



2011 POPE VALLEY WINERY "FAULTLINE" RED

ABOUT POPE VALLEY WINERY:

"Gravity-flow" technology has been all the rage in late 20th century and early 21st century winery construction. Such a design eliminates the need for pumping newly fermented wine into barrels, a harsh process that most quality-focused vintners prefer to avoid if at all possible. Using a multi-tier system that moves the wine gently is preferred, and letting gravity do the work accommodates that preference. Many decades before "gravity-flow" wineries became the norm, Ed Haus had embraced the concept at his winery in the Pope Valley area of the Napa Valley. Haus built the main building over the creek that meanders through the property, to conserve the available land, and utilized an adjacent hillside to make the structure three stories tall. During harvest season, the just-picked grapes would be taken to the top level to be sorted and destemmed, then dropped to the second level for crushing, with the juice then flowing to the lower level where barrels awaited. The year was 1897.

And Pope Valley Winery, as it is known today, is still going strong, annually producing around 5,000 cases of hand-crafted wines from estate vineyards that date back as far as 1940. Selections include an "Estate Reserve" Cabernet Sauvignon, Merlot, Zinfandel, Sangiovese, Chenin Blanc and Zinfandel Port. How did the winery survive Prohibition, a time when so many estates were forced to close their doors and abandon their vineyards? Haus' son, Ed, was in the military, where he befriended a young man from Chicago. Like many Chicagoans of the time, the friend had connections. So, the Haus family would load wine onto a horse cart and deliver it to the town of Napa, where it was placed on a train bound for the Windy City. It turned out that the wine was being purchased by a rather notorious Chicagoan named Al Capone, who used it to stock his speakeasies and brothels around the city.

PAIRING SUGGESTION: **EASY GRINGO TACOS**

1 lb extra-lean (at least 93%) ground beef or ground Turkey
1 package taco seasoning mix
1 can (4.5 oz) chopped green chiles
8 taco shells

Other toppings as desired: sliced jalapenos, chopped white onion, Sriracha sauce or taco sauce, fresh salsa, shredded lettuce, *Avocado Cream, crumbled queso fresco cheese or shredded Mexican cheese blend.

*To make Avocado Cream, in food processor, place 1 peeled, pitted avocado, 1/2 cup sour cream and 2 tablespoons fresh lime juice. Cover; process until combined.

In 10-inch nonstick skillet, cook meat over medium heat, stirring occasionally, until beef is brown; drain. Stir in taco seasoning mix (according to package directions) and green chiles.

Cook 2 to 3 minutes longer or until beef is thoroughly cooked and seasoning is well combined.
While meat is cooking, heat the taco shells and assemble toppings.

Divide meat mixture among shells; finish with desired fresh toppings.

