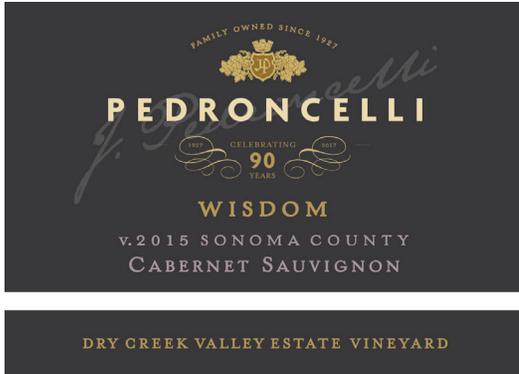


FAMILY OWNED SINCE 1927



PEDRONCELLI



Polenta with a regal Pedroncelli

Press Democrat 2/13/19 Review & Recipe by Michele Anna Jordan

Our Wine of the Week, **Pedroncelli 2015 Sonoma County Wisdom Cabernet Sauvignon** (\$36), is perfectly named. It is a mature, even regal, wine, one of the finest qualities of a well-made cabernet. It's a grownup wine, and it expresses itself beautifully and, yes, even wisely.

With the first sip, you notice a warmth on the palate, along with a suggestion of sweet spices from anise and allspice to cardamom, clove and nutmeg. Rising above this earthy foundation are bursts of dark fruit, especially succulent black plum and juicy blackberries. There are little flourishes of milk chocolate, dried herbs and a lush velvety quality, contributed by oak. It is complex and nuanced but not ponderous.

At the table, the wine will engage beautifully with all the usual suspects, from carrots, parsnips, lentils and braised kale to halibut, game, lamb, goat and beef. It is excellent with certain cheeses, especially those that are well aged. Oil-cured black olives are a stellar match.

The wine is also flattered by blue cheeses, including Point Reyes Original Blue, Valley Ford Creamery's Grazin' Girl, Roquefort and Gorgonzola. Today's recipe is inspired by these cheeses.

This dish works as a standalone meal and it flatters the wine beautifully. But it can also be topped with something heartier, a rare tenderloin of beef, perhaps, or braised venison sausages.

CREAMY POLENTA WITH GORGONZOLA, WALNUTS & ROSEMARY

Serves 3 to 4

- 1 cup polenta of coarse-ground cornmeal
- Kosher salt
- 2 tablespoons butter
- 3 ounces grated Vella Dry Jack, Estero Gold or similar cheese
- Black pepper in a mill
- 4 ounces Gorgonzola
- 2 ounces walnut halves, preferably red, lightly toasted and coarsely chopped
- Best-quality extra-virgin olive oil or olio nuovo
- 1 teaspoon minced fresh rosemary needles
- Rosemary flowers, if available

Put four cups of water into a medium saucepan, stir in the polenta, add a generous teaspoon of salt and set over medium-high heat. Stir continuously until the water boils. Reduce the heat to low and continue to stir until the mixture thickens, about 10 minutes.

Continue cooking, stirring now and then, until the polenta is tender and begins to pull away from the side of the pot. It will take between 15 and 30 minutes, depending on the size and age of the grains. Stir in the butter, Vella Dry jack cheese and several turns of black pepper. Taste and correct for salt. Remove from the heat, cover and let rest for 5 minutes.

Uncover and stir. Ladle into individual soup plates. Use your fingers or a teaspoon to break the Gorgonzola into small pieces and scatter them over the polenta. Add the walnuts and a very generous drizzle of olive oil. Sprinkle rosemary and rosemary flowers, if you have them, over top and enjoy right away.

Michele Anna Jordan is the author of 24 books to date, including "Polenta."

Email her at michele@micheleannajordan.com.

CABERNET SAUVIGNON | WISDOM | v.2015 DRY CREEK VALLEY ESTATE VINEYARD



PEDRONCELLI WINERY

800-836-3894 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM