



Coyote
Sonoma

coyotesonoma.com

2023 Zinfandel, Guido's Block

— paired with —

Banh Mi Smash Burgers with Coconut Rice

WILSON ARTISAN



WINE + GRILLING



Ingredients

Banh Mi Smash Burgers

Makes 4 (double patty) burgers

- ¾ cup rice vinegar
- ½ cup water
- 3 tbsp light brown sugar, divided
- 1 tbsp plus 1 tsp salt, divided
- 1 cup matchstick or shredded carrots
- ¼ cup red radishes, thinly sliced
- ⅓ cup Kewpie mayonnaise
- 2 ½ tsp chile-garlic sauce, divided
- 1 tsp fish sauce, divided
- 1 ½ lb 80% lean ground pork
- 1 tbsp fresh ginger, grated
- 3 tbsp tender cilantro stems, finely chopped (plus leaves for topping)
- 4 brioche hamburger buns, split lengthwise and toasted
- 1 jalapeño, thinly sliced (optional)

Coconut Rice

- 2 cups jasmine rice
- 1 (14 oz) can coconut milk, full fat or light
- 1 cup water
- 5 tsp sugar
- ½ tsp salt
- toasted shredded coconut (optional)

Directions

Prepare the Rice

1. Rinse rice until water runs mostly clear. Soak in water for 1 hour, then drain well.
2. Preheat oven to 400°F. Place rice in an 8-inch baking dish.
3. Heat coconut milk, water, sugar, and salt in a saucepan until simmering and sugar has dissolved. Pour hot coconut mixture over rice. Stir to combine, then cover tightly with foil.
4. Bake until liquid has absorbed and coconut cream has risen to the top, about 40 minutes.
5. Let rest, covered, for 15 minutes before fluffing with a fork or spatula.

Make the Burgers

6. In a small saucepan over medium-high heat, bring vinegar, water, 2 tbsp brown sugar, and 1 tbsp salt to a boil, stirring often to dissolve sugar. Remove from heat and stir in carrots and radish. Set aside.
7. In a small bowl, combine mayonnaise, 1 ½ tbsp chile-garlic sauce, and ¼ tsp fish sauce. Cover and chill until ready to use.
8. In a medium bowl, combine ground pork, ginger, cilantro stems, and remaining brown sugar, chile-garlic sauce, fish sauce, and salt. Divide into 8 (3 oz) portions, shaping each into a loose ball. Chill until ready to cook.
9. Preheat grill or griddle to 450-500°F.
10. Use a spatula to flatten meat balls into thin patties and grill until browned and cooked through, about 2 minutes per side.
11. Drain pickled vegetables. Spread spicy mayo on toasted buns. Add two pork patties per bun, and top with pickled vegetables, jalapeño, and cilantro leaves. Serve immediately.



delorimierwinery.com

2024 Osborn Ranch Primitivo

—— paired with ——

Chicken Teriyaki Sliders with Sriracha Mayo & Asian Slaw



Ingredients

Chicken Teriyaki

Makes 6 Sliders

- 6 boneless skinless chicken thighs
- 1/2 cup teriyaki sauce
- 1 tbsp soy sauce
- 1 tbsp honey
- 1 tsp fresh ginger, grated
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 1/2 tsp garlic powder
- salt and pepper to taste

Asian Slaw

- 1 cup napa cabbage, thinly shredded
- 1/2 cup carrots, thinly shredded
- 1/4 cup red bell pepper, thinly sliced
- 1/4 cup purple cabbage, thinly sliced
- 1/4 cup rice vinegar
- 1 tbsp sugar
- 1/2 tsp salt
- 1/2 tsp sesame oil
- 1 tbsp soy sauce
- 1 tsp fresh ginger, grated
- 1/2 tsp chili flakes (optional)

Sriracha Mayo

- 1/2 cup mayonnaise
- 1-2 tbsp sriracha
- 1 tsp rice vinegar
- 1/2 tsp soy sauce
- 1/2 tsp sesame oil
- pinch of garlic powder

Sliders

- 6 mini slider buns
- 6 slices pineapple (optional)
- avocado oil or neutral oil
- sesame seeds for garnish
- fresh cilantro leaves, chopped

Directions

Marinate the Chicken

1. In a medium bowl, whisk teriyaki, soy sauce, honey, ginger, sesame oil, rice vinegar, garlic powder, and pepper. Reserve 3 tbsp in a small bowl for glazing.
2. Toss chicken in remaining marinade, cover, and refrigerate 30 min-2 hrs.

