



**Clos
LaChance
Winery**

Clos LaChance 2005 Meritage Red [San Martin, CA]

Bill and Brenda Murphy planted their 80-acre Estate Vineyard in 1999. It is located approximately 25 miles south of San Jose and 20 miles east of Santa Cruz, sandwiched between Highway 101 and the Santa Cruz Mountains. Though the vineyard is young by any standard, winemaker Stephen Tebb is able to squeeze a fair amount of complexity from the vineyard's 60 separate clones.

"Hot sunny days throughout the growing season, coupled with cool ocean breezes in the evenings, allow for increased grape hang-time, and the further development of flavors....Computerized vineyard maintenance and data recording systems (weather stations, leaf and soil sensors, automated irrigation and fertigation [sic]) were installed onsite, ensuring the highest quality fruit possible."

2005 was such a relatively cool growing season that many of these grapes were not harvested until just before Thanksgiving! As a result of the long hang-time, the grape clusters were blessed with exceptional phenolic maturity (the kind that makes for sweetly ripe and velvety soft tannins). The grapes were manually harvested, carefully selected across a sorting table, and destemmed prior to a 24-hour cold soak. The must was pressed after a fermentation period that lasted 12 days. Following 16 months in 30% new French and American barrels, the wine had an intensity of color that matched its intensity of flavor. Plummy aromas coupled with a hint of smoky cedar give way to a palate impression of red and black currants, dark plum and the suggestion of Provençal herbs. The blend for this 2005 Meritage relies heavily on Merlot in its attempt to capture the style of a fine Saint-Emilion. I think you will agree that the winery has succeeded in meeting its goal. The suggested trio of extra sharp cheddars should help spotlight the wine's virtues.



You have until the 30th of January, 2008 to order solid cases of either (or both) wine(s) at the special price of

\$183.49 (shipping and handling included).

Better Get Them Before They're All Gone!

It is my sincerest wish that you derive as much pleasure from the consumption of these wines as Table & Vine's staff did from their discovery. I genuinely hope that you are sufficiently pleased with the selections, that your word-of-mouth endorsement of them to your friends and family helps spread the news of the exciting benefits of membership in our **Connoisseurs' Wine Club**.

The next series of selections will be on its way to your home or office on the 15th of March 2008.

To Order Either Selection by the Case...

Name _____

Shipping Address _____

City _____

State _____ Zip _____

Daytime Phone _____

Email _____

Preferred Customer Card # _____

Yes, please send me:

__case(s) of **Clos LaChance 2005 Meritage Red [San Martin, CA]**

__case(s) of **Terlato 2005 Russian River Valley Chardonnay [Sonoma, CA]**

**Fill out this form and return it to
Table & Vine • 1119 Riverdale Street
West Springfield, MA 01089**





Terlato Family Vineyards
 Anthony Terlato (left), owner with Director of Wine Making, Doug Fletcher.

Terlato 2005 Russian River Valley Chardonnay [Sonoma, CA]

This past fall, Michael Quinlan, Jr. was invited to a private luncheon with industry icon Anthony Terlato. Tony is the long-time Chairman and founder of Paterno Imports (now known as Terlato Wines International).

If the corporate name does not ring any bells, I am confident that the roster of wines his company represents will: Chapoutier in the Rhône Valley, Bollinger in Champagne, Rust en Vrede in South Africa, Gaja in Piedmont and the Pinot Grigio category leader, Santa Margherita. Less well known is the Terlato family's recent entry into the vintner's role with a wine producing venture that sources its fruit from some of California's finest grape growing regions.

The purpose of the luncheon was to give Michael (and, therefore, Table & Vine) a personal introduction to this new venture. He later confessed to me that he was prepared to be rather skeptical about the entire project, thinking that it might be no more than another of those ridiculously expensive ego trips. Doesn't everyone want their name on a label? What a pleasant surprise! Tony was delightful—charming, self-effacing, inquisitive and genuinely humble; his debut wine, an even greater surprise! It was a 2005 Russian River Chardonnay that was shockingly good and even more shockingly inexpensive. Upon his return from the Boston luncheon, Michael said "I think we have found a January selection for the Connoisseurs' Club—I can't wait for you to try it."

