



Donelan Family Wines Recipes For Friends & Family

Friends,

www.donelanwines.com's Kobler Family Vineyard is located on a slightly elevated ridge along the eastern border of Green Valley in the Russian River Valley, and cool temperatures create the climatic mystique of the Northern Rhone due to frequent fog and afternoon breezes. This wine is a co-fermentation of 90% Syrah and 10% Viognier which pairs beautifully with grilled or roasted meats. We think the King of Steaks is a match worthy of this weighty, rich and delicious syrah. Use a simple preparation of salt and cracked pepper or go for the complexity of flavors in the following recipe:

Cheers!

Joe

As always I am available to discuss our wines or provide more recommendations. Please feel free to email me at jpd2@donelanwines.com or visit www.donelanwines.com to join our mailing list, review our tasting notes and purchase wine.

Porterhouse Steaks with Tapenade and Balsamic Vinegar

(Have a butcher cut these impressive steaks extra thick for you.)

Ingredients

- 3/4 cup tapenade*
- 4 teaspoons chopped fresh rosemary
- 2 2-inch-thick porterhouse steaks (about 2 pounds each)
- 4 teaspoons olive oil
- 4 tablespoons balsamic vinegar

Directions

1. Preheat oven to 400°F. Mix tapenade and rosemary in small bowl to blend. Sprinkle steaks with salt and generously with cracked black pepper.
2. Divide olive oil between 2 heavy medium ovenproof skillet set over high heat.
3. Add 1 steak to each skillet and cook until both are browned, about 3 minutes per side. Spread half of tapenade mixture atop each steak.
4. Transfer skillet with steaks to oven. Cook both steaks until thermometer inserted into center of steaks registers 125°F for medium-rare, about 20 minutes.
5. Pour 2 tablespoons balsamic vinegar into each skillet and cook over medium heat until liquid is slightly reduced, scraping up browned bits, about 1 minute. Drizzle hot skillet juices over each steak and serve with our Kobler Family Vineyard Syrah.

**Look for tapenade (an earthy, thick paste or spread made from brine-cured olives, olive oil, capers, anchovies, lemon juice, and seasonings) at some supermarkets, specialty foods stores, and Italian markets.*