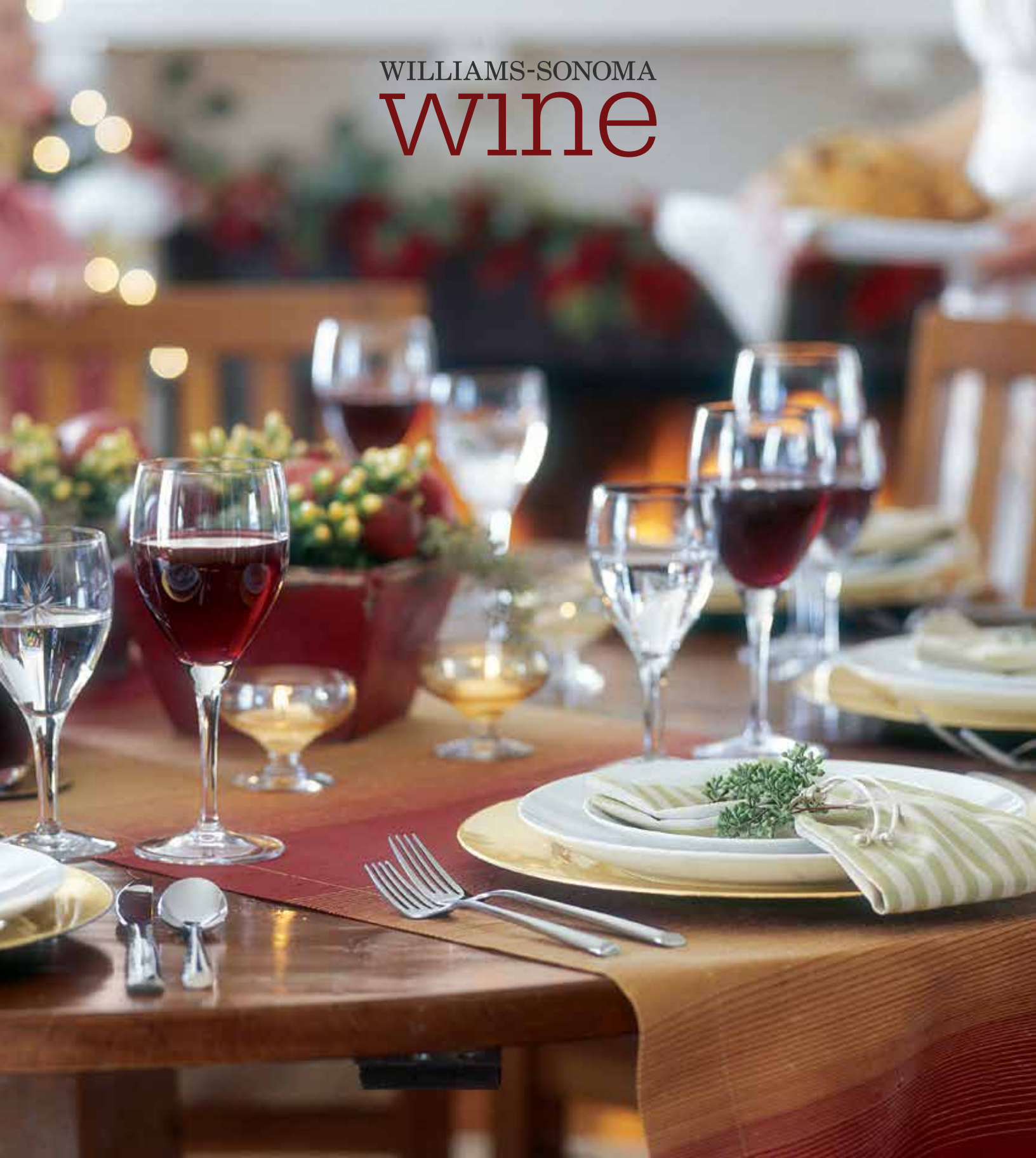


WILLIAMS-SONOMA
wine





“We only drink the wines with the recipes suggested, or variations of, so we get the best experience. We use the wines to create a special night for ourselves once a week if we can, so it’s a great treat.”

—Wine Club member,
New Jersey

Connoisseur Collection

Paul Goerg Champagne Brut, 2002 (France)

————— *Recipe Pairing* —————

Goat Cheese and Shallot Toasts

Louis Latour Puligny-Montrachet Premier Cru,
Les Truffières, 2009 (France)

————— *Recipe Pairing* —————

Roasted Mahimahi with Citrus Vinaigrette

Sojourn Pinot Noir, Gap's Crown Vineyard, 2010 (USA)

————— *Recipe Pairing* —————

Duck Breasts with Roasted Figs and Balsamic Glaze

Fattoria di Milziade Antano Sagrantino di Montefalco, 2007
(Italy)

————— *Recipe Pairing* —————

Porcini-Crusted Lamb Chops with Rosemary-Garlic
Emulsion

Bugay Empress Cabernet Sauvignon, 2007 (USA)

