



24

Clubhouse Uncorked

SIEUR D'ARQUES TERROIR DE VIGNE ET DE TRUFFE ROUGE

AOC LIMOUX, FRANCE

THE VINEYARDS: In Limoux, south of the medieval city of Carcassonne, in the foothills of the Pyrénées, lies the terroir endowed with a sunny, temperate climate as well as a soil rich in limestone. Here the grapes ripen slowly, preserving the balance between freshness and fruity aromas. This terroir is also ideal for the cultivation of one of the most rare, precious things in the world: the truffle. This rare mushroom, renowned for its strong, delicate aroma is highly sought after by food lovers who call it the "black diamond." With their Terroir de Vigne et de Truffe wines, les Vignerons du Sieur d'Arques have perfected a subtle marriage of food and wine, their know-how and the richness of their terroir, a genuine gastronomic and cultural center.

WINEMAKER: Laurent Mingaud

APPELLATION: A.O.C. Limoux, France

VARIETALS: 50% Merlot, 20% blend of Cabernet

Sauvignon and Cabernet Franc, 20% Syrah and 10% Grenache

AGING: 70% in French oak (50% new, 50% once used), 30% stainless steel

CRITICAL ACCLAIM: Silver Medal 2010 Los Angeles International Wine & Spirits Awards



Laurent Mingaud

WINEMAKING: Made from a blend of exclusively handpicked Merlot, Grenache, Cabernet Sauvignon and Syrah grapes, this wine embodies the characteristic aromas of the terroir, dominated by truffle oaks and vineyards. Only the finest grapes are selected to express themselves in this wine. The wines undergo an extended cold soak to extract subtle color, but expressive fruit aromas. The grapes are all vinified separately to preserve their natural characteristics prior to blending. Once completed the finished wines are blended; 35 percent of the wine goes into brand-new French oak barrels; 35 percent into once-used barrels from the previous vintage; 30 percent of the wine will remain aged in stainless steel tanks to preserve the acidity and freshness of the wine. The result is wine with tremendous character and elegance.

TASTING NOTES: Not only are the locals privileged enough to enjoy these rare treasures in their cuisine, but they are also blessed with great vineyards as well. The tasty flavors of candied dark fruit, cherry, vanilla and spices make a great pairing to mushroom- and truffle-themed dishes. Head directly to the store to grab everything you need to make braised short ribs served over mushroom risotto drizzled with truffle oil.



RED VELVET CUP-CAKES WITH CREAM CHEESE FROSTING

Cake Mix Ingredients:

- 1 Duncan Hines or other Red Velvet Cake Mix
- 1 cup water
- 1/3 cup unsweetened applesauce
- 3 large eggs

Classic Cream Cheese Frosting Ingredients:

- 4 ounces unsalted butter, softened
- 4 ounces low-fat cream cheese, softened
- 2 cups powdered sugar
- 1 teaspoon vanilla extract

Optional Toppings:

- Assorted cake decorating sprinkles
- Red Hots candies
- Powdered cinnamon and/or cayenne pepper
- Dark chocolate shavings

Cupcake Directions: Preheat oven to 350 degrees F. In a large mixing bowl, add water, applesauce and eggs to cake mix and mix well. Pour batter into lined cupcake/muffin tin and bake for 18-24 minutes until done. Cupcakes are done when toothpick inserted into center comes out clean. Remove from oven and allow to cool completely before frosting and decorating as desired.

Frosting Directions: In a large bowl using an electric mixer on low speed, beat the butter and cream cheese until smooth. Add powdered sugar one cup at a time and mix until smooth. Add vanilla extract and continue mixing until smooth and creamy with no lumps.

Wine Pairing Suggestions

CHEDDAR 2-YEAR

Artisanal's Grand Cru Vermont cheddar is aged over two years in ideal conditions and has won numerous awards. The extra aging allows the cheese to release excess moisture, concentrating and focusing the flavors. The high butterfat content of the Jersey cow's milk has a creaminess that balances the sharpness.

Cheese Type: Firm
Milk Type: Cow
Pairs best with: RICH white wines,
MELLOW red wines or
HEARTY craft beers

CHOCOLATE AU LAIT

Just one taste and your palate will be asking for more! This handmade truffle has a dense chocolate center, dipped in white chocolate, then in dark chocolate and rolled in powdered sugar. Don't worry about being caught red-handed with your indulgence; you'll be white-handed with every bite of delight!