

RIDGE

VINEYARDS *presents*



BACON WRAPPED PORK TENDERLOIN, ROSEMARY-POMEGRANATE JUS, ROASTED PARSNIPS WITH 2010 LYTTON SPRINGS

Serves 8

INGREDIENTS

1 head garlic, top sliced off
2 tablespoons olive oil
2 pork tenderloins (about 1 to 1½ pound each)
trimmed of excess fat
salt and freshly ground black pepper
1 tablespoon chopped fresh rosemary leaves
12 fresh sage leaves
1 tablespoon chopped fresh thyme leaves
12 slices bacon, thinly sliced

INSTRUCTIONS

Preheat oven to 300° F.
Place garlic in a small ramekin, drizzle with 1 tablespoon olive oil, and wrap in foil. Bake until soft, about 45 minutes. When cool enough to handle, squeeze garlic flesh from head into a small bowl.

Arrange tenderloins on work surface. Rub the top each tenderloin with ½ of the roasted garlic and season with salt and pepper. Mix together the herbs and scatter half of the mix over the garlic on each tenderloin. Lay 6-8 strips of bacon lengthwise on work surface, slightly overlapping. Place tenderloin at the bottom of bacon slices, closest to you. Lift the bacon and roll around the pork. Tie bacon in place with kitchen twine.

Heat oven to 375° F. Heat oil in a heavy bottom pan (I like to use a cast iron skillet) over medium-high heat. Sear the tenderloins until golden brown on all sides. Transfer seared tenderloins to a roasting pan; place in the oven and cook to medium doneness about 12-15 minutes. Transfer tenderloins to cutting board and let stand 10 minutes. Remove twine with scissors or small knife. Slice, arrange over roasted parsnips and drizzle with Pomegranate Sauce.

ROSEMARY-POMEGRANATE SAUCE

INGREDIENTS

½ cup sugar
1 cup red wine vinegar
2 cups unsweetened pomegranate juice
2 sprigs fresh rosemary
2 cups chicken stock
1 cup Demi glacé (optional)

INSTRUCTIONS

Heat a heavy bottom sauce pan over medium-high heat for 5 min. All at once, add the sugar. Stir with a wooden spoon until it is very dark brown. Remove from heat, and carefully pour in vinegar, put back on heat and bring to a boil, reduce heat slightly, and reduce by half, add pomegranate juice and rosemary. Bring to boil, carefully remove rosemary, and reduce by 75%. Add chicken broth and Demi glacé and reduce until the sauce coats the back of a spoon. Season with fresh cracked pepper and kosher salt.

ROASTED PARSNIPS

INGREDIENTS

4 parsnips, peeled and cut in half,
then cut in half again lengthwise
1 tablespoon fresh chopped garlic
2 tablespoon fresh chopped shallots
1 tablespoon chopped fresh thyme
1 tablespoon fresh chopped Italian parsley
¼ cup olive oil
kosher salt & pepper

INSTRUCTIONS

Preheat oven to 375° F. Toss all ingredients in a bowl. Spread on a baking sheet, roast for 15-20 minutes or until soft.

2010 LYTTON SPRINGS

2010 Lytton Springs Vineyard, bottled 3/12

Summer 2010 on the North Coast was the coolest in forty years. This changed abruptly in late August, when two days of extreme heat sunburned the clusters. Most of the zinfandel had yet to color; it was the hardest-hit of any varietal. Fifty percent of the grapes were damaged, and cut out. The vines recovered, yielding clean fruit, and wonderfully firm acidity. Forty-six parcels were hand-harvested. After fermentation, the thirty-two most typical of the vineyard's character were assembled, and barrel-aged for fourteen months. Enjoyable as a young wine, this opulent yet structured zinfandel will continue to develop over the next ten to fifteen years.

JO (10/11)