2015 Le Mur de Roche, Petite Sirah, Livermore Valley
100% Petite Sirah • 15.21% Alcohol • Club Viva $48 • Retail $60

Le Mur de Roche translates to “The Wall of Rock” in French. This vintage of Le Mur de Roche was grown in Livermore Valley. Julio Covarrubias has been a friend of my family for decades. It was an honor to make wine from his coveted vineyard. We let this wine continue to age and mature in barrel for three years. This wine is big and tightly wound with a firm tannin structure which gives this wine great aging potential. This wine could lay down for 5-10 years with no problem.

Aromas of dark chocolate, black tea, allspice, blueberry, and blackberry give way to flavors of boysenberry, and black pepper.
Indian Butter Chicken

Preheat oven to 350°F. Rinse and pat dry pork tenderloin, and then season with salt and pepper.

1. **MAKE THE PORK LOIN:** Heat a large oven-safe skillet on medium-high heat. Add oil and then sear the pork loin on all sides until a crust forms, about 1 minute per side. Remove pork loin from the pan and set it aside.

2. Turn off heat and remove pan from the heat. In same hot pan add butter, garlic, Worcestershire sauce, and mustard. Stir the sauce until the butter is completely melted.

3. Coat the pork tenderloin with dried herbs by patting it onto the loin. Place the pork loin back in the skillet and spoon some sauce over the pork loin.

4. Cover the pork tenderloin with foil and roast for 30 minutes. Remove foil, spoon some more sauce over the loin and cook for about another 30 minutes or until the loin interior temperature reaches about 140°F.

5. Remove cooked pork loin skillet from oven. Remove the pork loin from the skillet and cover the pork with foil to let it rest for about 15 minutes (make the gravy while the pork is resting).

6. **MAKE THE GRAVY:** Heat the same skillet with the pork drippings on medium-high heat. Skim off any crust chunks in the drippings. Add onions and cook until golden and caramelized, about 5 minutes.

7. Whisk in the flour, whisking to remove lumps. Gradually whisk in the broth until incorporated and well-combined. Season with salt and pepper, to taste.

8. Reduce heat to medium, stirring often, simmer until thickened, about 5 minutes depending on your preferred thickness. Check for seasoning, salt again if needed.

9. Slice pork loin and serve hot with the onion gravy.

**ONION GRAVY:**

- 1 large onion, diced
- ¼ cup flour
- 2 cups broth (beef, chicken or vegetable)
- Kosher salt to taste
- Fresh cracked black pepper, to taste

2 pounds pork loin roast
2 Tbsp. vegetable oil
4 cloves garlic, minced
1 tsp. yellow mustard
2 Tbsp. Worcestershire sauce
6 Tbsp. unsalted butter
2 tsp. dried oregano
2 tsp. dried thyme
Kosher salt or sea salt, to taste
Fresh cracked black pepper, to taste