

STATION IMPORTS



Station News

Once again, a Station Imports Pinot Noir producer, Kawarau Estate, has been invited to participate in the International Pinot Noir Celebration, July 23-25, 2010 in McMinnville, OR.

Kawarau Estate owner, Charles Finny will be pouring a selection of his certified organic Pinot Noirs over the three days of food and festivities – please be sure to come and meet him if you are one of the lucky people attending the event!

Andy and Penny Loving will be working with Charles to make sure that everyone attending has the opportunity to sample his wonderful wines.

Let us know what you think about having food and wine pairing as part of our Newsletter series!

And finally, you may ask why we have a photograph of a rather wintry location on the north end of Lake Wakatipu, overlooking Glenorchy? Because it is cold in New Zealand now and all the locals are all wondering just what's cooking in the summery northern latitudes!

Wine News

GRILLING WITH NEW ZEALAND WINE

Michael Buckelew (or Bucky as he's known in the wine world), Sommelier of the Summit Restaurant at the Broadmoor Resort in Colorado Springs, CO. has contributed some tasty pairing suggestions to get you re-vitalized at the grill this summer!

Kawarau Estate 2009 Sauvignon Blanc

Grilled Asparagus w/ Grapefruit Vinaigrette

From the first fully certified organic vineyard in Central Otago this Sauvignon Blanc has beautiful, focused flavors of grapefruit oil, passion fruit, gooseberry and summer wild flowers. This wine is a nice match for the notoriously difficult to pair, asparagus!

Grapefruit vinaigrette: olive oil, fresh squeezed grapefruit juice, rice wine vinegar, minced shallot, manuka honey (the super-aromatic Central Otago wild shrub honey), Dijon mustard, salt, pepper.

Blanch trimmed asparagus in salted boiling water for a couple of minutes. Then completely pat dry w/ towel. Grill over medium coals until just starting to caramelize. Serve room temperature or cool from the fridge w/ dressing drizzled on top.

Kawarau Estate 2008 Pinot Gris

Grilled Chicken w/ manuka Honey & Mustard Glaze

This rich, textured, mouth filling marrowy Pinot Gris is from a bench land vineyard on the shore of Lake Dunstan. Dark meat works (and tastes) best in this hardy recipe...

Manuka glaze: Mix manuka honey, Dijon mustard, apple cider vinegar, salt, pepper.

Brush glaze onto chicken during the last 2-3 minutes of cooking – let chicken rest and brush again w/ glaze before serving.

Kawarau Estate 2008 Pinot Noir

Grilled Chinook Salmon w/ Sweet Potato Fries

This Pinot Noir is an aromatic, fruit-focused, silky-textured Central Pinot Noir that is produced from young vines, less than 15 years old and shows a youthful, adventurous character that is perfect with wild salmon!

Season the salmon filet w/ salt & pepper, grill over indirect coals until medium-rare. For the sweet potatoes: Leave skin on and cut into thick shoestring fries. Blanch in boiling water for a couple of minutes, pat dry, rub w/ olive oil, salt, pepper, and grill over medium coals until crispy on the outside.

|| **...the highest purpose for a wine is for it to be drunk with food in a situation where both complement each other...**

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Jamie Goode, www.wineanonak.com

