report*..... 10

Passionate
About
Pinot?
Subscribe
Today.

Get
The Report.

See Page 10
For Details

Wishes And Resolutions...

LET ME FIRST WISH ALL OF YOU A BELATED HAPPY HOLIDAYS AND A MOST PROSPEROUS 2004. You're probably wondering why it's been a bit longer than normal between issues of **PinotReport**. And why you're just now receiving this December issue. Two phrases cover it pretty well: "hard drive crash" and "no current backup."

You would think that a technologically sophisticated, savvy entrepreneur such as yours truly would never allow those two phrases (and their ugly consequences) to come within an appellation of each other. **But I did and they happened. And it was ugly.**

How did I let it happen? Again, two words figure prominently: **procrastination** and **expediency**. These are two qualities that I really dislike in other people and as a consequence work very hard to avoid in myself. That having been said, this fall has been extremely busy and because it was expedient I procrastinated on my usually obsessive behavior regarding weekly data backups. Well, the gods who oversee backup procrastination gave me every opportunity over 60 days or so to get myself back on the straight and narrow to no avail. So finally one day in December they could wait no longer. Poof! My hard drive made several ugly clicking sounds and literally stopped spinning. The nausea and light-headedness began to set in **once I realized what I had lost** and the folly of my expedient procrastination. Expensive lesson learned.

My New Year's resolution: the grass can wait; let the weeds grow; the trash can go out later; but always, always back up your data at least weekly.

Harvest 2003 Wrap up

Recent conversations and some very early barrel tastings lead me to say that the **2003 vintage** for Western Pinot Noir looks like it will be **good to very good overall**, but with more variability than in previous vintages.

In California, **some bizarre growing conditions** ranging from very early bud break to storms during harvest definitely gave winemakers cause for concern. Just about all of those I spoke with up and down the state told me that while the quantity of their

WISHES AND RESOLUTIONS...

2003 harvest was **down as much as 30 percent** of normal, they felt happy about the quality of the fruit that came into the winery. The wines, they say, will be good to as long as the winemaker accepted the fact that the quantity was down and was able to do a rigorous hand selection as the grapes came in to ensure the quality would be there.

The 2003 Pinot vintage in Oregon, many winemakers report, **will please people who love big, extracted Pinots**. Oregon had perhaps its hottest year in terms of temperature in decades, producing wines that are inky-dark in color, higher than normal in alcohol and full of deep, intense dark fruit flavors. **Many struggled to get their grapes picked** and into the winery as rainstorms pelted the vineyards more than once in September and October.

Recent Notable Tastings

This fall has been filled with **some interesting tasting events** that I've been fortunate enough to attend. The hard work (and, admittedly, some fun) began in late October with a spectacular dinner at the Sonoma home of **Kevin & Rosemary McNeely** to introduce the 2002 Pinot releases from **Roessler Cellars**, along with the inventive food of **James and Stacey McDewitt** who, with **Roger Roessler**, are opening **Restaurant Budo** next to the just opened **River Terrace Inn** on the Napa River across from **Copia** in downtown Napa this coming spring. **Roger Roessler** is a truly interesting guy who developed a

love of fine Burgundy as a result of more than 35 years in the restaurant business in Colorado and New Mexico. When he decided to make his own wine, Pinot Noir was the natural choice. His wines, produced in collaboration with winemaker **Wells Guthrie** (Copain), reflect something of a Burgundian influence, but more than that they are great, balanced expressions of the first-rate vineyards he has been able to source fruit from: **Sangiacomo** in Carneros, **Dutton Ranch** in Russian River Valley and **Savoy** in Anderson Valley. See my reviews of his 2001 wines in the August 2003 issue (**PNR #16**) and look for the full 2002 reviews coming up.

Chef Michael Dotson and I made the trek to the annual **Family Winemakers of California** mega-tasting on November 11 at Fort Mason Center in San Francisco. However, this year's tasting was different in one significant aspect: it was for the trade only—**no consumers allowed**. Even without the consumer segment, this tasting was packed—more than **400 California wineries** and at least a couple thousand tasters. Despite the daunting size of the event, we did find and taste **very promising** Pinots from some **interesting newcomers** such as **David and Ann Moulton's Burrell School Vineyards** in the Santa Cruz Mountains; **DuNah Vineyard and Winery** in the western end of the Russian River Valley, owned by **Rick and Diane DuNah** with help from winemaker **Greg La Follette** (Tandem Winery); **Lester Schwartz's Fort Ross Vineyard & Winery** in the

PinotReport

For People Passionate About Western Pinot Noir

Gregory S. Walter

Editor and Publisher

Michael Dotson, Contributing Editor

PinotReport (ISSN 1539-5197) is published monthly by PinotReport LLC, PO Box 2051, Sonoma, CA 95476. All contents Copyright © 2003 PinotReport LLC. All Rights Reserved. Short passages may be quoted without permission if proper credit is given to **PinotReport**.

