

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil
- Baking spray/pan coating
- Tongs
- Spatula
- A serving spoon
- Plates, shallow bowls, and silverware

When you get everything home, refrigerate the food and wine samples immediately.

Course 1, served with the 2018 Cambria “Tepusquet Vineyard” Viognier: Shrimp salpicon with white pepper, lemon pith and orange flower crema.

Course 2, served with the 2014 Gogi “Birdie” Ampelos Vineyard Pinot Noir: Onion cake with sheep’s milk cheese, lightly smoked aioli and seared beef carpaccio.

Course 3, served with the 2015 Zuccardi “Tito” Red Blend: Cumin-mushroom pork sausage with blackberry-Fernet ink.

Course 4, served with the 2016 Palladino “Ornato” Barolo: Licorice root-braised short rib with vanilla-infused balsamic syrup and mashed potatoes.

On Sunday:

2:45- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:25- take wines 1 and 2 out of the refrigerator.

3:30- log in to the tasting, put the salpicon on a plate and place a dollop of crema next to it. . We’ll meet Katie, pour wine number 1, and enjoy it with the food. From here on out, we’ll base our next steps on where we are in the tasting rather than sticking to what the clock says.

Next step- On a sheet pan lined with aluminum foil, place the onion cake and heat it in the oven until it begins to sizzle, about four minutes. Plate it and spread it with the aioli, and top with the carpaccio. Pour wine number two and enjoy it with the onion cake while we talk with Peter and Rebecca about Ampelos vineyard and their surprising apprentice, and take wine number 3 out of the refrigerator.

Next step- put the sausage on the sheet pan to warm in the oven. It should begin to sizzle after about three minutes. Drizzle with the blackberry-Fernet ink, and enjoy with wine number 3. While we talk with David, we’ll learn about Zuccardi and take wine number 4 out of the fridge.

Next step- Put the short rib on the sheet pan alongside the mashed potatoes. Heat for about three to four minutes, pour the glaze over the meat and heat another minute. Plate the mashed potatoes, top with the glazed beef and enjoy with wine number 4 while we talk with Paul about the Palladino.