2017 Romancer, Heringer Vineyard, Clarksburg

34% Malbec • 33% Mourvèdre • 33% Petit Verdot • 14.26% Alcohol • Club Viva $28 • Retail $35

The Romancer is a blend of equal parts of Malbec, Mourvèdre, and Petit Verdot, all from Heringer Vineyard located in Clarksburg. This wine was named “Romancer” by my iPhone. Originally, we purchased fruit from Rominger Vineyard for this blend. One day, while walking the vineyard and taking notes on my iPhone about different varieties, it kept autocorrecting Rominger to “Romancer.” I tried to correct my phone, but it insisted that I was the one who was mistaken, and that “Romancer” was what I really meant. I can take a hint from the universe, so the blend of the three varieties was deemed “Romancer,” and amorous it is. This vintage of the Romancer screams Bordeaux. It tastes more like Malbec and Petit Verdot with the Mourvèdre doing some nice things for the structure of the wine.

This unique blend boasts aromas of blackberry, cherry, sage, and plum, with a bouquet of graham cracker, cocoa puffs, pipe tobacco, and flavors that confirm the aromas and bouquet. Please enjoy this wine with someone you love.

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Indian Butter Chicken

- 14 oz. can of crushed tomatoes
- 1 Tbsp. tomato paste
- 1 tsp. garlic paste
- 1 tsp. ginger paste
- 2 Tbsp. ghee (clarified butter)
- ½ cup water
- ½ tsp. each of coriander, garam masala, cumin

1. In a large pot, heat the ghee until melted and cook the ginger and garlic paste until soft and fragrant. Then add the crushed tomato, tomato paste, and water. Bring to a slow boil and cook for about 30 minutes until slightly thickened.

2. Add all the spices into tomato sauce and stir well. Add the tandoori chicken and stir until all the pieces of chicken are coated. Cook on low for about 20 minutes until the meat is soft and tender.

3. Using a fork, beat the heavy cream until slightly thickened and mix in a small amount of the tomato sauce from the pot with the cream, then pour it into the pot and stir.

4. Add the ghee into the tomato sauce and stir through.

5. Serve hot over hot basmati rice or other white rice with coriander leaves.

Tandoori Chicken

- 2 lbs. skinless chicken thighs, cut into 2 inch pieces.
- Season with salt and ground black pepper and 3 Tbsp. tandoori seasoning.
- In a hot skillet, heat 2 Tbsp. coconut oil and brown the pieces of chicken.