

## Course #5 :: Zinfandel - BBQ

The BBQ is a gooey, tomato based sauce with a nice cigar box and coffee ground depth. The foundation of the sauce starts with a reduction of 1 tbs. sesame oil minced ginger and lemongrass. After a quick saute, I reduce a 1/2 c. rice vinegar, 2 tbsps. of soy and a dash of maple syrup. In addition to some cheap kraft BBQ sauce available at Kroger for 79 cents, I add 1/4 cup of used coffee grounds, hot sauce to taste, korean bean paste (spicy), and some vinegar from a jar of bread and butter pickles. This yields about 3 -4 cups depending on time over heat. Once reduced and chicken is amply coated. I reserve the last cup of sauce to add to my wine of choice. Usually one glass of wine for the cook, one glass for the sauce. This guarantees a perfect match!

### 2002 H. Gray Amador County Bad Boy Zin

100% Old Vines Zinfandel from the Sobon Estate in the Shenandoah Valley. Aged for ten months, half in one year old French Oak barrels and half in new American Oak barrels. The flavors are very forward --- bramble berry, exotic spice, a hint of smokey oak and the classic Amador black pepper.

#### ROCCA FAMILY VINEYARDS

Mary Fran Rocca and Eric Grigsby own and farm two vineyards in Napa Valley, the Crossroads Vineyard in the foothills of the Vaca Mountain Range at the intersection of the Silverado Trail and Yountville Crossroads, and the Hearthstone Vineyard in the Coombsville area of Napa. Award winning winemaker Celia Masyczek of Hartwell, Silverado, Staglin, D.R. Stephens and others are the principal winemaker.

ORIGIN - Zinfandel is considered California's red-wine grape because it's not widely grown in other parts of the world. Zinfandel vines were brought to California by AGOSTON HARASZTHY (known as "the father of California wine") in the 1850s. By the 1880s this variety was rapidly gaining acceptance by California growers, and it is now that state's most extensively planted red grape. For years Zinfandel's origins were very mysterious. Now, however, a relationship between Zinfandel and Primitivo (a variety grown in Italy's PUGLIA region) has been established.

NOSE - The aromas can come from the grapes themselves---how they're grown, where they're grown, the clone, the pruning, vineyards (soil, exposure, weather), ripeness. The aromas also come from the winemaking: a strawberry note may come from whole grape clusters having been added to the must, oak aging might produce aromas of vanilla, toast or spice, Briary...jammy...explosive fruit...berry pie... California monster berry fruit...pureness of fruit...

CHARACTER - complex rich and supple, bold rounded out by oak flavors, fat, plush bright, lively, sumptuous vibrant, light and fruity, big and hearty, rich, dense easy-going, soft, flamboyant & ostentatious. Flavors -black cherry, cherry, blackberry, raspberry, deep core of berry, intense fruit, cinnamon, clove,spicy black pepper, chocolate character, plum jammy, raspberry/eucalyptus/mint

TASTE  
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::