

Bobcat Rigatoni

from the kitchen of Susie Selby

pair with
2007 Sonoma County "Bobcat" Zinfandel

Ingredients: Serves 4

8 Italian sausages or other coarsely ground 100% pork sausages
4 tbsp olive oil
1 medium aubergine/eggplant (about 250-300g) cut into cubes
1 medium onion (about 150g), peeled and finely chopped
1 medium red pepper (about 150g), de-seeded and cut into roughly 2 cm squares
2 cloves of garlic, peeled and crushed
1 rounded tsp tomato puree
1 level tsp dried oregano
½ cup Selby Bobcat Zinfandel
½ cup fresh chicken or light vegetable stock made with a tsp of vegetable bouillon powder
350g dried rigatoni or penne pasta
4 heaped tbsp freshly chopped parsley
Salt and freshly ground black pepper

Method

Slit the sausage skins with a sharp knife, peel off the skin and chop the sausage meat roughly. In a large frying pan or wok heat 1 tbsp of the olive oil and brown the sausage meat breaking it up with a spatula or wooden spoon. Remove the meat from the pan with a slotted spoon and set aside. Add another 2 tbsp of oil to the pan and stir fry the auber-

gine for 3-4 minutes till it starts to brown. Add the remaining oil and chopped onion and fry for a couple of minutes then add the red pepper and fry for another minute or two.

Return the sausage meat to the pan, stir in the tomato puree and cook for a minute then add the garlic, oregano and Zinfandel. Simmer until the wine has reduced by half then add the stock, stir, and leave over a low heat to simmer while you cook the pasta following the instructions on the pack.

When the pasta is just cooked spoon off a couple of tablespoons of the cooking water into the sauce then drain the pasta thoroughly and tip it into the sauce along with 3 tablespoons of the parsley.

Mix well together and leave off the heat for 2-3 minutes for the flavors to amalgamate. Check the seasoning, adding salt and pepper to taste.

Spoon the pasta and sauce into warm bowls and sprinkle with a little of the remaining parsley. You could also sprinkle over some grated parmesan if you like though I'm not sure that it needs it.

To accentuate the richness and bold fruit of the Zinfandel, liberally add red chili pepper flakes!



Enjoy!



Susie Selby at a Barrel Tasting Event

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SELBY

SUSIE SELBY OWNER/WINEMAKER



SPRING 2009

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SELBY SELECT

The Wines

"SELBY SELECT"
2007 Russian River Chardonnay
2007 Sonoma County
"Bobcat" Zinfandel

"REDS ONLY"
2007 Sonoma County
"Bobcat" Zinfandel
2006 Sonoma County Merlot

Pair these wines
with spring creations
from the kitchen of
Susie Selby



Dear Wine Club Members,

Our great country is experiencing difficult times right now and our stance at Selby is that we are doing everything possible to keep our workers employed, our pricing consistent, and our wines the best they have ever been. In fact, the most important goal is to maintain the highest quality/price ratio that you, our loyal members, will receive from any winery in California.

The three wines we are offering for this shipment include the classic and flagship Selby wine, 2007 Russian River Chardonnay and the release of everyone's favorite red, the 2007 Bobcat Zinfandel from Sonoma County. For those of you in the "Reds Only" Club, you will be receiving our 2006 Sonoma County Merlot. To reinforce our commitment to the economic situation our prices are the same as last year's vintage and you will continue to receive your wine club discount.

Enjoy the wine with your friends and family. We look forward to your next visit to Healdsburg and will keep you updated on our new releases. I sincerely appreciate your support of Selby.

Best wishes,

Susie Selby
Susie Selby

See our upcoming events inside!

The Wines



2007 Sonoma County "Bobcat" Zinfandel

Tasting Notes 🍷

2007 Sonoma County "Bobcat" Zinfandel is not made in the traditional winemaking style. The grapes are picked at maximum sugar levels to attain the most extreme concentration possible. Rich flavors, a hint of sweetness and high alcohol content makes this the most intense wine from Selby. Savor the flavor of the elusive Bobcat before he is gone for another year.