This 2005 Chardonnay was fashioned by winemaker, Doug Fletcher. Even though it was 100% barrel fermented and underwent 100% malolactic fermentation, it is extremely well balanced. Also remarkable, all things considered, is a rather modest 13.8% alcohol! Aromas and flavors of spicy apple are intermingled with just the slightest hint of tangerine peel. On the palate, one is immediately struck by the wine's wonderfully creamy texture. These characteristics are perfectly at home with our recipe for pan-seared shrimp with an orange/butter sauce.



Pan-Seared Shrimp in Orange/Butter Sauce

(inspired by chef Felipe Gayton)

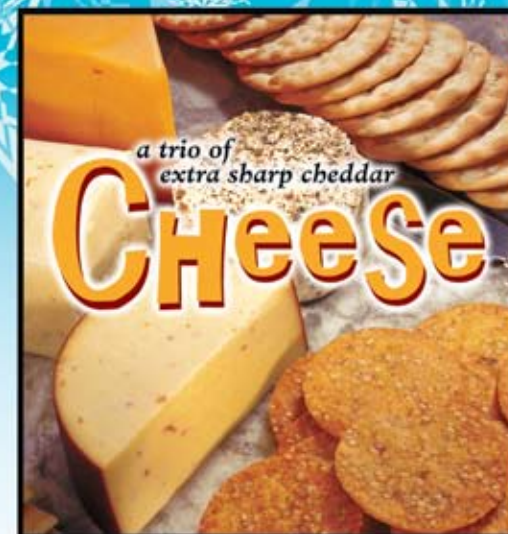
- 1 lb. Raw Shrimp (U16-20)
- 3 Tbs. Extra Virgin Olive Oil
- 1/4 lb. Sweet Butter
- 2 Navel Oranges (cut into supreme segments)
- 1 Leek
- 2 Shallots
- 1 Onion
- 1 qt. Orange Juice
- 2 Tbs. Crème Fraîche (you may substitute sour cream)
- 10-12 drops Tabasco Sauce
- Sea Salt & Fresh Pepper

Begin by peeling and cleaning the shrimp. Place 2 Tbs. of oil and 1 Tbs. of butter in a large pan over medium/high heat. While the shrimp sear on one side, sprinkle them with sea salt and freshly cracked pepper to taste. As the shrimp take on color, turn them to sear the other side. **Do not overcook!** Remove the shrimp to an oven-proof bowl and keep them warm in a very low oven.

Meanwhile, reduce the orange juice by half in a sauce pan kept at a steady simmer. At the same time, prepare the leek's white part (a little of the green may also be used) by trimming the root end and cutting the stalk in half vertically. Wash the leek halves under running cold water to remove any sand or dirt. Cut the leek into thin slices. Finely mince the shallots and onion.

In the hot pan in which the shrimp were seared, add the balance of the oil and sauté all the vegetables until they are completely wilted and begin to take on color. Remove them to the same bowl that contains the shrimp. You may now begin to deglaze the pan with the reduced orange juice. Be sure to scrape up all the bits from the bottom of the pan. Gradually whisk in the rest of the butter, a few tablespoons at a time. Once the butter is completely incorporated, add the crème fraîche and continue whisking until the sauce is silky. Add the shrimp and vegetables back to the pan just long enough to fully coat everything in sauce. Adjust the seasoning by whisking in the Tabasco sauce to taste.

Place 3-4 orange supremes in the center of each plate. Lean 4 shrimp around the orange segments with tails facing the plate's exterior. Spoon the sauce over the oranges and the shrimp. Serve with French bread to mop up the sauce.



The Granville Country Store
Extra Sharp Cheddar [\$7.99/lb.]
Old Québec Super Sharp Vintage Cheddar Aged 3 Years [\$10.49/lb.]
Tipperary Extra Sharp Irish Cheddar [\$7.99/lb.]

