



PARADISE RIDGE

BYCK FAMILY ESTATE WINERY

Harvest 2016

“The sun, with all those planets revolving around it and dependent on it, can still ripen a bunch of grapes as if it had nothing else in the universe to do.

- Galileo Galilei

Dear ‘PARADISE FOUND’ Member,

Harvest is upon us and the air is heady with anticipation. Watching our winemaking crew prepare the cellar and seeing Dan walking the vineyards each morning, adds to everyone’s excitement. Our harvest interns have traveled from Chile, Argentina and Italy to help us create the best wines possible, which we look forward to sharing with you in the years to come. The thrill and challenges of harvest are enhanced for everyone when shared with future winemakers from around the world.

The quality of the 2016 harvest is promising. The cool summer weather has given the grapes extra time to create additional layers of complexity and flavor. We also believe this vintage will not be quite as fast and furious as the last two, giving our winemaking team more time to spend handcrafting each wine.

For those who have not visited the winery recently, we now have a beautiful new tasting room in Paradise. The “Nagasawa Cellar” opened in August and is the main setting for our classic bar tastings. It is a wonderful change to have a dedicated tasting area. On weekends during the summer, our Reserve Tastings will be upstairs at tables on the veranda, so please be sure to let us know in advance if you would like to join us for one of these seated tastings. Booking a Reserve Tasting is easy to do online and wine club members also have the additional benefit of reserving our terrace tables for picnicking.

For those who did not receive our August bonus shipment, we wanted to let you know Paradise Found is going green. Moving forward, you will receive this printed letter tucked in with your wines and all other club information including recipes & wine notes, will be on our website. This gives you the opportunity to look back at past shipments and recipes, as well as enjoying the current ones. This decision is part of our ongoing dedication to making sustainability part of all that we do here in paradise.

We invite you to come visit us during harvest to share the excitement of the season. It also happens to be one of the most beautiful times of the year here in Sonoma. We hope to see you soon.

Co-Owner – Paradise Ridge Winery

Upcoming Winery Events ...

Wines & Sunsets, Estate – Wednesday evenings until October 26 - 5:30pm until sunset
Oktoberfest Harvest Club Release Event, Kenwood – October 23 - 11am to 4pm
HOSVA “Holiday Open House”, Kenwood – November 25 & 26 - 11am to 4pm
Classic Holiday Wine Club Release Event Estate – Thursday December 1 - 5pm to pm

Winemaker's Notes — Wine Club Shipment October 2016

2015 Estate 'Grandview Vineyard' Sauvignon Blanc – Russian River Valley

A rather small yield in this vintage gave us fruit with an extraordinary concentration of fruit character. Once in the winery we took the time to have as many different long and cool fermentations to create layer upon layer of complexity. Clean and fresh as always this wine will beguile you with the diverse flavors she will deliver throughout a glass. My favorite at any time of the day or season.

2014 'Barrel Select' Chardonnay – Russian River Valley

Just as in the wine above we strive for a clean and fresh expression of this varietal, and again to create complexity with a diverse amount of barrel fermentations, over 30 in this wine I believe. The 'Barrel Select' tag doesn't actually reference the amount of new oak, but the careful selection of the barrels we thought delivered the finest aromas, textures and flavors among the dozens we had to choose between. There were about 10% new French oak from this vintage, with perhaps 15 % of this wine completing Malo-lactic fermentation.

2013 'The Convict' Branham Rockpile Vineyard

From the remotest and wildest vineyard in this AVA comes a wine that reflects this varietal in the most unique fashion we could conjure up. We started by harvesting at the earlier level of ripeness from 5 very different blocks, each with it's own unique character (soils, exposure, clone). In the winery each lot was kept separate, and over a period of 16 months of barrel aging in 300 and 400 Liter gradually blended the wines together to create a seamless wine. Lower levels of alcohol (well for Zin at least!) combined with a fresh level of acidity will both allow this wine to pair well with a diverse amount of food, and enable this wine to age rather well, again more unusual than not for Zinfandel.

