

## GERVAIS & VINE'S WINE CLUB WINE TIPS of the MONTH

### **When it comes to Storing Your Wine, here are a few tips...**

**Heat:** Try to store your wine in areas away from heat--not on top of the refrigerator or in the cabinet above the range. Heat can prematurely age a wine and even "cook" it, making it taste and smell maderized.

**Light:** Keep your wine out of direct light, especially sunlight. I once did a test in which we tasted two bottles of the same wine-- one was set out in the sunlight for 10 minutes and the other was not. The one left in the sun was stripped of flavor. A common term used to describe this problem would be "light shock."

**Temperature:** Try to keep your wine at a constant temperature. It's better to store a wine at, say, 65 degrees Fahrenheit all the time than to store it in a place where the temperature can range 10-plus degrees in a day. So anything special keep off the kitchen counter or the laundry room over the dryer, and instead put it in a box, lay it on its side and place it in the dark reaches of the basement or even in a closet

## Baked Goat Cheese with Mixed Greens

For Cheese:

1/2 pound fresh goat cheese (one 2x5-inches long)  
1 cup extra-virgin olive oil  
3 to 4 sprigs fresh thyme, chopped  
1 small sprig rosemary, chopped  
2 cups bread crumbs

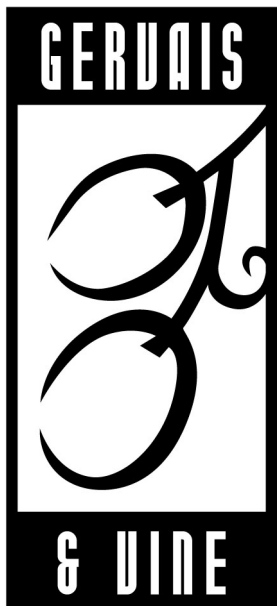
For Lettuces:

1 tablespoon red wine vinegar  
1 teaspoon sherry vinegar  
Salt and pepper  
1/4 cup extra-virgin olive oil, walnut oil, or a combination  
1/2 pound garden lettuces, washed and dried

FOR CHEESE: slice the goat cheese into 8 disks about 1/2 inch thick. Pour the olive oil over the disks and sprinkle with the chopped herbs. Cover and store in a cool place for several hours or up to a week.

Preheat the oven to 400 degrees F (A toaster oven works well.) Remove the cheese disks from the marinade and roll them in the breadcrumbs, coating them thoroughly. Place the cheeses on a small baking sheet and bake for about 6 minutes, until the cheese is warm.

FOR LETTUCES: Measure the vinegars into a small bowl and add a big pinch of salt. Whisk in the oil and a little freshly ground pepper. Taste for seasoning and adjust. Toss the lettuces lightly with the



## GERVAIS & VINE WINE CLUB NOTES

## Duck Breast with Cherry-Port Sauce

1 cup soy sauce  
4 6-ounce duck breast halved  
1 cup EACH, chicken stock and beef stock  
1 teaspoon cornstarch dissolved in 2 teaspoons water  
1/4 cup (1/2 stick) butter, cut into 1/2-inch pieces, room temperature

1 cup Sherry  
12 frozen dark sweet cherries, thawed, halved  
1/2 cup ruby Port  
1 fresh thyme sprig

Whisk soy sauce and Sherry in medium bowl to blend. Using sharp knife, make diagonal cuts at 1/2-inch intervals in duck skin (not through meat). Place duck, skin side up, in glass baking dish. Pour marinade over. Cover duck with plastic wrap and refrigerate at least 2 hours and up to 6 hours.

Bring cherries, chicken stock, beef stock, Port and thyme sprig to boil in heavy medium saucepan over high heat. Simmer until mixture is reduced to 1/2 cup, about 15 minutes. Meanwhile, heat heavy large skillet over medium heat. Remove duck from marinade. Add duck breasts, skin side down, to skillet. Cook until skin is crispy, about 10 minutes. Turn duck over and continue cooking to desired doneness, about 5 minutes for medium.

Transfer duck to work surface.

Add cornstarch mixture to Port-cherry sauce. Bring to simmer, whisking constantly. Add butter 1 piece at a time, whisking until butter is melted before adding next piece. Season