2007 Russian River Valley Chardonnay

Tasting Notes 🍷

2007 Russian River Valley Chardonnay is from the most famous region in California for this exquisite grape. The combination of vineyards from three different areas within the Russian River has the synergistic effect of producing a wine that is tropical with a hint of lemon peel, fruit forward with some apricots and figs very prevalent on the palate, and yet floral with a touch of minerality. Enjoy this intense and full-bodied wine.



2006 Sonoma County Merlot

Tasting Notes 🍷

2006 Sonoma County Merlot can pair wonderfully with all types of food, or stand on its own because it is so approachable. The Selby Merlot is interesting because its concentrated cherry flavors are extracted through a long maceration, then the wonderful fruit is aged in perfectly balanced oak for 15 months.

Upcoming Events:

Wine Club

Pick-Up Weekend:

February 28-29

Barrel Tasting

Weekends:

March 7th, 8th

March 14th, 15th

Selby Dinner

March 21

Anthem Country Club,

Scottsdale, AZ

Selby Dinner

April 18th

Monterey Yacht Club,

Monterey, CA

Pennsylvania

Wine Festival

April 30 – May 2

Aspen Food and

Wine Festival

June 18 – June 21



Lobster Ravioli's with Crabmeat Cream Sauce

from the kitchen of Susie Selby

pair with
the 2007 Russian River Chardonnay

Serves 4

Lobster Ravioli ingredients:

2 oz unsalted butter
1 clove chopped garlic
1 tblsp chopped shallot
16 oz lobster meat
4 oz cooked snow crab meat
2 oz Cognac
2 oz ricotta cheese
Salt
Pepper
1 tblsp chopped chives
Egg whites slightly beaten

Crabmeat Cream Sauce ingredients:

2 oz unsalted butter
1 tblsp chopped shallot
4 oz whole chunk MD crab meat
2 oz Cognac
5 oz tomato sauce
10 oz heavy cream
Salt

Dough ingredients:

8 oz durum flour
8 oz semolina
1 egg
Water, as needed
A pinch of salt

Directions:

Pasta Dough:

Add all of the ingredients into a large mixing bowl until all ingredients are blended. Place mixture on countertop and knead until texture is smooth and well mixed. Separate the pasta dough into two equal pieces and put one aside. Flour the first piece just enough to prevent sticking and roll out with a rolling pin to about 1/8 inch thick. Repeat procedure with second piece making it close to the shape of the first.

Lobster Ravioli:

In a large sauté pan, add the butter and melt. Add the garlic and shallots and sauté until golden brown. Add lobster, crab and chives, and sauté 2 to 3 minutes. Add Cognac and reduce for 2 minutes. Remove from heat and cool for 30 minutes or until room temperature. Chop lobster mixture into small chunks. In a large bowl, combine lobster mixture and ricotta and mix well. Season with salt and pepper.

Lay out the first piece of pasta dough on the table and place quarter ounce mound of stuffing two inches apart. Using a pastry brush, brush egg whites around each bit of stuffing making the dough damp, not wet. Take the second piece and cover the bottom piece with the stuffing. Press around each ravioli careful not to squeeze the stuffing out. Using a round ravioli knife, cut each ravioli and put it on a sheet pan sprinkled with semolina. Gently place ravioli in boiling water for 8 to 10 minutes or until al dente.

Sauce:

Using a 12 inch sauté pan at medium heat, add butter, shallots and sauté until shallots are translucent. Add the crabmeat and sauté for about 2 to 3 minutes. Remove the sauté pan from the burner and add Cognac. Place pan back on the heat to cook out alcohol (please beware that the Cognac will create a large flame). Once the flame stops, add the tomato sauce with cream and salt and cook until it reduces half way and becomes creamy. Add the cooked ravioli to the sauce and cook together for about 1 minute before serving. Garnish with chives.

Enjoy!

