

# *Vintner's Cellar*



## *August 2015 Newsletter*

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Wine makes every  
meal an occasion,  
every table more  
elegant, every day  
more civilized."  
--- André Simon



### **WINE FACT!**

Portugal has 1/3 of the world's  
cork forests and supplies  
85-90% of the cork used in  
the U.S.





10% Off

## MALBEC 23 Lt. Sterile Must

This South American favorite, offers a deep garnet robe. The flavors are of intense, ripe, red fruits with a hint of cinnamon. The well-balanced oak only enhances the wine's characteristics.

**Pairing: Grilled lamb, Venison, and Mexican dishes**

**Sweetness: Dry Body: Medium Oak: Medium Aging: 9-12 mths**

### Malbec Food Pairings

Definitely a red meat wine that is adaptable enough to stand up to spicy Mexican, Cajun, Indian, Thai or Italian fare, with preference given to barbecue, spices and hard to pair meat-driven dishes. Malbec is extremely food-friendly and ultra accommodating.





# Grilled Chicken & Corn with Jalapeno Lime Dressing



## Jalapeno-Lime Dressing

1/2 cup plus 2 tablespoons fresh lime juice  
5 tablespoons extra-virgin olive oil  
2 tablespoons minced jalapeños (with seeds)  
1 1/4 tablespoons kosher salt  
**1/2 teaspoon pepper**

## Salad

4 ears of corn  
2 bunches scallions, halved  
1/4 cup extra-virgin olive oil  
Kosher salt  
Pepper  
Four 6-ounce boneless, skin-on chicken breasts  
1 tablespoon rosemary leaves, chopped  
1 pint Sun Gold tomatoes, halved  
1/4 cup thinly sliced basil  
Chopped chives and finely grated lime zest, for garnish

Make the Dressing In a bowl, whisk all of the ingredients.

Make the Salad Light a grill. Remove all but the last layer of green husk from the corn. In a bowl, soak the corn in water for 10 minutes, then drain.

In a bowl, toss the scallions with 2 tablespoons of the oil; season with salt and pepper. In another bowl, coat the chicken with the remaining 2 tablespoons of oil and the rosemary; season with salt and pepper.

Grill the corn, scallions and chicken over moderate heat, turning occasionally, until the corn and scallions are lightly charred and the chicken is cooked through, 5 minutes for the scallions and 15 minutes for the corn and chicken. Let the chicken rest for 5 minutes, then thinly slice across the grain.

Chop the scallions into 1-inch pieces. Remove the husks and cut the corn kernels off of the cobs. Transfer the scallions and corn to a large bowl; add the tomatoes, basil and half of the dressing and toss. Transfer the salad to a platter. Top with the chicken and garnish with chives and lime zest. Serve the remaining dressing at the table.

# *2015 Winemaker Competition Results*

*Vintner's Cellar Franchising Inc. is proud to announce that we have won several medals at this year's competition.*

*They include:*

*Old Vine Merlot*

*Carmenere*

*Amarone*

*Cabernet Trio*



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