



2012 August Briggs Pinot Meunier Van der Kamp Vineyard

A close relative of pinot noir, Pinot Meunier is traditionally grown in the Champagne region of France to lend added body and complexity to sparkling wine cuvées. When Pinot Meunier is allowed to fully ripen, it creates an elegant, aromatic wine with pretty fruit flavors, along with much of the silky complexity of its burgundian brother.

The 2012 Napa Valley Pinot Meunier shows the feminine and floral nature of this wonderful grape. The aromas of rose petal and cranberry open up and lead into flavors of tart cherry with hints of vanilla. The texture is light to medium bodied with some nice balancing acidity in the finish. Do not let the lighter color fool you...this is still full of fruit and amazing Meunier flavors. Very elegant.

Following primary fermentation, the wine was inoculated for malo-lactic fermentation and barreled down to traditional burgundian barrels. The barrels used were 25% new oak from the Allier forest in France, and 75% two and three year old French barrels. The wine was aged in barrel for 9 1/2 months, and then bottled without fining or filtration.

PAIRING SUGGESTION: Roasted Duck Legs and Potatoes

2 duck legs
2 baking potatoes or 1 pound other large white-skinned potatoes
Few sprigs of fresh thyme
Salt and pepper

Preheat the oven to 400 degrees F.

On the stove, heat a small roasting pan (I use one like a slightly oversized tarte tatin pan) and sear the duck legs, skin-side down over medium heat until the skin turns golden and gives out some oil.

Turn the legs over, and take the pan off the heat while you cut the potatoes into 1-inch slices across, then cut each slice into 4. Arrange these potato pieces around the duck legs, then let a few sprigs of thyme fall over the duck and potatoes, and season with salt and pepper, before putting into the preheated oven.

Cook for two hours, occasionally turning the potatoes, for optimal outcome, which is tender duck legs and crispy potatoes, though both will be ready to eat after 1 1/2 hours.

Making leftovers right: If you have even a small amount of meat left, you could bag and mark it up and store it in the freezer for up to two months for future use. Thaw overnight in the refrigerator.



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