————— *Recipe Pairing* —————

Herb-Crusted Prime Rib with Horseradish Cream

Parallel Napa Valley Cabernet Sauvignon, 2008 (USA)

————— *Recipe Pairing* —————

Short Rib Shepherd's Pie

A Note from the Tasting Team

Our careful selection this month features two French classics for the festive season: a brilliantly poised Champagne from a little-known grower in the Côte des Blancs, and a stylish, minerally Puligny-Montrachet from one of the great Burgundian houses. The boutique focus continues with a sought-after Pinot Noir from one of the best sites for Burgundian varieties in the Sonoma Coast region. Italy is represented with a sumptuous and dynamic Sagrantino from the beautifully unspoiled region of Umbria, while we bring you a stunning pair of Cabernet Sauvignons from either side of the Mayacamas Mountains—from premium vineyards located in Sonoma and Napa counties respectively. Happy Holidays!

Paul Goerg Champagne Brut

WINERY

Paul Goerg

VARIETAL

Chardonnay

YEAR

2002

COUNTRY

France

REGION

Champagne

TYPE

Sparkling White

story

Vertus is a small town in Champagne, specifically in the Côte des Blancs region, which specializes in growing Chardonnay thanks to chalky soils and minuscule amounts of clay. In Champagne, to make wines solely from Chardonnay, the quality of the fruit must be high, as most Champagne relies on a solid foundation of Pinot Noir for structure and body. The vineyards around Vertus, however, produce Chardonnay that is structured and round, without losing Chardonnay's characteristic finesse. Paul Goerg was the mayor of this town in 1876, and the local producers who banded together in the early 1980s to make this wine chose to name it after him in honor of the former mayor's wine-friendly ways. Vintage Champagnes are rare; most houses only declare a vintage wine three or four times a decade, in exceptional years, such as 2002, which was lauded for producing wines of great depth, acidity and balance. Vintage Champagnes are often capable of aging for decades in good storage conditions, though they may also be enjoyed young.

sense

This luscious Champagne opens with hints of green apple, quince, white flowers and lemon.

savor

Lively and intense, this gorgeous 10-year-old Champagne has youthful features like lemon and grapefruit flavors, as well as some of the polish and savor (nutty and toasty flavors) that comes with years of aging in the bottle.

serve

Champagnes made entirely from Chardonnay grapes tend to be lighter and brighter than those made from Pinot Noir grapes, suggesting foods that have similar qualities. While this wine makes for a gorgeous aperitif when served solo, it also shows beautifully when paired with appetizers that range from fish tartares to vegetable or bacon tarts to oysters or salads. In addition, its bit of age gives it a burnished, toasty quality that makes it lovely with bruschetta, gougères or baked confections. For great pairings, try it with dishes like Potato and Gruyère Tartlets or Coconut Shrimp with Lime (recipes at williams-sonoma.com).

Serve well chilled: refrigerate the bottle for 45 minutes before serving.

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goat cheese and shallot toasts

Wonderful as hors d'oeuvres at a dinner party or a light appetizer at the table to accompany a salad, these little crostinis pack in the flavor. The addition of sweet cream to soft goat cheese tempers its tanginess while making it light and easy to spread. Pink peppercorns scattered across the top add color and complement the shallots. The deft juxtaposition of richness and crispness echoes the same dynamic in a Champagne like the Paul Goerg, which refreshes without being overpowering.

ingredients

1 baguette

5 oz. soft goat cheese, at room temperature

4 to 6 Tbs. heavy cream

½ tsp. salt

2 or 3 small shallots, minced

3 Tbs. pink peppercorns, smashed

directions

Preheat an oven to 350°F.

Cut the baguette on the diagonal into slices ¼ inch thick. Arrange the slices in a single layer on 2 ungreased baking sheets. Bake until lightly golden, about 15 minutes. Turn the slices over and bake until lightly golden on the other side, about 10 minutes more. Set aside.

Put the goat cheese in a bowl and mash it with a fork. Add 1 Tbs. of the cream and mash it in. Continue to add the cream, 1 Tbs. at a time, until you have a soft, mild spread. Mix in the salt and the shallots to taste.

When ready to serve, spread each baguette toast with the cheese and shallot spread and top with several pink peppercorns.

Serves 12 to 14.