Prepare the Slaw

3. In a large bowl, whisk rice vinegar, sugar, salt, sesame oil, soy sauce, ginger, and chili flakes.
4. Add napa cabbage, carrots, red bell pepper, and purple cabbage; toss well.
5. Let sit 20-30 min at room temp, or refrigerate for stronger flavor.

Cook the Chicken

6. Heat skillet/grill to medium-high (375-400°F); lightly oil.
7. Cook chicken 4-5 min per side until browned and 165°F internal temp.
8. Brush with reserved marinade in last minute. Rest, then sprinkle with sesame seeds.

Grill Pineapple & Toast the Buns

9. Reduce heat to medium (350°F). Brush pineapple slices with oil and grill 1-2 min per side until caramelized.
10. Toast buns cut-side down 1-2 min until lightly crisp.

Assemble the Sliders

11. Spread sriracha mayo on bottom buns. Add pineapple slice, chicken, and slaw. Top with cilantro, sesame seeds, and bun.



**GREENWOOD
RIDGE
VINEYARDS**

greenwoodridge.com

2023 Pinot Noir, Anderson Valley

— paired with —

**“Dragon Bones” Baby
Back Pork Riblets
& Dragon Slaw**

WILSON ARTISAN



WINE + GRILLING



Ingredients

Ribs & Marinade

- 3 racks of baby back pork ribs
- 1 cup soy sauce
- ¼ cup Greenwood Ridge Pinot Noir
- 15 cloves garlic
- 1 tsp cracked black pepper

Apricot BBQ Sauce

- 2 (18 oz) jars apricot jam
- 8 oz honey
- 2 tbsp chili powder
- 10 oz apple juice
- 2 yellow onions, diced
- 3 bulbs garlic, crushed
- 1 tsp Worcestershire sauce
- 1 tbsp apple cider balsamic vinegar
- 2 jalapeños, diced
- 1 tbsp olive oil
- 1 tsp cracked black pepper
- salt to taste

Dragon Slaw

- 2 cups cabbage, shredded
- 1 cup carrots, shredded
- ¾ cup mayonnaise
- ¼ cup buttermilk
- ¼ cup apple cider vinegar
- 2 tbsp white sugar
- 1 tsp celery seed
- ½ tsp white pepper
- ½ tsp ground mustard
- salt and pepper to taste (¼ - ½ tsp each)

Directions

Prepare the Ribs

1. Combine marinade ingredients. Add ribs to marinade and refrigerate overnight.

Make Apricot BBQ Sauce

2. In a large saucepan, heat olive oil and sauté jalapeños, garlic, and onions until opaque. Add remaining ingredients and bring to a simmer for 15 minutes.

Grill the Ribs

3. Place marinated ribs on grill and cook for about 20 minutes or until internal temperature reaches 200°F.
4. Remove from grill and place in a 20x13 heavy duty aluminum pan with the BBQ sauce. Cover with foil and put back on grill over low heat. Simmer for approximately 2 hours.

Assemble Slaw

5. In a large bowl, combine cabbage and carrots. In a smaller bowl, make the dressing by combining mayonnaise, buttermilk, vinegar, celery seed, sugar, white pepper, mustard, and salt and pepper to taste. Toss dressing into cabbage mixture and let chill. Serve in a family style bowl.



jaxonkeys.com

2023 Syrah, Anna Mac

— paired with —

**Farmhouse Syrah
Marinated Tri-Tip
& Caesar Salad**



Ingredients

Farmhouse Tri-Tip

- 1 (2 to 2 ½ lb) tri-tip roast
- ½ bottle Jaxon Keys Syrah (approx. 375 ml)
- 2 green onions, chopped
- 4 cloves garlic, minced
- 2 tbsp meat tenderizer
- salt and pepper to taste

Directions

Prepare the Tri-Tip

1. In a large bowl or resealable plastic bag, combine the Syrah, green onions, garlic, and meat tenderizer; mix well. Place tri-tip in the marinade, ensuring it is fully submerged. Cover bowl or seal bag and refrigerate at least 1 hour or overnight, turning meat occasionally to ensure even marination.

