

Winter 2023

TRW Chardonnay 2017

Fig Jam Baked Brie

Ingredients:

8oz Brie Wheel, 2-4 tbsp of Honey (based on sweetness preference), Fig Jam,
Water Crackers

Directions:

Step 1 - Preheat Oven to 350 degrees F and move rack to center of oven. Arrange Brie Wheel on parchment paper on top of a baking sheet.

Step 2 - Add Honey on top of Brie Wheel and spread to form a nice, even coating. Put in oven and bake for 30 minutes.

Step 3 - Remove from oven and add 3 tsp of Fig Jam on top.

Step 4 - Arrange baked Brie Wheel with preferred water cracker on a platter.

Step 5 - Enjoy with a glass of our 2017 TRW Chardonnay!

Estate Riesling 2019

Buffalo Chicken Dip

Ingredients:

1 Tbsp Unsalted Butter, 2 Tsp Minced Garlic, 2 Cups Cooked Chicken (Shredded), 1/2 Cup Hot Sauce (we used Cholula - amount based on spiciness preference), 8oz Block Cream Cheese, 1/2 Cup Sour Cream, 3/4 Cup Cheese of choice (We used Tex-Mex blend - if you're feeling adventurous, use a personal blend!), 1/4 Cup Bleu Cheese Crumbles (optional), 2 Tsp Green Onions/Chives (Optional), Dipping vessels of choice (we used Celery Sticks, Carrot Sticks, and Pita Chips!)

Directions:

Step 1 - Remove Cream Cheese from fridge approximately 30 minutes before starting. This will allow the block to soften, making step 3 easier. Preheat Oven to 375 degrees F. Place rack into middle position of oven.

Step 2 - For best results, prepare the following in an 8-inch cast-iron skillet or overproof pan. In lieu of that, you can also use any pan, but you will need to transfer the chicken-hot sauce-cream cheese mixture into an oven-safe baking dish before placing in oven. In the pan, melt the Butter over medium-high heat and sauté the Garlic (about 30 seconds). Add Shredded Chicken and Hot Sauce and simmer for about 2 minutes (until the sauce has thickened).

Step 3 - Reduce heat to low and stir in softened Cream Cheese. Make sure there are no noticeable chunks of Cream Cheese. Once the Cream Cheese is sufficiently mixed in, remove from heat and stir in Sour Cream. If you have prepared this mixture in a non-oven-safe pan, now is the time to transfer to a suitable baking dish.

Step 4 - Top mixture with the 3/4 Cup of Cheese evenly and place in oven. Bake for 10 minutes or until cheese has melted and is bubbling around the edges. For a crispier top layer, rearrange oven rack to top position and broil until cheese begins to brown.

Step 5 - Remove from oven and top with garnishes (Bleu Cheese Crumbles, Green Onions) if desired. Serve with your choice of dipping goodies!

Step 6 - Enjoy with a glass of our Estate Riesling 2019 to help temper the bold, spicy flavors of this dip!

2018 Rooster Hill Port

Raspberry Gouda Crostini

Ingredients:

10-15 Crostini, 4oz Coarse Shredded Smoked Gouda (or more for a smokey flavor), Raspberry Preserves, Raspberries (cut in half)

Directions:

Step 1 - Set oven to broil and move rack to the top position in the oven. Cover a large cookie sheet with parchment paper.

Step 2 - Arrange Crostini pieces evenly on parchment paper. Cover each Crostini with ~1/2 tsp of Raspberry Preserves. Ensure the preserves are evenly spread. Add Shredded Gouda on top of each Crostini. Thoroughly cover each Crostini - no cheese should be left over.

Step 3 - Place Crostini in oven and allow the cheese to melt (about 5 minutes). Remove from oven and top with Raspberry halves.

Step 4 - This appetizer works great hot out of the oven or cooler if left to return to room temperature. Serve with our Rooster Hill Port as an after dinner treat for a wonderfully decadent, raspberry-filled flavor!