To Subscribe

Subscriptions to **PinotReport** are available at the special Charter Rate of \$75 for one year via online and \$125 for one year via print or fax. To subscribe, either use the form included with this issue, call 707.935.0326 or subscribe online at **pinotreport.com**.

Editorial Philosophy

PinotReport is an independent newsletter owned, written and published by Gregory S. Walter. All tastings unless otherwise noted are done blind by the Editor. Any and all opinions and analysis expressed in these pages unless otherwise noted belong to Gregory S. Walter, who has no involvement or connection whatsoever in the production, distribution or sales of wine.

Wine Samples

PinotReport accepts wine samples **of Pinot Noir only** for its "In The Market" and special "Tasting Reports." All samples should be sent to the following address:

PinotReport

Attn: Gregory S. Walter
625 Ross Court, Sonoma, CA 95476
Tel: 707.935.0326

WISHES AND RESOLUTIONS...

western reaches of Sonoma County; a terrific Sonoma Coast Pinot from **Keller Estate** in the cool Petaluma Valley south of the city of Petaluma; **Pfendler Vineyards**, on the western side of Sonoma Mountain, where owner **Peter Pfendler** and winemaker **Don Baumhefner** make Pinot under their **Copeland Creek** label; and **The Donum Estate**, a serious Pinot venture in the southern end of the Carneros region with some serious Pinot people involved: **Anne Moller-Racke** is president, **Ken Bernards** (Ancien wines) is winemaker. You will read more about these new Pinots in upcoming issues, but I will say now that these and other exciting projects on the horizon will make for interesting times for Pinot lovers.

An interesting new event made its debut on November 15 in western Sonoma County's prime Pinot country. The first **Hospices of Sonoma Barrel Auction and Paulee**, billed as "the only place in the world where you can taste and purchase the current vintage Pinot Noirs from two dozen of the finest producers... and do so before the wine writers, distributors and other trades people." Based loosely on Burgundy's **Hospices du Beaune** auction, this three-day event was really a treat to attend. **Brice Cutrer Jones**, formerly of **Sonoma Cutrer** and founder of his new Pinot venture called **Goldridgepinot**, pulled out the stops to create a tented, elegant salon inside a modular steel industrial building along Highway 116 outside of Sebastopol. Opening night was a barrel tasting of new 2003 Pinots and a "Harvest Heat Dinner" featuring a Pinot-focused menu designed by Chef **Michael Hirschberg**. It was an interesting opportunity to taste wines that had literally been in barrel in many cases for mere weeks. The most interesting barrels for me were the 2003s from **David Bruce Winery**, **Hartford Court**, **Keegan Cellars**, **Landmark Winery**, **Rutz Cellars**, **Schug Carneros Estate** and **Tandem Winery**.

Saturday's barrel auction featured barrels from 24 wineries, each barrel sold as two five-case lots. Bottled wines from the barrel lots would carry a special **Hospices of Sonoma label**. Sales were brisk for the most part, and auctioneer **Ursula Hermacinski** speculated that future Hospices of Sonoma auctions would attract **buying syndicates**, looking to capture unique lots of Pinot—wines that would not be available anywhere else. Sunday featured a bidders-only Paulee garden luncheon at nearby **Iron Horse Vineyards**. I'm adding Hospices of Sonoma to my list of recommended, "**must attend**" Pinot events. Net auction proceeds will benefit local children in life-threatening circumstances. For information on

attending the 2004 event, contact Hospices of Sonoma, PO Box 381, Sebastopol, CA 95473, phone: 707.829.2433, fax: 707.829.2031 or email wcccf@sonic.net.