Cook the Tri-Tip

2. Preheat grill to high heat. Remove tri-tip from marinade and pat dry with paper towels. Season with salt and pepper to taste.
3. Place tri-tip on the grill and sear for 5 minutes on each side. Reduce heat to medium and continue cooking for approx. 30-40 minutes, turning occasionally, until it reaches your desired level of doneness. A meat thermometer should read 130°F for medium rare. Let rest for 10 minutes before slicing against the grain and serving.



matrixwinery.com

2023 Pinot Noir, Estate

—— paired with ——

Matrix Cheesesteak Sandwiches with Potato Salad



Ingredients

Cheesesteak Sandwiches

Makes about 8 sandwiches

- 3 lbs flank steak, very thinly sliced
- 2 tsp mild chili flakes
- 2 tsp dried oregano
- 2 tsp garlic powder
- salt and pepper to taste
- 1 large yellow onion, thinly sliced
- 2 red bell peppers, sliced
- 12 slices provolone cheese
- 8 hoagie sandwich rolls, split lengthwise
- 2 tbsp neutral oil (like canola or avocado), divided
- Optional: mayonnaise or butter for toasting rolls

Potato Salad

Serves 6-8

- 3 lbs small potatoes, boiled, cubed, & chilled
- 4 hard-boiled eggs, chopped & chilled
- 1 cup mayonnaise
- 1/8 cup Dijon mustard
- 1 stalk celery, diced
- 1/2 yellow onion, finely diced
- 1 dill pickle, diced
- 1 tbsp pickle juice
- handful fresh parsley, minced
- salt and pepper to taste

Directions

Make the Sandwiches

1. Freeze flank steak for 20-30 minutes to firm up, then slice as thinly as possible against the grain.
2. Combine chili flakes, oregano, and garlic powder in a small bowl.
3. Heat 1 tbsp oil on a flat top or large skillet over medium-high. Cook onions and peppers with salt and pepper until soft and lightly caramelized, about 8-10 minutes. Set aside.
4. Increase to high heat and add remaining oil. Spread the thinly sliced steak in an even layer. Season generously with salt, pepper, and spice blend. Sear, then chop and cook just until browned, about 3-4 minutes.
5. Mix veggies into the steak. Divide the mixture into 6-8 portions and top each with provolone. Let melt.
6. Lightly butter or spread mayonnaise on the inside of each hoagie roll. Toast cut-side down until golden and slightly crisp. Fill with cheesy steak mixture and serve hot.

Make the Potato Salad

1. Boil potatoes in salted water until fork-tender. Drain, cool, then cube. Chill completely before mixing.
2. In a large bowl, whisk together mayonnaise, Dijon mustard, and pickle juice.
3. Add chilled potatoes, eggs, celery, onion, and pickle. Gently fold to combine.
4. Stir in parsley and season with salt and pepper to taste. Refrigerate at least 30 minutes before serving for best flavor.



mazzocco.com

2022 Zinfandel, Seaton

—— paired with ——

**Piggly Wiggly 10-Hour Smoked
Barbecue Pork Sliders
with Coleslaw**



Ingredients

Pulled Pork

Makes about 10-12 sliders

- 8 lbs bone-in pork butt
- yellow mustard

Dry Rub

- ½ cup kosher salt
- ½ cup black pepper
- ¼ cup paprika
- 2 tbsp garlic powder
- 2 tbsp onion powder

For the Smoker

- Kingsford charcoal
- applewood chunks
- apple juice (or your favorite spritzing liquid)

For Serving

- your favorite barbecue sauce
- hamburger buns

Homemade Coleslaw

- 1 head green cabbage, shredded
- ¼ head purple cabbage, shredded
- 1 carrot, shredded
- 6 oz mayonnaise
- ¼ cup sugar
- 3 oz apple cider vinegar
- 1 ½ tsp salt
- 1 ½ tsp black pepper
- ¼ tsp celery salt

