



RECIPES

COURTESY OF CHEF RENZO VERONESE
HOP KILN WINERY, KENWOOD INN AND SPA

ROAST LEG OF LAMB WITH MUSTARD

INGREDIENTS

- 1 - 6 to 6 ¼ lb. Leg of Lamb, large bone removed, shank bone left intact
- 2 tablespoons Hop Kiln Cognac & Pepper Mustard
- 2 tablespoons Olive Oil
- 5 cloves Garlic, pressed
- 1 teaspoon dried Thyme
- 2 cups Beef Stock
- ¾ cup **HK Generations** Pinot Noir
- 3 Shallots, minced

PREPARATION

Preheat oven to 375 degrees.

Place rack in heavy roasting pan. Trim all fat and connective tissue from lamb. Place lamb on rack in pan. Mix mustard, oil, garlic and thyme in small bowl. Spread mustard mixture over lamb; season with salt and pepper.

Roast until meat thermometer inserted into the thickest part of lamb registers 125 degrees for medium-rare, about 1 ½ hours. Transfer lamb to platter. Add stock, wine and shallots to roasting pan; boil over medium-high heat until sauce is reduced to 1 cup, scraping up any browned bits, about 10 minutes. Slice lamb, and serve, passing sauce separately.

*Enjoy this recipe with **HK Generations** Pinot Noir*

POLENTA CON FUNGHI RAGU Polenta with Mushroom Ragu

INGREDIENTS

For Polenta

- 1 cup quick-cooking Polenta or fine Cornmeal
- 5 cups Water
- ½ tsp. Salt
- 2 Tbsp. Extra Virgin Olive Oil
- ½ cup Parmigiano-Reggiano, grated

Mushroom Ragu

- ¼ cup Extra Virgin Olive Oil
- 6 cloves Garlic, thinly sliced
- 1 pound Shiitake Mushrooms, sliced
- ½ pound Crimini Mushrooms, sliced
- ½ pound Button Mushrooms, sliced
- 1 ½ cups Hop Kiln Big Red
- 1 Tbsp. fresh Rosemary, minced
- ¼ cup Italian Parsley, coarsely chopped
- Salt and freshly ground Black Pepper

PREPARATION

Bring the water and salt to boil in a 4-quart saucepan. Add the olive oil, then add the polenta in a thin stream, whisking constantly. Lower the heat to a simmer and cook, stirring, until the polenta is as thick as porridge, about 5 to 7 minutes. Stir in the cheese, remove from heat and cover the pan tightly with a lid or plastic wrap to keep the polenta warm.

In a 10-12 inch sauté pan, heat the olive oil over moderate heat. Add the garlic and sauté until just lightly browned. Add the mushrooms and, stirring quickly so the garlic doesn't burn, cook until lightly browned, 3 to 4 minutes. Add the wine and the rosemary, bring to a boil, and reduce by half. Add half the parsley at the end, and adjust for salt and pepper.

Spoon the soft polenta into the center of plate and then spoon mushroom ragu over, sprinkling with remaining parsley.

****If you prefer grilled polenta squares, simply pour finished polenta into a sheet pan, allow to cool and firm, and then cut into squares, brush lightly with olive oil, and grill.*

BUON APPETITO



FROM THE RUSSIAN RIVER VALLEY

Autumn 2009

HOP KILN
WINERY

HONORING THE PAST,
HANDCRAFTING THE FUTURE



GROWING THE FUTURE OF HKG- PHASE III

At Hop Kiln Winery we're moving full speed ahead with our estate planting of top quality Burgundian varietal, Pinot Noir. Vineyard manager David Smith and his team have been very busy planting 21,000 plants in the 20 acres across the street from the winery. Yes, you read that correctly, a whopping 21,000 plants!

This bold commitment to our future encompasses planting of eight blocks of six different Pinot Noir clones, hand-selected for their brilliant winemaking prospects. Interestingly, of those plants, only 2,000 of them were planted as "green growers," which in the wine world refers to a green potted vine, inserted into the ground with a root system intact. The rest of the plantings were "dormant bench-graft," which

refers to plants that have been grafted onto rootstock and look like a stick with trimmed roots and absolutely nothing green on them. These bench-grafts are buried in to the soil allowing the root system to develop and grow directly in the vineyard.

The recently planted site can be several degrees warmer than the easterly portion of the ranch, with more structure to the soil, including areas with rich loam, and others with shallow fractured shale. Most of the terrain ranges from gradual to steep hillsides; the slopes creating natural drainage and easing the vines' stress.

