

Gnocchi with Mushrooms and Duck Confit

Ingredients:

16 oz potato gnocchi
1 duck confit leg
4 oz porcini mushrooms — rehydrated,
following the directions on the package
8 oz baby Bella or white mushrooms — sliced
1/4 tsp black pepper
1/2 tsp salt
1 Tbs fresh thyme
1/2 white onion
2 cloves garlic
1/4 cup dry white wine and 1/4 cup chicken stock
1/2 cup parmesan cheese
Chives
1/4 cup Cream

Directions:

Rehydrate porcini mushrooms following the directions on the package. Chop into small pieces. (I used wild mushrooms that I got from Whole Foods that were in the olive bar. I drained as much of the oil off but they worked beautifully.) Fresh porcini would work too.

Place the duck leg in a pan and crisp the skin. Remove from the stove and set aside. Add the onion, mushrooms, garlic and thyme and cook in the duck fat. Season with salt, pepper. Add the Porcini mushrooms. Stir in the white wine and reduce by half. Add 1/4 cup of chicken stock and let simmer until the mushrooms are cooked through.

Shred the duck leg into pieces and add to the mushroom mixture.

Cook gnocchi following the directions on the package. Add cooked gnocchi to the mushroom and duck mixture. Cook for 3-4 minutes, stirring frequently, until the gnocchi starts to turn lightly golden. Stir in the cream. Add more salt and pepper if needed. Garnish with chives and parmesan cheese. Serve warm.

Wines Coming in March!

2017 “R” Tempranillo, Liberty Oaks

2017 “R” Primitivo, Nostro Vino Vineyard, Amador

2017 “R” Touriga, Silvaspoons Vineyard, Lodi

2017 “R” Carignane, Aparicio Vyd., Amador

Enjoy with a glass of “R” Dolcetto



NEWS FLASH!

RUNQUIST IS MAKING A ROSE' and VERDELHO

It's true! This year we produced a Rose' of Sangiovese and brought in some of the Estate Verdelho from our 10-acre property.

We are excited to introduce these new wines for those of you who enjoy a Rose and a white occasionally. We will always focus on red wines but having a few whites and a rose for the non-red drinker in your group will now be available to you.



Jeff Runquist Wines
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2017 "R" Barbera, Dick Cooper Vineyards, Amador

Barbera is the third most widely planted red variety in Italy after Sangiovese and Montepulciano. In Italy over 60% of the total Barbera acreage is in Piedmont where it is the most widespread variety in the region. Despite its popularity Barbera's origins remain unknown. DNA analysis indicates that it is unlikely to have come from a natural cross between other local varieties. Barbera didn't become important in Piedmont until after the phylloxera infestation in the late nineteenth century. This leads some to speculate it may have been introduced to the region from another location as part of the replanting which occurred in the early 1900s.

Barbera was first planted in Amador County by Cary Gott in 1974, but it was Dick Cooper that picked up Barbera and ran with it. In Amador, Dick is by far the largest grower of Barbera growing 43 acres of the county's total of 208 acres. He sells Barbera grapes to close to three dozen different vintners; one of which is Jeff Runquist Wines.

Barbera is our biggest selling varietal. The ever growing demand for Barbera speaks to its virtues and character. Lots of flavor, soft supple tannins and an elevated level of acidity makes Barbera appropriate for most southern European and Mediterranean dishes. I find Barbera is an especially good match with salty foods that feature capers, olives, anchovies, parmesan, or sausage. My favorite accompaniments with Barbera are lasagna, pizza, and Margie's braised lamb shanks.

The 2017 Cooper Barbera has a medium ruby color with the beginnings of a carmine hue. Scents of ripe raspberry, red cherry and, currant are framed by a delicate bouquet of milk chocolate, mocha, and toast. The flavors of this wine are soft and luscious filling the mouth with juicy succulent red fruits; currants, strawberry, cherry, raspberry and plum. Typical of Barbera, the tannins are quite mild adding a richness to the wine's texture without contributing bitterness or astringency. The finish is clean and brisk with notes of pie spice and vanillin oak that lingers well, that is, if the enticing fruit flavors doesn't have you taking another sip.

Varietal Composition: 100% Barbera 15.1% Alc. 0.76 g/100ml TA 3.41 pH

Oak Regime: 46% American Oak 38% French Oak 16% Neutral Oak

Released: January 1, 2019 906 Cases Produced ***Suggested Retail Price: \$30.00 / Club Price \$25.50 / SME2 Price \$24.00***

2016 "Z" Zinfandel, Massoni Ranch, Amador County

A couple of weeks ago a patron in the tasting room asked me if, in the beginning, I had set out to make a different style of Amador County Zinfandel. This caused me to reminisce about my decision to make the Massoni Ranch Zinfandel the first wine under my own label. I remember it as if it was yesterday. I was in a marketing class at Leavy School of Business at Santa Clara, and Lewis Winters was discussing marketing new products. Trying to reduce the intimidation factor of first having to come up with a new product, Mr. Winters went on to describe product improvements as having many of the same marketing issues as new products. His example was paper towels. At first paper towels weren't perforated; you literally had to tear off the portion you wished to use. Today they are printed, embossed, two ply and sometimes embedded with a nylon mesh. "You don't have to come up with something new. You can make an improvement on an existing product." Meanwhile I was daydreaming in the back row about launching my own brand, and I was thinking about Amador County Zinfandel. In the early 1990s the rap on Zinfandel was that it was too alcoholic, too tannic and too often mired in a late harvest style loaded with raisin and prunes. As I sat there a seed germinated in my mind. Amador County Zinfandel; I can improve that. And so my answer was yes; I did set out to make a different style of Amador County Zinfandel. The 'Z' Zinfandel is subtle, elegant, and refined. Some might call it restrained, and in the world of Amador Zinfandel; it is. The tannins are soft and supple, the alcohol is not in the stratosphere, and the flavors are rich and laden with red-black fruits. I think we succeeded, but I'll let you be the judge.

The 2016 'Z' has a purple color of moderate depth with bright garnet hues. The aromas lead with raspberry and currants and are accompanied by note of perfume, violets perhaps, creeping in from the periphery. Ten months of aging in small barrels provides a bouquet of vanilla and buttered toast. The flavors are succulent and savory with loads of red currants, dark raspberries and toasted oak. This wine has a velvety smooth mouth feel with fully integrated mature tannins that enhance a long luscious finish.

Varietal Composition: 91% Zinfandel 9% Petite Sirah, 14.8% Alc., 7.2 g/L TA, 3.34 pH

Oak Regime: 32% American Oak 48% French Oak 20% Neutral Oak

Released: April 1, 2018 996 Cases Produced ***Suggested Retail Price: \$25.00 / Club Price \$21.25 / SME2 Price \$20.00***