

Mustard Crusted Rack of Lamb

With English Mint Sauce

pair with

2006 Selby Azevedo Vineyard Cabernet Sauvignon
Russian River Valley

English Mint Sauce

Serves 2

Ingredients

1 rack of lamb, trimmed (about 1 1/2 lbs)
3/4 tsp salt
1/2 tsp black pepper, freshly ground
1 tbsp vegetable oil
2 tbsp Dijon mustard
2 tsp garlic, minced
1/4 c seasoned bread crumbs
1 tbsp Parmesan, grated

English Mint Sauce, recipe follows (optional)

Directions:

Season rack of lamb well on all sides with salt and pepper. Heat a medium skillet over high heat and, when hot, add the oil. When the oil is almost smoking, add the rack of lamb and brown well on all sides, about 6 minutes. Transfer the lamb to a plate and set aside to cool slightly before proceeding.

Preheat the oven to 450° F. Using the back of a spoon, spread the mustard evenly over all sides of the lamb. Spread the minced garlic over the lamb in the same manner.

In a small mixing bowl combine the breadcrumbs and grated cheese and toss to thoroughly combine. Using your hands or a spoon, spread the breadcrumb mixture evenly all over the lamb, pressing so that the crumbs adhere to the meat.

Place the rack of lamb on a baking sheet and bake for 12 to 15 minutes for medium-rare. Allow lamb to sit for 5 to 10 minutes before carving into chops to serve.

Serve with some of the English Mint Sauce, if desired.

Ingredients

1 c mint leaves, fresh, tightly packed
2 tsp 2006 Selby Azevedo Vineyard Cabernet Sauvignon, approx.
2 tsp sugar, approx.
2 tsp boiling water, approx.

Directions:

Dissolve sugar in water. Place mint leaves with water and blend until fairly fine. Pour into serving bowl. Add wine. Add more sugar or wine to taste.

Enjoy

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SELBY

SUSIE SELBY OWNER/WINEMAKER



WINTER 2010

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SELBY SELECT

The Wines

2007 Sonoma County
"Old Vines" Zinfandel

2006 Azevedo Vineyard
Cabernet Sauvignon
Russian River Valley

*Pair these wines with
chef created winter
recipes.*



Dear Wine Club Member,

Late winter is a fun time of year for us because we are beginning to get involved in all of the fabulous wine events that take place throughout the country. Our most recent event and success was the Zinfandel Advocates and Producers (ZAP) Grand Tasting in San Francisco. As always, Selby was very well received and, because our focus this month is Zinfandel, we are proud to be sending you the 2007 Sonoma County "Old Vines" Zinfandel as one of our wine club shipments. This wine has already garnered numerous accolades, including a belt buckle from the prestigious Houston Rodeo and Livestock show grand tasting.

Our next winery event is the largest Selby Tasting Room event of the year – Sonoma County's own **Barrel Tasting Weekends**. We invite all of you to come get a sneak preview of our future releases as we pour four different varietals straight from the barrel, including our famous "mystery wine" and new 2007 Russian River Valley Syrah. The dates for these events are March 5 – 7, as well as March 12 - 14. For those of you who wish to visit us during the week, barrel tasting will be available every day.

Another not-to-be-missed event is the **Selby Select Pick-up Party** on February 20. Expect a fun party because our theme this year is Mardi Gras! Who Dat?? Finally, I will be traveling all over the country this year to visit Selby Select members as world-class chefs pair their wonderful culinary creations with an array of Selby wines. Please check your e-mail for Selby updates, as I'll be sending local emails notifying you of when I'll be in your city.

