

unca braw



2013 RING OF FIRE RED | 2016 MUSCAT BLANC

2010 YADKIN VALLEY
RING OF FIRE
RED WINE

Summer 2017

BY PATRICIA MCRITCHIE

Bottling, labeling, making room for the new vintage. These are our winery tasks during the pre-harvest period. Reds from the last 2 years continue to age in the barrel room but the 2014 vintage will be bottled and ready for release later this year.

The cool winery is a welcome respite from the vineyard. As much as we love working in the vines the hot summer days can be brutal.

Our wine club offering for summer includes the 2016 Muscat Blanc, a white perfect for cooling off after a hot day's work. Our other selection for the Summer Wine Club offering is the 2013 Ring of Fire Red which we've enjoyed over the summer with grilled meats and vegetables.

New wines coming up over the next few months include our reserve 2016 Petit Manseng, 2016 Fallingwater White, 2014 Ring of Fire Red, and a new red blend called The Road.

The new seasonal Sour Cherry Cider has been a huge hit in the tasting room. We hope to have it on tap through the summer but expect there will be a gap between the Sour Cherry and the Cranberry Cider which will be released later in the fall.

Upcoming events at the winery include our annual wine club picnic in early September and our 10th anniversary celebration in October. In the meantime, enjoy your McRitchie wines with these recipes selected to complement the Summer Unca Braw Wine Club selections.

slainte!





Grilled Short Ribs with Blackberry Barbecue Sauce

ADAPTED FROM FOOD & WINE

INGREDIENTS

1 lb blackberries
2 tsp sweet smoked paprika
3 tbs vegetable oil, plus more for brushing
1 tbs minced garlic
1 med onion, finely chopped, & 1/4 cup minced
1/4 cup tomato paste
1 cup apple cider vinegar
1 cup packed light brown sugar
1/4 cup soy sauce
3 tbs seeded, minced chipotles in adobo sauce
2 tbs Dijon mustard
1 tsp ground cumin
Kosher salt
Pepper
2 tbs extra-virgin olive oil
2 tbs finely chopped oregano, plus garnish
4 1/2 lbs flanken-cut beef short ribs (1/3" thick)
Thinly sliced radishes, for garnish

Pair McRitchie 2013 Ring of Fire with these slightly smoky fruity grilled ribs.

DIRECTIONS

1. Light grill. In a large bowl, toss the blackberries with the smoked paprika. Spread the berries in a perforated grill pan or in a foil pan with holes poked in it. Grill over moderately high heat, tossing, until the berries just start to burst, 3 to 5 minutes.
2. Heat 3 tbs vegetable oil in saucepan. Add the garlic and cook over moderately low heat, stirring, until just golden. Add the chopped onion and continue cooking, stirring, until softened and just starting to brown, about 7 minutes. Stir in the tomato paste and cook until glossy, about 2 minutes. Add the blackberries, vinegar, brown sugar, soy sauce, chipotles, mustard and cumin and bring just to a boil. Simmer over moderately low heat, stirring, until slightly thickened & the berries are very tender, about 20 minutes.
3. Transfer the sauce to a blender and let cool slightly, then puree until smooth. Strain through a fine sieve into a bowl, discarding the solids. Season the sauce with salt and pepper and let cool completely. Spoon 1 cup of the sauce into a bowl and stir in the minced onion, the olive oil and the 2 tablespoons of oregano. Reserve the remaining sauce for grilled chicken or pork.
4. Light the grill and oil the grate. Season the ribs with salt and pepper and brush with the blackberry sauce. Grill over high heat, turning once, until nicely charred, 3 minutes. Continue to grill for 2 minutes more, turning and basting with more sauce, until glazed. Garnish the ribs with radishes and chopped oregano; serve hot.

