



At Napa Cellars, we're putting a modern spin on classic Napa wines, combining Napa's legendary terroir with contemporary sensibilities to create delicious wines that possess all of the character you've come to expect from Napa, but with an attitude and price that we think you'll find rather refreshing. In doing so, we're redefining what Napa wine can be. Cheers!

LAMB RIB CHOPS WITH EXOTIC SPICES

PAIR WITH THE 2007 NAPA CELLARS RESERVE SYRAH (SRP \$28)

The lush, fruity character of our Syrah is repeated in the blackberries and exotic spices of this dish, and complemented by the naturally sweet, rich flavors of smoky lamb and goat cheese.

Serves 4

INGREDIENTS:

2 racks of lamb, trimmed of nearly all exterior fat
and cut into rib chops
2 teaspoons aniseed
1/4 teaspoon caraway seeds
1/2 teaspoon cumin seed
1 teaspoon ground coriander
1/2 teaspoon freshly ground black pepper
1/8 teaspoon dried thyme leaves, crumbled
Scant 1/8 teaspoon ground cinnamon
1/4 cup minced onion
1/2 teaspoon garlic, minced
1/2 cup dry red wine

INSTRUCTIONS:

Toast the aniseed, caraway and cumin seeds in a small frying pan over medium heat for 2-3 minutes, until they are fragrant. Turn out onto cutting board and chop finely (or grind in mill, if desired). Stir all spices together in a small bowl.

Lay lamb chops in a flat dish and salt lightly. Generously press spice mix into both sides of meat (you may not need it all) and sprinkle with the minced onion and garlic. Pour red wine around the meat; turn chops over in it once to moisten. Cover and refrigerate several hours or overnight.

Make a hot charcoal fire (or use well-dried grapevine cuttings, if available) and bring meat to room temperature. Grill chops about 3-4 minutes per side or to desired degree of doneness. Serve over spinach salad:

SPINACH SALAD WITH GOAT CHEESE AND BLACKBERRIES

INGREDIENTS:

1/2 cup grapeseed or other vegetable oil
3 Tablespoons red wine vinegar
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/2 teaspoon minced garlic
2 bunches fresh spinach, well rinsed and
long stems removed
1 cup fresh blackberries
3-4 oz. fresh goat cheese

INSTRUCTIONS:

Mix together first 4 ingredients for vinaigrette; let rest 1 hour to allow garlic to bloom. Cut the spinach into 1 inch ribbons and toss with enough dressing to moisten (you may have some left over). Portion onto plates or a big platter. Crumble the goat cheese over all and sprinkle with blackberries. Lay the hot lamb chops on top and serve immediately with Napa Cellars Syrah.