We also love this time of year because we are bottling many of our new releases. Keep an eye out for the **2009 Sauvignon Blanc**, the **2008 Calegari Pinot Noir** and the **2008 Dolcetto**. Last, but not least, is your second Selby Selection – the **2006 Russian River Valley Cabernet Sauvignon "Azevedo Vineyard"**. This reserve cabernet was the gold medal winner at the **Sonoma County Harvest Fair in September 2009**. Every year this is one of the national favorites. The unique combination of chocolate, tobacco and eucalyptus (from the famous hundred-year-old tree on the Azevedo Ranch) blend together to make one of the most exceptional and elegant Cabernet Sauvignons you will ever taste.

Thank you for your support as a wine club member. Please make sure you let the staff know in advance when you will be in Healdsburg, because if I am not traveling to visit you, I would love to see you in the Tasting Room.

All the best this year,

Susie Selby
Susie

See our upcoming events inside!

The Wines



2006 Selby Azevedo Vineyard Cabernet Sauvignon
Russian River Valley

Tasting Notes

This limited production Cabernet Sauvignon comes from a unique and spectacular site in the famous Russian River Valley. Located in Northern California by the Pacific Ocean, the cool marine layer dramatically slows the ripening process thus making this the most challenging grape to grow in the Valley. The slower ripening process significantly increases the complexity of the fruit flavors while softening the tannins in the skin of the grapes. After the grapes are carefully hand-picked into small bins; they have an extended fermentation of 6 to 8 weeks before aging for 22 months in French Oak barrels.



2007 Selby "Old Vines" Zinfandel Sonoma County

Tasting Notes

Created from vines that have been in production for an average age of 65 years, the "Old Vines" Zinfandel is widely recognized for its powerful fruit, layers of complexity, and supple tannins. Made using grapes from the Dry Creek, Alexander and Russian River Valleys, with each sip wine enthusiasts will experience jammy, spicy and toasty flavors.



Upcoming Events

**Wine Club
Party Pick-Up**
February 20, 2010
4:30 to 6:30 p.m.

Barrel Tasting Weekends
March 5-7, 2010
March 12-14, 2010



Kentucky Bison Burger

Courtesy of Chef Michael Paley
Proof on Main, Louisville, Kentucky

With Applewood Smoked Bacon, Aged Cheddar, Frisée and Jezebel Sauce

pair with
2007 Selby "Old Vines" Zinfandel Sonoma County

Serves 4

Ingredients:

- 4 - 8 ½ oz portions ground bison, formed into patties
- 8 slices Applewood smoked bacon
- 8 slices aged yellow cheddar (Tillamook Cheddar from Wisconsin is recommended)
- 1 head frisée lettuce
- 2 tbsp chive, minced
- 2 tbsp parsley, minced
- 2 tbsp shallot, minced
- 2 tsp lemon juice
- 2 tbsp extra virgin olive oil
- 4 tbsp jezebel sauce, recipe to follow
- 4 Kaiser, challah or any preferred burger buns, lightly toasted
- salt and freshly ground black pepper to taste

Directions:

Preheat char-broiler or grill. Season burger patties heavily with salt and black pepper. Place on well greased grill grates and give a quarter turn after five minutes. Cook 8 minutes a side for a nice medium rare. Before pulling of the grill, top the burgers with two slices of the bacon and two slices of cheddar. Once the cheddar is melted, place burgers off the grill to rest. Put the frisée in a small mixing bowl with the parsley, chives, shallot, lemon juice, olive oil and salt and pepper

The All-American food and wine pairing is the bison burger with Zinfandel, the only grape that is indigenous to the United States. Enjoy this classic combination as the rich forward fruit compliments the spicy burger.



and toss. To complete: place burgers on the buns and divide frisée salad among each before topping with the top bun. Serve immediately.

Jezebel Sauce

Makes approx 1 qt

Ingredients:

- 2 c apricot preserves
- 2 c apple jelly
- 1 ½ c prepared horseradish
- 1 tbsp kosher salt
- ½ tsp ground black pepper
- ½ tsp ground coriander
- 2 tsp ground cinnamon
- 1 tsp grated nutmeg
- ½ tsp grated clove

Directions:

Mix all ingredients together well.

