



Easter Pairing

Lamb Chops with Rosemary, Garlic and Grapes Paired with 2016 Roberitage, Livermore Valley

90 pts Wine Enthusiast

A blend of Estate Syrah (50%) and Cabernet Sauvignon (50%). Black Fruit, Allspice, Bay Leaf, Firm Tannins, Full Body.
(140 Cases produced)

Wine Enthusiast Magazine December 2019 Review: "This full-bodied blend of half Cabernet Sauvignon and half Syrah is bold in flavor and hefty in texture. It offers smoky black-peppery aromas, good black-fruit flavors and a generous dash of spicy oak from aging in 80% new French barrels for 28 months. Best through 2024."

Regular Pricing \$42 (\$35.70 Wine Club) ~ Easter Special Pricing: \$36 (\$30.60 Wine Club), normal quantity discounts apply. Purchase by sending an email to Tastingroom@danterobere.com, through our on line store: <https://danterobere.com/store/> (we have \$1 shipping and local free delivery, two bottle minimum) or curbside pick-up Friday, April 10th & " Saturday, April 11th, 12-3

Recipe: Lamb Chops with Rosemary, Garlic and Grapes

Ingredients

8 lamb loin chops, about 1 ¼ inches thick (about 3 pounds in total), marinate for a few hours in 3 T olive oil, salt & pepper, rosemary sprigs, 4 whole peeled garlic

1 ½ T olive oil

2 cups red grapes (about 1 pounds, seedless)

3 T chopped fresh rosemary

4 cloves garlic, cut into thin slices

1/3 cup dry white wine

1 t honey

Recipe

1. Marinate lamb chops for a few hours in a ziplock bag, with 3 T of olive oil, salt and pepper, rosemary sprigs and whole garlic cloves.
2. In large stainless-steel or nonstick frying pan, heat the oil over moderately high heat. Remove chops from marinade and cook for 5 minutes. Turn chops and cook until done to your taste, 3 to 5 minutes longer for medium rare.
3. Remove the chops and keep warm. Pour off all but 2 T of the fat from the pan. Add the grapes, reduce the heat and cook, stirring frequently, until the grapes soften, about 8 minutes. During the last 2 minutes or so, add the sliced garlic and chopped fresh rosemary.

4. Add the wine to the pan and simmer 2 minutes. Stir any juices from the lamb, honey, salt and pepper to taste. Serve the lamb with the grapes and sauce.