



2008 Reserve Cabernet Franc

Tasting notes:

Sight: Clean, Bright Purple ruby hue with med+ viscosity.

Nose: Clean nose with upfront red berry fruit pushing though some notes of plum. Following close behind some toasty oak and vanilla with fresh herbs and spice.

Palate: Med+ Acidity and balanced tannins along with med alcohol make this wine structurally sound and capable of aging 3-5 years. The palate is med + complexity and offers upfront red berry fruit followed by spice, vanilla and clove. Sure to be a crowd pleaser for the educated palate and Cabernet Franc connoisseur.

Food Pairing:

BBQ Beef Ribs with Cabernet Sauce

For the rub:

2 tsp dried marjoram
 2 tsp paprika
 1 tsp granulated garlic
 1 tsp light brown sugar
 1 tsp kosher salt
 1 tsp freshly ground black pepper
 2 beef rib racks, about 5 pounds

To make the rub: In a small bowl combine the rub ingredients.

Trim the ribs of any excess fat. Press the rub into the meat, cover with plastic wrap, and refrigerate for 8 to 12 hours.

Allow the ribs to stand at room temperature for 20 to 30 minutes before grilling. Sear over Direct Medium heat until evenly browned, about 10 minutes, turning

once halfway through searing time. Transfer to a heavy-gauge aluminum pan large enough to hold the ribs in one layer. If necessary, cut the ribs into smaller sections.

For the sauce:

1-1/2 cups barbecue sauce
 1 cup Fabboli Cellars, Cabernet Franc
 Kosher salt
 Freshly ground pepper

To make the sauce, In a medium saucepan whisk together the sauce ingredients. Bring to a boil over high heat. Pour the sauce over the ribs and tightly cover with aluminum foil.

Grill the ribs over Indirect Medium heat until very tender, 1-1/2 to 2 hours, turning once halfway through grilling time. Remove the ribs from the pan and cut into one- or two-rib pieces. Skim off any fat from the sauce and season with salt and pepper. Serve the ribs hot with the sauce on the side.

For more recipes check out:

<http://www.free-gourmet-recipes.com/>

Why it works:

As with any food and wine pairing the first thing you want to think about when trying to decide what to pair with your wine is the structure. Structure meaning the tannins, acidity and alcohol along with the fruit in the wine will greatly determine how your wines will react with your food pairing. The next thing you want to think about are the strongest flavors in the food, and decide from their, if this is a dish you want to contrast flavors or match. From here it's all about personal preferences. Fabboli Cellars

preference is this BBQ Beef Ribs recipe. It pairs great with the 2008 Reserve Cabernet Franc from Fabboli Cellars mostly for its structure and fruit characteristics. With med + tannins, acid and med alcohol these beef ribs will melt in your mouth. The sweet and spicy additives in the rub brings out the fruit and spice in the wine and Incorporating the wine into the sauce is fun to do and will enhance the compatibility of your pairing even more.

As a side dish you may try;

Recipes Forum - Stilton Mashed Potato with Toasted Walnuts

Ingredients:

4 oz STILTON cheese, rind removed
2 lbs (about 4 large) potatoes
2 oz walnuts, roughly chopped
3/4 cup milk
freshly ground black pepper
salt and nutmeg

Onion Gravy:

1 large yellow onion, halved and sliced
2 tbsp vegetable oil
1 tbsp plain flour
1 1/2 c. chicken stock, boiling
2 tbsp brown sauce, optional

Directions: Peel and quarter the potatoes, cover with cold water, bring to a boil and cook for 20-25 minutes until they begin to fall apart. Drain the potatoes, leaving a little of the cooking water in the pan.

Add the potatoes and mash until there are no lumps, stir in the milk, mix in the walnuts, crumble in the Stilton and season to taste with salt, pepper and nutmeg. Adjust the consistency of the mashed

potatoes with milk until it begins to fall from the spoon.

To make the gravy, brown the onions in vegetable oil to give them flavor. Stir in the flour, gradually add the chicken stock and stir over heat to thicken. Serve with STILTON mashed potatoes.

Recipe by Steven Wheeler for the Stilton Cheese Makers' Association

Let us know what you think of these pairings and if you have found any pairings with our 2008 Reserve Cabernet Franc or any other Fabboli Cellars wine that you would like to share or see in our next newsletter please send them in too:

Cheers!

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