

WILLIAMS-SONOMA
wine



“We only drink the wines with the recipes suggested, or variations of, so we get the best experience. We use the wines to create a special night for ourselves once a week if we can, so it’s a great treat.”

—Wine Club member,
New Jersey



“I couldn’t be happier with the wine club. It has exceeded my expectations.”

—Wine Club member,
San Antonio, Texas

Connoisseur Collection

Patrick Piuze Chablis Premier Cru Les Forêts, 2009 (France)

— *Recipe Pairing* —

Couscous Vegetable Salad

Clouds Rest Artisan Chardonnay, 2009 (USA)

— *Recipe Pairing* —

Roasted Branzino with Fennel

Suacci Carciere Pinot Noir, Suacci Vineyard, 2009 (USA)

— *Recipe Pairing* —

Duck with Tart Cherry and Port Sauce

Domus Aurea Cabernet Sauvignon, 2007 (Chile)

— *Recipe Pairing* —

Roasted Lamb Chops with Garlic and Rosemary

Vineyard 29 Cru Cabernet Sauvignon, 2009 (USA)

— *Recipe Pairing* —

Braised Beef in Red Wine

Ridge Vineyards Monte Bello, 2007 (USA)

— *Recipe Pairing* —

Roasted Beef Tenderloin with Mushroom Ragout

A Note from the Tasting Team

While we are proud of each and every wine hand-selected for our Connoisseur collection, we are particularly thrilled this month to present one of the most spectacular bottlings in the history of modern winemaking: Ridge Vineyards Monte Bello. The rest of your six-pack still shines with masterful limited-production wines, of course. Sought-after rare beauties from Vineyard 29 and Patrick Piuze make their first appearance, along with a Pinot Noir from Suacci Carciere. We round out the sextet with a gorgeously styled Chardonnay from Clouds Rest and an age-worthy single-vineyard Chilean Cabernet that holds its own among the best from South America. Enjoy!

Patrick Piuze Chablis Premier Cru Les Forêts

WINERY

Patrick Piuze

VARIETAL

Chardonnay

YEAR

2009

COUNTRY

France

REGION

Chablis

TYPE

Minerally White

story

The rise of highly acclaimed winemaker Patrick Piuze is an inspirational story. Raised in a middle-class family in Quebec, Piuze did not have much early exposure to wine. His life changed at age 18 when he happened to meet Marc Chapoutier of the famous Rhône-wine family, who inspired him to venture the world as a harvest intern. Piuze's travels took him to wineries in Australia, South Africa and Israel. Eventually, he moved back to Montreal and opened a wine bar called Le Pinot Noir. But ever eager to make wine, he traveled to France in 2000 and got a job with Olivier Leflaive's operation in Chablis. Piuze finally set out on his own in the summer of 2008. He buys his fruit but is involved in the farming and selects only the finest parcels of mature vines. Les Forêts is considered one of the great premier cru vineyards of Chablis. This wine comes from 70-year-old vines.

sense

A nose of concentrated lemon, lime and mineral aromas is garnished with hints of lanolin and beeswax.

savor

The rich palate offers notes of lemon, apple, nectarine, cream and brioche.

serve

Scallops, shellfish and firm, meaty white fish are all hearty enough to match the richness of the Patrick Piuze Chablis but neutral enough to not overwhelm it. The robust energy and intensity of the wine make it a good match for golden roast chicken or light pork dishes. For seasonings, adding citrus fruits, oils or essences will pick up the citrusy notes in the wine and add a touch of acidity. We recommend pairings like Warm Oysters with Leek and Bacon Sauce or Pasta Salad with Crab and Shrimp; find the recipes at williams-sonoma.com.

Serve chilled: refrigerate the bottle for 30 minutes before serving.

