

Grilled Vegetable Stack

Recipe courtesy of Chef Rodney Freidank and Richard Peck of Table 301 in Greenville, SC

With Goat Cheese, Tomato Basil Coulis, Tapenade Crouton

pair with

2008 Selby Sauvignon Blanc Sonoma County

(Serves 6)

Coulis:

12 Roma Tomatoes
2 Tbs Olive Oil
1/3 cup Shallot, minced
2 tsp Fresh Garlic, minced
12 Fresh Basil Leaves
1 Tbs Salt
Pinch Fresh Ground Black Pepper
1/2 cup Olive Oil

Crouton:

1 cup Kalamata Olives, pitted
2 Anchovy Filets
1 Tbs Capers, drained
1 tsp Fresh Garlic, minced
2 Tbs Olive Oil
2 Tbs Italian Parsley, chopped
1 French Baguette
Olive Oil

Vegetables:

1/2 cup Balsamic Vinegar
1 tsp Fresh Garlic, minced
1 tsp Worcestershire Sauce
1/2 cup Olive Oil
1 Zucchini
2 Yellow Squash
2 Japanese Eggplant
6 Portabella Mushroom Caps
1 Red Onion (large)
2 Roma Tomatoes
Salt and Fresh Ground Black Pepper
8 oz Goat Cheese, at room temperature

For the Coulis: Remove and discard the stem end of the tomatoes and cut tomatoes in half lengthwise. Place in a bowl with the 2 tablespoons olive oil, tossing to coat. Place the tomatoes on a hot grill and cook until softened and the skin is caramelized (browned), about 5 minutes. Sauté the shallot and garlic in a small amount of olive oil until soft, but not brown. Place all ingredients except the remaining 1/2 cup olive oil in a blender and blend on high speed until smooth. Drizzle in the remaining olive oil as you blend. Serve hot.

For the Crouton: Begin by preparing the tapenade. Place the olives, anchovies, capers, and garlic in a food processor and process until the ingredients are finely chopped. Drizzle in the 2 tablespoons olive oil while processing. Stir in the parsley. Slice the bread diagonally 1/2 inch thick. Brush the bread with olive oil and place on a hot grill. Grill the bread on both sides being careful not to over-char the bread. Spread tapenade on each toast.

For the Vegetables: Whisk together the vinegar, garlic, Worcestershire sauce, and olive oil for the marinade. Slice all the vegetables except the mushroom into 1/4-inch thick slices on the diagonal. Carefully cut off the gills on the underside of each mushroom cap. Place the slices in a bowl. Toss the slices with the marinade and sprinkle with salt and pepper. Place the slices on a hot grill. When they have a nice golden grill mark, flip them and grill the other side. Remove to a platter and keep warm.

Finish the Dish: Ladle some of the coulis on a plate. Next, layer the vegetables to form a colorful stack.

Top with goat cheese and a warm tapenade crouton.



Enjoy

SELBY WINERY
215 CENTER STREET
HEALDSBURG, CA 95448
707-431-1288
www.selbywinery.com



SELBY

SUSIE SELBY OWNER/WINEMAKER



FALL 2009

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SELBY SELECT

The Wines

"SELBY SELECT"

2008 Sauvignon Blanc
Sonoma County

2006 Malbec
Chalk Hill

"REDS ONLY"

2005 Petite Sirah
Russian River Valley

2006 Malbec
Chalk Hill

*Pair these wines with
chef created fall recipes.*



Dear Wine Club Members,

Harvest 2009 is finally upon us! While our harvest started later due to the region's unseasonably cool weather, at Selby Winery we couldn't be more pleased. With about 25 percent of our vineyards crushed to-date, our harvest looks extremely promising, and may very well create one of the best vintages I have ever seen, especially for our Pinot Noir! The major advantages from our late starting date is that our grapes are receiving more hang-time on the vine, allowing the fruit to further develop unique layers of flavor. We are also able to carefully choose our picking dates and spend time on each wine as the varietals are slowly becoming ripe.

Building upon the excitement of the harvest here in Healdsburg is the announcement that Selby Winery won two gold medals and two silver medals at our local but nationally recognized wine competition, the Sonoma County Harvest Fair! Selby Winery has entered this competition every year since 1994, winning at least two medals each year.

As our loyal wine club member, it is with great pride that I am able to have you taste our award-winning wines for yourself. This month the three Selby wines that I am particularly pleased to share with you are the Chalk Hill Malbec, the Sonoma County Sauvignon Blanc and for the "Reds Only" Club, the Russian River Valley Petite Sirah.

Selected as the staff's favorite wine and a silver-medal-winning Sonoma County Bordeaux varietal, the Chalk Hill Malbec is aged in the finest French oak barrels for 18 months. Smooth and dark, this medium-bodied wine is rich and spicy, featuring complex boysenberry and raspberry flavors. The Sonoma County Sauvignon Blanc is loaded with rich concentrated flavors of melon, minerals and lemon-lime nuances that trickle crisp and clean on the palate, the Sauvignon Blanc ends with a snappy, well-rounded finish.