Directions

Prepare the Sauce

1. Light smoker with charcoal and apple, hickory, oak, or pecan wood. Bring temp to 270°F.
2. Meanwhile, pat the pork butt dry and coat lightly with yellow mustard.
3. Combine rub spices in a small bowl; apply generously to the meat on all sides.
4. Place pork on the smoker, fat cap facing down. Smoke undisturbed for 3 hours.
5. After 3 hours, spritz hourly until 8-hours total. When the fat cap begins to split (at about 165–196°F), wrap tightly in heavy-duty foil with the dull side facing out. Return to smoker.
6. Smoke for approximately 2 more hours, or until the thickest part of the pork reaches an internal temperature of 204–207°F. The probe should meet almost no resistance, like melted butter.
7. Remove meat from the smoker, open foil, and rest 45–60 minutes; reserve the juices.
8. Remove bone, then shred the pork by hand or with forks. Mix meat with the reserved juices.

Prepare Slaw

9. Combine cabbage, purple cabbage, and carrot in a large bowl.
10. In a separate bowl, whisk mayonnaise, sugar, apple cider vinegar, salt, black pepper, and celery salt. Toss with veggies and refrigerate at least 30 minutes before serving.

Assemble the sandwiches

11. Place pulled pork on buns and top with barbecue sauce and coleslaw.



PEZZI KING

pezziking.com

2023 Zinfandel, Hales

—— paired with ——

**Serbian Beef & Pork Ćevapi
with Ajvar Sauce and Balkan
Bean Salad**

WILSON ARTISAN



WINE + GRILLING



Ingredients

Serbian Ćevapi

Serves 4-6

- 1 1/2 lbs ground beef
- 1/2 lb ground pork
- 4 cloves garlic, minced
- 1 small onion, very finely grated or minced
- 1 1/2 tsp salt
- 1 tsp black pepper
- 2 tsp smoked paprika
- 3 tbsp sparkling water
- 1 tsp baking soda

Ajvar Sauce

- 3 lbs roasted red peppers, peeled and seeded
- 3 cloves garlic
- 5 tbsp olive oil
- 1 tbsp white vinegar
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- pinch of sugar

Balkan Bean Salad

- 1 (15.5 oz) can white beans
- 3 roasted red peppers
- 1/2 red onion
- 1/2 bunch parsley, chopped
- 1 1/2 tbsp olive oil
- 1 tbsp red wine vinegar
- salt and pepper to taste
- red pepper flakes to taste

Directions

Prepare Ćevapi Mixture

1. In a large bowl, combine ground beef and pork. Mix in garlic, onion, salt, pepper, and smoked paprika.
2. Dissolve baking soda in the sparkling water, then mix into the meat.
3. Knead the mixture for 2-3 minutes until smooth and slightly sticky. Cover and refrigerate at least 1 hour (or overnight for the best flavor).
4. With damp hands, form the meat into small sausage shapes, about 3-4 inches long and 1/2 inch thick. Place on a tray and keep chilled until ready to cook.

Make the Ajvar Sauce

5. In a food processor, blend roasted red peppers and garlic until mostly smooth. Transfer to a saucepan over medium heat.
6. Stir in olive oil, vinegar, smoked paprika, salt, and sugar. Simmer mixture for 15-20 minutes, stirring occasionally, until slightly thickened and rich in flavor. Let cool slightly before serving.

Cook the Ćevapi

7. Preheat grill or a grill pan to medium-high heat. Grill Ćevapi for 8-10 minutes, turning occasionally, until browned and cooked through. Serve hot with warm flatbread, a generous spoonful of ajvar, and sliced onions.