Louis Latour Puligny-Montrachet Premier Cru, Les Truffières

WINERY

Louis Latour

VARIETAL

Chardonnay

YEAR

2009

COUNTRY

France

REGION

Puligny-Montrachet,
Côte de Beaune,
Côte d'Or,
Burgundy

TYPE

Rich White

story

Separating the tiny Burgundian villages of Puligny and Chassagne is the low hill of Montrachet. The stony, limestone-studded soils here became so famous for yielding extraordinary white wines that each village appended the Montrachet name to that of its own wine district (called a *commune* in Burgundy), the better to capitalize on its prestige. Of the two communes, Puligny-Montrachet is the smaller, known for Chardonnays with a steely, mineral core and extraordinary longevity. With less than three square miles of land to cultivate, the annual production is tiny, and the combination of scarcity and quality makes its wines perhaps the most highly sought-after whites in the world. Within the appellation, the best sites carry the *premier cru* designation. Of these 26 vineyards, Les Truffières lies high up on the Montrachet hill. As its name suggests, the site was once a source of prized truffles. Family owned and run for ten generations, Louis Latour is a legendary Burgundy producer.

sense

A bright bouquet of lemon blossom and citrus scents carries a hint of fresh sage.

savor

This wine offers a kaleidoscopic mouthful of citrus, cream and wet stone notes, with a finishing hint of mushrooms and smoke.

serve

The flavors in this refined Chardonnay suggest a classic pairing with mushrooms. Fresh button mushrooms, dried or fresh porcini or, for a splurge, truffles, make a fantastic complement to the wine's structure and flavors. For an easy, elegant first course or brunch dish, try the Latour Les Truffières with poached eggs on brioche, accented with truffle salt or a drizzle of truffle oil. Alternatively, a broad array of mildly flavored poultry, veal, fish and shellfish dishes will suit this white. Keep seasonings fairly simple—fresh herbs, a creamy sauce and toasted nuts, for example, make great choices. Crab cakes, flaky white fish in *beurre blanc*, veal or chicken scallopini and other mild dishes that offer richness but are not aggressively flavored will work perfectly. Visit williams-sonoma.com for recipes like Sautéed Scallops with Lemon Beurre Blanc or Risotto with Mushrooms.

Serve chilled: refrigerate the bottle for 30 minutes before serving.

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roasted mahimahi with citrus vinaigrette

In this flavorful main course, a combination of lemon and lime zest adds tang to simply roasted fish fillets. A vinaigrette using the juice from the lemon makes a sprightly sauce to pour over the cooked fish while providing a liaison to the bright acidity and ripe fruit in the Louis Latour Puligny-Montrachet. Complementary side dishes include roasted red potatoes or sautéed zucchini.

ingredients

1 lemon

Olive oil for brushing

4 mahimahi fillets, each 5 to 6 oz.

4 tsp. grated lemon zest

4 tsp. grated lime zest

Coarse kosher salt and freshly ground pepper, to taste

2 tsp. Dijon mustard

½ cup extra-virgin olive oil

1 shallot, minced

directions

Preheat an oven to 400°F.

Cut the whole lemon in half. Set aside ½ lemon, then squeeze 2 Tbs. juice from the other ½ lemon.

Brush a small rimmed baking sheet with olive oil, then place the fish fillets on the sheet. Brush the fish fillets all over with olive oil, rub in the lemon zest and lime zest, and squeeze the juice from the remaining ½ lemon over the fish. Season with salt and pepper. Roast until the fish fillets are just opaque in the center, about 10 minutes.

Meanwhile, put the mustard in a small glass measuring cup or small bowl. Whisk in the 2 Tbs. lemon juice. Gradually whisk in the extra-virgin olive oil, then mix in the shallot. Season the vinaigrette with salt and pepper.

Transfer the fish to warmed individual plates, spoon a little of the vinaigrette over the top and serve immediately.

Serves 4.

Sojourn Pinot Noir, Gap's Crown Vineyard

WINERY	VARIETAL	YEAR	COUNTRY	REGION	TYPE
Sojourn Cellars	Pinot Noir	2010	USA	Sonoma Coast, California	Smooth, Fruity Red

story

Sojourn Cellars is the collaboration of two friends, Craig Haserot and Erich Bradley, who over years of playing tennis on the courts of Sonoma decided to take their love of dining and wine to the next level by creating their own brand. For the name of their winery, they were inspired by a quote attributed to Plato—“Life is but a sojourn. Enjoy the best of it.” And for winemaking, they relied on Bradley’s experience as an assistant winemaker at Arrowood and winemaker at Audelssa. The partners launched their business in 2001 with a Cabernet Sauvignon, and today their handcrafted Pinots and Cabs receive much acclaim from the wine press. This Pinot Noir’s fruit comes from the Gap’s Crown Vineyard, an area prized by winemakers. Located on the western edge of Sonoma Mountain, Gap’s Crown lies in the blast radius of the Petaluma Gap, which is the channel that allows cold coastal winds into the interior valleys of Sonoma. The resulting temperatures allow grapes to preserve their acidity as they ripen slowly in cool conditions, and the strong winds help to suppress yields. The vintage of 2010 was unusually cool and the flavors achieved in the wines are concentrated and penetrating.

sense

Pure, well-defined aromas of bing cherry and strawberry are suffused with notes of allspice, truffle and earth.

savor

This silky, succulent Pinot Noir offers a new-world expression of the grape, with heady notes of earth and spice that accent the plush, ripe fruit flavors. The body is lithe and flowing, and the finish is pure and delightfully long-lasting.

serve

Flavorful and intense enough to make a cheerful companion to pork or lean beef, the Sojourn Cellars Gap’s Crown Pinot Noir will shine with poultry and game birds. Yet it even has the suppleness to pair with fish like salmon and tuna. For sauces, marinades and side dishes, choose ingredients that will play to the earthy qualities of the wine. Mushrooms, root vegetables, lentils and onions will be ideal partners. Try the wine with Herb-Roasted Turkey or Crispy Salmon with Spiced Lentils (recipes at williams-sonoma.com).