With three years to maturity, these grapes will be ready for a 2013 vintage. If you consider yourself even remotely good at placing bets on the future, we'd say this one is a sure thing!

A WINE WORTHY OF ITS ADDRESS

We're extremely proud of our HK *Generations* 2007 Pinot Noir, which was recently reviewed by the Press Democrat's wine writer Peg Melnik, much to our delight. After a blind tasting of a range of Pinot Noirs, Melnik honored us by choosing HK *Generations* 2007 as the Wine of Week, giving us a shout out for our "reputation for making tasty Pinots," describing the wine as "a complex Pinot with a nice texture." Her tasting notes highlighted, "bright fruit flavors of cherry, pomegranate and a hint of rhubarb," as well as, "notes of herbs, cedar and cinnamon," ending with a "long finish." Sounds delicious, doesn't it?



Hop Kiln's location in the esteemed Russian River Valley provides just the right combination of elements to produce stellar Pinot Noirs. Our vineyards are situated on river flats and hillsides where the fog from the Pacific Ocean and cool evening air allows the fruit to develop full flavors and bright acidity. Thanks to this blessed combination of elements, our winemaker Chuck Mansfield consistently produces classic style Pinot Noirs by, "steering the wine in the right direction, always allowing it to manifest its own nuances." This wine pairs perfectly with earthy fall foods like truffles, wild mushroom ragu, figs and braised meats and will make a fine addition to your wine cellar.

YOU SAY IT'S YOUR BIRTHDAY?

Here at Hop Kiln Winery, we believe that like a fine wine, you only get better with age. As a token of our appreciation for your loyal wine club membership, we would like to help you celebrate your birthday with an additional 10 percent off your purchases during your entire birthday month.

This special offer increases your savings all around, taking your wine club discount to 30 percent off Hop Kiln wines, 20 percent off HK *Generations* wines and 25 percent off our merchandise, including our line of epicurean mustards, vinegars, pesto and dessert sauces during your birthday month.

To redeem this offer, simply indicate in the comment section of our website that "This is my birthday month," when ordering and we'll do the rest. As always, please feel free to call in your order at 707-433-6491 or visit our tasting room to redeem this offer.



Here's a toast to many more years of the good life to come!

ANNOUNCING CLUB GOURMET

No trip to Hop Kiln Winery is complete without a visit to our tasting room for wine (of course) and to pick up an array of our gourmet food products. When added to a menu of locally cured meats and cheeses, these mustards, vinegars, sauces and oh, so much more, make a picnic in the rose garden or along the banks of the duck pond a transcendent epicurean experience.

If you can't make it to our tasting room, never fear. Our new Club Gourmet allows you to make your own picnic with our delectable treats year-round. When you join Club Gourmet, selected Hop Kiln food items are delivered to your door three times a year, in February, June and December. There is no membership fee and each package reflects a 15 percent discount off the price of each item.

There are three options to choose from, pick one for yourself, or buy one for the adventuresome gourmand in your life. Club Gourmet is the perfect holiday or birthday gift. Don't underestimate the thrill that opening a box of delicious and unusual condiments gives a foodie. You'll make their day.

The **Mustard Mania** club selection starts at \$28 and includes four winery selected Hop Kiln Mustards. Let us surprise you with a variety of mustards for your sandwiches, charcuterie plate, sausages or other meats.

The **Savory and Zesty** club starts at \$48 per shipment and includes three Hot or Zesty Hop Kiln Mustards, one bottle of Hop Kiln Vinegar, one bottle of Hop Kiln Grapeseed Oil and one jar of Hop Kiln Pesto. This option provides all the right details for a luscious salad dressing and a sophisticated topping for pasta. Reduce a cup of the vinegar on the stovetop until it's syrupy and pour it over vanilla ice cream. So simple, yet so delicious.

Our **Sweet and Sassy** club selection ranges from \$27 to \$38 and includes three Sweet or Sassy Hop Kiln Mustards and one Hop Kiln Dessert Sauce or Chocolate Wine Truffles. With this package, you'll have all your bases covered for a festive feast.

In addition to the products, Club Gourmet members will receive an invitation to our annual culinary event, recipes, wine pairing suggestions, culinary tips and tricks and review of new products.

Remember, if you can't make it to us, we'll happily deliver the bounty of Hop Kiln Winery and Sonoma County direct to your door.

Enjoy!

