

Using up leftovers He goes from publishing to winemaking

AP — What's to do with the holiday leftover ham? This hearty meal in a pocket makes a satisfying week-night supper or brown-bag lunch.

BROCCOLI-HAM POCKETS
One 16-ounce package frozen chopped broccoli, thawed
2 cups shredded Cheddar cheese (8 ounces)
8 ounces fully cooked ham, diced (1 1/4 cups)
1/4 teaspoon garlic powder
1/4 teaspoon pepper
One 16-ounce frozen white, wheat or rye bread dough, thawed

For filling, squeeze or press out excess liquid from broccoli. In a medium mixing bowl, combine broccoli, cheese, ham, garlic powder and pepper; set aside.

Divide thawed dough into eight equal portions. On a lightly floured surface, roll each portion into an 8-by-6-inch rectangle. Spoon about 1/4 cup of the filling onto half of each rectangle, leaving 1/4-inch space at edge. Fold remaining dough half over filling. Seal edges well.

Arrange bundles on a greased baking sheet. Bake in a 350-degree oven for 30 to 35 minutes or until golden.

How does a Midwestern businessman become a top Napa Valley vintner?

John Shafer, a native Michiganian, was a 23-year veteran in textbook publishing for Scott, Foresman and Co. in Chicago. While doing research in long-range planning for new markets and products, Shafer began to apply his investigative techniques to his personal life. He viewed the wine industry as an investment opportunity and a second career.

In 1972, he pulled up stakes, moved his family to California, and bought a 210-acre wine estate in the foothills of Napa Valley's Stag's Leap hillsides along the Silverado Trail.

Lacking grape-growing and winemaking knowledge, Shafer spent the next six years learning to grow chardonnay, cabernet sauvignon and zinfandel. He sold his entire production to neighboring wineries.

IT IS AN old story, but when a grower tastes wine that someone else makes from his grapes, he always thinks he can do it better. In

1978, Shafer produced 1,000 cases of his first cabernet sauvignon.

Winter and early spring are slow times at a winery. Many winemakers find this a convenient time to get into the marketplace. With production levels approaching 20,000 cases per year, John's son and winemaker Doug Shafer travels the country visiting with restaurants, retailers and consumers — the people who buy Shafer wines.

This year's travels brought Doug to the Midwest and afforded us an opportunity to taste the wines of Shafer Vineyards with the man who makes them.

"Our style of chardonnay emphasizes fruit," says Shafer. "We strive for rich creamy textures that retain fruit and finish with an elegant richness. Barrel fermentation and aging the wine *sur lie* in French oak barrels adds complex elements while maintaining elevated fruit."

We concur with Shafer's remarks. The 1989 Shafer Vineyards Napa Valley Chardonnay (15) emphasizes pineapple and tropical fruit with balanced vanilla oakiness. The length

WINE SELECTION OF THE WEEK

1986 Shafer Vineyards Hillside Select Cabernet Sauvignon (334) is a gangbuster, give-em-all-you-got wine. Every aspect of this wine is big, except the tannin. Opulent fruit greets the taster and complex, extracted fruit and oak elements combine in a well-focused presentation. The delicious, lengthy, smooth aftertaste lets you know that while this wine tastes great now, it will age handsomely.

and finish of this wine make it a good complement for food.

The "in" wine, seducing even white wine drinkers, is merlot. Shafer Merlot captures the lush, vibrant fruit of the varietal. "It's the hottest selling wine for us," affirms Shafer. "It's blended with 14 percent cabernet franc, which enhances the raspberry perfume and gives the wine a great front end. To add a little beef and overall structure it's



focus on wine

Eleanor and Ray Heald

also blended with eight percent cabernet sauvignon."

THE 1986 Shafer Vineyards Merlot (119.50) yields blackberry and raspberry fruit aromas and flavors in a supple, soft, smooth flavorful rendition. Paired with a simply prepared Cornish game hen, it makes an elegant presentation.

Showcasing the Stag's Leap District, Shafer produces two distinct styles of cabernet sauvignon. The 1987 Shafer Vineyards Stag's Leap District Cabernet Sauvignon (320) emphasizes the region's abundant fruit and is a stellar example of the first style.

"The Stag's Leap District offers wines with soft tannins," Shafer

comments. "They are approachable early on, but are more masculine than our merlot, with a firmer structure."

Shafer Vineyards Hillside Select from the Stag's Leap District is 100 percent cabernet sauvignon and represents the "second style." "I get to play blending with our other cabernet," says Shafer. "The Hillside Select is designed to sit in your face, slant-dunk cabernet."

"Our style of chardonnay emphasizes fruit."

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