San Francisco's Farallon Restaurant was the venue for the restaurant's annual **PinotFest** event on November 22. As I've said before, I think that **this is one of the finest Pinot tastings I attend each year**. Farallon's Wine Director **Peter Palmer** does a great job in lining up more than 40 top Pinot producers from California and Oregon. It's a great opportunity to taste and chat with winemakers in a relatively intimate setting. It does get crowded, however, so it's best to get there early.

I tasted some simply wonderful wines from the 2001 and 2002 vintages, some of which I've already reviewed, and others that will be appearing in upcoming issues. Here are **some of the stars** of the tasting: **Morgan Winery's** 2001 Double L Vineyard Pinot from the Santa Lucia Highlands—even better than the previous vintage, an incredible wine; **Ken Brown's Byron** 2001 Pinots from the Sierra Madre and Nielson vineyards in the Santa Maria Valley—these are both intense and yet extremely well balanced wines; and pretty much the entire line of **2002 Pinots from Siduri**—in particular the 2002 Garys' Vineyard and three wines that **Adam Lee** calls the "Appellation" Pinot Noirs. In contrast to the Siduri single-vineyard wines, these are appellation-specific blends of several vineyards. The three I tasted—a Sonoma County, a Santa Lucia Highlands and a Central Coast—were delicious and at prices of \$25-\$35, terrific bargains too. More on these wines in the next issue. Other wines of note at PinotFest were from **Au Bon Climat**, **Bonaccorsi Wine Company**, **Domaine Serene**, **Littorai**, **Marimar Torres**, **Melville**, **Merry Edwards**, **Patz and Hall** and **Testarossa**.

Coming up next issue we present our second annual "**Pinot Passion Awards**" showcasing the people and wines that we believe give us so much to be passionate about.

As always, I thank you for your support and hope you enjoy this latest issue.

-- **Gregory S. Walter, editor and publisher**

IN THE MARKET: Pinot Reviews, New and Otherwise

This Month's Tasting Notes

All wines were tasted blind and scored before knowing anything other than that the general region they were from. My notes and comments follow.

CALIFORNIA

Loring Wine Company

Pinot Noir Chalone Brousseau Vineyard 2002

Deep ruby purple color; berry and plum aromas with a hint of anise; big, full, plum, mineral and spice notes are balanced though intense, has a strong dose of toasty oak that lingers through the finish. Intense yet balanced style with aggressive fruit character. A vineyard and wine to watch.

200 cases made \$46 Score: 93

Loring Wine Company

Pinot Noir Santa Lucia Highlands Garys' Vineyard 2002

Deep ruby purple color; black cherry, plum and a bit of spice on nose; beautiful, deep black cherry and plum fruit, intense on palate while still remaining rich and silky, lots of depth and complexity, nice dose of toasty oak, great balance and structure, long finish. WOW! This wine has so much intensity and yet is so rich and silky. This is a truly beautiful Pinot that you simply must have.

350 cases made \$46 Score: 94

MAKE ROOM IN THE CELLAR!

"The best Pinot I've tasted all year..."

Loring Wine Company

Pinot Noir Santa Rita Hills Clos Pepe Vineyard 2002

Deep ruby purple color; bright, rich, blackberry and plum notes with a hint of cinnamon and lavender on nose; rich and intense in the mouth with beautiful blackberry and plum flavors, floral notes, lots of sweet oak, great structure for aging and a finish that goes on forever. WOW! Brian Loring has truly demonstrated that he is a Pinot Master with this wine. The depth and complexity coupled with the sheer joy of drinking it make this easily the best Pinot I've tasted all year. Kudos also to Wes Hagen at Clos Pepe for his dedication to what is becoming one of the premier Pinot vineyards in California.

110 cases made \$46 Score: 96

Loring Wine Company

Pinot Noir Santa Lucia Highlands Rosella's Vineyard 2002

Deep ruby purple color; clean berry/cherry aromas with a hint of herbs, minerals and spice; rich, ripe, black berry and cherry flavors, great acidity, lots of spicy notes, terrific balance, long finish. Beautiful balance, focused fruit and a delight to drink.

135 cases made \$46 Score: 92

Loring Wine Company

Pinot Noir Santa Maria Valley Rancho Ontiveros Vineyard 2002

Deep ruby purple color; intense spicy berry and cherry aromas with a touch of oak on the nose; rich and full with beautiful fruit and a silky mouthfeel; good structure and very nice balance round out this Pinot. Balance is the key here—delicate flavors and good structure make this a terrific wine.