Love this wine? Order more at williams-sonomawine.com. Item #GW0018886

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couscous vegetable salad

Bright, fresh and irresistibly crunchy, this couscous salad is perfect for lunch or a light first course in the summertime. Couscous, the tiny semolina pasta that is a staple of North African cuisine, makes a rich base for the salad, while the vegetables can vary depending on what is available at your local market. When the salad is served with the lemony Patrick Piuze Chablis, the wine is like a dressing in itself.

ingredients

- 1 cup couscous
- $\frac{3}{4}$ tsp. kosher salt
- $\frac{1}{2}$ cups boiling water
- 3 Tbs. extra-virgin olive oil
- 3 Tbs. fresh lemon juice
- $\frac{1}{2}$ tsp. minced garlic
- 1 Tbs. water
- Freshly ground pepper, to taste
- $\frac{1}{2}$ cup thawed frozen petite peas or blanched fresh petite peas
- $\frac{1}{2}$ cup thinly sliced green onion
- $\frac{1}{2}$ cup minced red bell pepper
- $\frac{1}{2}$ cup finely diced English cucumber
- $\frac{1}{4}$ cup finely chopped fresh flat-leaf parsley
- 1 cup firmly packed, chiffonade-cut romaine lettuce leaves

directions

In a heatproof bowl, combine the couscous, $\frac{1}{2}$ tsp. of the salt and the boiling water. Stir to blend. Cover tightly and let stand until all the liquid has been absorbed, about 20 minutes. Uncover the couscous and let cool to room temperature, about 15 minutes.

In a small bowl, whisk together the olive oil, lemon juice, garlic, the remaining $\frac{1}{4}$ tsp. salt, the 1 Tbs. water and a grind of pepper until blended.

Add the peas, green onion, bell pepper, cucumber, parsley and all but 1 Tbs. of the dressing to the cooled couscous. Toss to mix.

Place the romaine lettuce in a separate bowl. Add the remaining 1 Tbs. dressing and toss to coat.

To serve, divide the couscous mixture evenly among individual bowls or plates. Top each serving with an equal amount of the romaine. Serve immediately.

Serves 6.

Clouds Rest Artisan Chardonnay

WINERY

Clouds Rest

VARIETAL

Chardonnay

YEAR

2009

COUNTRY

USA

REGION

Sonoma Coast,
California

TYPE

Rich, Fruity White

story

Clouds Rest is a tiny estate that sits on less than two acres in the Sonoma Coast appellation. Proprietor John Saemann, a passionate collector of Burgundian wines, and his veteran winemaker, Anthony Austin, are obsessed with the kind of vineyards that drive grape growers crazy: marginally viable, chilly coastal sites where ripening even a tomato seems dicey. It's a good thing, then, that Saemann didn't get into the wine business to make money. A successful entrepreneur, he's willing to take risks to make wine that he personally likes to drink. This Chardonnay displays the kind of high-octane intensity that Saemann seeks. Its firm, concentrated fruit is backed by high acidity and extract.

sense

Expect citrusy aromas of apple and pear blossom with notes of vanilla, lemon curd and fresh cream.

savor

Pear, pineapple, green apple and lemon expand on the mid-palate. The lingering finish exudes a hint of toasty vanilla oak.

serve

The richness of the Clouds Rest Chardonnay will harmonize with simple, luxurious foods. The delicate flavors of lobster, sea scallops and Dungeness crab will play to the wine's bright flavors and silkiness. To mirror its rich texture, prepare fish, poultry or other white meats in cream or butter sauces; sole meunière, halibut in mustard sauce and blanquette de veau are excellent choices. Visit williams-sonoma.com for recipes like Grilled Halibut with Potato-Fennel Puree or Sautéed Scallops with Lemon Beurre Blanc.

Decant 1 hour before serving, and serve chilled: refrigerate the decanted wine for 30 minutes before serving.

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roasted branzino with fennel

This recipe comes from Liguria, a coastal region in northwestern Italy whose cuisine is built around simple preparations of seafood. Seasoned with fresh herbs, olive oil and lemon, a whole branzino (sea bass) is roasted atop a bed of thinly sliced potatoes, fennel and black olives. The citrusy, herb-inflected flavors are a delicious counterpoint to the intense Clouds Rest Chardonnay. This impressive dish can be made with other white-fleshed fish like striped bass or snapper.

ingredients

- 1 branzino (sea bass), 1½ to 2 lb., cleaned, with head and tail intact
- 2 Tbs. chopped fresh flat-leaf parsley
- 1 Tbs. chopped fresh marjoram or oregano
- 7 Tbs. olive oil
- 2 Tbs. fresh lemon juice
- Sea salt and freshly ground pepper, to taste
- 4 lemon slices
- 2 lb. boiling potatoes
- 2 small fennel bulbs
- ½ cup Gaeta or other Mediterranean-style black olives

directions

Preheat an oven to 450°F.

