



focus on wine

Eleanor and Ray Heald

Mixed case includes some nice surprises

We are introduced to new wines in restaurants, at wine tastings, at interviews and while traveling to wine country. The number of ways we become aware of new wines is sometimes surprising. People know that we delight in discoveries and frequently introduce us to wines they have enjoyed.

Recently, while planning a party for some friends and neighbors, we called our wine retailer and asked that he put together a mixed case of value-priced chardonnays — four different producers, three bottles of each. We agreed on a price range and left it up to him. He knows what we like, but also knows that we appreciate a surprise or two.

Among the mixed case was the J. Lohr Estates Riverstone Chardonnay (#12). Our friends liked the full aromas of tropical fruit and buttery, toasted oak. It disappeared fast. For the money, the wine is uncommonly lush with abundant flavors of pear and apple, featuring a long, lingering finish.

After our experience we were very happy when J. Lohr winemaker Jeff Runquist came to Detroit. We had the opportunity to meet him and discuss his wines at the Rattlesnake Club where sommelier Madeline Trifon was featuring the Riverstone Chardonnay at a by-the-glass pour.

RUNQUIST EXPLAINED that to achieve full, lush chardonnay flavors he harvests the grapes when they are fully mature. He judges this by walking the vineyard and tasting the berries. The grapes are machine harvested at night, when the fruit is cool. They are pressed immediately in the vineyard within one to two hours after picking.

Runquist introduced us to the 1987 J. Lohr Estates Seven Oaks Cabernet Sauvignon (#11), a wine with distinctive blackberry and cherry aromas followed by fresh fruit flavors and a rich, velvety texture. "We are very proud of the cabernet fruit we get from our Seven Oaks Vineyard located in Paso Robles," Runquist emphasized. "Napa Valley cabernet sauvignon is reminiscent of cassis and black currant, Alexander Valley excels plum, Santa Barbara has an olive note, but Paso Robles boasts intense black cherry character."

Paso Robles has a climate similar to that of the Alexander Valley in Northern Sonoma County. The main difference, according to Runquist, is the soil. Paso Robles boasts a rich, clay-loam topsoil over a sub-soil of limestone and slate.

"We harvest cabernet in the warmth of the day to aid in extracting flavor and color from the skins," Runquist said. "We age the wine in small American oak barrels which contributes a delightful cinnamon, vanilla bouquet. The wine has sufficient tannins to give structure and ageability, but not so much to interfere with the silky finish."

J. Lohr Winery was founded in San Jose in 1974. The original winery now produces only white wines. In 1988, a new red wine facility was built, adjacent to the Seven Oaks

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Lemons, limes for summer

See related story, Page 1B.

As each summer begins, the recipes which come to the top of my list are those reminiscent of childhood days spent at the shore. Here are a few simple summer delights for Italian Lemon Ice Cups, Old Fashioned Lemonade and A Keep Kool Summer Salad.

**GRANITA DI LIMONE**  
 Italian Lemon Ice  
 2 cups water  
 1 cup sugar  
 2 lemons or 6 tablespoons lemon juice  
 Zest of 1 lemon, grated

Mix together sugar and water in a saucepan. Bring liquid to a boil, stirring. Add lemon juice and zest. Remove from heat and allow to cool to room temperature.

Pour liquid into ice trays and freeze 1-2 hours until solid. Beat ice with a whisk or fork and return to freezer again, freezing until solid. Spoon or scoop out into sherbet dishes or individual hollowed-out lemon

halves. If using lemon cups, refreeze before serving. Garnish each with a sprig of mint or other scented herbs. Serves 3.

**KEEP KOOL SUMMER SALAD**  
 Dressing  
 1 cup olive oil (use Berio or other simple olive oil)  
 1/2 cup fresh squeezed lime juice  
 1 1/2 teaspoons champagne or white wine mustard  
 1/4 teaspoon dried tarragon leaves  
 1/2 teaspoon salt or to taste  
 Lots of freshly ground pepper  
 1/4 teaspoon garlic powder

Makes about 1 1/2 cups.  
 2 cups red leaf lettuce leaves, torn  
 2 cups Boston or bibb lettuce leaves, torn  
 2 cups romaine lettuce leaves, torn  
 2 cups radicchio leaves, torn  
 1 bunch watercress

3 pounds cooked chicken or duck, shredded, skinned  
 8 strawberries  
 12-15 fresh raspberries or blueberries  
 12 small, yellow, pear-shaped tomatoes or red cherry tomatoes, cut in half  
 1/2 cup almonds, toasted or sautéed in a skillet until golden  
 1 ripe avocado, peeled, sliced in wedges

Mix greens together and arrange on 4 individual serving plates. Divide shredded meat and arrange on each serving. Garnish plates with berries and tomatoes. Top with toasted almonds and avocado slices and sprigs of watercress. Serve dressing on the side. Salad greens may be tossed together with enough dressing to moisten before serving, then garnish with fruits and meat with extra dressing on the side. Serves 4.

It's a deli and a whole lot more

**See related story, Page 1B.**  
 These recipes are from Vineyards Taste of Seasons in Farmington Hills.  
**SHRIMP REMOLADE**  
 1/4 cup cider vinegar  
 1 1/2 cups vegetable oil  
 1/2 cup horseradish  
 1/2 cup coarse Dijon mustard  
 1/4 cup ketchup  
 2 teaspoons Worcestershire sauce  
 Dash Tabasco

4 cloves garlic, minced  
 1 cup almonds, sliced  
 6 cups chicken, cooked and chopped  
 2 pounds feta cheese, crumbled  
 1 cup whipping cream  
 1/2 cup Dijon mustard  
 1 tablespoon basil  
 2 cups cottage cheese  
 2 cups Parmesan cheese  
 1 teaspoon white pepper  
 2 eggs  
 2 packages phyllo dough

Saute onions and garlic. Combine with all other ingredients except dough, and mix thoroughly. Melt equal parts of margarine and vegetable oil. Place 8 to 10 layers of dough on the bottom of a baking dish, brushing each with the margarine and oil mixture. Pour cheese mixture over the dough. Cover with 8 to 10 layers of dough, brushing each with margarine and oil mixture. Bake at 300 degrees for 45 minutes or until crust is a light brown.

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