

OREANA WINERY

Cellar Club

Summer Selections - The Eleanor



2009 Oreana Pinot Grigio - Regular Price, \$18 / Club Price, \$14

Aromas of pineapple, grapefruit and hints of minerals. Full-bodied, with intense flavors of ripe fruit and a superfresh finish that lasts for minutes on the palate. **Only 88 cases made.**

This wine is bottled immediately after fermentation and will have some tartrate crystals at the bottom of the bottle. Use care when pouring to avoid getting them in your glass, but they are essentially a salt crystal and completely harmless. By leaving this stunning white wine **UNFILTERED & UNFINED**, we are able to capture the full essence of the grape and ancient Carrari Vineyard located in Los Alamos...

Oreana Malbec, Old Karls Vineyard - Regular Price, \$30 / Club Price, \$24

A stunning nose of blackberry and boysenberry that never gets heady and leads to a massively endowed palate of fruit, lavender flower, mineral, tar and graphite flavors. Superlong finish, with hints of dark chocolate, shows both power and elegance. An amazing display of fruit and balance thanks to terrific acidity.

This wine is best served decanted, or opened, at least 30 minutes prior to drinking. Only 130 cases made.



Steak with Parmesan Butter, Balsamic Glaze, and Arugula

I usually cook this in the summer because it's light and extremely easy to make. I also grill the steak so we can be outside and enjoy the long summer evenings. I usually serve slices of a variety of heirloom tomatoes (from our local farmers market) with a little drizzle of balsamic vinegar and olive oil with a sprinkle of course sea salt and black pepper on the side. - Ashley Hayman, Tasting Room Manager

List of Necessary Ingredients

- 2 tablespoons grated Parmesan cheese.
- 1 1/2 tablespoons butter, room temperature
- 1 12-ounce rib-eye steak
- 1 teaspoon olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup finely chopped shallots
- 1/2 teaspoon (packed) dark brown sugar
- 4 cups (lightly packed) arugula
- 2 large lemon wedges

1. Mix grated cheese and butter in small bowl.
2. Season butter generously with salt and pepper; set aside.
3. Sprinkle steak generously with salt and pepper.
4. Heat oil in medium skillet over medium-high heat.
5. Add steak; cook to desired doneness, about 4 minutes per side for medium-rare.
6. Transfer to plate.
7. Add vinegar, shallots, and sugar to skillet; boil until reduced to glaze, stirring constantly, about 1 minute.
8. Divide arugula and Parmesan shavings between 2 plates.
9. Squeeze lemon over.
10. Slice steak; place atop arugula.
11. Top steak with Parmesan butter.
12. Drizzle lightly with glaze.

LOCAL CHEF
SPOTLIGHT

