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MICHAEL MINA

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Hidden Gems

Springtime calls for lighter wines that suit the season's brighter flavors at the table. The whites we've selected pair beautifully with the snappy tastes of spring vegetables; our four reds survey three continents and represent wildly different—yet equally delicious—grapes and regions. We've paired each with a recipe from BARDOT Brasserie at Aria Resort & Casino in Las Vegas.

Spy Valley Sauvignon Blanc, Marlborough
2014, New Zealand

SHRIMP COCKTAIL WITH MARIE ROSE SAUCE

Uvaggio Zelo Bianco, Napa Valley
2013, USA

PAIRING SUGGESTIONS FROM A MICHAEL MINA SOMMELIER

Bodegas Aldonia Rioja
2011, Spain

CROWN ROAST OF LAMB WITH BASIL PISTOU
(COURONNE D'AGNEAU)

Qupé Los Olivos Cuvée, Santa Ynez Valley
2010, USA

PAIRING SUGGESTIONS FROM A MICHAEL MINA SOMMELIER

Cour Saint Vincent Mille Pierres, Coteaux du Languedoc
2008, France

GRILLED DUROC PORK CHOP WITH MUSTARD SAUCE

Villiera Cabernet Sauvignon, Stellenbosch
2012, South Africa

PAIRING SUGGESTIONS FROM A MICHAEL MINA SOMMELIER

SPY VALLEY

Sauvignon Blanc, Marlborough

THE 2014 VINTAGE PRODUCED CLASSIC SAUVIGNON BLANC IN NEW ZEALAND'S MARLBOROUGH REGION, WHERE SPY VALLEY IS LOCATED.

FROM THE VINEYARD

Sauvignon Blanc is one of the world's most adaptable white grapes. In its native France it is responsible for the wines of Sancerre and Pouilly-Fumé, and, together with Sémillon, makes Bordeaux's famous whites.

And while it succeeds brilliantly in coastal California and Chile, no New World region has made the grape its own like New Zealand, where the variety accounts for 85 percent of the country's wine exports. New Zealand's pungently grassy, herb-tinged style of Sauvignon Blanc has moderated in recent years; today, as this offering from Spy Valley shows, it typically combines pure fruit and herb flavors with the vibrant crispness more often seen in northern European wines. Marlborough, on the South Island, is the oldest and largest New Zealand wine region (though its commercial history dates only to the late 1970s). Named for a mysterious satellite spy station down the road, Spy Valley wines are the creation of Jan and Bryan Johnson, who raise grapes on 380 acres of vines in the lower Waihopai Valley. Once considered too hard, too dry and too infertile for wine grapes, the valley's gravelly alluvial terraces are actually ideal for yielding intensely flavored fruit. The Johnsons' success has proven (again) the old adage that stressed vines make great wines.

FROM THE GLASS

Winemaker Paul Bourgeois ferments a small portion of the grapes for this wine in oak barrels, a technique which lends a touch of silkiness and elegance to the palate's tart, crisp fruit. This is otherwise archetypal

Marlborough "Savvy", with zesty lime and lemongrass flavors enriched by riper notes that suggest melon and passionfruit.

FROM THE KITCHEN

This mouthwatering, citrus-driven white is a fabulously flexible partner to food. Dishes that are too acidic for most wines, such as ceviche and salads, make terrific pairings, as do tangy, fresh

cheeses—especially goat cheese. Spicy, light Asian dishes make great choices—we love this wine with sushi and sashimi as well as Thai salads. In addition, any foods you might squeeze a lemon or lime over, such as steamed shellfish, raw oysters or grilled fish, are natural partners to this wine.

THE MICHAEL MINA WINE CLUB

'14

VARIETY
Sauvignon Blanc

ORIGIN
Marlborough,
New Zealand

STYLE
Juicy White

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INGREDIENTS

For poaching the shrimp:

2 stalks celery, quartered
1 large onion, quartered
2 medium carrots, peeled and quartered
2 bay leaves
½ bunch parsley
1 head garlic, halved
1 lemon, halved

For Marie Rose Sauce:

1 cup ketchup
1 cup mayonnaise
3 tablespoons Worcestershire sauce
3 tablespoons brandy
4 tablespoons Banyuls vinegar
2 tablespoons harissa (North African chile-spice paste)
½ teaspoon Kosher salt, or to taste