Prepare the Bean Salad

8. Drain and rinse the beans. Slice roasted peppers and thinly slice the red onion.
9. In a large bowl, add beans, roasted peppers, onion, and parsley. Drizzle with olive oil and red wine vinegar. Season with salt, pepper, and red pepper flakes to taste.
10. Toss gently to combine. Let sit 15-20 minutes before serving to allow flavors to meld.



rockpilevineyards.com

2023 Zinfandel, Park's

—— paired with ——

**Moroccan Beef Kebabs with
Mediterranean Salad**



Ingredients

Moroccan Beef Kebabs

Serves 4-6

- 1 ½ lbs beef sirloin, cut into 1 - 1 ½ inch cubes
- 2 tbsp olive oil
- 2 tbsp fresh lemon juice
- 1 tbsp ras el hanout spice blend
- 1 tsp salt
- ¼ tsp black pepper
- 1 sweet onion, cut into large chunks
- fresh cilantro, chopped (for garnish)

Mediterranean Salad

- ⅔ cup quinoa
- 1 (15 oz) can chickpeas, drained and rinsed
- 2 cups shredded carrots
- ⅓ cup pepitas
- ⅓ cup crumbled feta cheese
- ¼ cup golden raisins
- 3 tbsp fresh mint, chopped

Dressing

- 3 tbsp olive oil
- 3 tbsp lemon juice
- 1 tsp Dijon mustard
- 1 tsp maple syrup
- ¾ tsp chili powder
- ½ tsp salt
- ¼ tsp cinnamon

Directions

Make the Kebabs

1. In a bowl, whisk olive oil, lemon juice, ras el hanout, salt, and pepper. Add beef and toss to coat. Cover and marinate at least 1 hour (up to overnight).
2. Thread marinated beef and onion pieces onto skewers, alternating for even cooking.
3. Preheat grill to medium-high. Grill kebabs for 8-10 minutes, turning occasionally, until nicely charred and cooked to desired doneness.
4. Transfer to a platter and sprinkle with fresh cilantro. Serve hot alongside warm flatbread and Mediterranean salad.

Make the Salad

5. Rinse quinoa, then cook in 1 ⅓ cups water. Bring to a boil, cover, reduce heat, and simmer 12-15 minutes. Fluff and let cool.
6. In a small bowl, whisk olive oil, lemon juice, Dijon mustard, maple syrup, chili powder, salt, and cinnamon.
7. In a large bowl, add cooled quinoa, chickpeas, carrots, pepitas, feta, raisins, and mint.
8. Pour dressing over salad and toss to combine. Let sit 10-15 minutes before serving for best flavor.



SODA ROCK

ALEXANDER VALLEY

sodarockwinery.com

2023 Cabernet Sauvignon, Smith Orchard

—— paired with ——

Flanken Beef Short Ribs with Summer Pesto Pasta Salad

WILSON ARTISAN



WINE + GRILLING



Ingredients

Beef Short Ribs

- 3-4 lbs flanken-cut beef short ribs
- 1 cup Soda Rock Cabernet Sauvignon
- ½ cup olive oil
- ¼ cup agave syrup
- 6 cloves garlic
- 2 sprigs fresh oregano
- 2 sprigs fresh thyme
- 1 small sprig fresh rosemary
- 2 crushed dried Calabrian chilies or 1 tsp chili flakes
- 1 tsp salt
- 2 tsp cracked black pepper

Salad Dressing

- 1 cup packed fresh basil leaves
- 1 cup packed fresh parsley leaves
- ½ cup fruity olive oil
- 3 cloves garlic
- 1 tbsp Dijon mustard
- 2 tbsp red wine vinegar
- 1 tsp salt

Pasta Salad

- 1 package fusilli pasta, cooked al dente and chilled
- 1 pint cherry tomatoes, halved
- 2 yellow bell peppers, roasted and chopped
- 6 oz Castelvetrano olives, pitted and chopped
- ¼ small red onion, shaved
- 1 (15 oz) can garbanzo beans, drained
- 8 oz feta cheese, crumbled

Directions

Marinate the Chicken

1. In a large bowl, whisk together Cabernet Sauvignon, olive oil, and agave. Add garlic, herbs, chilies, salt, and pepper.
2. Arrange flanken short ribs in a shallow dish or large resealable bag. Pour marinade over, ensuring all pieces are well coated. Cover and refrigerate at least 8 hours, or preferably overnight.
3. Remove ribs from marinade and let sit at room temperature for 20-30 minutes. Shake off excess marinade (discard marinade).
4. Preheat grill to medium-high heat. Grill ribs for 3-5 minutes per side, until nicely charred and cooked through. Transfer to a platter and rest for a few minutes before serving.
5. Garnish with fresh herbs if desired.