Serve a little cooler than room temperature: refrigerate the bottle for 15 minutes before serving.

Love this wine? Order more at williams-sonomawine.com. Item #GW0019120

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duck breasts with roasted figs and balsamic glaze

While the Chinese are the biggest connoisseurs of duck, this classic combination of duck and figs is more French in style. Vinegar usually works well with fruits, and here you could easily substitute firm plums or peaches, if preferred. The sweet fruitiness of the glaze and figs plays to the red fruits of the Gap's Crown Pinot, while the duck is well countered by the wine's acidity.

ingredients

6 skin-on, boneless duck breasts,
about 2¼ lb. total

Sea salt and freshly ground pepper,
to taste

8 ripe Black Mission figs

½ cup aged balsamic vinegar

8 fresh thyme sprigs

directions

Preheat an oven to 400°F.

Using a sharp knife, trim away any visible fat from each duck breast to create an even ¼-inch-thick layer. Score the skin side of each breast, cutting through the skin but not into the flesh, to create a ¼-inch crosshatch pattern. Generously season the breasts on both sides with salt and pepper. Set aside.

Using a paring knife, cut a small cross in the top of each fig. Spread the figs open, season with salt and pepper, and place on a rimmed baking sheet. Pour the vinegar over the figs and scatter the thyme sprigs on top. Roast, basting the figs with the vinegar every 4 to 5 minutes, until nicely glazed, 12 to 15 minutes. Keep the figs warm in the oven.

Heat a large fry pan over medium-high heat. When the pan is hot, add the duck breasts, skin side down, and sear until the skin is crisp and golden brown, 6 to 7 minutes. Turn the breasts over and cook until lightly brown on the other side, 3 to 4 minutes more for medium-rare, or until done to your liking. Transfer to a cutting board and let rest for 3 to 4 minutes.

Thinly slice the duck breasts on the diagonal. Arrange the slices on a platter, top with the figs and drizzle with the balsamic glaze from the baking sheet. Serve immediately.

Serves 4 to 6.

Fattoria di Milziade Antano

Sagrantino di Montefalco

WINERY

Fattoria di Milziade
Antano

VARIETAL

Sagrantino

YEAR

2007

COUNTRY

Italy

REGION

Umbria

TYPE

Spicy, Earthy Red

story

An austere beautiful region that is sometimes overlooked in wine conversations, Umbria is one of the rare landlocked provinces of Italy. Nestled between Tuscany to the west and Marche to the east, Umbria boasts a dry climate and stony soils that are wonderful for producing deeply flavored, dusty reds. The signature grape of the region is the thick-skinned, powerful Sagrantino, which achieves its greatest expression around the town of Montefalco. Known for its dark color, deep berry flavor, and powerful tannins, it's a wine that can age for decades. Indeed, decades of aging used to be required before the Sagrantino di Montefalco wines even became approachable, but today, thanks to modern farming and winemaking, the wines are more approachable in their youth, though they remain wines of epic density and structure. Milziade Antano is a traditional producer, making wines that have a surprising degree of finesse for a region known for its muscularity. Such texture is achieved through vigorous vineyard work and low yields.

sense

Give the wine a vigorous swirl, then look for scents of raspberry, sour cherry, tea and smoke.

savor

There is a pleasing rusticity to this grape, which gives the wine a satisfying soulfulness. The lovely mélange of fruity aromas coalesces with subtle flavors of pepper, clove and dried flowers.

serve

If ever there was a wine that required rich, red meat, this Sagrantino is it. Look to well-marbled cuts of beef like rib-eyes, T-bones, porterhouses and New York steaks, or bigger cuts like prime rib. Lamb will also work well, especially rich cuts like chops and ribs. Mushrooms or creamy potatoes make savory accents. Try dishes like Grilled Lamb Ribs or Bistecca alla Fiorentina (recipes at williams-sonoma.com).

Serve a little cooler than room temperature: refrigerate the bottle for 15 minutes before serving.

Love this wine? Order more at williams-sonomawine.com. Item #GW0019294

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porcini-crusted lamb chops with rosemary-garlic emulsion

Coated with a bread-crumb crust that includes dried porcini mushrooms and Parmigiano-Reggiano cheese, these lamb chops make an elegant entrée for a special meal. The accompanying sauce is fragrant with fresh rosemary and garlic, heady aromas that complement the wild berry flavors of the Sagrantino di Montefalco.

ingredients

- 1 oz. dried porcini mushrooms
- 1½ cups fresh bread crumbs
- ⅓ cup grated Parmigiano-Reggiano cheese
- 1 Tbs. chopped fresh flat-leaf parsley
- Kosher salt, to taste, plus 1 tsp.
- Freshly ground pepper, to taste
- 2 racks of lamb, each with 8 ribs, about 2½ lb. total, Frenched
- ¾ cup plus 2 Tbs. olive oil
- 1 garlic clove
- 1 Tbs. red wine vinegar
- 1 cup fresh flat-leaf parsley leaves
- ½ cup fresh mint leaves
- ⅓ cup fresh rosemary leaves

directions

In a blender, process the dried porcini mushrooms into a fine powder. Transfer 3 Tbs. of the porcini powder to a bowl (reserve the rest for another use). Add the bread crumbs, cheese and chopped parsley to the bowl, and season with salt and pepper.

Season the racks of lamb with salt and pepper. Let stand at room temperature for 1 hour.

Preheat an oven to 375°F.

Drizzle each rack of lamb with 1 Tbs. of the olive oil, rubbing it evenly over the meat. Coat the lamb with the bread crumb mixture, pressing so it adheres.

Heat an 11-inch ovenproof nonstick grill pan over medium-high heat. When the pan is just smoking, lightly spray with nonstick cooking spray. Add the racks of lamb and sear, turning once, until well browned, 1 to 2 minutes per side. Transfer the pan to the oven and roast until an instant-read thermometer inserted into the thickest part of the racks, away from the bone, registers 130°F for medium-rare, 20 to 25 minutes, or until done to your liking. Transfer the racks to a carving board, cover loosely with aluminum foil and let rest for 15 minutes.

Meanwhile, in a blender, combine the ¾ cup olive oil, the garlic, vinegar, the 1 tsp. salt and pepper, to taste. Blend on high until well combined, about 1 minute. Add the parsley, mint and rosemary leaves and pulse, scraping down the sides of the blender occasionally, until the herbs are chopped. Pulse less for a chunkier consistency and more for a smoother consistency.

Carve the racks into individual chops and arrange on a warmed platter. Pass the sauce alongside.

Serves 6.

Bugay Empress Cabernet Sauvignon

WINERY	VARIETAL	YEAR	COUNTRY	REGION	TYPE
Bugay Vineyards	75% Cabernet Sauvignon, 10% Cabernet Franc, 8% Petit Verdot, 5% Malbec, 2% Merlot	2007	USA	Sonoma County, California	Bold, Fruity Red

story

In 1996, John Bugay moved to Sonoma County to realize his longtime dream of growing and producing his own wine. His knowledge of soil, plant biology and landscape design ultimately led him to a terrific site high up on the west side of the Mayacamas, the mountain range that separates Napa and Sonoma. He had tried a property on the Napa side of the mountains but found that the milder Sonoma summers allowed him to produce grapes more in line with his tastes. In 1997, just outside the town of Windsor, he planted the rocky volcanic ridge of his south-facing vineyard with Bordeaux varieties and a bit of Syrah. The vines struggled so much there that it took years to get a crop, but the small quantities of fruit that the vineyard did produce were extraordinary. In 2006, Bugay brought on Randall Watkins as winemaker. With a master's in oenology and microbiology from UC Davis, Watkins cut his teeth as winemaker for the seminal Mayacamas winery Carmenet before coming to Bugay. Together the two men craft impeccable terroir-driven estate wines that have remarkable verve and depth.

sense

This classic Bordeaux-style blend offers blackcurrant and plum aromas, with deeper scents of graphite and herbs.

savor

The wine's deep concentration is a testament to the thin, rocky soils and airy mountain climate of the vineyard. Huckleberry and cassis notes seem to have bottomless depths, while peripheral flavors of cedar trees, dark violets and minerals provide highlights and complexity.

serve

While Cabernet blends like the Bugay are versatile enough to pair with a variety of foods, this powerful deep red truly shines with meat. The wine's intensity requires a cut with ample substance and fat as a counterbalance. Look to simply flavored beef, lamb and game dishes, particularly those that are grilled or roasted. Accent ingredients like lentils, mushrooms and root vegetables will play up the wine's earthy notes. We love this wine with rich, showpiece dishes like Standing Rib Roast with Yorkshire Pudding or Herbes de Provence Leg of Lamb (recipes at williams-sonoma.com).

Serve a little cooler than room temperature: refrigerate the bottle for 10 minutes before serving.

