



1886 South Pearl Street · Denver, CO 80210

Grand Cru Wine Club – January 2007

With the start of a new year, we thought it would be fun to introduce you to some of our more uniquely spectacular wines. Each of the wines chosen for this month's wine club are unique in either style, origin or taste, or simply something that we thought many of you might not know would be worth a try. As several of us begin to set goals and make resolutions for the new year Reserve List is offering you the opportunity to start anew with these novel wines in hand.

2004 Stolpman Syrah (93 points from Robert Parker)

The vineyards at the Stolpman estate enjoy the warm days and cool nights of Ballard Canyon, which lies 25 miles from the Pacific Ocean in Santa Barbara County, on California's Central Coast. The combination of climate, southern exposure, and limestone soils makes for a unique terroir suited to growing Syrah, Sangiovese, and Roussanne. Sashi Moorman is the winemaker who creates the amazing wines from Stolpman, he is the unique aspect of this wine. He has a B.S. in Geography from Vassar College but no formal winemaking education, yet at the age of 33 he is one of the most experienced and respected Rhone varietal winemakers in Santa Barbara County. He got into the wine business after having worked in restaurants which naturally provided plenty of opportunity to taste wine. He caught the wine bug, and it became a passion for him to learn more. Now his passion is what drives him to create remarkably kick-butt wines for Stolpman as well as his own small private label, Piedrasassi.

The 2004 Syrah Estate, which includes a dollop of Viognier, exhibits a dark ruby/purple color as well as beautifully uplifting aromas of black fruits, flowers, and a hint of smoky barrique. Rich, full-bodied, opulent, luscious, and intense.

Recipe: Portabella Mushroom and Fontina Cheese Crostini

Serves: 6 as an appetizer

Ingredients:

2 tablespoons extra virgin olive oil
3/4 lb Portabella mushrooms, sliced
1/4 lb wild mushrooms, sliced



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2 garlic cloves, peeled and finely chopped
1 tablespoon Italian parsley, chopped
1 teaspoon fresh thyme, plus 6 sprigs for garnish
1 1/2 cups Fontina cheese
12 slices of country-style bread

Directions:

Heat oil in a skillet. Add chopped garlic and cook for 2 minutes. Add mushrooms and cook until liquid has evaporated. Add parsley and thyme, toss together. Season with salt and pepper. Remove from heat.

Place bread on baking sheet and broil until lightly toasted. Turn bread over, top each piece with cheese and broil until cheese melts. Remove from oven. To serve, top each toast with mushroom mixture and garnish with a thyme sprig.



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2002 Cullen Managan

What makes this wine so interesting is that all of the fruit is grown biodynamically. What is biodynamics you may be asking? Biodynamics is the combination of working with the soil, the plants and the cosmos. Biodynamics works from two poles. One is the importance of maintaining sustainable soil fertility similar to organics and the other is the recognition of the link between plant growth and the rhythms of the cosmos. The working together of these two poles is what brings about healthy plants and livestock. To take it a step further Cullen Wines are harvesting as much fruit as possible using Maria Thun theory Basics. She suggests that the moon in a constellation has a favorable influence on the elemental relationship of fire which makes it better for harvest giving greater intensity and preservation of fruit flavor. So basically the folks at Cullen wines are doing everything possible to bring you wines that represent the truest nature of the fruit.

The Cullen Mangan is a full bodied red with a ruby edge. Spicy, earth aromas of black cherry, berries and plum with restrained cedary, chocolatey oak. Smooth and polished with harmonious, slightly earthy flavours of cassis, plum and cherry complicated by cinnamon spice and easily handling its creamy oak. This should make delightful drinking now or later.