2013 'Rockpile Vineyard' Petit Verdot

Now this wines from the highest vineyard in this AVA, by several hundred feet, where it receives a greater influence from the Pacific Ocean's cool breeze throughout the day(think brighter, prettier fruits and more natural acidity). You don't see too many Petit Verdot bottling's out there, and very few from a vineyard with such provenance as the original and distinguished 'Rockpile Vineyard'. Aged in carefully selected 'medium toast' French oak barrels for 18 months adds both weight and finish.

2014 'The Bounty'

This is our only moving target wine, and is made from a different blend almost every year. In 2014 the majority of this wine came from our Estate and included, in no particular order – our 'Hoenselaars Vineyard' Syrah, Petit Sirah and some Zinfandel, I seem to recall some Rockpile Petit heading its way into the blending tank also – just because a little Rockpile Petit will often make anything taste better, and give the wine some beautiful blue fruit components along with some structure.

If the back label happens to say something that may contradict this information, all I was trying to do was make the best wine possible - for you, because that's what I like to do.



Dan Barwick, Winemaker



Roasted Shrimp Salad with Dill & Meyer Lemon

*Pair with Paradise Ridge Winery's
2015 Estate Sauvignon Blanc, Grandview Vineyard*

The essence of citrus zest is a great balance for the richness in this shrimp salad. Adding the zest of Meyer lemon helps tie the wine & food together. Enjoy this shrimp salad on top of greens and drizzled with good olive oil, on it's own or spread on a crusty, toasted baguette.

Ingredients:

1/2 pound U15 shrimp, peeled and seasoned
with salt & chili powder

1/2 teaspoon extra virgin olive oil

1.5 Tablespoons crème fraiche

1 Tablespoon whole egg mayo

1/2 each lemon zest (microplane)

1/4 teaspoon kosher salt

1 teaspoon fresh dill, chopped

1/2 each Meyer lemon

Method:

Toss the shrimp with seasonings and then with olive oil (you can use smaller shrimp if you prefer). Place on bakers sheet and roast in oven at 350 degrees until cooked. Remove from oven, allow to cool, and then chop.

Combine all other ingredients, adjust for seasoning and then combine with shrimp. Top with a drizzle of Meyer lemon juice when serving. Makes 1 cup.



Caggiano Smoked Duck & Pork Sausage with Red Onion, Cherry and Zinfandel Confit on a Sweet French Crouton

*Pair with Paradise Ridge Winery's
2013 The Convict Zinfandel, Rockpile*

This is a simple recipe that is quick, easy and a real crowd pleaser. You can serve the sausage room temperature or better yet, grill, slice and serve. You can make the confit up to a week ahead. The confit is one of those items I make and use at home on everything from sandwiches to grilled steaks.

1 slice duck sausage, 1 teaspoon red onion-cherry-zinfandel confit, 1 slice of the best sweet baguette you can find

Zinfandel Caramelized Onions with Dried Montmorency Cherries - Makes 3 cups

2 pounds red onion, peeled and thinly sliced, 5 ounces (weight) dried cherries, chopped 2 cups The Convict Zinfandel, 1/2 cup sugar, 2 bay leaves, 2 Tablespoons Balsamic Vinegar, pinch of salt

Place all ingredients in a heavy bottomed sauce pot. Cover and simmer for 30 minutes. Continue cooking for about 45 minutes, stirring occasionally, until almost all of the liquid has evaporated. Onions may be served room temperature.



Butternut Squash Soup with Crème Fraîche

Pair with Paradise Ridge Winery's
2014 Barrel Select Chardonnay, Russian River Valley

This is a favorite with my kids, even now, as they are all grown. Everyone loves this creamy, rich soup. Served simply with a nice salad, it makes a great lunch or light supper.

This soup is very versatile. I prefer to finish it with a drizzle of white truffle oil, or occasionally a great extra virgin olive oil. For a more elegant meal, I top it with fresh Dungeness crabmeat or seared sea scallops. A touch of crème fraîche really balances well with the Paradise Ridge Barrel Select Chardonnay

Ingredients:

1 Tablespoon butter	2 teaspoons thyme, fresh, chopped
1 Tablespoon olive oil, light	¼ cup chardonnay
¼ pound yellow onion, medium dice	1 ½ cups chicken broth
1 ½ medium carrots, peeled, sliced thin	3 ounces gruyere cheese
To taste sea salt and ground white pepper	1 ¼ cups milk
2 lbs butternut squash, seeded, peeled, diced	½ teaspoon sriracha chili sauce
½ Tablespoon curry powder	2 cups water
2 each bay leaves	¼ cup cider vinegar
¼ pound red potatoes, peeled & diced large	1 cup orange juice
1 apple, peeled & diced medium	½ cup heavy cream

