

Remember the name, Hacienda

Wine shops display a plethora of brands, labels and grape varieties from France, Germany, Spain and California. Shopping for wine is easier when you know the name of a full-spectrum winery that you can trust. One name to look for is Hacienda, a small California winery that still remains relatively undiscovered by most of America's wine-consuming public.

Hacienda Winery is in Sonoma County, where Count Anton Haraszthy, a Hungarian immigrant, first planted vineyards of European grape varieties in 1857. Here, Hacienda handcrafts seven vitigated varieties: chardonnay, chenin blanc, sauvignon blanc, gewürztraminer, pinot noir, zinfandel and cabernet sauvignon.

Believing that great wines are grown in the vineyard, winemaker Eric Laumann harvests and ferments each lot of grapes separately. This labor-intensive and time-consuming practice allows the fruit from each vineyard to be evaluated individually for constant improvement in grape selection.

Laumann creates the Hacienda wines with moderate alcohol, a balance of fruit and oak flavor and a subtle beauty that will enhance fine food.

Over a glass of 1989 Hacienda Dry Chenin Blanc, we recently had the opportunity of speaking with Bob



focus on wine

Eleanor and Ray Heald

WINE SELECTION OF THE WEEK

1989 Hacienda Chenin Blanc (95) is a benchmark, dry-style California chenin blanc. Its true-to-type varietal style, quality fruit and resultant charm make it easy to match with food such as shellfish, salads, grilled fish or poultry. According to Madeline Triffon, sommelier at the Rattlesnake Club, this is the best chenin blanc made in California.

Cooley, winery representative and national sales manager.

"CHENIN BLANC is fresh, fruity and fun," Cooley explained. "This is a rich man's chenin, not a poor man's chardonnay. Chenin blanc is not a second-class citizen compared to chardonnay. This wine showcases ripe California fruit that goes so well with an appetizer of fresh melon wrapped in thinly sliced prosciutto."

Cooley has the right idea. The wine world is filled with tremendous variety, but when selecting wine most consumers request chardonnay or cabernet.

Tasting two vintages (1985 and 1988) of Hacienda Chardonnay side by side was a education in the flavor evolution of white wine. The more mature wine showed toasty oak aromas that were inviting but with less emphasis on fresh fruit. The youthful version was alive with bright, fresh flavors and creamy feel. Our rule of thumb calls for aging most white wine no longer than three to five years past the vintage.

Hacienda Reserve Cabernet Sauvignon is released from the winery six years after the harvest. The current release is the 1984, a wine with three years' barrel age and three years' bottle age. When a Hacienda Cabernet arrives in the marketplace, the consumer can be confident that it is ready to drink. The 1984 exhibits lush fruit, smooth texture and attractive spice.

If you are in the market for a spe-

cial heritage blend of cabernet sauvignon, merlot and cabernet franc, consider the 1987 Antares from Hacienda. This is connoisseur's wine and needs three more years' aging. This wine bursts with young fruit flavor and rich, structured tannins. As always, our advice is: If you like it, drink it!

When visiting in California wine country, give Hacienda a call at 707-938-3220 to arrange a personalized winery tour. Visitors are invited to picnic under the oaks surrounding this historic Sonoma landmark or participate in a complimentary wine tasting from 10 a.m. to 5 p.m. daily.

Chef Larry offers recipe

See Larry James' column Taste Huds on Page 1B.

THE ULTIMATE GRILLED CHEESE SANDWICH
2 slices bread
2 tablespoons plus 2 teaspoons butter or margarine
2 ounces (about 2 medium slices) Provolone or other cheese

Preheat cast-iron skillet over medium heat for 3-4 minutes. Grease 1 side of each bread slice with either butter or margarine. Place greased

Place greased side down in the skillet and cook until bottom of bread is golden.

side down in the skillet and cook until bottom of bread is golden. Place bread together, continue to cook, without smashing, for 1 minute on each side to melt cheese in center. Serve immediately.

Pritikin urges: Get the fat out

These recipes are provided by the Pritikin Program and include Pritikin products available in area supermarkets.