Enjoy the wines paired with a fall dish such as the Bison Short Ribs. Created by some of the country's top chefs, each dish perfectly complements the unique flavors found in each Selby wine. Additional bottles of each wine are available for purchase online at www.selbywinery.com.

May you enjoy a wonderful autumn season and thank you again for your continued support of Selby Winery.

Best wishes,

Susie Selby
Susie Selby

See our upcoming events inside!

The Wines

2006 Selby Malbec Chalk Hill



Tasting Notes

Bottled in January 2009, the Selby Malbec has the classic flavors of this famous varietal including cherry, plum, chocolate and a hint of leather. This wine shows a sensational, rounded, sweet perfumed nose, with creamy black-currant fruit. Our lengthy barrel aging process allows the wine to become softer and richer on the palate, yet structured and age worthy.

2008 Selby Sauvignon Blanc Sonoma County



Tasting Notes

Fermented for three months in stainless steel tanks at a cool 55 degrees, the Selby Sauvignon Blanc is loaded with rich concentrated flavors of melon, minerals and lemon-lime nuances, that trickle crisp and clean on the palate. Bottled in April 2009, each taste ends with a snappy well rounded finish. Enjoy with a broad array of cuisine or simply as an aperitif.

2005 Selby Petite Sirah Russian River Valley



Tasting Notes

Bottled in May 2007, this deep, dark, rich wine is famous as a blending component. By cellaring the cooerage for three years in French and American oak, we softened the tannins to create a unique fruit focused Petite Sirah. With a flavor of dark cherry followed by hints of leather, cardamom and orange zest this wine will impress the most discerning pallet.



Upcoming Events

Wine Club Party Pick-Up
October 17, 2009
6 p.m. to 7:30 p.m.

A Wine & Food Affair
November 7-8, 2009

Winter Wineland
January 16-17, 2010

Barrel Tasting Weekends
March 6-7, 2010
March 13-14, 2010



Bison Short Ribs

Courtesy of Scott Harper and Chef Richard Doering
Bristol Bar & Grille, Louisville, Kentucky

With Black Bean and Corn Cakes

pair with
2006 Selby Malbec Chalk Hill

4 pounds bison short ribs, cut between the bones to make large cubes
1 medium onion, cut into large dice
½ bunch celery cut, into large dice
2 large carrots, cut into large dice
2 large tomatoes, cut into large dice
2 garlic cloves
Beef Stock
1 cup Madeira wine
Rub short ribs with salt and pepper. Sear in hot skillet on all sides until well browned. Place in ovenproof casserole dish and cover with the beef stock, chopped vegetables and wine. Cover the dish with foil and bake in a preheated 275° oven for about 3 to 4 hours until tender. Remove ribs from pan and strain the stock from the pan. Place stock in sauce pan and reduce by half. Thicken if needed and season with salt and pepper to taste.

Black bean and corn cakes

1 cup corn kernels
1 cup cooked black beans
1 small red pepper, diced
1 small red onion, diced
1 bunch cilantro, chopped fine
1 cup bisquick
1 cup self rising yellow cornmeal
1 tsp salt
¼ cup sugar

Combine all ingredients in a large bowl and add just enough water to make a thick batter. The vegetables will release water over time, so keep it a little thick at first. Let the mixture sit in the refrigerator, covered, for an hour. Add water if too thick and make a test cake on a hot skillet with butter. When ready, make corn cakes about three inches across.

Present two bison cubes on top of a corn cake on a plate and cover with the sauce. Add a drizzle of white truffle oil if you like.

Trout Imperial

Recipe courtesy of: Chef Tracy O'Grady of
The Willow, Arlington, Virginia

pair with
2005 Selby Petite Sirah Russian River Valley

Serves 4
2 whole trout, filet and pin boned, cut in half
1 lb. jumbo lump crabmeat, picked of shells
3 tbl butter, melted
1 lemons
3 tbl mayonaise
1 tbl Dijon mustard
1 bunch chives, finely chopped
4 sprigs thyme, picked from the stalks and roughly chopped
4 dashes Tabasco sauce
8 dashes Worcestershire
1 ½ lbs. thin green beans, blanched in salted water till tender
Salt and pepper to taste

Worcestershire sauce, the zest and juice from half a lemon and a few pinches of salt. Stir gently until all the ingredients are combined.

Lightly salt and pepper the trout filets.

Divide the mixture into four equal portions. Spoon the portions on to the trout filet, evenly, so as all the fish is covered in an even layer.

Carefully remove the hot cookie sheet from the oven and lightly grease it with a bit of butter. Using a metal spatula, place the trout evenly in the middle of the tray. Return the tray to the oven and broil until golden brown, about 10-15 minutes.

Combine the melted butter, chives and remaining juice and zest from the lemon. Microwave 20 seconds to get it hot.

Serve the trout with the green beans, spooning a bit of the melted butter mixture over the fish and green beans.

