2018 Sparkling Rosé, Yolo County
80% Grenache • 20% Counoise • 11% Alcohol • Club Viva $20.80 • Retail $26

One of the best things about popping open a bottle of bubbles is that it creates a festive ambiance for a special occasion. The effervescence of the wine matches the effervescent vibe of the holidays.

My favorite 'bubbly drinking occasion' with my family is Christmas morning. Upon my arrival at my parents’ house on Christmas morning, my dad would pour a glass of sparkling wine in their special crystal flutes. We’d then wish each other a “Merry Christmas” before opening our gifts. This will be in our glasses come Christmas morning.

Aromas of grapefruit, strawberry, watermelon and cantaloupe lead the way to a finely balanced sparkling wine with a lengthy finish. This is my favorite vintage of this wine that I have ever made. #YOLO

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Shrimp and Crab Gumbo

Stock
3 tablespoons vegetable oil
3 pounds medium shrimp, shelled and deveined (save the shells)
2 tablespoons tomato paste
1 gallon plus 2 cups clam juice or fish stock
1 medium onion, finely chopped
2 celery ribs, chopped
1 large carrot, chopped
8 bay leaves

Roux
1 1/2 cups all-purpose flour
1 cup vegetable oil

Gumbo
3/4 cup vegetable oil
4 large garlic cloves, very finely chopped
1 large yellow onion, finely chopped
2 celery ribs, finely chopped
2 cups canned crushed tomatoes
1 large green bell pepper, finely chopped
1 pound okra, cut into 1/2-inch rounds
1 tablespoon chili powder
1 tablespoon paprika
1 1/2 tablespoons file powder
1 1/2 tablespoon dried oregano
1 teaspoon dried thyme
1 teaspoon cayenne pepper
1 teaspoon freshly ground white pepper
Kosher salt
1 pound lump crab meat, picked over for shells
Sliced green onions for garnish
Tabasco for serving

1. Make the stock: In a large stockpot, heat the vegetable oil. Add the reserved shrimp shells and cook over high heat, stirring, until the shells are starting to brown, about 5 minutes. Add the tomato paste and cook, stirring until it begins to stick to the bottom of the pot, about 2 minutes. Add the clam juice, onion, celery, carrot and bay leaves and bring to a boil. Simmer over moderately low heat, stirring occasionally, for about 25 minutes. Strain the shrimp stock into a large heatproof bowl, pressing on the solids.

2. Meanwhile, make the roux: In a medium saucepan, whisk the flour with the vegetable oil to make a smooth paste. Cook the paste over moderate heat, stirring frequently, until the roux turns golden brown, about 30 minutes. Increase the heat to high and cook, stirring, until the roux is dark brown, about 10 minutes longer. Scrape the roux into a medium bowl and reserve.

3. Make the gumbo: In the large stockpot, heat 2 tablespoons of the vegetable oil. Add garlic, onion and celery; cook over moderate heat, stirring, until the vegetables are softened, about 8 minutes. Scrape the roux and cook until bubbling. Stir in the strained shrimp stock and crushed tomatoes and bring to a boil over high heat. Reduce the heat to moderately low. Simmer, stirring occasionally, for 1 1/2 hours, until no floury taste remains, skim any oil from the surface as necessary.

4. In a medium skillet, heat the remaining 2 tablespoons of vegetable oil. Add the green bell pepper, okra, chile powder, paprika, file powder, oregano, thyme, cayenne and white pepper. Season with salt and cook over moderately low heat, stirring constantly until the mixture is fragrant, about 5 minutes. Stir in a ladleful of the simmering gumbo sauce into the skillet and scrape up the browned bits from the bottom of the skillet. Scrape the contents of the skillet into the gumbo, cook over moderately low heat, stirring, until richly flavored, about 1 hour.

5. Add the shelled shrimp to the gumbo and cook just until they are white throughout, about 2 minutes. Stir in the crab meat and season with salt. Garnish the gumbo with sliced green onions and serve, passing the tabasco sauce. Serve with steamed rice.