

OREANA WINERY

Cellar Club

Winter Selections - The Franklin



2008 Oreana Project CA Cabernet Sauvignon - Regular Price \$20 / Club Price \$16

California is the reason we are in this business. From the fog-soaked vineyards of the Central Coast to the sun-baked slopes of Sonoma, we source grapes from the regions we feel are best suited for a particular grape. The Project CA series of wines are hand-crafted in this pursuit. This luscious Cab is aged in French oak and carries a complex bang of anise, leather and bright strawberry flavor. Enjoy this with Prime rib fresh off the farm or just by the glass and revel in the CA state of mind... **300 cases produced.**

2007 Oreana Pinot Noir - Regular Price \$25 / Club Price \$18

Big, firmly structured and built to last, this Pinot starts off tight. But dark fruit flavors explode on the palate, delivering tons of plums and black cherries. The long, softly tannic finish suggests black raspberry aromas with nuances of tea and leather. This wine will be a friend for the long haul - buy it and hide it. . **680 cases produced.**



Loni Anderson's Home-Made Fettucini (Seriously)

Loni stopped by the cellar last month and offered up her personal recipe for pasta. Sure, you've had something like this before (maybe in college) but when your significant other comes home from a long day of evading the law in a Trans-Am and you tell them that this IS the original Loni Anderson version, it is sure to be a crowd pleaser...

- Christian Garvin, Winemaker

List of Necessary Ingredients

- 1 lb Fettuccine
- 1 pt Whipping cream or half and half
- 1/4 lb Lean prosciutto or baked ham; cut in thin slices
- 2 oz Butter
- 1/4 ts Sage; crushed
- 1/8 ts Red pepper; optional
- 1/3 c Marsala wine
- 1/2 c Parmesan cheese

Cooking Directions

Fill spaghetti pot 3/4 full of water and add 1 tsp. salt. Bring to boil. While waiting for water to boil, melt butter in large pan, then add prosciutto or ham and saute for about 4 minutes. Add spices and Marsala and mix thoroughly, allowing liquid to evaporate just a little. Lower the heat to simmer. When water boils, add fettuccine. Bring water back to boil and cook 6 to 8 minutes, making sure fettuccine doesn't get too soggy. When fettuccine is boiling, add cream to sauce, stirring constantly and bringing sauce to a boil so mixture thickens enough to coat fettuccine. Drain fettuccine, but do not rinse. Add to sauce, then add Parmesan cheese and toss together until sauce and cheese coat each strand of fettuccine. Turn onto large platter and serve with salad and red wine.

LOCAL CHEF
SPOTLIGHT

