

RIDGE

VINEYARDS *presents*



SLOW ROASTED LEG OF LAMB, MINT GREMOLATA, MEYER LEMON AND WHITE BEAN RAGOUT WITH 2007 LYTTON ESTATE SYRAH

Serves 8

LAMB MARINADE

INGREDIENTS

6 tablespoons whole grain mustard
8 tablespoons chopped rosemary
3 tablespoons chopped thyme
12 cloves garlic
8 anchovies
2½ cups olive oil

Coarsely chop rosemary and thyme. Add all ingredients into blender, add oil last. Mix well and season to taste.

5 lb bone-in or boneless leg of lamb

Marinate lamb in marinade for 8-36 hours.

Preheat oven to 450°.

Place leg of lamb on a roasting rack set upon a baking tray or roasting pan and season all over with kosher salt & fresh cracked pepper. Place in preheated oven, and roast until well browned, 15-20 min. Reduce heat to 250°, and roast for 1-2 hours, until a thermometer reaches 138°.

WHITE BEAN RAGOUT

INGREDIENTS

1 cup dried white beans (cannellini, great northern, flageolet, navy or yankee varieties)
½ cup olive oil
1 leek, white parts only, minced
1 carrot, peeled, minced
1 rib celery, minced
6 cloves garlic, minced
2 tablespoons tomato paste
¼ cup fresh parsley, minced
2 tablespoons fresh sage, minced

Soak the beans overnight in water to cover. Drain and rinse them. Place in a pot with water to cover, bring to a boil, then simmer until just tender, about 45 minutes. Drain, reserving the cooking liquid.

Place some olive oil in a sauté pan and cook the leek, carrot, celery and garlic about 8 minutes, stirring occasionally, over medium heat. Season with salt and pepper.

Combine the beans, the leek/carrot mixture, about a cup of the bean-cooking liquid, the tomato paste, the parsley and the sage in a casserole or heavy pot with a lid.

Bake about 40 minutes in a preheated 325° oven. Season to taste.

MINT GREMOLATA

INGREDIENTS

4 stalks of green onions, minced
3 cloves minced garlic
2 minced shallots
1 bunch fresh mint
½ bunch of chopped parsley
½ bunch of chopped cilantro
1 Meyer lemon
½ cup olive oil
2 tablespoons red wine or sherry vinegar
1 lime

In a sauce pan heat olive oil on medium heat and add green onion, shallots, garlic and salt and pepper cover and cook until green garlic is tender (be careful so ingredients sweat out and don't develop any color). Once tender remove from heat and cool. Place in food processor with mint, parsley, cilantro, and the juice of one lemon. Blitz until pureed slowly adding enough olive oil until all ingredients are incorporated season with salt, pepper and vinegar. Slice the lamb and top with room temperature sauce and serve.

2007 LYTTON ESTATE SYRAH

2007 Syrah, Lytton Estate bottled Nov 2009

A short, fierce winter gave way to an early growing season. Bud-break came in late February, followed by early bloom. Cool summer days moderated ripening for a mid-September harvest. Viognier and syrah co-fermented on their natural yeasts in small tanks. For seven days, juice was pumped over the floating cap of skins as color and tannin extracted. Natural malolactic fermentation was complete by early December, when the wines were transferred into seasoned american oak barrels to begin aging. This Advance Tasting Program selection combines the three most intense syrah lots from Lytton Estate. Twenty-three months in barrel has rounded tannins and imparted notes of exotic spice. This big, sensuously-structured wine will resolve fully over the next decade. EB (8/09)