2018 Chardonnay, The Queen’s Ration, Russian River Valley *New Vintage
100% Chardonnay • 14.15% Alcohol • Club Viva $48 • Retail $60

If Beyoncé were a wine, she would be the 2018 Queen’s Ration Chardonnay. Everything about this Chardonnay exudes royalty. This fruit is from my family’s vineyard in the Russian River. The vines were planted in 1983 and are the old Wente clone of Chardonnay (which everyone wants, but not many folks have it planted). I do the same fermentation and barrel treatment as I do for our Estate Russian River Chardonnay, but I barrel age the wine in French oak for an extended seven-month period, giving it a total of 16 months in the finest French oak.

Aromas of crème brûlée, nectarine, freshly baked apple pie, green mango, and white pepper give way to flavors of butterscotch, grilled Georgia peach, apricot, and vanilla bean.
Pan-Roasted Salmon Filets with White Wine Cream Sauce

4 center cut filets of salmon, about ⅓ lb. each

Olive oil

Salt and fresh cracked black pepper

1 large shallot

⅛ cup white wine

Juice of 1 lemon

1 cup heavy cream

⅛ cup chopped fresh dill

3 Tbsp. capers

Thin lemon slices

More fresh chopped dill

1. Set oven to 400°F.
2. Lightly coat the bottom of a large skillet with olive oil and heat on medium-high heat until hot but not smoking.
3. Season the salmon on all sides with salt and pepper, and then sear it on both sides. Remove the salmon to a baking sheet and bake for 12-15 minutes, or until just done through.
4. Meanwhile, make the sauce by adding the shallot to the browning pan and sauté for a minute or two to soften. Add the wine and let the wine bubble away to reduce for a couple of minutes.
5. Add the lemon juice and cream to the pan and bring up to a simmer. Add the fresh dill and the capers. Add salt and pepper to taste.
6. When the salmon is done, add it to the pan, nestling it down into the sauce. Spoon some of the sauce over the fish, and garnish with lemon and more fresh dill.
7. Serve right away on a bed of wilted spinach, with couscous or a rice pilaf on the side.