



SUMMER 2020
new wine release

2019 Alicante Bouschet Rosé

Lodi

100% Alicante Bouschet (Papagni Vineyards)

Tasting Notes

raspberry, strawberry, savory herbs, pomegranate

Suggested Pairings

Sumptuous, full of flavor and body

Cheese: Manchego

Marvelous Meal: Herb-Crusted Salmon with Pomegranates

Herb-Crusted Salmon with Pomegranates

Adapted from Food + Wine

Ingredients

4 6 oz salmon filets
2 tbsp fresh sage
2 tbsp fresh oregano
1 tbsp fresh thyme
1 tbsp fresh chives (finely chopped)
3 tbsp extra-virgin olive oil (plus extra for serving)
Salt + Black Pepper for seasoning
1 tbsp fresh herb mix
½ C pomegranate seeds
arugula to serve

Directions

Preheat the oven to 350°

Pulse herbs and oil together in a food processor. Add salt and pepper to finish (approximately ½ tsp salt and ¼ tsp pepper).

Place salmon on an oiled baking sheet and divide the herb mixture so each piece of salmon has an equal amount. Bake until salmon is cooked through (but not over-cooked), approximately 15 minutes.

Plate the salmon on a bed of arugula, and garnish with fresh pomegranate seeds and the remaining herb mix.

**This would also be amazing if cooked on the grill. Grab a large salmon steak and cover the entire filet with herb and oil mixture. Place on the grill using a cedar board or aluminum dish. Serve as mentioned above on an arugula bed and pomegranate herb garnish.*



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