Rinse the fish and pat dry with paper towels. Using a sharp, heavy knife, make slashes on both sides of the fish, cutting down to the bone. In a small bowl, stir together the parsley, marjoram, 4 Tbs. of the olive oil, and the lemon juice, and season with salt and pepper. Rub the mixture inside the cavity and over the outside of the fish. Tuck the lemon slices inside. Cover the fish and let stand while you prepare the potatoes and fennel.

Peel and slice the potatoes, rinse under cold running water and pat dry. Place in a bowl. Cut off the stems and feathery leaves from the fennel bulbs and reserve for another use or discard. Cut away and discard any discolored areas of the bulbs. Halve each bulb lengthwise and cut away the tough core. Cut the halves crosswise into thin slices. Add the fennel slices to the potato slices along with the remaining 3 Tbs. olive oil. Season with salt and pepper, toss well and then spread the vegetables in a roasting pan large enough to hold the slices in a shallow layer.

Bake until the potatoes and fennel begin to brown, 25 to 30 minutes. Turn the potatoes, stir in the olives and place the fish on top. Continue to bake until the flesh is opaque when cut near the bone and the potatoes and fennel are tender, 20 to 30 minutes more.

Transfer the fish to a warmed platter. Surround with the potatoes, fennel and olives. Serve immediately.

Serves 4.

Suacci Carciere Pinot Noir, Suacci Vineyard

WINERY	VARIETAL	YEAR	COUNTRY	REGION	TYPE
Suacci Carciere	Pinot Noir	2009	USA	Russian River Valley, California	Fruity Red

story

Suacci Carciere is a partnership between two long-acquainted Sonoma County families. They make two main single-vineyard wines, Chardonnay from the heralded Heintz Vineyard in Sonoma, and Pinot Noir from the vineyard the Suacci family planted in a relatively unknown area called the Blucher Valley, which lies southwest of the town of Sebastopol. The Suacci Vineyard is small—only 6.5 acres—and sits on southern-facing slopes. The southern exposure, something often avoided with Pinot Noir, is helpful here, as the Blucher Valley is a cooler spot. While there are pockets of heat midday, blustery ocean breezes pick up reliably every afternoon during the growing season. The vines produce small, tight clusters and sometimes exasperatingly low yields. But the payoff is Pinot Noir with exceptional complexity, a firm, layered texture and strong acidity. Suacci Carciere is proud to claim as its winemaker Ryan Zepaltas, a fast-rising star in the region.

sense

The mélange of aromas ranges from ripe red plum to vanilla, rhubarb and baking spices.

savor

Flavors of plum and red currant anchor the wine, garnished with tastes of loganberry, chocolate and espresso.

serve

With its typically high acidity, low tannins and moderate alcohol level, Pinot Noir is one of the most food-friendly red wines. It pairs well with a number of dishes but especially with oily fish (like salmon and tuna), poultry and pork, as well as lamb, veal and beef. For sauces, marinades or side dishes, choose accent ingredients that will play to the earthy qualities of the Suacci Carciere Pinot Noir. Mushrooms are ideal, as are root vegetables, lentils and onions. For great pairings, try dishes like Quail with Grapes and Sausage or Wild Mushroom Risotto with Peas; find the recipes at williams-sonoma.com.

Serve a little cooler than room temperature: refrigerate the bottle for 15 minutes before serving.

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duck with tart cherry and port sauce

In this recipe, duck echoes Pinot Noir's inherently earthy character, while cherries will play to the Suacci Carciere Pinot's red-fruit tones. Using dried cherries makes the recipe a year-round favorite and increases its wine-pairing flexibility, as the dried fruit lacks the juicy acidity that challenges some red wines. The simple port wine sauce can be made in advance and stored until the duck is ready.

ingredients

¼ cup hazelnuts (optional)

2 Tbs. pitted dried tart cherries or
cranberries

1 Tbs. sherry vinegar or red wine
vinegar

½ cup ruby port

2½ cups veal or chicken stock

4 boneless duck breast halves, each
about 6 oz.

