

unca braw



2013 RING OF FIRE RED | 2016 PALE RIDER DRY ROSE' | 2015 FALLINGWATER WHITE

Spring 2017

BY PATRICIA MCRITCHIE

Spring in the Carolinas is wondrous. As transplants from the Pacific Northwest we are struck each year here by the transformation from the brown leafless trees of winter to the bright green of new growth.

The vineyard mirrors this transformation going from somber dormancy to growth that seemingly occurs before your eyes. Already the vines are loaded with miniature clusters that hold the promise of a new vintage.

We have new wines that will be released over the course of the spring: our newest version of Pale Rider Dry Rose', Muscat Blanc, Petit Manseng and a new red blend called The Road.

We're expanding our cider offering with a new seasonal Sour Cherry in honor of the magnificent sour cherry tree that blooms in front of the tasting room - our favorite harbinger of spring.

And we're celebrating the 10th anniversary of our tasting room. We'll be raising a glass in a special celebration later this year so stay tuned. In the meantime, enjoy your McRitchie wines with these recipes selected to complement the Spring Unca Braw Wine Club selections.





Tarragon Pizza Bianca

ADAPTED FROM BON APPETIT

INGREDIENTS

2 10-ounce tubes refrigerated pizza dough
6 tablespoons extra-virgin olive oil
4 teaspoons chopped fresh tarragon
1 1/3 cups (packed) grated whole-milk mozzarella cheese
1 medium fennel bulb, trimmed, very thinly sliced
1 small zucchini, very thinly sliced
1 small yellow crookneck squash, very thinly sliced
2 tablespoons minced shallot
4 ounces Brie, rind removed, cheese cut into 1/2-inch cubes

DIRECTIONS

1. Position rack in bottom third of oven; preheat to 425°F. Oil baking sheet.
2. Unroll dough onto floured surface. Cut each rectangle in half. Roll each half to 7-inch round. Transfer rounds to prepared baking sheet.
3. Brush 1 tablespoon oil over each round; sprinkle each with 1 teaspoon tarragon. Top with mozzarella and vegetables.
4. Brush rounds with remaining oil. Sprinkle with shallot, salt, and pepper. Top with Brie.
5. Bake until cheese is bubbling, about 14 minutes.
6. Cut each into 6 wedges..

We enjoy this with our new
McRitchie Pale Rider Dry Rose!

Spicy Chicken Fingers

COURTESY OF FOOD.COM

INGREDIENTS

1 tablespoon water
1/4 teaspoon salt
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon curry powder
1/8 teaspoon ground turmeric
1/8 teaspoon ground ginger
1/8 teaspoon ground cinnamon
1/8 teaspoon paprika
cooking spray
1/2 lb chicken tenderloins
Green onions

DIRECTIONS

1. Combine water and spices and brush over both sides of the tenders.
2. Place in a resealable bag and marinate in fridge for 15 minutes.
3. Spray a broiler pan with cooking spray.
4. Place chicken on pan and broil 3 minutes on each side or until meat is no longer pink.
5. Sprinkle with green onions and serve.

Balance the heat of the spices with
McRitchie Fallingwater White or Traminette.



Black Walnut Fudge

FROM BLACK-WALNUTS.COM



INGREDIENTS

- 1 (16 oz.) box of powdered sugar, sifted
- 1 stick butter
- 1/4 cup milk
- 1/2 cup cocoa
- 1 tsp. vanilla
- 1 cup Hammons Black Walnuts (plus a few extra for the top)

Try with McRitchie Ring of Fire or a medium or full-bodied red.

DIRECTIONS

1. Line a 9-inch plate or pie pan with aluminum foil and butter the foil.
2. In a 2-quart microwave safe bowl, put sugar, cocoa, butter and milk (do not stir). Place in your microwave for 2 minutes until the butter is melted. Remove and immediately add vanilla and black walnuts stirring quickly until well combined. Pour onto buttered dish and smooth with a spatula if necessary.
3. Place the dish in the freezer for 10 to 15 minutes to allow fudge to set. Tip the fudge from the plate and peel off the foil. Cut into pieces with a warm knife.