135 cases made \$46 Score: 93

Loring Wine Company

Pinot Noir Santa Rita Hills Clos Pepe Vineyard 2002

See "Make Room In The Cellar" below.

Michaud Vineyard

Pinot Noir Chalone 2001

Deep ruby purple color; bit closed, some stewed plum and cherry aromas; deep, concentrated cherry flavors a lot of structure, spicy notes and sweet oak dominate the long finish. Big, forward style with complexity and concentration. Michael Michaud spent years as winemaker at Chalone Vineyard. He knows the land and it shows in his wines. A Pinot producer to watch.

545 cases made \$45 Score: 92

OREGON

Argyle Winery

Pinot Noir Willamette Valley 2002

Medium-deep ruby purple color; rich black cherry, raspberry notes with a hint of sweet oak on nose; juicy fruit with some tart acidity, bit thin on the mid palate and somewhat short on the finish. This Pinot has great fruit and is a very pleasant wine to drink.

20,000 cases made \$18 Score: 87

Domaine Drouhin Oregon

Pinot Noir Willamette Valley Laurene 2000

Deep ruby purple color; jammy blackberry and black cherry

IN THE MARKET: Pinot Reviews, New and Otherwise

aromas with some spice on nose; jammy black cherry flavors and some spice and toasty oak, good structure, lingering finish. Dense, big style of Pinot with great balance—a wonderful match with a mushroom risotto.

1,900 cases made \$55 Score: 90

Elk Cove Vineyards

Pinot Noir Willamette Valley La Boheme 2001

Medium-deep ruby purple color; complex black cherry, mineral and toasty oak on nose; full, rich black cherry plum, and mineral flavors on palate; nice structure with a good dose of toasty oak and a long finish. Rich, subtle, elegant flavors make this complex Pinot a delight to drink, a sure bet to age and a relative bargain at \$34.

484 cases made \$34 Score: 92

Elk Cove Vineyards

Pinot Noir Willamette Valley Roosevelt 2001

Deep ruby purple color; earthy, clove aromas with some stewed cherry notes; big, full, lots of toasty oak and tannin, meaty, concentrated stewed cherry flavors with spicy clove notes, good balance and a lingering finish. Definitely on the earthy, clove side of the style wheel, this is a beautiful, rich Pinot from Elk Cove.

180 cases made \$48 Score: 91

Shea Wine Cellars

Pinot Noir Willamette Valley Shea Vineyard Block 21 2001

Medium-deep ruby purple color; rich red cherry aromas with a hint of sweet oak on nose; rich and flavorful, lots of juicy red cherry fruit with spicy notes and just the right amount of sweet oak; nice balance and a lingering finish. Bright and beautiful Pinot flavors make this a great choice for the table.

560 cases made \$38 Score: 91

Shea Wine Cellars

Pinot Noir Willamette Valley Shea Vineyard Homer Cuvee 2001

Deep ruby purple color; deep, closed aromas of black cherry and spicy oak; beautiful rich black cherry flavors, silky on the palate with a spicy, mineral note; great structure and balance with a nice long finish. WOW! This Pinot is intense, has incredible fruit and a silky mouthfeel—what more could you want? Dick Shea, take a bow, please.

145 cases made \$65 Score: 94

Siduri Wines

Pinot Noir Willamette Valley Muirfield Vineyard 2001

Medium-deep ruby purple color; spicy and herbal notes with some black cherry on nose; lots of complex black cherry on the palate with deep spicy notes and toasty oak, well-structured and balanced with a very long finish. Big, forward and well balanced style of Pinot from Adam and Dianna Lee that just cries out for a hearty meal.

219 cases made \$40 Score: 92

Siduri Wines

Pinot Noir Willamette Valley Shaw Mountain Vineyard 2001

Medium-deep ruby purple color; light aromas of cherry and spice; lots of red cherry fruit with spice and just a bit of sweet toasty oak; medium bodied with good acidity and a lingering finish. Moderate style of Pinot with plenty of fruit and the acidity to play well on the table.

290 cases made \$42 Score: 89

Silvan Ridge

Pinot Noir Willamette Valley 2000

Medium-deep ruby purple color; deep candied cherry aromas with some spice notes; tannic on the palate with dense cherry fruit, lots of oak and tannin and a long finish. This is a big style of Pinot that will stand up to just about anything on the table.