Kosher salt and freshly ground pepper,
to taste

1 Tbs. olive oil

directions

Preheat an oven to 350°F.

Spread the hazelnuts on a baking sheet and toast until golden and fragrant, 10 to 12 minutes. Let the nuts cool slightly, then wrap them in a clean kitchen towel and rub gently to remove the skins. Chop the nuts coarsely and set aside.

Meanwhile, in a saucepan over medium heat, combine the cherries, vinegar, port and stock. Bring to a simmer and cook until reduced by half, 10 to 12 minutes. Remove from the heat and set aside.

Trim off any excess skin from the edges of the duck breasts. Turn the breasts skin side up. Using a sharp knife, make 4 shallow incisions diagonally across the skin, each about ⅛ inch deep, being careful not to cut into the meat. Create a crosshatch pattern by making a second set of 4 diagonal incisions in the opposite direction. Season the duck generously on both sides with salt and pepper.

Heat a cast-iron fry pan over medium-high heat and pour in the olive oil. When the oil is very hot, add the duck, skin side down. Reduce the heat to medium-low and cook, without turning the duck, until the skin is nicely browned and plenty of fat is rendered, 10 to 12 minutes. Reduce the heat to low and turn the duck over. Cook until an instant-read thermometer inserted into the center of a duck breast registers 140°F for medium-rare, 4 to 5 minutes more. For medium to well-done, cook to 160° to 165°F, 5 to 10 minutes more. Transfer the duck to a platter, cover loosely with aluminum foil and let rest for 10 minutes.

Meanwhile, reheat the cherry-port sauce. Cut the duck into thin slices and arrange on 4 warmed plates. Spoon the sauce over the duck and sprinkle with the hazelnuts. Serve immediately.

Serves 4.

Domus Aurea Cabernet Sauvignon

WINERY	VARIETAL	YEAR	COUNTRY	REGION	TYPE
Domus Aurea	86% Cabernet Sauvignon, 10% Merlot, 4% Cabernet Franc	2007	Chile	Maipo Valley	Bold, Fruity Red

story

A single-vineyard wine, Domus Aurea is taken from old vines deeply rooted in the acclaimed Clos Quebrada de Macul Vineyard. The vineyard features rocky soils that cling to the higher slopes of the upper Maipo Valley, one of Chile's most spectacular sites. The vineyard was planted in the 1970s, though the first vintage of Domus Aurea wouldn't come until over 20 years later, in 1996, when owner Ricardo Peña hired celebrated enologist Ignacio Recabarren to create the inaugural wine. Today, the role of lead winemaker is played by Frenchman Jean-Pascal Lacaze. Trained in Bordeaux, Lacaze brings extensive experience working in the hallowed soils of Saint-Emilion as well as in South America. While it has five years in bottle, this wine still seems young, owing to the tiny yields of ultra-concentrated fruit produced by the old vines of Clos Quebrada de Macul, and will continue to age well.

sense

This wine's aromas comprise black currant and huckleberry as well as notes of underbrush, cedar and camphor.

savor

In the mouth, the Domus Aurea is rich with ripe cassis, backed by earth, cocoa powder, rose and an inkling of smoke.

serve

The acidity and tannins in the Domus Aurea call for a counterbalance of well-marbled steaks, chops or roasts. Stews and hearty casseroles of beef, lamb or sausage make excellent cool-weather choices. For summer drinking, there's nothing better than a rib-eye from the grill. When selecting seasonings, herbal flavors in a dry rub or marinade will pick up the herbal notes from the Domus Aurea, while a delicious topping of blue cheese or lemon butter will play to the wine's tannins. Visit williams-sonoma.com for great matches like Bacon-Wrapped Filets Mignons and Fast Mustard Lamb Chops.

Serve a little cooler than room temperature: refrigerate the bottle for 10 minutes before serving.

