

## GERVAIS & VINE WINE CLUB'S Wine Tips

Most people believe that the longer you keep a wine the better it will become. One of the most common questions asked of us here at Gervais & Vine is how long should I lay this wine down for? It is a common misconception that all wines must be aged. Most wines even ones that are "made for aging" are drunk when they are young usually 12-18 months after they are purchased. All wine will "go over the hill". This means that the wine age for so long that it will lose all of its flavors and character. Storage is one of the most important reasons for a wine aging well or not well. If you store the wine in cool, dry place with little sunlight, the wine will age well. Other factors include the vintage (a good year vs. a bad year).

If you are trying to figure out how long a wine will age use as many resources available to you as possible--the internet, Wine Spectator or the staff at your favorite wine and tapas bar. Be sure to remember though that most of the wines we give you in the wine club are meant to drunk now. So pop the cork and start enjoying! Cheers

## Pomegranate-glazed Lamb Loin

6 Pcs. of Lamb Loin, 6-8oz each  
1 cup Red Wine  
1 cup Pomegranate Juice  
1/2 cup Honey  
Olive Oil  
Salt and Pepper

Combine red wine and Pomegranate juice in a non-reactive sauce pan and reduce by half over low heat. Add the honey to the reduction.

Season the lamb loin liberally with salt and pepper and then coat with the reduction. Let the lamb loin rest in the refrigerator overnight.

Pre heat your grill and then cook the lamb loin to medium rare.  
(approx. 3-4 minutes per side)

Allow lamb to rest after cooking for 10 minutes then slice thickly and serve over rice or cous cous. Enjoy with a glass of Pierano Red



## GERVAIS & VINE WINE CLUB NOTES

## Gruyere Souffle

4 eggs  
1 cup milk  
1/4 cup Butter  
1/2 lb Gruyere, shredded  
1/3 cup flour

Heat oven to 180 degrees. Melt the butter in a sauce pan and stir in flour until well combined. Slowly add the milk and whisk over low heat as if you were making a white sauce. Once the consistency is smooth add the cheese. **\*\*\*Refrigerate for 15 minutes\*\*\***

Separate the eggs and stir the yolks into the now cold sauce mixture. Beat the egg whites in until stiff and shiny and fold a small amount into the mixture. Gently fold the rest and spoon into a greased soufflé dish place into the oven. Have a glass of Pierano White and wait for the soufflé to rise. Once it has risen remove it from the oven and serve immediately with crostini and more wine