Spicy Thai-Style Grilled Vegetables

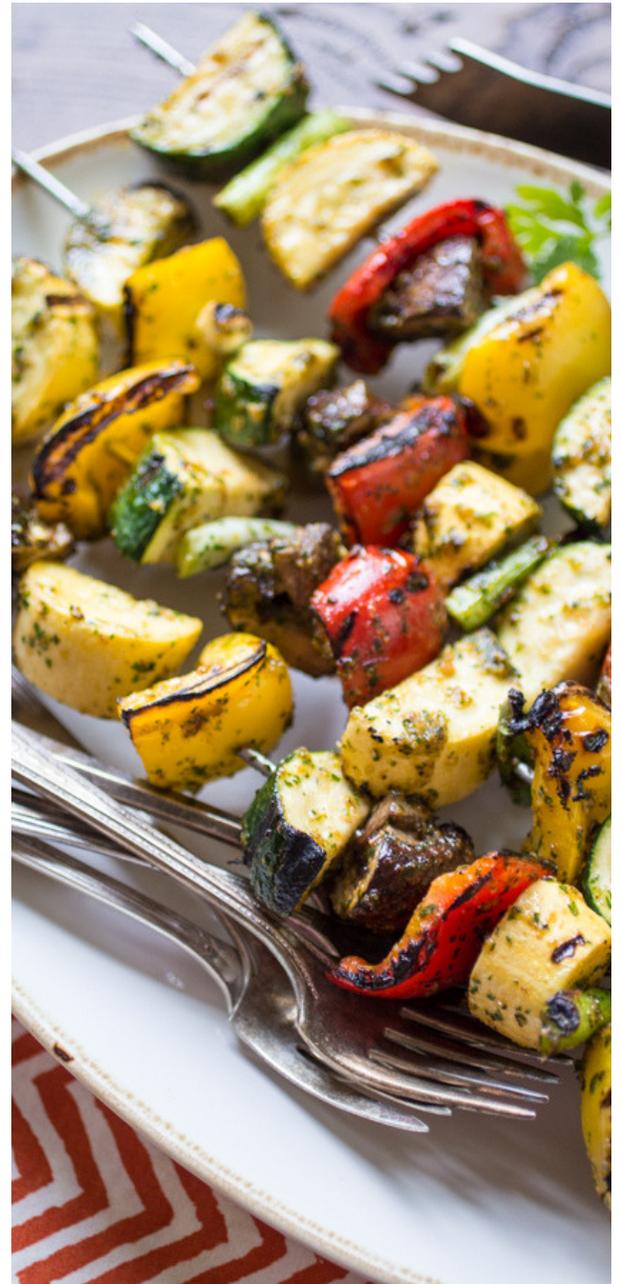
COURTESY OF THEWANDERLUSTKITCHEN.COM

INGREDIENTS

- 1 1/2 cups packed cilantro leaves
- 8 cloves garlic, peeled
- 2 tablespoons fish sauce (sub soy for vegetarian)
- 1 tablespoon water
- 1 teaspoon freshly ground black pepper
- 1 tablespoon chile garlic sauce
- 1/3 cup vegetable oil
- 2 pounds vegetables, cut into bite-sized pieces (any combination of mushrooms, peppers, scallion, zucchini, and yellow summer squash)

DIRECTIONS

1. Place the cilantro, garlic, fish sauce, water, pepper, chile-garlic sauce in the bowl of a food processor; pulse to form a paste. With the processor running, pour the oil through the lid spout in a slow stream. Use a spatula to scrape the marinade out of the processor and pour it over the vegetables. Toss well, cover, and refrigerate for 1 hour.
2. Meanwhile, prepare a charcoal grill for medium heat. Thread the marinated vegetables onto metal skewers (or wooden skewers that have soaked in water for 30 minutes). Grill the skewers for 12-15 minutes, turning frequently to prevent burning, until tender and browned around the edges.



Balance the heat of the spices with McRitchie 2016 Muscat Blanc. Will also pair well with McRitchie Fallingwater White or McRitchie Traminette.

Peach Gingersnap Crisp

GRACE PARISI



INGREDIENTS

4 tablespoons unsalted butter
6 large peaches (2 1/2 pounds), peeled and cut into 1/2-inch wedges
1/4 cup plus 2 tablespoons light brown sugar
2 tablespoons fresh lemon juice
1/4 cup plus 2 tablespoons all-purpose flour
Pinch of salt
1 cup coarsely crushed gingersnaps

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

DIRECTIONS

1. Preheat the oven to 400. In a skillet, melt 2 tbs of the butter. Add the peaches and cook over high heat, stirring occasionally, until just softened, 8 minutes. Add 1/4 cup of the brown sugar and the lemon juice and cook until the peaches are lightly caramelized, about 5 minutes; scrape into a 1 1/2-quart baking dish.
2. In food processor, pulse the flour and salt with the remaining 2 tbs each of butter and brown sugar until the mixture resembles coarse meal. Add the crushed gingersnaps and pulse 2 or 3 times, to incorporate.
3. Press the topping into clumps and sprinkle over the peaches. Bake in the center of the oven for about 15 minutes, until the top is browned and the filling is bubbling. Let cool slightly, then serve.