

Véraisaison

SUMMER 2016 VOLUME 1 NUMBER 5

Sharing the seasons at Oakville Cross with our Friends and Family Through our kitchen window...

As we slip from season to season, I know summer has truly arrived when the aroma of hamburgers cooking on the grill wafts through the open kitchen door. Like most families, ours can't wait for warm, dry weather to head outside to eat. After all, doesn't everything taste better served al fresco? Our tomatoes are planted – now the long wait for a ripe one to add to our summer salads or eat freshly picked still warm from the sun. The vineyards are lush with rows of green leaves and clusters of flowers developing into baby grapes. Since we had a nearly normal rainfall this past winter, our 2016 vintage should be outstanding!

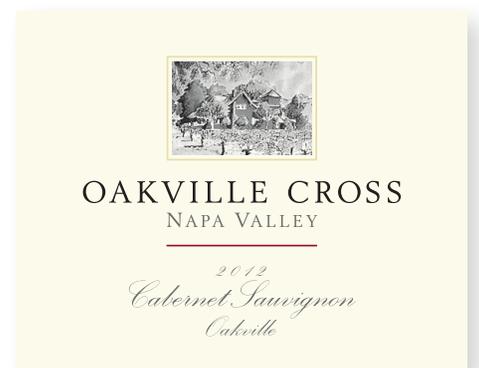


The Rydman clan on our porch - love having them here!

Our 2012 is ready for release...

Harvested in mid-October from our vineyard in Oakville, this Cab is ripe with vibrant aromas of plum and cherry with a hint of vanilla and anise. Long soft finish – ready to drink now – will age gracefully 10+ years. Production was limited to 366 cases.

"May you never want for wine or a friend to help you drink it."
– French proverb



Summer cheese platter...

When it is too hot to cook, we like to put together a cheese and fruit platter to complement a glass or two of wine – Oakville Cross Cab, of course! Use whatever you have or pick up a variety such as a soft brie, Italian fontina, and a smoky gouda. All go nicely with sweet, ripe seasonal fruits - nectarines, cherries, peaches, and grapes. Add a few crackers and toasted Marcona almonds for crunch and "voila" – lunch on the deck.

Speaking of hamburgers...

Jack's Oakville Cross burgers are delicious and simple to prepare. Best of all, Jack is ready to share his well guarded secret ingredients with us – mmmmm

Oakville Cross Burgers

2 pounds ground beef – 20% fat content
3 T. olive oil
1/3 C. chopped parsley or combination of herbs
(we use parsley, chives, and thyme)

1/2 T. Dijon mustard
One teaspoon of salt & one half
teaspoon of pepper

Mix all ingredients in a bowl with a fork being careful not to over mix – shape into 6



patties of equal size. Place on medium-hot grill. Cook 4 minutes then turn and cook for 3-4 minutes for medium rare or longer if you like your burger more well done. Serve on your favorite bun with all the fixings.



Chef Jack - Master Griller

While your burgers are cooking, grill a combo of colorful pepper strips, cauliflower florettes, and red onion slices until soft. Finish by tossing in a bowl with a little olive oil and balsamic vinegar – dinner is made!

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Wishing you and your family a happy and healthy summer – Jack and Ruthie