

GERVAIS & VINE WINE CLUB'S Wine Tips

Three Reasons for Decanting Wine

Old wines that have been celled properly will contain sediment due to the aging process. By properly decanting the wine, the sediment will remain in the bottle.

Young full-bodied red wines can benefit from decanting. When the wine comes in contact with oxygen, the aromas present in the wine are released. The decanter in this case should be a wide bottomed decanter.

Wide body decanters provide more surface area for oxygen to allow aromas from the wine to be released.

The presentation of wine in a beautiful decanter adds to the ambience of a beautifully set table and prepared dinner AND it makes you look like you know your stuff.

Smoked Salmon and Asparagus Frittata

Ingredients:

1 cup asparagus, 3/4" cut
1/2 cup smoked salmon pieces
1/4 cup diced red onions
3 small red potatoes, cooked until tender, diced
10 eggs
1 tsp lemon zest
salt and pepper to taste
2 Tbs chopped chives
1 Tbs chopped tarragon
1/2 tsp Tabasco sauce
1/3 cup gruyere or swiss cheese
2 Tbs olive oil
Preheat oven to 375 degrees

Heat a 9 1/2 inch ovenproof non-stick sauté pan over medium-high heat. Add the olive oil, onions and potatoes and cook until they begin to brown. Add the asparagus and season the vegetables with salt and pepper. Sauté for 2 minutes, reduce the heat to medium. Beat the eggs, Tabasco, herbs, lemon zest, salt and pepper together, then pour over vegetables. Sprinkle the smoked salmon over the eggs and stir to mix all the ingredients. Cook for 1-2 minutes until the eggs begin to set and then place the pan in the oven. Cook until the eggs have set and puffed up a bit, about 6-8 minutes. Remove from the oven, let cool for 1 minute then place the oven proof serving plate on top of the pan and invert the pan so the frittata drops onto the plate. Top with the swiss cheese and put back into the oven to melt the cheese. Remove from the oven, slice and serve with a glass of **Snoqualmie Sauvignon Blanc**

Braised Pork Chops with Chocolate and Cherries

2 tbsp. vegetable oil
4 thick cut pork chops
1 small onion, medium dice
1 carrot, medium dice
1 clove of garlic, chopped
8 oz syrah
16-oz veal or beef stock
8 oz chicken stock
1/3 cup cherry preserves
1 bay leaf
1 oz unsweetened chocolate
1/4 cup dried cherries
Heat the vegetable oil in a large saucepan. Brown the pork chops on both sides and season with salt and pepper. Remove from the pan.

Add the onion, carrots, and garlic to the pan and sauté for 2-3 minutes. Deglaze the pan with the syrah, then add the veal and chicken stock. Bring to a boil and then put the pork chops, cherries, cherry preserves, chocolate, and bay leaf in to the liquid. Return to a boil, and reduce the heat. Cover the pan and cook approximately 1 hour and 15 minutes. Remove the pork to a serving plate, cover to keep warm. Thicken the liquid with the roux and simmer for 30 minutes. Strain the sauce, return the pork chops to the sauce and simmer to reheat the pork. **Serve with Columbia-Crest Reserve Syrah**



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