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roasted lamb chops with garlic and rosemary

These succulent lamb chops are the essence of simplicity: marinating them in sliced garlic, fresh rosemary and olive oil infuses the meat with exceptional flavor. Then the chops are quickly seared on the stovetop and finished in a hot oven, producing juicy, tender meat with a delicious crust. The elemental flavors of this dish create the perfect backdrop for the Domus Aurea Cabernet Sauvignon's incisive flavors, allowing the wine's complexity to shine alongside the food.

ingredients

2 racks of lamb, each 7 or 8 ribs and 1½ to 2 lb., frenched

4 garlic cloves, thinly sliced

4 fresh rosemary sprigs, roughly chopped

2½ Tbs. extra-virgin olive oil

Sea salt and freshly ground pepper, to taste

directions

Place the lamb racks in a large bowl. Add the garlic, rosemary and 2 Tbs. of the olive oil, and turn the racks to coat them evenly with the ingredients. Transfer the racks to a large sealable plastic bag and seal the bag. Refrigerate for at least 6 hours or up to overnight.

Preheat an oven to 425°F.

Scrape off most of the marinade from the lamb and reserve the marinade. Season the lamb with salt and pepper and let the meat come to room temperature.

In a large fry pan over high heat, warm the remaining ½ Tbs. olive oil until shimmering. Place the lamb racks in the pan and sear on all sides until well browned.

Transfer the lamb racks to a rimmed baking sheet and scatter the reserved marinade on top. Roast until an instant-read thermometer inserted into the thickest part of the meat, away from the bone, registers 130° to 135°F for medium-rare to medium, about 15 minutes, or until done to your liking.

Transfer the lamb racks to a cutting board, cover loosely with aluminum foil and let rest for 5 to 10 minutes. Carve the racks into individual chops and serve immediately.

Serves 4.

Vineyard 29 Cru Cabernet Sauvignon

WINERY	VARIETAL	YEAR	COUNTRY	REGION	TYPE
Vineyard 29	Cabernet Sauvignon	2009	USA	Napa Valley, California	Bold Red

story

Chuck and Anne McMinn arrived in Napa 12 years ago to look for a weekend house. Chuck McMinn, who had spent 25 years at Intel in Silicon Valley, was looking to step back and relax. But instead, he put his high-tech know-how, business acumen and love of wine to good use in founding Vineyard 29. In a very short time, he had built not only one of the most efficient, progressive and environmentally savvy wineries in America but also one of the hottest wine brands in Napa Valley. Debuting a few years ago, the label, Cru, allowed McMinn to make a more mainstream and accessible wine than his small-lot, higher-priced main bottlings. Cru is made from fruit from a handful of carefully selected Napa vineyards. McMinn's team, which includes superstar winemaker Phillippe Melka, works with the growers throughout the year to achieve the optimal fruit at harvest.

sense

Scents of huckleberry and boysenberry are backed by notes of chocolate, coffee bean and sage.

savor

The palate suggests dark red cherries, red currants and cassis, supported by hints of bittersweet chocolate, vanilla and toasty oak.

serve

This full-bodied Cabernet Sauvignon is made for red meat, be it smoked brisket or barbecued ribs. Or enjoy the wine alongside a beef roast or grilled steak, and savor the last few sips with some after-dinner cheeses and crusty bread. Stilton, Gorgonzola and other strong aged cheeses will stand up to the wine's rich fruit and lush palate. We love this wine with dishes like Lamb Chops with Mint Salsa Verde and Grilled Beef Filets with Caramelized Shallots; find the recipes at williams-sonoma.com.

Serve a little cooler than room temperature: refrigerate the bottle for 10 minutes before serving.