36 wild or sustainably farmed Gulf of Mexico shrimp, deveined, tail on
2 quarts ice cubes
Freshly cracked black pepper
Crushed ice for serving
2 lemons, each cut into six wedges
6 mini bottles of Tabasco

SERVES 6

RECIPE INSPIRED BY
BARDOT BRASSERIE

SHRIMP COCKTAIL WITH MARIE ROSE SAUCE

The key to a great shrimp cocktail is using high-quality shrimp and chilling them right away to halt the cooking process, ensuring they are sweet, ice-cold and perfectly cooked. A spike of harissa is the secret to BARDOT Brasserie's Marie Rose Sauce.

DIRECTIONS

In a large stockpot, add 2½ quarts water, celery, onion, carrot, bay leaves, parsley, garlic and lemon. Bring to a boil over high heat. Reduce heat to medium-low and simmer for 20 minutes. Have a timer handy.

While the liquid comes to a boil, make the dipping sauce: In a mixing bowl, combine ketchup, mayonnaise, Worcestershire sauce, brandy, Banyuls vinegar, harissa and salt. Stir thoroughly and season to taste. Chill until ready for use.

When the stock has simmered for 20 minutes, add the shrimp and turn the heat off. Let shrimp poach for 2 minutes and 50 seconds. While it's poaching, fill a large pot or mixing bowl with the ice cubes; add water to create an ice bath. Scoop out shrimp using a slotted spoon and place in ice bath. When shrimp are cool, remove, pat dry and season with pepper on both sides.

To serve, arrange shrimp on top of crushed ice, placing lemon wedges in between every other shrimp. Serve with a ramekin of Marie Rose Sauce and a bottle of Tabasco.

UVAGGIO

Zelo Bianco, Napa Valley

INSPIRED BY THE WINES OF ITALY'S ALTO ADIGE AND FRIULI REGIONS, THIS VIBRANT NAPA WHITE BLENDS THREE ITALIAN VARIETIES.

FROM THE VINEYARD

Wines from Italy's northernmost reaches are a world apart from those found in the rest of the country. Pinot Grigio, for example, is mostly a bland, innocuous wine, but when grown in the rocky foothills of the Alps, as in Friuli and Alto Adige, it can attain a compelling, mineral intensity. In this white from Uvaggio, a boutique Italophile label from California winemaker Jim Moore, Pinot Grigio combines with Traminer (the same grape as the Jura's Savignin) and a dash of aromatic Muscat. It's rare enough to step outside of Napa's dominant Cabernet/Chardonnay paradigm; to do so with grapes that are humble or obscure suggests that Moore is either obsessed with Italian grapes or unconcerned about kowtowing to market trends. The truth is, he's both. But Moore isn't trying to duplicate Italian wines, either. "I'm creating my own interpretation, to bridge the best of both worlds," he explains. For the Zelo Bianco white, Moore zeroed in on a vineyard in Carneros, the cool, wind-scrubbed district that straddles southern Napa and Sonoma. Moore treats the fruit as gently as possible, simply crushing it, fermenting it at cool temperatures (with no second, softening fermentation) and then bottling it. That purist approach shows in the wine's clear, vibrant fruit and floral tones.

FROM THE GLASS

This bright, exuberant white is supremely sippable. Muscat contributes a floral edge to the wine's aromas, redolent of lemons, papaya and rose petals. The palate is juicy and broad, with very pure flavors of pears, lemons, honeysuckle and a tiny hint of sweetness.

FROM THE KITCHEN

Enjoy the Zelo Bianco alone, as an apéritif, or serve with light seafood dishes or vegetables. It makes a great partner to sashimi and crudo, and will complement shrimp, squid, mollusks and flaky white fish especially well, whether sautéed or grilled. Zesty pastas are another option; stick to light versions, such as spaghetti with clams or crab, or a vegetable-based sauce, such as zucchini, herbs or eggplant.

