



CHATEAU POTELLE
TASTING HOUSE & GARDEN

VGS SYRAH 2016
BALD MOUNTAIN VINEYARD
MOUNT VEEDER, NAPA VALLEY

This 2016 vintage is simply stunning!

A Northern Rhone inspired Syrah, so deep and complex. At first glance this wine reveals a lot about itself by looks alone. You know this will be a rich and deep encounter just by the density of color..

Aromatically, this wine is evocative of Christmastime and according to our very own Tasting Room Manager, Anthony Leo "his childhood cedar-lined closet". Earthy and spice driven aromas of cloves, allspice and cardamom rise from the glass, with mature fruit aromas of fig newtons, candied violets, sage and black olives. The array of aromas makes for such a complex wine.

On the palate, blackberry, coffee and peppermint with a hint of chocolate offer up a very multi-dimensional and layered wine. The attack in the mouth is rich, full and dense...you feel the dark fruit intensity and the wine's texture. The finish is really compelling as there is a very present note of violet that comes to "lighten" the whole bouquet and lingers. I find it elegant and super complex.

SPECIFICATIONS

Grapes: 100% Syrah
Aging: 16 months new French Oak
Appellation: Mount Veeder, Napa Valley
Elevation: 2400-2600 ft
Fermentation: natural yeasts
Harvest Date: October 2016
Cases Produced: 420 cases

\$100/Bottle

VGS: GOOD THINGS SPEAK FOR THEMSELVES

THESE LIMITED PRODUCTION WINES EXPRESS THE STYLE AND CHARACTER OF THEIR SUSTAINABLY FARMED VINEYARDS. EVERYTHING WE DO, BOTH IN THE VINEYARDS AND AT THE WINERY, IS WITH A "SOFT TOUCH" TO PRESERVE AND ENHANCE THEIR QUALITIES.



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BRAISED LAMB SHANK WITH GLAZED ROOT VEGETABLES & THYME JUS

INGREDIENTS:

1 Lamb Shank	2 Carrots, medium dice
8 C Chicken Stock	2 Parsnips, medium dice
4 C Red Wine (Save the VGS for drinking)	2 Sweet Potato, medium dice
1 Bouquet Garni, tied w/ butchers twine	2 Turnips, medium dice
(Thyme, Parsley, Bay Laurel)	2 Celery Root, medium dice
2 C Mirepoix (Diced Carrot, Onion & Celery)	1 C Grapeseed Oil
1 Garlic, whole head, split in half	
1/2 C Grapeseed Oil	

1 Bunch Thyme, tied w/ butchers twine
2 T Butter, unsalted
1 Bunch Parsley & Chives, chopped

METHOD:

For the Lamb Shank:

Season the lamb shank liberally with kosher salt and black pepper. Place a Dutch Oven braising pot over high heat and add oil. As oil shimmers, gently place seasoned lamb shank in pot and sear. Slowly caramelize the lamb shank on all sides. Once caramelized, remove lamb shank and add mirepoix, garlic and bouquet garni and sauté until softened. Follow with red wine (the not-so-VGS, that is), and allow wine to reduce to 1/3 original volume - a glaze consistency. Cover with chicken stock and replace lamb shank in pot. Bring up to a gentle simmer and braise for 2.5 hours, covered. At the 2.5 hour mark, give the shank a gentle pull with a fork - is the meat falling off the bone? If not, continue at this soft simmer for a short period longer until the meat is just is perfectly tender.

For the Glazed Root Vegetables:

Preheat oven to 400. Line a baking sheet with foil, and dress diced root vegetables in oil. Season with salt and pepper and spread evenly over baking sheet. Roast vegetables in oven until tender ~ 45 minutes.

For the Thyme Jus:

Remove braised lamb shank from braising liquid. Strain liquid through a mesh strainer and discard aromatics. Replace braising liquid in Dutch oven and add tied bunch of thyme. Reduce this liquid to a glaze consistency ~ The volume will decrease greatly, and the flavor will increase dramatically! Discard thyme bunch once reduced.

To Finish:

Combine roasted root vegetables and braised lamb shank in thyme jus and add butter. Over medium heat, gently warm all ingredients and turn over in pan to cover in sauce. Serve on a trivet with a garnish of chiffonade parsley and minced chives! Oh, and make sure the Syrah has had a moment to open up!

Braised Lamb Shanks and VGS Syrah-pure bliss, an affinity pairing!