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braised beef in red wine

Vineyard 29's Cru delivers lush, spiced red- and black-fruit notes that will stand up to the rich herb and vegetable flavors in this brisket. Brisket is a tough cut that rewards "low and slow" cooking to tenderize it and make it silky smooth. The braising wine should be of good quality but need not be expensive.

ingredients

- 3 Tbs. minced fresh flat-leaf parsley
- 2 Tbs. minced fresh rosemary
- 2 tsp. minced fresh sage
- 4 garlic cloves, minced
- 1 flat-cut beef brisket, about 3 lb.
- 3 lean bacon slices
- ½ cup plus 2 Tbs. all-purpose flour
- 1 tsp. sweet paprika
- 1 tsp. kosher salt, plus more, to taste
- ½ tsp. pepper, plus more, to taste
- 2 Tbs. unsalted butter
- 1 Tbs. olive oil
- 1 small yellow onion, thinly sliced
- 2 bay leaves
- 2 carrots, peeled and diced
- 2 celery stalks, diced
- 3 cups full-bodied red wine, such as Syrah or Shiraz

Adapted from Williams-Sonoma *The Cook and The Butcher*, by Brigit Binns (Weldon Owen, 2011).

directions

Preheat an oven to 300°F.

In a small bowl, stir together the parsley, rosemary, sage and garlic. Set aside. Trim the excess fat off the brisket and cut slits about ¼ inch deep all over the meat. Cut the bacon crosswise into strips ¼ inch wide and push a strip into each slit. On a large plate, stir together the ½ cup flour, the paprika, the 1 tsp. salt and the ½ tsp. pepper. Dredge the brisket in the flour mixture, shaking off the excess.

In a large Dutch oven or other heavy ovenproof pot over medium-low heat, melt the butter with the olive oil. Add the onion and cook, stirring, until softened, 3 to 4 minutes. Increase the heat to medium-high and push the onion to one side. Add the brisket and scatter the herb-garlic mixture, bay leaves, carrots and celery around the edges of the pot. Cook the brisket, turning, until browned on all sides, stirring the herbs and vegetables as needed to prevent them from scorching. Transfer the meat to a platter.

Drain off any excess fat from the vegetable-herb mixture. Sprinkle with the 2 Tbs. flour and stir to incorporate. Add 1 cup of the wine. Place over medium-high heat and bring to a boil. Cook, stirring occasionally, until the liquid is reduced by half. Add the remaining 2 cups wine and season with salt and pepper. Bring to a simmer and return the brisket to the pot. Cover, transfer to the oven and cook, turning the meat every 45 minutes, until fork-tender, 4 to 5 hours.

Transfer the brisket to a platter. Taste the sauce and adjust the seasonings with salt and pepper. Discard the bay leaves. Pour the sauce over the brisket and serve immediately.

Serves 6.

Ridge Vineyards Monte Bello

WINERY	VARIETAL	YEAR	COUNTRY	REGION	TYPE
Ridge Vineyards	79% Cabernet Sauvignon, 10% Merlot, 9% Petite Verdot, 2% Cabernet Franc	2007	USA	Santa Cruz Mountains, California	Bold, Fruity Red

story

Ridge's Monte Bello Cabernet Sauvignon is considered by many to be the greatest wine in America. What qualifies a wine for such a title? Consistency, for one; Ridge's first commercial vintage was 1962, though vines have been planted at the site since 1885. High performance is another factor: Ridge placed fifth among a host of top Napa and Bordeaux wines in the famous Paris tasting of 1976, which put California on the world wine map. Even more impressively, in the high-profile retasting of those wines 30 years later, Ridge placed first and also placed first in a competitive tasting of current vintages. Ridge's success comes not only from its terroir—shallow stony soils in the relatively cool, ocean-blown mountains near Santa Cruz—but also from its winemaker, Paul Draper, who has guided Ridge since 1969. This classic wine from a legendary producer and vineyard is remarkably open now, but—as suggested above—it will age beautifully for decades to come.

sense

A bouquet of red currants and plums is enhanced with notes of cedar and camphor.

savor

Cigar-box and olive flavors accompany a rush of black currant and black cherry.

serve

Grilled steaks and simply prepared meats, seasoned with a little salt and perhaps some fresh or dried herbs, make a terrific match for complex Bordeaux-like reds such as the Ridge Monte Bello. With its ripe, supple palate and dense texture, the wine will pair well with braised meats and savory stews. Pour it alongside roast beef or lamb rubbed with rosemary and thyme, accompanied by potatoes crisped in duck or beef fat. For matches, we recommend French-Style Steaks and Skewers of Rosemary-Scented Morels or Herb-Crusted Leg of Lamb; find the recipes at williams-sonoma.com.