THE MICHAEL MINA WINE CLUB

'13

VARIETY
70% Pinot Grigio,
20% Traminer and
10% Muscat

ORIGIN
Carneros, Napa Valley,
California

STYLE
Juicy White

WANT MORE OF THIS WINE?
Visit minawineclub.com. Item #GW0022791.
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AT HOME

With the Sommelier

PAIRING SUGGESTIONS FROM A
MICHAEL MINA SOMMELIER

There's a lot of versatility in a light, pretty white like this. Seafood pairings are natural; this would be fantastic with ceviche. The wine has the acidity to stand up to the ceviche, which in turn has citrus notes that play to flavors in the wine. Or a light pasta dish would be great. You could do a mix of clams, shrimp and mussels—whatever's fresh. Another option is to use the wine's crispness to cut a rich dish. With a white that has a touch of sweetness to it, I like to go for a country pâté.

—Kelly Ford, Sommelier, BARDOT Brasserie

APPETIZER: Country Pâté and Toast Points
FIRST COURSE: Shrimp and Octopus Ceviche
MAIN COURSE: Mixed Seafood Pasta

BODEGAS ALDONIA

Rioja

RIOJA'S LARGE, VENERABLE PRODUCERS HAVE BEEN JOINED IN RECENT DECADES BY TALENTED UPSTARTS LIKE BODEGAS ALDONIA.

FROM THE VINEYARD

Quality in Rioja used to be measured by the amount of time a wine spent in oak, and the official ranking of Rioja wines is still set according to oak aging, with *robles* (the bottom rank) seeing no oak and *gran reservas* spending at least two years (and usually far more) in barrel. And hardly any Riojas were estate-grown—most wines came from large producers who sourced grapes from dozens, if not hundreds, of growers. Today, a new generation of small producers is redefining the landscape of Rioja wine. Many of them, like Bodegas Aldonia, are boutique wineries created by families with a history of grape-growing. In fact, the great-grandfather of Iván and Mario Santos, Aldonia's founders, owned a small Rioja winery and vineyard collection in the late 1800s. The family held onto the vines, which eventually fell into a state of decrepitude. Reviving those vineyards and creating a new winery was the brothers' dream, which they achieved in 2006 with the release of Bodegas Aldonia's first commercial vintage. They make three cuvées, all estate-grown and classified by vine age. The entry-level Vendimia comes from young vines; this middle offering comes from vines with an average age of around 50, though it contains some fruit from a 105-year-old site purchased by their great-grandfather.

FROM THE GLASS

Tempranillo gives this red blend its firm tannic backbone and spice notes, rounded out by plump, fruity Garnacha (Grenache) and just a touch of Mazuelo (Carignan). The wine's opulent black

cherry fruit and youthful intensity place it in the modern style of Rioja wines, while its tobacco, leather, mineral and earth notes give it savory complexity and Old World intrigue. Aging in French and American oak for 14 months lends the wine a slight cedary edge.

FROM THE KITCHEN

Decant the Aldonia Rioja an hour before serving to give time for its flavors to open up, then serve it with salty, spicy meat dishes, hard cheeses or a charcuterie platter. Lamb and pork will work

especially well with the wine's rich black cherry flavors. For everyday meals, look to sausages or a make-ahead stew; on a special occasion, serve the wine with a centerpiece roast, such as herb-rubbed pork shoulder or a crown roast of lamb.

THE MICHAEL MINA WINE CLUB

'11

VARIETY
56% Tempranillo,
40% Garnacha and
4% Carignan

ORIGIN
Rioja, Spain

STYLE
Rich Red

WANT MORE OF THIS WINE?
Visit minawineclub.com. Item #GW0022758.
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INGREDIENTS

Cloves from 1 head of garlic, peeled, plus 1 tablespoon finely chopped garlic
2 tablespoons plus 2 teaspoons Kosher salt, divided
½ cup chopped fresh basil leaves
½ cup extra virgin olive oil
½ cup best-quality finely grated Parmigiano-Reggiano
4 tablespoons grapeseed oil, divided
2 racks of lamb, about 6 ribs and 2 lbs. each, chine bones removed, ribs Frenched and scored. (Ask your butcher to do this.)
Freshly ground pepper, for seasoning
Kitchen twine

SERVES 4

RECIPE INSPIRED BY
BARDOT BRASSERIE

CROWN ROAST OF LAMB WITH BASIL PISTOU (COURONNE D'AGNEAU)

Make sure to get a very hot sear on the lamb to caramelize the meat. Then slather with basil pistou (Provence's version of pesto) to create a savory, crusty seal.