Make the Vinaigrette & Assemble Salad

6. Blend basil, parsley, olive oil, garlic, Dijon mustard, vinegar, and salt until smooth.
7. In a large bowl, add cooked pasta, tomatoes, roasted peppers, olives, onion, and garbanzo beans.
8. Toss with vinaigrette until evenly coated. Chill for 20-30 minutes.
9. Gently fold in crumbled feta just before serving.

St. Anne's Crossing

W I N E R Y

stannescrossing.com

**2023 Zinfandel,
Split Rail**

— paired with —

**Classic BBQ Baby Back Pork
Ribs with Coleslaw**

WILSON ARTISAN



WINE + GRILLING



Ingredients

BBQ Baby Back Pork Ribs

Serves 4-6

- 2 racks baby back pork spare ribs (about 5-6 lbs total)

Dry Rub

- ¼ cup salt
- ¼ cup black pepper
- ¼ cup ground cumin
- ¼ cup paprika
- ¼ cup Italian seasoning
- ¼ cup garlic powder
- 1 tsp cayenne pepper

BBQ Sauce

- 2 cups ketchup
- ½ cup apple cider vinegar
- ¼ cup brown sugar, packed
- 2 tbsp honey
- 1 tbsp Worcestershire sauce (or coconut aminos)
- 1 tbsp lemon juice
- 3 smoked jalapeños (chipotles), chopped
- ¼ tsp salt
- ¼ tsp black pepper
- ¼ tsp garlic powder

Directions

Make the Dry Rub

1. In a bowl, whisk together all rub ingredients until evenly combined. Set aside.

Prepare the BBQ Sauce

2. In a medium saucepan, whisk together all sauce ingredients. Bring to a gentle simmer over medium heat, then reduce to low and cook for about 10 minutes, until slightly thickened.
3. Blend with an immersion blender until smooth. Use immediately or cool and refrigerate.

Prepare & Grill the Ribs

4. Remove the membrane from the back of the ribs. Pat dry and season generously on all sides with the dry rub. For best flavor, wrap and refrigerate overnight, or at least 2-4 hours.
5. Preheat a charcoal grill for indirect cooking at 250-275°F. Place ribs bone-side down away from direct heat.
6. Cook until internal temp reaches ~165°F and ribs have developed a nice bark, about 2.5-3 hours.
7. Brush ribs generously with BBQ sauce, then wrap tightly in foil. Return to grill and cook until tender and internal temp reaches 198°F, about 1-1.5 hours.
8. Remove ribs from foil and slice between bones. Brush with additional BBQ sauce and return to grill over direct heat for 3-5 minutes to caramelize.
9. Rest for 10-20 minutes before serving.

TRUETT •HURST

truettthurst.com

2023 Truett Hurst Zinfandel, Rattler Rock

—— paired with ——

Zinfandel BBQ Marinated Chicken Thighs with Polenta Cakes

WILSON ARTISAN



WINE + GRILLING



Ingredients

Marinated Chicken Thighs

Makes 6 servings

- 3 1/2 lbs boneless chicken thighs
- 2 lemons, zested and juiced
- 6 cloves garlic, minced
- 1/2 cup balsamic vinegar
- 3 tbsp dried oregano
- 4 tbsp fresh parsley, chopped
- 2 tbsp sweet paprika
- 2 tbsp olive oil
- salt and pepper to taste

BBQ Sauce

- 3 1/2 cups ketchup
- 1 1/2 cups Truett Hurst Zinfandel
- 2 shallots, diced
- 5 cloves garlic, minced
- 2 tbsp smoked paprika
- 3 tbsp honey
- 3 tbsp brown sugar
- 4 tbsp butter