Decant 1 hour before serving, and serve a little cooler than room temperature: refrigerate the decanted wine for 10 minutes before serving.

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roasted beef tenderloin with mushroom ragout

Beef tenderloin is quite mild, making it ideal for a Bordeaux-style blend like Ridge's Monte Bello. This recipe includes an earthy sauté of sherry-flavored woodsy mushrooms to serve alongside the meat. If you don't ask your butcher to trim the roast of silver skin, make sure to snip through the sinewy layer every 3 to 4 inches to prevent the roast from curling. Serve hot or cold, with the horseradish-spiked crème fraîche alongside.

ingredients

- 3 Tbs. freshly grated horseradish
- 1 cup crème fraîche
- 1 Tbs. plus 4 tsp. finely snipped fresh chives
- ½ tsp. freshly ground white pepper
- 1 beef tenderloin, 3½ to 4 lb., silver skin removed or snipped in several places
- 2 Tbs. whole-grain mustard
- 1½ Tbs. olive oil, plus more for cooking
- 1½ tsp. dried thyme
- Kosher salt, to taste, plus ¼ tsp.
- Freshly ground black pepper, to taste
- 2 Tbs. unsalted butter
- 2 large shallots, finely chopped
- 1 lb. mixed mushrooms, brushed clean and thickly sliced
- ¼ cup Madeira or medium-dry sherry
- ¼ cup heavy cream

Adapted from Williams-Sonoma *The Cook and The Butcher*, by Brigit Binns (Weldon Owen, 2011).

directions

In a bowl, whisk the horseradish, crème fraîche, 1 Tbs. plus 2 tsp. of the chives and the white pepper. Cover and refrigerate for at least 30 minutes before serving.

Let the tenderloin stand at room temperature for 2 hours. Preheat an oven to 425°F.

In a small bowl, whisk the mustard, the 1½ Tbs. olive oil and the thyme. Set aside.

Using kitchen string, tie the tenderloin firmly at 1½-inch intervals. Pat thoroughly dry and season all sides generously with salt. Heat a large roasting pan over medium-high heat until it is very hot, about 3 minutes. Add enough oil to the pan to coat the bottom. When the oil is shimmering, add the tenderloin and sear without moving for 2½ minutes. Turn the tenderloin and continue to sear until it has an even, dark brown crust on all sides. Transfer the tenderloin to a cutting board, brush with the mustard mixture and season generously with black pepper.

Place the tenderloin on a rack in a roasting pan. Roast until an instant-read thermometer inserted into the center of the meat registers 125° to 130°F, 15 to 20 minutes. Transfer the tenderloin to a platter, tent with foil and let rest for 15 to 30 minutes.

Meanwhile, in a large fry pan over medium heat, melt the butter. Add the shallots and cook until softened, about 5 minutes. Add the mushrooms and cook, stirring occasionally, until they release their liquid, about 10 minutes. Add the Madeira and simmer until almost evaporated. Stir in the cream, the remaining 2 tsp. chives, the ¼ tsp. salt and black pepper, to taste. Cook, stirring, until the ragout is thick, creamy and bubbling, 1 to 2 minutes more.

Snip the strings and cut the tenderloin into ½-inch slices. Arrange on plates with the ragout. Pass the horseradish crème fraîche alongside.

Serves 6 to 8.

Flavor profiles for pairing

The chart below can be used as a starting point to put together a dish with a specific wine style in mind. Or you can use it to help find a wine that will match a particular recipe or ingredient. While many of these are classic pairings, remember that this is just a rough guideline. Only you can decide if a food-and-wine match is true magic!

	Sparkling Wines	Crisp Whites	Soft Whites	Rich Whites
Main ingredients	caviar mollusks crustaceans fish mild poultry eggs mild meats	mollusks crustaceans mild white fish salmon mild poultry mild meats	mollusks crustaceans mild white fish meaty fish poultry game birds charcuterie pork	mollusks crustaceans fish poultry game birds mild meats
Companion ingredients	butter, cream chilies citrus fruits nuts soy sauce aged cheeses rich cheeses	butter chilies garlic citrus fruits fresh herbs green vegetables mild vinegar olives, capers tomatoes goat cheeses sheep cheeses	chilies citrus fruits coconut milk exotic spices fresh herbs soy sauce fish sauce tree fruits washed-rind cheeses	avocados butter, cream corn mushrooms exotic spices fresh herbs garlic mustard nuts tree fruits cow's milk cheeses
Cooking methods	deep-frying poaching sautéing smoking	grilling poaching sautéing smoking	braising grilling steaming smoking	braising grilling roasting

Pink Wines	Juicy Reds	Smooth Reds	Bold Reds	Sweet Wines
mollusks meaty fish poultry game birds charcuterie sausage pork	meaty fish poultry game birds charcuterie sausage pork veal mild red meats	meaty fish poultry game birds sausage pork veal lean red meats game meats	dark-meat poultry game birds strong sausages marbled red meats game meats	chocolate custards cakes berries tree fruits puff pastry, phyllo pastry strong blue cheeses
bold spices chilies garlic citrus fruits exotic spices fresh herbs mushrooms olives, capers tomatoes mild or strong cheeses	cherries, berries fresh herbs garlic legumes mushrooms mustard sweet spices tomatoes aged or strong cheeses	butter, cream cherries, berries garlic mushrooms mustard truffles woody herbs aged cow's milk cheeses	berries, plums black pepper butter, cream garlic mushrooms mustard truffles woody herbs aged hard cheeses blue cheeses	butter, cream caramel dried fruit honey nuts sugar sweet spices
deep-frying grilling saut�eing smoking	braising grilling roasting smoking	braising roasting saut�eing	braising grilling roasting	baking poaching roasting



Cellar Selection

It's always good to have confidence in the wines you have on hand. Consider the Cellar Selection your go-to wine stash for any occasion. Know that when you reach for one of these wines from around the world, it will have the style and pedigree to deliver on its own or with a meal. Six exquisitely crafted wines from different varietals are represented, and behind each is a story worthy of conversation. The Cellar Selection also makes a great gift.

Cellar Selection, includes 2 white wines and 4 red wines. Available at williams-sonomawine.com. **\$199.95 (shipping and handling not included)**

the wine club experience

The Williams-Sonoma Wine Club brings a unique experience to the enjoyment of wine and food. Members receive a collection of hand-selected wines from boutique wineries and also enjoy the following benefits:

- Recipe pairings from the Williams-Sonoma Kitchen
- Expert advice from our sommeliers and chefs
- Exclusive member offers throughout the year

member discounts

- Wine Club members receive a 10% discount on any wine from our wine shop
- Order more of your favorite wines by the bottle
- NEW FEATURE! To make reordering even easier, sign in at williams-sonomawine.com. Select Order History and Status to view the wines in your past shipments. Simply check the box next to the wine you would like to order and add to cart.

wine gifts

- Our Wine Club selections are also available as gifts to share with your friends
- Perfect for holidays, special occasions and housewarming or thank-you gifts

bridal registry

- You can add the Wine Club and exclusive wine gifts to your Williams-Sonoma bridal registry
- Purchase the Wine Club for newlyweds as a unique gift to help stock their wine cellars

customer service

- If you are ever not satisfied with any of the wines in your shipment, let us know and we'll promptly replace it
- In the event that your shipment suffers damage in transit, contact us for a replacement
- If you wish to change, temporarily suspend or permanently cancel your Wine Club shipments, please contact us and we'll make arrangements without delay

contact us

- Call 866-339-3234
- Email customerservice@williams-sonomawine.com
- Visit williams-sonomawine.com



You will find these wines inside:

- Patrick Piuze Chablis Premier Cru Les Forêts, 2009
- Clouds Rest Artisan Chardonnay, 2009
- Suacci Carciere Pinot Noir, Suacci Vineyard, 2009
- Domus Aurea Cabernet Sauvignon, 2007
- Vineyard 29 Cru Cabernet Sauvignon, 2009
- Ridge Vineyards Monte Bello, 2007

coming up

Our wine team recently took trips to Germany and Italy to find exciting new wines to bring to you. Look for great European selections, exclusive to Williams-Sonoma Wine, in your upcoming shipments.



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