1,735 cases made \$19 Score: 88

Sokol Blosser

Pinot Noir Willamette Valley 2000

See "Smart Buy!" below.

[PNR]

SMART BUY!

"Big, complex, and a terrific value..."

Sokol Blosser

Pinot Noir Willamette Valley 2000

Medium-deep ruby purple color; dense herbal, spice and cherry notes on nose; big, dense and tannic, with lots of black cherry and blueberry notes; good structure and toasty oak, long finish. Big, complex Pinot with a lot of everything and despite its weight, it is in balance. A terrific value at \$25—winemaker Russ Rosner and the Sokol Blossers should be proud of this wine!

5,519 cases made \$25 Score: 91

A Classic American Holiday Feast...

OK, With Just A Few Twists To Make It Really Interesting!

By Michael Dotson

THE WEATHER IN MOST AREAS OF THE COUNTRY HAS US DRESSED in coats and sweaters. Our houses are warm with fireplaces ablaze. Memories of the aromas from meals past begin to race through my mind as I begin to think about the meals to come with family and friends. The holidays are my favorite time of year. Setting all religious aspects aside, 'tis truly the season for food.

That having been said, I wanted to pay tribute to all things American by centering the menu around perhaps **the most traditional and nostalgic ingredient of the season: a turkey**. As I put together the menu I tried to work with ingredients that not only felt a little patriotic but also paid tribute to the cultural melting pot we call home. From Spanish sherry and chorizo to French methods, finishing with an Italian-inspired semi freddo, **why not celebrate the holidays** with the added flavors from them all.

This is a feast for friends and family. I encourage you to greet them with a glass of Champagne in hand, a few of your favorite hors d'oeuvres and a toast of appreciation for them all.

With necessary formalities and some warming small talk aside, begin the meal with a salad course that lets **an often neglected ingredient**—spaghetti squash—become the focus. Building it into a salad with endive, creamy Sonoma Teleme cheese and a vinaigrette using a nutty sherry makes for a perfect pairing with a light, fruity Pinot Noir with plenty of acidity.

The braised turkey with laurel, bourbon and brown butter, accompanied by the clam dressing with its nod to paella offers many possibilities when it comes to pairing with Pinot. At the recent Family Winemakers tasting in San Francisco, I tasted my way down the aisles with this menu in the back of my mind. **The flavors began to really shine** while I tasted wines from the Russian River Valley. You could also substitute a rich and complex Pinot from any number of other regions.

The final course of the menu takes me away from my love of Pinot and pays homage to a varietal **that is identified with America**, but this version is made with a Portuguese influence. Walnuts, caramelized sugar, pumpkin and spice—what better complement than a Zinfandel Port.

Whether you love the holidays or just good food this menu gives you and those you love great reason to indulge. **Happy Holidays!**



M E N U

**A CLASSIC AMERICAN
HOLIDAY FEAST**

**Sage Roasted
Spaghetti Squash
With Endive, Sonoma
Teleme and Sherry
Vinaigrette**

*Saintsbury Garnet Carneros
2002
Foxen Santa Maria Valley 2001*

**Laurel Braised Turkey
With Bourbon,
Brussels Sprouts and
Butter**

**Little Neck Clam
Dressing With
Lundberg Farms Rice,
Chorizo and Saffron**

*Merry Edwards Russian River
Valley Olivet Lane Vineyard
2001
Loring Wine Company Santa
Lucia Highlands Garys'
Vineyard 2002*

**Walnut Upside-Down
Cake With Spiced
Pumpkin Semi Freddo**

*California Zinfandel Port or
Late Bottled Vintage Port from
Portugal*



ON THE MENU: A Classic American Holiday Feast

SAGE ROASTED SPAGHETTI SQUASH WITH ENDIVE, SONOMA TELEME AND SHERRY VINAIGRETTE

Yields 4 servings

FOR THE SQUASH:

- 1 large spaghetti squash, halved and cleaned of seeds
- 10 sage leaves
- 6 cloves garlic, cracked
- 4 tablespoons butter
- Salt and freshly ground pepper
- 2 tablespoons extra virgin olive oil, one that is not too strong in flavor

FOR THE SALAD:

- 3 heads endive
- 3 heads red endive
- 12 ounces Sonoma Teleme cheese (if teleme is unavailable, use a ripe talleggio)
- Salt and freshly ground pepper