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herb-crusted prime rib with horseradish cream

This roast makes an impressive presentation for holiday gatherings and will make a wonderfully rich base to offset the powerful fruit of the Bugay Cabernet Sauvignon. After you coat the meat with the seasoning mixture, it needs to rest in the refrigerator for at least 12 hours before roasting, so plan accordingly.

ingredients

- 1 Tbs. dried whole thyme leaves
- 1½ Tbs. toasted onion powder
- 1½ Tbs. roasted garlic powder
- 3 Tbs. kosher salt
- 3 Tbs. freshly ground five-pepper blend
- 1 Tbs. Hungarian paprika
- 3-rib standing beef rib roast, about 5 lb., tied with kitchen string
- 2 Tbs. olive oil

For the horseradish cream:

- ¾ cup heavy cream
- 1 cup sour cream
- Juice of 1 lemon
- Kosher salt and freshly ground pepper
- ½ cup freshly grated or prepared horseradish

Williams-Sonoma Kitchen

directions

In a small bowl, stir together the thyme, onion powder, garlic powder, salt, five-pepper blend and paprika. Set the seasoning mixture aside.

Remove the roast from the packaging and pat dry with paper towels. Rub the roast all over with the olive oil and then with the seasoning mixture. Cover with plastic wrap and refrigerate for 12 to 24 hours.

To make the horseradish cream, in a nonreactive bowl, whisk together the heavy cream and sour cream until smooth. Add the lemon juice, salt, pepper and horseradish and whisk until blended. Cover and refrigerate until ready to serve.

Remove the plastic wrap from the roast and let stand at room temperature for 1 hour.

Position a rack in the lower third of an oven and preheat to 450°F.

Place the roast, fat side up, on a rack in a large roasting pan. Transfer to the oven and roast for 20 minutes. Reduce the oven temperature to 350°F and continue roasting until an instant-read thermometer inserted into the center of the meat, away from the bone, registers 125° to 130°F for very rare to medium-rare, 1 to 1½ hours more.

Transfer the roast to a carving board, cover loosely with aluminum foil and let rest for 15 minutes before carving. Carve the roast and arrange on a warmed platter. Pass the horseradish cream at the table.

Serves 6 to 10.

Parallel Napa Valley Cabernet Sauvignon

WINERY

Parallel

VARIETAL

89% Cabernet Sauvignon,
11% Merlot

YEAR

2008

COUNTRY

USA

REGION

Napa Valley,
California

TYPE

Smooth, Fruity Red

story

Parallel is the realization of both the dream and the friendships of four couples who met skiing the slopes of Park City, Utah, where all of them lived or spent significant time. Of course, après-ski involved sharing a good meal and bottles of great wine, which cemented the love of life and dreams of these eight friends. The name Parallel denotes many things—shared passions, ski tracks in the snow, rows of vines in a vineyard. These are symbolically represented by the artfully designed label, which debuted on the first Cabernet Sauvignon released by the team in 2005. The team was lucky enough to hire on superstar winemaker Philippe Melka, who has crafted the wines since the beginning. The year 2008 was a dramatic vintage with temperature swings ranging from frost to heat waves. For all the twists and turns, the quantity was low and the quality high, as Melka and the Parallel team demonstrate with this classic beauty.

sense

An effusive heart of cassis, black plum, mocha, cedar and vanilla defines this wine's aroma.

savor

A smoky, cedary edge lines the wine's deep core of ripe, juicy black fruit. Irresistibly lush and complex, the wine is nevertheless balanced and well-proportioned between luscious Napa fruit and savory, earthy side notes.

serve

The gorgeously flowing structure of Parallel's Cabernet Sauvignon provides a wealth of food-pairing options. While typical matches like well-marbled steaks, chops and roasts will work beautifully, lighter meats such as veal and pork make excellent choices as well. For accent flavors, pick up the wine's earthy elements with bell peppers, mushrooms, eggplant or root vegetables, or look to fresh green herbs. For lovely pairings try Black Pepper and Mustard Braised Short Ribs or Algerian Lamb Shanks with Cardamom and Orange (recipes at williams-sonoma.com).

Serve a little cooler than room temperature: refrigerate the bottle for 10 minutes before serving.

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short rib shepherd's pie

The soul food of winter cooking, meat and potatoes never fail to satisfy. This hearty dish combines them in a convenient manner for a delicious one-dish meal. A ripe but structured Napa Valley Cabernet like Parallel's is an ideal complement, as it is juicy enough to stand up to the richness of the ribs. This dish is perfect for preparing in advance, as the meat even gains some flavor from sitting. Fill the gratin dishes with the ribs a day ahead, then top with freshly made mashed potatoes just before baking.

ingredients

- 4 beef short ribs, each 2¼ to 2½ lb.
- Sea salt and freshly ground pepper
- 2Tbs. extra-virgin olive oil
- 1 large yellow onion, chopped
- 2 celery stalks, chopped
- 6 garlic cloves, crushed
- 1 carrot, chopped
- 3½ cups dry red wine, such as Syrah
- 3 bay leaves
- 1Tbs. fresh thyme leaves
- 4 cups beef stock, plus more as needed
- 1½ lb. Yukon Gold potatoes, peeled and quartered
- ¼ cup milk
- 4Tbs. (½ stick) unsalted butter
- 1 egg yolk, beaten

Adapted from Williams-Sonoma *Cooking for Friends*, by Alison Attenborough and Jamie Kimm (Oxmoor House, 2008).

directions

Season the short ribs with salt and pepper. Cover and refrigerate for 6 hours or up to overnight. Bring to room temperature; season again with salt and pepper.