DIRECTIONS

Using a mortar and pestle or a food processor, pound the cloves of garlic and 2 teaspoons Kosher salt together until almost smooth. Add the basil leaves and purée until smooth. Drizzle in the olive oil gradually, pounding or processing all the while, then gradually add the cheese until a smooth paste forms. Reserve.

Preheat oven to 375 degrees. Heat a large heavy skillet (not non-stick) over medium-high heat. When hot, add 2 tablespoons grapeseed oil and heat until the oil begins to shimmer. Season one rack of lamb with 1 tablespoon salt and pepper and place in skillet. Sear until golden brown on both sides, about 6 minutes per side. Repeat with second rack and remaining tablespoon of salt.

Allow meat to rest until cool enough to handle. Bend each rack into a semicircle (meat side in and fat side out) and use kitchen twine to tie the two racks securely together at their bases and centers, creating a circle. The rib ends should be arcing outward to create the look of a crown. Rub the pistou all over the meaty part of the lamb, leaving the rib bones bare.

Place meat in a Bundt pan, with the center of the pans coming up through the middle of the crowns, and roast for 25-30 minutes, or until the internal temperature reaches 130 degrees.

Remove from the oven and allow roast to rest, covered in foil, for 15-20 minutes, before carving and serving.

MEET THE CHEF

Joshua Smith

EXECUTIVE CHEF, BARDOT BRASSERIE, LAS VEGAS

BARDOT Brasserie, located in the Aria Resort & Casino in the Las Vegas Strip, represents a homecoming for Chef Joshua Smith, who was born in Vegas and launched his career in fine dining working for Michael Mina at SEABLUE.

Where do locals go to eat or have fun in Vegas that you'd recommend?

Lotus of Siam and Raku, or Monta Ramen is also always a big win. Velveteen Rabbit for a great cocktail, or my favorites, the dive bars! Dino's, Frankies, et cetera. I also have a secret love affair with Mary's Hash House on Sahara and Decatur.

What's your favorite dish on BARDOT Brasserie's menu?

The roasted chicken with Sauce Vin Jaune—it's deceptively simple. There's so much technique and care to get it on your plate but it looks like I just roasted a chicken.

If you weren't a chef, what would you be?

I'd definitely still be working with my hands. I love working on my motorcycle; It's the most expensive and unforgiving hobby but it's addictive.

What's the first or last mind-blowing dish you had?

The roasted chicken at The NoMad in New York.

What's your drink of choice?

A Miller High Life and a shot of rye whiskey, or a Negroni if I'm feeling fancy.

“MY FAVORITE DISH IS THE ROASTED CHICKEN WITH SAUCE VIN JAUNE. THERE'S SO MUCH TECHNIQUE AND CARE TO GET IT ON YOUR PLATE BUT IT LOOKS LIKE I JUST ROASTED A CHICKEN.”

Why did you become a chef?

Mine was the generation when *The Food Network* was becoming popular. I was intrigued and staged [interned] at a local restaurant called Rosemary's; my love affair with professional kitchens was born. I was also inspired by my grandmother, who used to bake for restaurants from home during the war; by my mom who experiments with all sorts of crazy recipes; and my dad who always loves to grill for as many people as possible. My family brought out my sweet tooth, my interest in the new and my need to serve and nurture.

What's your day off routine?

I see my Grandma and bring her food that I prepare and package to be re-heated. She's 93 and still very much healthy, and she loves to see me and my cousins.



MEET THE SOMMELIER

Kelly Ford

SOMMELIER, BARDOT BRASSERIE, LAS VEGAS

You won't find a Pinot Grigio on the wine list at Las Vegas's new BARDOT Brasserie. Instead, Sommelier Kelly Ford guides thirsty, Grigio-loving guests to the Pierre-Henri Gadais Muscadet, a light Loire Valley white that makes a similarly crisp, zesty start to a meal.

Converting guests to French wines that they've never heard of is a daily challenge—and pleasure—for Ford and her team. The Gadais Muscadet is one of 28 wines poured by the glass at BARDOT Brasserie, Chef Michael Mina's first restaurant inspired by the cuisine and café culture of Paris. It's a huge wine list with a heavy French accent—in fact, it's probably the most extensive selection of French wines of any Vegas restaurant—but Ford seems exhilarated by the challenge.

I WISH PEOPLE KNEW MORE ABOUT THE LOIRE VALLEY. IT'S AN AMAZING REGION, AND CHENIN BLANC IN PARTICULAR IS SUCH A FOOD-FRIENDLY VARIETAL.

