

## GERVAIS & VINE WINE CLUB'S Wine Tips

You'll notice that both wines in this month's bag are both referred to as sparkling wines and not Champagne. That's because only sparkling wine made in the region of Champagne can be called Champagne. Yes, there is a major California winery that still calls their sparkling wine "Champagne", but they shouldn't. They say it's because it's part of their history. Well, slavery was part of our history, but we don't use it anymore, so they should drop it, too.

Anyhoo, Champagne and sparkling wine aren't the only terms used to denote bubbly wine. In Spain, it's referred to as Cava. In Italy, many are called Spumante and in South Africa, Cap Classique. In regions of France like the Loire Valley, they refer to them as Cremant. Italy has other styles, like Brachetto, which is made from red grapes, similar to the sparkling Shiraz this month, but usually with a lot more residual sugar, which makes it perfect for chocolate desserts.



## GERVAIS & VINE WINE CLUB NOTES

## **Cedar Planked Salmon**

### Ingredients:

1 cedar plank (6 by 14 inches)  
2 salmon fillets (1 1/2 pounds total)  
Salt and freshly ground black pepper  
6 tablespoons Dijon mustard  
6 tablespoons brown sugar

Soak cedar plank in salted water for 2 hours, then drain. Remove skin from salmon fillet. Remove any remaining bones. Rinse the salmon under cold running water and pat dry with paper towels. Generously season the salmon with salt and pepper on both sides.

Lay the salmon (on what was skin-side down) on the cedar plank and carefully spread the mustard over the top and sides. Place the brown sugar in a bowl and crumble between your fingers, then sprinkle over the mustard.

Set grill for indirect grilling and heat to medium-high. Place the cedar plank in the center of the hot grate, away from the heat. Cover the grill and cook until cooked through, around 20 to 30 minutes. The internal temperature should read 135 degrees F. Transfer the salmon and plank to a platter and serve right off the plank with a glass of Gruet Brut Rose.

## **BBQ Pork Pizza**

1 store bought pizza crust  
6 tablespoons BBQ sauce  
1 cup cooked BBQ pork, diced or shredded  
Handful of thin-sliced Red Onion  
1/2 cup fresh corn kernels, blanched  
2 tablespoons pickled jalapeno rings  
1 1/2 cups shredded Monterey jack cheese  
2 tablespoons chopped fresh cilantro leaves

Roll out the pizza dough and place on a pizza pan or large baking sheet. Spread the BBQ sauce all over crust. Top with the pork, onions, corn, jalapenos and cheese.

Bake 8 to 10 minutes, or until the cheese melts and the crust is golden. Top with fresh cilantro.

Serve with Shooting Star Black Bubbles

Preheat oven to 450 degrees