

RIDGE

VINEYARDS *presents*



CHOCOLATE PUDDING CAKES, ZIN POACHED DRIED CHERRIES AND CHANTILLY CREAM WITH 2003 STONE RANCH ESSENCE

Yield: 24 - 4oz cakes

INGREDIENTS

1½ pounds chocolate, finely chopped

1½ pounds butter, cut into pieces

16 eggs

2¼ cups sugar

¾ cups all-purpose flour, sifted

Organize aluminum cups on sheet tray and spray generously with pan spray.

Place chocolate in a medium heat proof bowl. Place butter in a sauce pan over medium heat. Place the bowl of chocolate over the butter to warm the chocolate as the butter melts.

When the butter has melted, pour over the chocolate. Stir until the chocolate has melted and set aside on top of an oven to keep the mixture warm.

In a stand mixer, combine the eggs and sugar and beat on medium speed until just lemony yellow and doubled in volume, about three minutes.

Whisk the flour into the chocolate mixture. Turn the mixer to low speed and add the hot chocolate mixture to the eggs all at once. Scrape down the side of the bowl and continue to mix for another 30 seconds, until well combined.

At this point you can bake at 350° for 10 minutes, or wrap and put into a freezer until you need them.

ZIN POACHED DRIED CHERRIES

INGREDIENTS

½ cup dried cherries
¼ 750 ml. bottle zinfandel
¼ cup honey
½ teaspoon pepper corns
3 juniper berries – toast and crush
1 bay leaves
½ teaspoon fennel
1 sprigs fresh thyme

Toast spices seperately.

Put everything but thyme in pan. Bring to a simmer, skim, add thyme. Simmer 15-20 minutes very gently. Strain, add cherries to pan. Cover with juice, bring to a simmer, cook 3-5 minutes. Strain juices, reduce until it coats the back of a spoon, fold into cherries.

Can be made up to one week before needed, it will keep in the refrigerator for up to a month.

CHANTILLY CREAM

INGREDIENTS

1 cups heavy whipping cream
¼ cup powdered sugar

Place cream and sugar in a bowl, whip until till soft peaks form. Serve immediately.

2003 ZINFANDEL ESSENCE

2003 Zinfandel Essence, bottled January 2005

After a late start in spring, intense heat in early September ripened these grapes far beyond the norm. We first picked on September 20. Then—realizing we had a dessert wine on our hands—delayed the rest of the harvest for four days to gain even greater concentra-tion. At these high sugars, the wine took four more days to show signs of natural-yeast fermentation. We pumped over daily for color and tannin extraction; by the eighth day, despite the remaining sugar, fermenta-tion had come to a halt. We pressed, and just before racking to barrel, included the still-richer press wine. Ten months in air-dried american oak added spice to the intense black fruit. This is a delicious young wine, which will continue to develop over the next five to eight years. EB/PD (11/04)

Initial sugar at harvest	35.6% By Volume
Residual sugar in the wine	10.0% By Volume