The star somm was just 29 years old when she was voted by her industry peers as one of America's Best New Sommeliers in *Wine & Spirits* magazine, in 2010. At that point, Ford was already running the wine program at Emeril Lagasse's Delmonico Steakhouse, located in the Venetian Resort.

Ford grew up in Riverton, Wyoming, and moved to Vegas for her undergraduate degree at the University of Nevada Las Vegas in Fall of 2000, where she studied hotel and restaurant administration. Her favorite classes turned out to be wine courses with two icons of the Vegas wine scene, Darius Allyn and Rob Bigelow (both now Master Sommeliers).

Within a year of graduation Ford was a full-fledged sommelier, working at Mario Batali's Enoteca San Marco; stints at Todd English's Olives and at The Dome in Bangkok (home to six dining and drinking establishments in the five-star Lebua Hotel) followed.

At BARDOT Brasserie, Ford is especially excited about the restaurant's deep offerings in grower Champagnes. "There are a bunch of producers I'd never had the option to taste before. One was Marc Hébrart; I am totally obsessed with these wines now," she enthuses.

Asked which wines she thinks are under appreciated, Ford doesn't hesitate: "I wish people knew more about the Loire Valley. It's an amazing region, and Chenin Blanc in particular is such a food-friendly varietal. Vouvray and Saviennières have really great acidity. Because they're drier and higher in acid, they play well with shellfish



QUPÉ

Los Olivos Cuvée , Santa Ynez Valley

QUPÉ'S BOB LINDQUIST IS ONE OF AMERICA'S MASTERS OF RHÔNE VARIETALS AND AN ICON FOR FANS OF COOL-CLIMATE WINES.

FROM THE VINEYARD

Made in tiny quantities, this fragrant red blend comes from Qupé, one of the U.S.'s most renowned sources of Rhône varietals. Its brilliant owner and winemaker, Bob Lindquist, is a leading cool-climate stylist, one favored especially by sommeliers for his wines' bright acidity, lower alcohol levels and moderate oak influence. First made in 1988, Lindquist's Los Olivos Cuvée epitomizes his restrained style. Fashioned from a blend of three grape varieties typical of the southern Rhône valley, it's rich without being heavy, with savory spice and herb notes. There is no exact recipe for this wine: Lindquist changes the blend each year, depending on the qualities of the component wines. Typically dominated by Syrah, it relies on Grenache to lend plump, lush fruit flavors that soften Syrah's powerful tannins and peppery edge; Mourvèdre adds spice and blue fruit notes. Most of the grapes come from the Ibarra-Young vineyard, a site in Santa Barbara's Santa Ynez Valley that Lindquist has leased and farmed for more than a quarter-century.

FROM THE GLASS

Though it's inspired by the wines of the southern Rhône, the Qupé Los Olivos Cuvée is fresher and juicier than most of its Rhône counterparts, thanks to the Santa Ynez Valley's cooler climate. It offers up cranberry,

clove, and herb notes in the glass, then juicy, rich and lightly spicy flavors of wild cherries, black pepper, and fresh herbs on the palate.

FROM THE KITCHEN

Versatile and food-friendly, Qupé Los Olivos has the acidity that's essential for cutting through rich sauces and braises, refreshing the palate after each bite. It will be sensational with red meats, especially those with

peppery accented sauces that play to the wine's spicy side. Lamb, beef, and game all make great options. If using leaner cuts or preparations, consider serving a decadent side dish, such as cheesy, buttery potatoes or creamed spinach.

'10

VARIETY
47% Syrah,
29% Mourvèdre &
24% Grenache

ORIGIN
Santa Barbara County,
California

STYLE
Earthy Red

AT HOME

With the Sommelier

PAIRING SUGGESTIONS FROM A
MICHAEL MINA SOMMELIER

I'm a big fan of Syrah-Grenache blends. The portion of Syrah in the Qupé Los Olivos makes it perfect for heartier proteins. With its restrained, cool-climate character, I suggest pairing it with bison or other another lean red meat. I like the gamey quality of bison with Syrah-based wines, though lamb or a big pork chop would be great too. I'd serve them with root vegetables cooked in pork fat with herbs and a squeeze of lemon or splash of plum vinegar. For vegetarians, try something rich and mushroom-based, like a bread pudding with wild mushrooms.

