This is SO exciting for me to be able to share with you the first glimpse of what the 2019 vintage has to offer. The 2019 Malvasia Bianca is a beautiful and varietally-correct example of this grape.

This fruit is grown in Livermore so we usually pick it on the later side as Livermore is a relatively cold growing area. I allowed the fruit to get a bit riper this year, and all of the gorgeous floral aspects to this wine flourished. The 2019 vintage resulted in some stellar wines. Please enjoy this sneak peak, and look forward to the rest of the 2019s coming your way soon.

This beauty boasts aromas and flavors of honeysuckle flower, orange blossom, nectarine and tangerine.

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Pasta al Fresco with Lemon Zest Shrimp

For the Pasta:
½ lb. spaghetti pasta, cooked to al dente
½ cup minced fresh basil leaves
1 tsp. crushed red pepper flakes
2 garlic cloves, minced finely
¼ cup reserved pasta water from cooking the spaghetti

For the Shrimp:
½ lb. large shrimp, shelled and deveined
Juice from one lemon, olive oil, salt and pepper

Mix together then set aside: ¼ cup minced fresh Italian parsley, zest of one large lemon, 1 tsp. crushed red chili flakes, salt and pepper

1. Mix the shrimp with the juice of one lemon, olive oil, salt and pepper. Let it sit while you heat a large fry pan on high heat.

2. In a single layer, cook one side of the shrimp until it changes color, about 1 to 2 minutes. Flip over and cook the other side for about 1 minute more. Remove to a plate. Repeat with the remaining shrimp. Set aside.

3. Heat a large sauté pan with about 4 Tbsp. extra virgin olive oil. Add the garlic, basil, and crushed red pepper leaves and let it cook together for a few seconds. Be careful not to burn the garlic.

4. Add the cooked spaghetti to the pan with half of the reserved pasta water. Toss all the ingredients together, coating the pasta with the herbs and spices. Cook until all the water has been absorbed. If you think you need more water, add the other half. Remove to a warm serving platter. Arrange the cooked shrimp over the top. Sprinkle with the Parsley Lemon Zest gremolata over all of it and serve!