

RIDGE

VINEYARDS *presents*



WALDORF "SONOMA" SALAD WITH PERSIMMON, FIG, WALNUT, POMEGRANATE AND MEYER LEMON DRESSING WITH 2010 ESTATE CHARDONNAY

Serves 8

INGREDIENTS

- ½ cup mayonnaise
- 2 tablespoons granulated sugar
- 2 tablespoons fresh Meyer lemon juice
- 1 tablespoon unseasoned rice vinegar
- 2 Fuyu persimmons
- 2 large stalks celery
- 6 Black Mission figs
- 6 green figs
- ½ cup toasted walnuts, chopped
- ½ cup pomegranate seeds
- 3 heads butter leaf lettuce, chopped roughly

INSTRUCTIONS

Core, peel and dice the persimmons and dice the celery. Remove stems from figs, and cut in quarters. Add persimmons, celery and figs to a medium serving bowl. Stir in the walnuts. In a separate bowl, whisk together the sugar, lemon juice,

mayonnaise and rice vinegar. Pour the mixture into the salad bowl and toss well to coat. Reserving a little bit for lettuce. Chill for 2 to 4 hours. Lightly dress the lettuce with remaining dressing. Top with chopped mixture.

2010 CHARDONNAY ESTATE

2010 Estate Chardonnay, bottled Feb 2012

A prolonged winter stalled the start of the growing season by a month. Cool summer weather delayed ripening, but by October produced fruit of great intensity. Each vineyard parcel was picked separately, whole-cluster pressed, and the juice racked to barrel for native-yeast fermentation. The wines remained on their lees for eleven months as the natural secondary slowly finished. In late-summer tastings, we selected the most accessible lots for this fine Estate Chardonnay. Rich mountain fruit is matched by firm acidity. Elegant and fresh, this wine will be most enjoyable over the next five or six years. EB (11/11)