Method:

Place butter and olive oil in sauce pan over medium heat. As it melts, add onion & cover. Cook for 3-5 minutes, until the onion is soft. Remove cover, and add carrots, salt and pepper. Stir and cover, cook for 5 minutes, stirring occasionally. When carrots are soft, add butternut squash, curry powder, bay leaves, potatoes, apple and thyme. Stir, cover, reduce heat to medium-low and cook for 10 minutes, stirring occasionally. Add a touch of salt and pepper.

Add chardonnay, stir, cover and increase heat to medium. Cook for 5 minutes. Add chicken broth, sriracha, and ½ the water. Cover and simmer for 10 minutes. Add milk, cover and simmer until squash and potatoes are fully cooked.

Remove bay leaves, stir in gruyere cheese, and using an immersion blender, food processor or regular blender, puree the soup until very smooth. It may take several batches. If the soup is too thick, add some water.

Once it is all pureed, return the soup to the sauce pot, over medium low heat and season with salt, pepper and sriracha sauce until you like the taste. Thin if needed with warm water. When the soup is just the way you want it, serve it in pre-heated soup bowls with anything from crème fraîche, truffle oil, olive oil, Roquefort cheese, crab or scallops.



Chocolate Coupe, Mocha-Molasses Ganache with Cocoa Nips & Petit Verdot Glaze

*Pair with Paradise Ridge Winery's
2013 Petit Verdot, Rockpile*

Mocha-Molasses Chocolate Ganache - Makes enough for 25 chocolate cups

1 teaspoon dark roast coffee, ground fine	2 1/2 oz bittersweet (dark) chocolate, chopped
6 Tablespoons heavy cream	1/4 cup light corn syrup
2 1/2 oz milk chocolate, chopped	2 Tablespoons black strap molasses

1/2 teaspoon Brandy Bring the cream just to a simmer and remove from the heat. Stir in the ground coffee and let sit for 10 minutes. Add the molasses and corn syrup and mix thoroughly. Meanwhile, place both chocolates in a small mixing bowl and place over a pot of boiling water. Make sure the bottom of the bowl does not touch the water. Once the chocolate is melted, add it to the warm cream mixture and mix until smooth. It may be necessary to place in a food processor to make sure it is smooth. Add the brandy once the mixture is smooth. Pour into chocolate cups while still slightly warm and runny (not too hot or it will melt the cup!). Sprinkle with cocoa nibs and allow to set for at least 2 hours or overnight. Drizzle with Petit Verdot Glaze before serving.

Petit Verdot Glaze - Makes a little more than 1/4 cup

1 1/2 cups Petit Verdot	1/2 cup Muscovado sugar
-------------------------	-------------------------

Reduce until it begins to have a natural thickness and will hold shape when dripped cold onto a plate.

Portobello "Fries"

drizzled with aged Balsamic Glaze

*Pair with Paradise Ridge Winery's
2014 The Bounty Rhone Blend, Russian River Valley*

Method:

Cut off the stem of the mushroom at the point where it enters the cap. Wipe Portobello mushrooms clean with damp paper towel to remove any dirt. With a small spoon, scrape out the dark gills from the cap. Cut each mushrooms into 8-10 slices, so they are about the size of a thick French fry

Set three bowls on your counter:

First bowl: Mix some salt and pepper in a half cup of flour and pour into a medium bowl

Second bowl: Place 3 eggs with 1 Tablespoon of water in a medium bowl and mix well

Third bowl: Combine Panko (Japanese breadcrumbs) with grated parmesan, dried chili flakes and chopped oregano. Mix well. Toss the sliced mushrooms in the flour/salt & pepper mix and shake off excess flour. Toss the flour-coated mushrooms in the egg/water mix and shake off excess. Toss the mushrooms a few at a time in the breadcrumb mix. Remove from breadcrumb mix and repeat with the rest of the mushroom slices. Fry in 350 degree oil until golden brown and crisp. Serve with a drizzle of good aged balsamic vinegar.

