

# OREANA WINERY

## Cellar Club

Summer Selections - Franklin's Rouge (Red Wine Only)



### 2006 Oreana Pinot Noir - Regular Price \$18 / Club Price \$14

Our most popular red wine and for a good reason. Pinot Noir is what put Santa Barbara County on the winemaking map. This Pinot is made from three vineyards in three different regions, some warm, some cool. Each vineyard adds a layer of complexity to the finished wine. The wine is aged in neutral French oak barrels, so as not to overpower the flavors of the wine.

Wonderful aromatics of wilted rose, strawberry, and wild berry fruit are riveting, with the flavors running deep and pure on the palate. This wine has excellent structure, length and dimension. Returns to the wild berry and cherry fruit on the elegant and delicate finish.

Drink now or cellar through 2013.

**2,188 cases made.**

### 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

