

Spring 2016

### Sweet Wine Selection

We hope you enjoy our Spring 2016 Selection, chosen for you by our winemakers. Enjoy the tasting notes, food pairing suggestions, and our special recipe. Salud!

### 2014 Melody

Our '14 Estate Bottled Melody comes right from our own vineyard. Developed by Cornell University, we have had it growing in our vineyards since it was being tested in the '80s. This bright clean wine exhibits great fruit aromas along with a long mouth-feel. Picked when fully ripe this grape possesses tropical fruit in the nose along with a bit of mineral on the palate. Clean and crisp, finished with just over 2 grams of sugar, it is the perfect compliment to Asian foods and spicy dishes.

### Mountain Berry

A perfect wine to have just for fun, our Mountain Berry is a blend of our Mt White wine and a select pairing of our fruit wines. To accentuate both the fruit component of the fruit wine and the fresh grape flavor from the Mt White, this combination produces the perfect picnic or entertaining wine. Served chilled over fresh or frozen fruit, this sweeter wine pares with a host of lighter fare from BBQ to hot dogs and hamburgers.

### Sweet Chessie

Savor the richness found in our Sweet Chessie. This wine is produced from 100% estate grown Vidal grapes which were allowed to ripen for an additional three weeks on the vine. This late harvest technic not only allows for longer hang time to add more sugar but it also concentrates flavors and richness in the final wine. Notes of honey and pear on the nose with rich undertones of vanilla add elegance when paired with decadent custard desserts.

### Baby Octopus in Tomato Sauce

You never know what kind of parties you will be invited to, but this one comes from a cooking club that I was in a few years back. If you are short on time and need something hearty and quick, this is a go-to recipe! One of my daughters loves this recipe, so I make it for her quite often. If you do not have an immersion blender, you can use a tabletop. Be sure to have some crusty bread on hand and a glass of wine (for the adults!) to go along with this rich tasting soup. I love putting the baguette in the bowl before the soup, reminiscent of another favorite - French Onion Soup!



### Baby Octopus in Tomato Sauce Ingredients and Directions

2 lbs frozen small octopus 7-8/lb      2 C Linganore Winecellars Melody  
2 Tbs Olive Oil                              1 32oz jar chunky garden style Pasta sauce  
3 Lg garlic cloves crushed

Sear octopus in olive oil until tentacles curl. Add wine and garlic & simmer for 5 minutes.  
Add tomato sauce and bring to boil. Reduce to low and cook for 2 hours till tender. Salt and pepper to taste.  
Serve hot with bread or over pasta.  
Recommended red wine pairing: Linganore Bacioni or Retriever Red  
White wine recommendation: Linganore '13 Chardonnay or White Raven