Preheat an oven to 350°F.

Heat a large sauté pan over high heat until hot. Pour in the olive oil and heat until shimmering. Working in batches, sear the ribs on all sides, turning as needed, until well browned. Transfer to a Dutch oven. Pour off all but 2 Tbs. fat from the sauté pan and set over medium heat. Add the onion, celery, garlic and carrot and sauté until beginning to caramelize, about 5 minutes. Add the wine, bay leaves and thyme, increase the heat to medium-high and boil until the wine is reduced by half. Add the 4 cups stock and bring to a boil, then pour the contents of the pan over the ribs. They should be just covered with liquid; add more stock as needed.

Cover the pot, transfer to the oven and cook, adding more stock as needed to maintain the liquid level, until a fork slides easily through the meat, about 2½ hours. Skim the fat off the surface. Let the ribs cool in the liquid until they can be handled, then remove the ribs from the pot and pull the meat from the bones; discard the bones. Shred the meat into bite-size pieces and return to the pot.

In a saucepan, cook the potatoes in boiling salted water until tender, about 15 minutes. Drain the potatoes and dry in the pan over low heat, then pass them through a ricer back into the warm pan. In a small saucepan, heat the milk and butter until steaming. Pour into the potatoes, add the egg yolk and fold to mix well.

Increase the oven temperature to 400°F. Transfer the contents of the Dutch oven to a 9-by-13-inch baking dish or divide among individual gratin dishes. Cover the top(s) evenly with the potatoes. Bake until the topping is golden, 35 to 40 minutes.

Serves 6 to 8.

classic matches that work

In the best cheese and wine pairings, each enhances and balances or brings out the best flavors of the other, either by contrasting with or echoing each other. Some pairings work so well together that they have become classics, and help illustrate the interplay of wine and cheese.

chèvre and Sancerre These two specialties of the Loire Valley of central France are made for each other. The tangy, acidic flavors of fresh goat cheese can make many white

wines taste bland. Crisp, lively Sauvignon Blanc (the varietal used in Sancerre) can match the cheese's acidity with its own, and its herbaceous or "grassy" quality highlights the earthiness of the cheese.

double or triple creams and Champagne Extremely rich cheeses like Brillat-Savarin coat the mouth. The bubbles and subtle fruit of a sparkling wine refresh the palate by cutting through the creaminess, yet emphasizing its luxurious texture.

CHEESE TYPES		WINE MATCHES
fresh or less-aged cheeses	young Asiago, crescenza, young Mahón, Humboldt Fog, feta, young pecorino toscano	light, fruity, high-acid white wines Sauvignon Blanc/Sancerre, Pinot Grigio, dry Riesling, Grüner Veltliner, Chenin Blanc/Vouvray, Albariño; dry rosés
more-aged firm cheeses	Cheshire, aged Asiago, Cantal, cheddar, Mahón, Manchego, pecorino toscano	full-bodied red wines Cabernet Sauvignon/Bordeaux, Merlot, Chianti, Barbaresco, Barbera, Barolo, Rhône, Languedoc, Ribera del Duero, Rioja, Sangiovese, Syrah/Shiraz, Zinfandel
	cheddar	port vintage, tawny
hard well-aged cheeses	Parmigiano-Reggiano	sparkling wines Champagne, prosecco, cava
	Parmigiano-Reggiano, dry jack, Mahón, aged Manchego	dry sherries fino, Manzanilla
aged cheeses with nutty or sweet flavors	Gruyère, Comté, raclette, Gouda, Emmentaler	rich, lush, fragrant white wines Chardonnay/white Burgundy, Gewürztraminer, Grüner Veltliner, late-harvest Riesling, Viognier, Chenin Blanc/Vouvray
	Gruyère, Comté, raclette, Gouda, tomme de Savoie	light- to medium-bodied red wines Beaujolais, Dolcetto d'Alba, Grenache, Nero d'Avola, Pinot Noir/red Burgundy
	Gruyère, Comté, Stilton, Gorgonzola <i>naturale</i> , Valdeón	dessert wines with nutty and caramel flavor Madeira, vin santo, off-dry sherries (amontillado and oloroso)
bloomy-rind cheeses	Brie, Camembert	sparkling wines Champagne, prosecco, cava light- to medium-bodied red wines Beaujolais, dolcetto d'Alba, Grenache, Nero d'Avola, Pinot Noir/red Burgundy

Parmigiano-Reggiano and Sangiovese Here again, bringing together a cheese and wine from the same area can enhance the match. Hard aged cheeses with a little bite tend to pair well with red wines, and two red wines made in the same region as premier Parmigiano-Reggiano cheese are Chianti and Brunello, both from the Sangiovese grape. These rich, medium- to full-bodied wines tame the sharpness of the cheese, and the pleasantly salty cheese brings out the ripe fruit notes in the wine.