Recipe: Warm Porcini Mushroom Flan with Wild Mushroom Confit, Truffle Emulsion and Crispy Phyllo Threads

Serves: 6 as a main course

Ingredients:

Porcini Flan:

2 ounces dried porcini mushrooms
1 1/2 tablespoons butter
1/4 cup minced shallots
3 cloves garlic, minced
2 teaspoons finely chopped thyme
1 1/2 cups heavy cream
4 egg yolks
Pinch freshly grated nutmeg



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1/2 cup freshly grated Parmesan
Roasted Portobello, recipe follows
Wild Mushroom Confit, recipe follows
Truffle Emulsion, recipe follows
Crispy Phyllo Threads, recipe follows
Black truffle, sliced thin
2 cups pea shoots
2 tablespoons olive oil

Directions:

Lightly butter 6 (4-ounce) ramekins and set aside.
Under cold running water, quickly rinse porcinis to rid of any sand or dirt.
In a small saucepan place porcinis with 3/4 cup water and bring to a boil. Lower heat to a simmer and cook until porcinis are very soft and liquid has reduced to 1/2 cup. Remove from heat, and set aside to cool. When cooled, remove porcinis from liquid and set aside. Strain liquid through a fine meshed sieve and reserve. Preheat oven to 350 degrees F.

In a small saute pan melt butter and saute shallots until softened, about 3 minutes. Add garlic and thyme and cook another minute. Transfer to the bowl of a food processor and add reserved mushroom liquid and porcinis and process until smooth. Transfer to a bowl and whisk in the heavy cream, egg yolks, nutmeg, cheese and salt and pepper, to taste.

Divide mixture between ramekins and place the ramekins in a baking pan. Add enough hot water to come halfway up the sides of the ramekins and bake flans until set, about 45 to 50 minutes.

To serve, place a roasted portobello on a plate. Gently loosen flans with a knife and invert onto the portobellos. Top with Wild Mushroom Confit, a generous dollop of the Truffle Emulsion and Crispy Phyllo Threads. Garnish with black truffle slices. Toss pea shoots with olive oil, salt and pepper and serve with flans.

Ingredients:

Wild Mushroom Confit:

1 1/2 pounds assorted wild mushrooms, such as shiitake, oyster mushrooms,



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chanterelles, and creminis
Kosher salt
Freshly ground black pepper
3 to 4 cups light, non-flavored oil such as safflower
2 bay leaves
1 sprig fresh rosemary
2 sprigs fresh thyme
3 cloves garlic

Directions:

In a large colander combine mushrooms and sprinkle with kosher salt and freshly ground black pepper. Set aside for 1 hour, allowing mushrooms to release as much liquid as possible (do not reserve liquid), stirring occasionally. Preheat oven to 275 degrees F. In a baking dish combine mushrooms with remaining ingredients, making certain that mushrooms are completely covered with oil. Cover with foil and bake for 1 1/2 hours, until mushrooms are very tender. Transfer mushrooms to a strainer or colander, remove bay leaves, rosemary, and thyme sprigs, and allow to drain. (Oil may be reserved and used for another purpose.) Serve mushrooms either warm or at room temperature.

Ingredients:

Truffle Emulsion:

1 portobello mushroom, stem removed
2 tablespoons olive oil
Salt
Freshly ground black pepper
1 large egg
1/2 teaspoon lemon juice
1/2 teaspoon minced garlic
1/2 teaspoon minced shallots
3/4 cup vegetable oil
1/4 white truffle oil

Directions:

Preheat the oven to 400 degrees F. Rub the mushroom with the olive oil then season lightly with salt and pepper. Place the mushroom gill-side down on a



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small baking pan and roast for 15 minutes. Remove from the oven and cool slightly.

Chop the mushroom into small dice. In the bowl of a blender, blend the egg and lemon juice until frothy. Add the garlic and shallots, and process briefly, then add the mushrooms and puree until smooth. When the mixture is smooth, add the vegetable and truffle oils in a slow stream with the blender running. Season, to taste, with salt and pepper, and reserve until ready to serve.

Yield: 1 generous cup

Crispy Phyllo Threads: 4 sheets frozen phyllo 4 tablespoons clarified unsalted butter, melted

Preheat oven to 375 degrees F. Thaw phyllo in refrigerator, then transfer to a dry work space. Brush each sheet lightly with clarified butter, and layer one on top of the other. Roll sheets up as tightly as possible and, with a very sharp chef's knife, slice phyllo into very thin threads. Toss threads around in your fingers to create jumbled threads on a baking sheet, and spread out evenly. Bake for 10 minutes, until golden brown and crispy. Allow to cool.

Roasted Portobello: 4 portobello mushrooms, stems removed 4 tablespoons olive oil Salt Pepper. Toss mushrooms with olive oil, salt and pepper. Roast or grill until tender.