FOR THE VINAIGRETTE

- 1 cup Amontillado sherry
 - 1 piece vanilla bean, 1 inch long and split
 - 1 tablespoon shallots, finely diced
 - 1 teaspoon lemon juice
 - ¼ cup extra virgin olive oil
 - Salt and freshly ground pepper
1. Preheat oven to 400 degrees F.
 2. Season each squash with salt and pepper and place each squash half cut side down on cookie sheet with 4 sage leaves, 3 garlic cloves and 2 tablespoons of butter under each squash half.
 3. Roast squash in oven until *al dente*, about 20-30 minutes.
 4. When cool enough to handle, scrape squash from skin using a fork being careful to keep strands as long as possible. This can be done a day ahead, if so carefully reheat the squash before proceeding.
 5. Chop the 2 remaining sage leaves and gently fold into squash with olive oil, season and keep warm but not too hot as squash will over cook.
 6. Separate leaves of endive from head and julienne into 1/8th-inch thick strips.
 7. Shape cheese into 24 1/2-ounce quenelles (a small ball or oval shape) and place on cookie sheet and keep in cool place or refrigerator.

8. Place sherry in pan with vanilla bean and reduce to ¼ cup over low heat.

9. Strain reduced sherry into bowl, add lemon juice and shallots, then whisk in olive oil and season with salt and pepper.

TO SERVE:

1. Line bottom of large platter with warm squash, toss endive with vinaigrette and season.
2. Place quenelles of cheese around perimeter of squash and place endive in the center. Drizzle any remaining vinaigrette over the endive.

LAUREL-BRAISED TURKEY WITH BOURBON, BRUSSELS SPROUTS AND BUTTER

Yields 4 servings

NOTE: Use a 12-14 pound whole natural turkey with giblets for this recipe. Have your butcher carve the turkey for you into the following pieces: two breast halves, bone in with wing tips removed; two legs with thighs attached; and the carcass chopped into 8 pieces with giblets (excluding liver) and the wing tips.

FOR THE FUMET (STOCK):

- Reserved turkey carcass with wing tips and giblets (excluding liver)
- ¼ cup neutral flavored oil like canola or grapeseed oil
- 2 onions, diced
- 1 leek, diced
- 1 celery stalk, diced
- 1 carrot, diced
- 1 head garlic, halved
- 2 cloves
- 12 peppercorns
- 6 fresh laurel leaves
- 2 tablepoons red wine vinegar
- 1 cup dry sherry
- 1½ gallons cold water

1. In a large stockpot, brown carcass and giblets in oil over medium heat.

2. Add vegetables, cloves, peppercorns and cook until they just begin to brown.

3. Add vinegar and sherry and reduce until mixture just begins to caramelize in pan.

4. Add water and laurel leaves and bring to a simmer. Skim any scum that rises to the surface.

ON THE MENU: A Classic American Holiday Feast

5. Turn heat to low and simmer for 3 hours.
6. Strain stock through a fine strainer and reduce to 8 cups. This is best made a day before and can be made up to 2 days ahead.

FOR THE TURKEY:

- 2 breast halves, bone in
- 2 legs with thighs attached
- 2 tablespoons olive oil
- 8 tablespoons unsalted butter, cubed
- 1 cup bourbon
- 5 cups brussels sprouts, quartered and blanched for 2 minutes (this can be done a day ahead)
- Salt and freshly ground pepper

1. Preheat oven to 350 degrees F.
2. Season turkey pieces with salt and pepper then brown skin side up in a large sauté pan over medium low heat. When well browned, transfer skin side up to deep roasting pan large enough to hold turkey in single layer with fumet. This can be done in batches if sauté pan isn't large enough to hold all parts at once.
3. Wipe out sauté pan, add butter and brown the butter.
4. Remove pan from heat, add bourbon, place back on heat and reduce to 3 tablespoons.
5. Add half of fumet to sauté pan and bring to a simmer. Skim any fat from surface, season very lightly with salt and pepper and add to roasting pan; heat remaining fumet in pan and add to turkey legs.
6. Cover turkey legs loosely with foil, place all in oven to cook for 45 minutes, add breast to pan letting turkey continue to braise for an additional hour, adding brussels sprouts and removing foil for the last 20 minutes. Be sure to let turkey rest 20 minutes before plating.