Stilton and port This famous and sublime pairing was originally brought together by the vagaries of English maritime history. English Stilton—a creamy blue with distinctive salty, nutty, meaty and smoky flavors—meets its match in vintage port, originating in Portugal, with its equally luscious mouthfeel; sweet, ripe flavors; and full, high-octane body. The sweetness of the wines counteracts the saltiness of the cheese, and the pairing makes each bite or sip more entrancing.

CHEESE TYPES		WINE MATCHES
double- and triple-cream cheeses	Brillat-Savarin	rich, lush, fragrant white wines Chardonnay/white Burgundy, Gewürztraminer, Grüner Veltliner, late-harvest Riesling, Viognier, Chenin Blanc/Vouvray
washed-rind cheeses	Morbier	sparkling wines Champagne, prosecco, cava
	Morbier, Époisses de Bourgogne, Fontina, Muenster, Pont-l'Évêque, Taleggio	rich, lush, fragrant white wines Chardonnay/white Burgundy, Gewürztraminer, Grüner Veltliner, late-harvest Riesling, Viognier, Chenin Blanc/Vouvray
	Fontina, Pont-l'Évêque, Taleggio	light- to medium-bodied red wines Beaujolais, Dolcetto d'Alba, Grenache, Nero d'Avola, Pinot Noir/Burgundy
	Taleggio	full-bodied red wines Cabernet Sauvignon/Bordeaux, Merlot, Chianti, Barbaresco, Barbera, Barolo, Rhône, Languedoc, Ribera del Duero, Rioja, Sangiovese, Syrah/Shiraz, Zinfandel
blue cheeses	bleu d'Auvergne, Cashel blue, Fourme d'Ambert, Roquefort	dessert wines Sauternes, late-harvest Sauvignon Blanc
mild to medium-intensity blue cheeses	Cashel blue, Fourme d'Ambert, Gorgonzola <i>dolce</i>	sparkling wines Champagne, prosecco, cava
buttery blue cheeses	Stilton, Cashel blue	off-dry sherries amontillado, oloroso
powerful blue cheeses	Gorgonzola <i>naturale</i> , Stilton, Valdeón	dessert wines Madeira, vin santo, off-dry sherries (amontillado and oloroso), vintage or tawny port, Sauternes



The Host

Nothing beats a dinner party in the company of friends and family. Each bottle in this gift has an accompanying recipe that is perfect for a gathering. Enjoy this collection and the memories that will come with it.

The Host Collection, includes 2 red wines and 1 white wine. Available at williams-sonomawine.com. **\$79.95 (shipping and handling not included)**

the wine club experience

The Williams-Sonoma Wine Club brings a unique experience to the enjoyment of wine and food. Members receive a collection of hand-selected wines from boutique wineries and also enjoy the following benefits:

- Recipe pairings from the Williams-Sonoma Kitchen
- Expert advice from our sommeliers and chefs
- Exclusive member offers throughout the year

member discounts

- Wine Club members receive a 10% discount on any wine from our wine shop
- Order more of your favorite wines by the bottle
- NEW FEATURE! To make reordering even easier, sign in at williams-sonomawine.com. Select Order History and Status to view the wines in your past shipments. Simply check the box next to the wine you would like to order and add to cart.

wine gifts

- Our Wine Club selections are also available as gifts to share with your friends
- Perfect for holidays, special occasions and housewarming or thank-you gifts

bridal registry

- You can add the Wine Club and exclusive wine gifts to your Williams-Sonoma bridal registry
- Purchase the Wine Club for newlyweds as a unique gift to help stock their wine cellars

customer service

- If you are ever not satisfied with any of the wines in your shipment, let us know and we'll promptly replace it
- In the event that your shipment suffers damage in transit, contact us for a replacement
- If you wish to change, temporarily suspend or permanently cancel your Wine Club shipments, please contact us and we'll make arrangements without delay

contact us

- Call 866-339-3234
- Email customerservice@williams-sonomawine.com
- Visit williams-sonomawine.com



You will find these wines inside:

- Paul Goerg Champagne Brut, 2002
- Louis Latour Puligny-Montrachet Premier Cru, Les Truffières, 2009
- Sojourn Pinot Noir, Gap's Crown Vineyard, 2010
- Fattoria di Milziade Antano Sagrantino di Montefalco, 2007
- Bugay Empress Cabernet Sauvignon, 2007
- Parallel Napa Valley Cabernet Sauvignon, 2008



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