—Kelly Ford, Sommelier, BARDOT Brasserie

MAIN COURSE: Double-Cut Pork Chop with Bacon-Fat Roasted Vegetables

FROM THE GRILL: Grilled Bison Steaks

CHEESE: Drunken Goat

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COUR SAINT VINCENT

Mille Pierres, Côteaux du Languedoc

OLD VINES GIVE THIS RICH, ESTATE-GROWN SOUTHERN FRENCH BLEND OF SYRAH, GRENACHE AND CARIGNAN TERRIFIC DEPTH.

FROM THE VINEYARD

The transformation in France's sprawling Languedoc region, which runs along the Mediterranean coast roughly from Avignon to the foothills of the Pyrenées Mountains, has been remarkable. Thirty years ago, just a handful of influential vintners saw its potential for fine wine—one easy to overlook amidst the oceans of bulk juice that got shipped out by the tanker-load worldwide. Today, everyone from prestigious Bordeaux vintners to fashionable Parisian families wants to own a piece of the Languedoc, whose potential for greatness is not only being realized in the vineyard but recognized worldwide. Ambitious, terroir-driven wines are being made from old, low-yielding vineyards in newly revived subzones. Cour Saint Vincent is a small, 24-acre estate owned and farmed by Francis and Martine Buoy. It's located directly inland (i.e. uphill) from Montpellier, in the medieval hamlet of Saint-Vincent-de-Barbeyrargues. The estate lies in the foothills of the Cévennes mountains, where sea breezes cool the vines and rocky, Jurassic-era soils of clay and limestone provide an entirely different growing environment from the hot, fertile plains close to the sea. Since 2007, Cour Saint Vincent has been farmed organically.

FROM THE GLASS

Made chiefly from Syrah, this complex red gets a dose of lush, plummy fruit flavors from the addition of Grenache. Carignan adds a rustic edge. This is a meaty, full-bodied red that offers a smoke-tinged bouquet redolent of black plums and violets. In the mouth it's rich, ripe and balanced, with herb-tinged black fruit flavors, firm tannins and an intense, lingering finish.

FROM THE KITCHEN

Serve this southern French red with simple, meaty fare to let the wine's complexity shine. It's fabulous with lamb—think chops with a black olive tapenade—as well as any variety of game and rich fare such as duck confit. Decant the wine a few hours ahead of time and serve at cellar temperature.

THE MICHAEL MINA WINE CLUB

'08

VARIETY
60% Syrah,
25% Grenache &
15% Carignan

ORIGIN
Côteaux du Languedoc,
France

STYLE
Rich Red

WANT MORE OF THIS WINE?
Visit minawineclub.com. Item#GW0022760
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INGREDIENTS

4 8 oz. 2-inch-thick bone-in pork chops
½ cup grapeseed oil
Kosher salt, for seasoning
Freshly ground pepper, for seasoning

For the Sauce:

¾ cup white wine
1 clove garlic, finely chopped
1 bay leaf
1 sprig thyme
3 tablespoons whole grain mustard
½ cup crème fraîche
2 tablespoons cold butter, diced
½ teaspoon freshly squeezed lemon juice
½ teaspoon Kosher salt

SERVES 4

GRILLED DUROC PORK CHOP WITH MUSTARD SAUCE

Using thick-cut, bone-in pork chops helps ensure juicy, flavorful meat; grilling adds another layer of flavor. At BARDOT Brasserie, the chops are finished with a creamy, tangy mustard sauce.

DIRECTIONS

Preheat a gas grill or build a fire, letting coals burn until covered with a light gray ash.

Pat pork chops dry with paper towels. Lightly coat them with a little grapeseed oil and season the meat liberally with Kosher salt and pepper. Measure out the ingredients for the sauce and set them aside.

Oil the grill grate by rubbing it with a towel coated in grapeseed oil. Grill chops over direct heat until they reach an internal temperature of 130 degrees, about 5-7 minutes on each side. Remove and allow the meat to rest, covered with tin foil, about 10 minutes.

While the chops are resting, add the wine to a sauce pot. Bring to a boil over medium heat and reduce liquid by half. Add the garlic, bay leaf and thyme. Whisk in the mustard and the crème fraîche. Then whisk in the butter over a low simmer. Add the lemon juice and salt; taste to adjust seasoning if needed.