STIR-FRIED BEEF AND BROCCOLI

¾ pound well-trimmed boneless top sirloin steak (about 1 inch thick)
3 cups small broccoli florets
2 tablespoons dry sherry or water
1 tablespoon cornstarch
1 cup Pritikin Chicken Broth
2 teaspoons "light" soy sauce (light sodium)
2 cloves garlic, minced
1 to 2 teaspoons finely grated fresh ginger
¼ to ½ teaspoon crushed red pepper flakes
2 cups cooked brown rice

Slice steak into ½-by-2-inch strips. Lightly spray 10-inch skillet with no-stick cooking spray. Heat skillet over medium-high heat until hot. Add beef and broccoli, stir-fry 3 to 5 minutes or until beef is no longer pink. Combine sherry and cornstarch; stir in remaining ingredients except rice. Pour over beef and broccoli; cook 2 to 3 minutes or until sauce has thickened, stirring constantly. Serve with brown rice, 4 servings.

Nutrition Information (per serving): Calories, 270; Protein, 25g; Carbohydrate, 32g; Total Fat, 5g; Cholesterol, 50mg; Dietary Fiber, 2g; Sodium, 230mg. Percent of calories from fat, 17.

ITALIAN PASTA SALAD
1 ounce Pritikin Rotini Select
One 14-ounce can water-packed artichokes, rinsed and drained
½ cup cherry tomatoes, quartered
½ cup mushrooms, halved
1 small red pepper, cut into strips
1 small red onion, cut into strips
½ teaspoon black pepper
One 8-ounce bottle Pritikin Italian Dressing

Cook rotini as package directs; rinse with cold water and drain. Combine all ingredients in large bowl. Cover and refrigerate 2 hours before serving, 6 servings.

Nutrition Information (per serving): Calories, 110; Protein, 4g; Carbohydrate, 24g; Total Fat, 4g; Cholesterol, 0mg; Dietary Fiber, 4g; Sodium, 250mg. Percent of calories from fat, 5.

TEX-MEX BEAN CHILI
1 medium onion, chopped
1 medium green bell pepper, chopped
Two 14½ ounce cans no-salt-added tomatoes, drained and chopped (reserve liquid)
3 cups cooked kidney beans or two 15-ounce cans, rinsed and drained
1 cup Pritikin Spaghetti Sauce
1 tablespoon chili powder
2 teaspoons ground cumin
½ teaspoon cayenne pepper

Lightly spray large saucepan or Dutch oven with no-stick cooking spray. Cook onion and green pepper

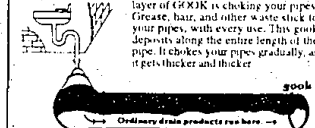


over medium-high heat 3 to 4 minutes or until peppers are crisp-tender, stirring frequently. Add remaining ingredients; mix well. Cover, reduce heat to low. Simmer 25 to 30 minutes, 8 servings.

Nutrition Information (per serving): Calories, 130; Protein, 8g; Carbohydrate, 25g; Total Fat, 1g; Cholesterol, 0mg; Dietary Fiber, 3g; Sodium, 35 mg. Percent of calories from fat, 6.

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Slow drains, or periodic clogs, are SIGNALS that a thick layer of GUNK is clogging your pipes. Grease, hair, and other waste stick to your pipes, with every use. This gunk deposits along the entire length of the pipe. It clogs your pipes gradually, as it gets thicker and thicker.

Conventional drain openers can't fix slow drains. They react chemically on the surface of the gunk. To be effective, they must remain in contact with the waste. Even a small tunnel through the gunk lets them flow out to the sewer, leaving the gunk behind.

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Saves Money. A 1 lb. container of Plumb Clean holds up to 41 drain treatments. Even if drain openers could fix slow drains, it would take over 10 quart bottles to get the same number of treatments. Plumb Clean costs about 35¢ per treatment. We don't know of anything that cleans drains for less.

Safe Too. Conventional drain openers are dangerous chemicals. They can injure eyes on contact. They can release deadly vapors, in some situations. Some may damage your fixtures. Plumb Clean will not burn skin, or eyes. It will not release harmful fumes. When used as directed, it is 100% safe for people, and of course, all plumbing.

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