Directions

Marinate the Chicken

1. In a large bowl, combine the lemon zest and juice, minced garlic, balsamic vinegar, oregano, parsley, paprika, olive oil, salt, and pepper until well combined.
2. Place chicken thighs in a large zip-top bag or shallow dish. Pour marinade over the chicken and toss to coat evenly. Seal and refrigerate for 12-24 hours, turning the bag occasionally.
3. Remove chicken from the refrigerator 20-30 minutes prior to cooking. Reserve the marinade for basting (bring to a boil before use).
4. Preheat grill to medium-high heat (400-425°F). Lightly oil grates.
5. Grill chicken thighs 5-7 minutes per side, or until nicely charred and internal temperature reaches 165°F. Alternatively, bake the chicken at 425°F for 25-30 minutes.
6. During the last few minutes of grilling, baste the chicken with half the reserved marinade.

Make the Sauce

7. In a medium sauce pan over medium heat, melt the butter. Add the diced shallots and cook 5-6 minutes, or until softened. Add minced garlic and continue cooking 1-2 minutes until fragrant and translucent.
8. Pour in the Zinfandel and bring to a gentle simmer. Let cook until reduced by half, about 8-10 minutes.
9. Stir in ketchup, smoked paprika, honey, and brown sugar until combined.
10. Lower heat and gently simmer sauce for 20 minutes until thickened and glossy.



vmlwine.com

2024 Sun Chardonnay

— paired with —

**Grilled Halloumi
with Couscous Salad & Tzatziki**



Ingredients

Tzatziki Sauce

- 1 cup Greek yogurt
- 1/2 English cucumber, peeled and shredded
- 2 tbsp fresh dill, chopped
- 1 clove garlic, minced
- 2 tsp red wine vinegar
- salt and pepper to taste

Couscous Salad

- 1 cup dry pearl couscous
- 1 1/2 cup water
- 1 zucchini, halved
- 1/2 red onion, halved
- 1/2 cup roasted red peppers, diced
- 1/2 cup marinated artichoke hearts, diced
- 1 tbsp olive oil, divided
- salt and pepper to taste

Cheese

- 1 oz halloumi cheese
- 1 tbsp olive oil
- salt and pepper to taste

Directions

Make the Tzatziki

1. Mix all ingredients until well combined. Chill in refrigerator for at least 1 hour.

Prepare the Salad

2. Brush halved zucchini and onion with 1/2 tbsp olive oil and season to taste.
3. Grill 5-6 minutes, then let cool. Dice and set aside.
4. Add remaining 1/2 tbsp olive oil to a small saucepan over medium heat. Add dry couscous and toast until golden brown, 2-3 minutes.
5. Add water and turn heat to medium-low. Cover and cook until water is absorbed, about 8-10 minutes.
6. Toss cooked couscous with diced zucchini, onion, red peppers and artichoke hearts until well mixed. Season with salt and pepper to taste.

Grill the Halloumi

7. Preheat grill to 400°F.
8. Slice halloumi into 6 pieces. Brush with olive oil and season with salt and pepper to taste.
9. Grill each slice for 3-4 minutes per side.
10. Serve warm alongside couscous salad and tzatziki sauce.



WILSON
OF DRY CREEK

wilsonwinery.com

2023 Zinfandel, Sydney

— paired with —

**Wilson Signature Tri-Tip
with Fruit Salad**

WILSON ARTISAN



WINE + GRILLING



Ingredients

Wilson Signature Tri-Tip

- 2-3 lbs tri-tip roast
- ½ tsp ground black pepper
- 2 tsp Italian seasoning
- 1 tbs olive oil
- 3 cloves garlic, chopped
- 2 sprigs fresh rosemary
- ½ cup Wilson Zinfandel

Directions

Prepare Tri-Tip

1. Combine marinade ingredients in a large bowl or resealable plastic bag. Add tri-tip and coat thoroughly. Cover and refrigerate at least 1 hour or preferably overnight.
2. Preheat grill to medium-high heat.
3. Grill tri-tip for about 7 minutes per side, or until a nice crust forms. Move to indirect heat and finish cooking until internal temperature reaches 130°F (medium-rare). Remove from heat and allow to rest for 5-10 minutes. Thinly slice against the grain and serve warm.