TO SERVE:

1. Arrange turkey on platter, strain brussels sprouts from fumet, spoon around turkey and tent with foil to keep warm.
2. Skim any fat from braising juices and reduce until intensely flavored but not salty.
3. Serve reduced juices on the side or spooned around turkey.

LITTLE NECK CLAM DRESSING WITH LUNDBERG FARMS RICE, CHORIZO AND SAFFRON

Yields 4 servings

FOR THE CLAMS:

- 3 pounds Littleneck clams, well scrubbed
- ½ cup shallots, diced
- ½ cup fennel, diced
- 2 garlic cloves, crushed
- 1 tablespoon fresh thyme leaves
- 3 tablespoons butter
- ½ cup dry white wine
- Pinch of salt and a few twists of black pepper

1. In a stockpot add butter, fennel, shallots, garlic and thyme and place over medium heat to soften.
2. When soft and hot add clams and cook for 1 minute, then add white wine, salt and pepper.
3. Cover pot, cook until clams just begin to open. Start checking after 5 minutes and remove clams with a slotted spoon as they open and discard any that do not.
4. Save all cooking juices and vegetables.
5. When clams are cool enough to handle, remove from shells. Discard shells, save any juices and reserve clams separate from cooking broth. Clams can be cooked up to 1 day prior.

FOR THE RICE:

- 2 cups Lundberg Farms jasmine rice
- Cooking juices from clams
- Chicken stock as needed
- Healthy pinch of Spanish saffron

1. Preheat oven to 350 degrees F.
2. Place reserved clam broth in measuring cup, add enough chicken stock to measure 3 cups and add to medium size sauce pot.
3. Add saffron and a little salt and pepper to broth in pot and place covered over medium heat. Bring to a simmer, turn down to low and let it cook for 5 minutes to allow saffron time to infuse its flavor, turning the liquid yellow.
4. Add rice, stir, cover and place in oven to cook for about 30 minutes or until all liquid has been absorbed. Rice will be a little *al dente* but will finish cooking in dressing. Rice is best made the day of but does not need to cool before proceeding.

FOR THE DRESSING:

- 3 cups dried day-old bread, finely diced (can be done up to a week ahead and stored in airtight container)
- 1½ cups onion, diced
- 1½ cups celery, diced
- 1 tablespoon garlic, chopped
- 4 ounces good-quality chorizo, diced (purchase from a

ON THE MENU: A Classic American Holiday Feast

butcher; grocery store brands are mostly fat)

- 1 tablespoon fresh thyme leaves
- 1 tablespoon fresh sage, chopped
- ¼ cup fresh parsley, chopped
- 2 cups chicken stock
- 2 tablespoons olive oil
- Salt and freshly ground pepper to taste

1. In a large sauté pan or small stockpot cook chorizo in olive oil over medium heat until fat is rendered and it just begins to brown.
2. Add onions, celery and garlic and cook until soft.
3. Add all fresh herbs and stock, season and bring to simmer.
4. While chorizo mixture is coming to a simmer, combine rice, bread and clams in a large bowl.
5. Pour chorizo mixture into the bowl, mix well and season to taste.
6. Spoon mixture into buttered 12" x 6" casserole.
7. Bake in oven covered for 30 minutes, then uncover and bake an additional 15 minutes to lightly brown top.

WALNUT UPSIDE DOWN CAKE WITH SPICE PUMPKIN SEMI FREDDO

Yields 4 servings

FOR THE SEMI FREDDO:

- 2 cups heavy cream
- 1 cup half and half
- 1 cup pumpkin puree
- ¾ cup brown sugar
- 6 egg yolks
- ½ teaspoon fresh ground nutmeg
- ½ teaspoon ground cinnamon
- 1/8 teaspoon ground clove
- Pinch of salt and finely ground pepper

1. Place 1 cup cream, half and half and pumpkin in medium sized sauce pan over medium-low heat; blend together and then scald.
2. Whisk egg yolks and brown sugar together, then add a couple of ounces of pumpkin mix to temper mixture.
3. Add yolk mix to pumpkin and cook without boiling, stirring continually until mixture just begins to thicken.
4. Transfer mix to bowl and place over ice to cool, stirring frequently.
5. Whip remaining cup of cream to soft peaks and fold into cold pumpkin mix.