Plate the chops and drizzle each with the sauce. Serve immediately.

RECIPE INSPIRED BY
BARDOT BRASSERIE

VILLIERA

Cabernet Sauvignon

CABERNET SAUVIGNON HAS EMERGED AS SOUTH AFRICA'S STAR RED VARIETY. THIS ELEGANT, MINT-INFLECTED VERSION SHOWS WHY.

FROM THE VINEYARD

South Africa represent a sweet spot right now for anyone looking for red Bordeaux varieties—particularly Cabernet Sauvignon—at non-Bordeaux prices. These French grapes excel in the Stellenbosch, the Napa Valley of South Africa. Cooled by breezes from the Atlantic Ocean's False Bay, the region boasts rocky, weathered shale soils that provide perfect conditions for Bordeaux reds. Villiera is a sprawling old estate, named for the family that owned it for much of the 20th century. Since 1983 it's been the property of the Grier family, who have quietly been producing some of the country's most refined Champagne-method sparkling and still wines for the last three decades. The Grier style is one of understatement and elegance. This Cabernet Sauvignon, for example, rejects score-chasing, ripeness-pushing density in favor of a classically tailored, Bordeaux-inspired style. Longtime winemaker Jeff Grier, who manages the estate with his sister Cathy Brewer and cousin Simon Grier, ages the wine for just over a year in French oak barrels. He puts only a quarter of the Cabernet in new oak, so that the wood's toasty, cedary qualities gently inflect the wine's rich fruit and herb flavors rather than dominate them.

FROM THE GLASS

A rich swirl of black cherry, mint, and red and black currant notes define this Cabernet's bouquet. On the palate it's minty and elegant, with an interplay of sweet, curranty fruit and herb- and mineral-tinged savoriness. Polished tannins give a seamless boost to the structure and finish with finesse.

FROM THE KITCHEN

The medium tannins, restrained fruit, and earthy notes in this Cabernet Sauvignon make it a more flexible partner at the table than a typical Napa Cabernet. The Villiera will come into its own next to classic partners like a rare steak, juicy roast or meaty stew, but will also work well with lighter dishes, such as bell peppers stuffed with bulgur and cheese, or a cheesy vegetable gratin. For seasonings, play to the wine's herbaceous edge with fresh or dried herbs, or its earthy side with mushrooms, legumes or root vegetables.

THE MICHAEL MINA WINE CLUB

'12

VARIETY
Cabernet Sauvignon

ORIGIN
Stellenbosch,
South Africa

STYLE
Juicy Red

AT HOME

With the Sommelier

PAIRING SUGGESTIONS FROM A
MICHAEL MINA SOMMELIER

Lamb with this wine! Seriously, it's a perfect match. We do a lamb crown roast at BARDOT Brasserie that would be amazing—mild and tender—the dried rosemary herb crust would pick up the wine's herb notes. At home you could do a quick lamb chop with any mix of green herbs. Serve it with creamed Swiss Chard, like we do in the restaurant—or any vegetable with enough richness to stand up to the wine. If lamb's not your thing, I'd pick up some good house-made sausages at your local butcher and grill them. They'll have the fattiness to stand up to the wine and smooth out its tannins. Plus, they're super-easy to prepare.

—Kelly Ford, Sommelier, BARDOT Brasserie

GRILL: Mixed Sausages on the Grill
MAIN COURSE: Herb-Rubbed Lamb Chops
CHEESE: Sharp Cheddar or Aged Gouda

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FAVORITES FROM

Our Wine Shop



2011 Boundary Breaks Vineyard 110 Semi-Dry Riesling, Finger Lakes

Ultra-fragrant aromas of white peaches, apricots and honeysuckle waft from the glass. Vinified entirely in stainless steel, the palate offers gentle, sweet flavors of peaches, honey and pears. Bright acidity animates the fruit and leads to a focused, fresh finish of lovely purity and length.

Regular price: \$20.00

Member price: \$18.00



2012 Domaine de Durban Beaumes de Venise

Scents of sun-warmed plums and berries waft from the glass, accented in notes of white pepper and wild thyme. This is a rich, medium-bodied red that's generously proportioned but beautifully balanced, with spicy herbal notes giving dimension to its ripe, velvety fruit.

Regular price: \$18.00


Member price: \$16.20

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