6. Pour mix into loaf pan and place in freezer for at least 6 hours or overnight.

FOR THE CAKE:

- ¾ cup plus 2 tablespoons cake flour
- 1½ tablespoon almond flour (if not available use cake flour)
- 1 teaspoon ground ginger
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- ½ teaspoon baking powder
- 6 tablespoons unsalted butter
- ½ cup sugar
- 2 egg yolks room temperature
- ¼ cup sour cream
- 1 teaspoon vanilla
- 2 cups lightly toasted walnut halves
- ½ cup brown sugar
- ¼ cup room temperature butter
- Pinch of salt

1. Preheat oven to 300 degrees F.
2. Sift together all dry ingredients.
3. In a separate bowl cream sugar and butter with electric mixer.
4. Add egg yolks one at a time then sour cream and vanilla.
5. Fold dry ingredients into sour cream mix.
6. Mix brown sugar and butter and spread a ¼-inch thick layer in the bottom of a buttered 9 inch round cake pan.
7. Lightly press walnuts in single layer in butter sugar mix.
8. Spoon enough batter in pan to fill it three-quarters of the way.
9. Bake on center rack of oven until toothpick inserted in center comes out clean, about 20-25 minutes.
10. Cool for 30-40 minutes and invert onto platter.
11. Cut into wedges and serve with a quenelle of semi freddo.

Michael Dotson is a fellow Pinot Noir lover and chef de cuisine at Evvia restaurant in Palo Alto, Calif. Previous stops on his culinary journey have included working as a visiting chef at Au Crocodile in Strasbourg, France; he was the opening sous chef at the original PlumpJack Café in San Francisco and then held executive chef positions at PlumpJack Squaw Valley Inn, San Francisco's Slow Club Restaurant and Sonoma's Heirloom Restaurant and Lounge. Michael can be reached by email at chefdotson@pinotreport.com.

[PNR]

PINOTREPORT

ORDER FORM

To order online, please visit www.pinotreport.com

Yes! Please sign me up for **PinotReport** at the **special Charter Subscriber rate** indicated below:

ONLINE SUBSCRIPTION

- 1 year (12 issues) of **PinotReport** delivered by email. **Special Charter Subscriber Price: \$75.00 per year.**
 2 years (24 issues) of **PinotReport** delivered by email. **Special Charter Subscriber Price: \$135.00 per year.**
Email Format Options: HTML Text (Choose the option that best suits your email program)

PRINT SUBSCRIPTION:

- 1 year (12 issues) of **PinotReport** delivered by First Class Mail. **Special Charter Subscriber Price: \$125.00 per year.**
 2 years (24 issues) of **PinotReport** delivered by First Class Mail **Special Charter Subscriber Price: \$225.00 per year.**
Delivery Method Options: First Class Mail Fax Fax Number: _____

****International Print Subscription Orders: please add \$25.00 to cover additional airmail postage.****

IS THIS A GIFT ORDER? YES NO If YES, please follow the directions below.

1. ORDER INFORMATION

MAILING ADDRESS (You or recipient if gift order)

Name

Company

Address

City, State Zip

Country

Phone (in case we have a question)

Email Address

BILLING ADDRESS (You if credit card and/or gift order)

Name

Company

Address

City, State Zip

Country

Phone (in case we have a question)

Email Address

(For gifts, attach any gift message to this form)

2. PAYMENT INFORMATION

- CHECK payable to PINOTREPORT (US Funds)
 VISA American Express
 Mastercard

Card Number

Expiration Date (MM/YY)

Card Verification Value (**Required** for credit card orders)*

* The Card Verification Value (CVV) is required by our bank for credit card orders. The CVV is a three- (MC, VISA) or four-digit (AMEX) number printed on the signature panel on the BACK of your credit card just following your credit card number. We use the CVV as a key security check to fight against credit card fraud.

3. TELL US ABOUT YOURSELF

Please tell us if you are a:

- Consumer Distributor Sales
 Wine retailer Winemaker
 Restaurateur Marketing/PR
 Winery Owner Wine Media

THANK YOU FOR YOUR ORDER!

Please complete the form above. If paying by check, make it payable to PinotReport and enclose form and payment in an envelope and mail to: PinotReport, PO Box 2051, Sonoma, CA 95476. You can also fax this form to 707.996.6735. Please allow 4-6 weeks for delivery of first issue. For any questions, call 707.935.0326 or email gswalter@pinotreport.com.

PNR0312