The 2018 vintage of the Sparkling Rosé is finely-tuned and tastes more serious than previous vintages. This is my favorite vintage of this wine that I have ever made. #YOLO

Aromas of grapefruit, strawberry, watermelon and cantaloupe lead the way to a finely balanced sparkling wine with a lengthy finish.

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Black Truffle Risotto with Cèpes à la Bordelaise

For Risotto:
¼ cup best quality black truffle oil
2 cups Arborio rice
4 cups vegetable or chicken broth or water, heated and kept hot
Salt and ground white pepper
1 oz. black truffle, shaved...optional but recommended!

For Cèpes à la Bordelaise:
2 cups mushroom medley: Portobello, chanterelle, morel, king trumpet, white button, baby Bellas, or other cèpes
2 cloves garlic, smashed and minced finely
2 Tbsp. unsalted butter
1 tsp. fresh parsley, minced
1 tsp. tarragon, minced
Salt and pepper

1. In a large pot or deep sauté pan, heat the truffle oil and add the rice. Stir frequently to coat all the rice grains with the truffle oil and to heat the grains, about 5 minutes.

2. Add 2 oz. of hot liquid to the rice and stir so the liquid gets absorbed. As soon as it is absorbed, add another 2 oz. of hot liquid. Stir the rice so that the liquid is evenly distributed. Turn heat to medium-low and allow the liquid to slowly get absorbed into the rice grains. The rice will slowly release its starches. Do not cook the rice too fast or else the starches won’t have time to release and you will have a sticky, lumpy risotto. Repeat the addition of hot liquid 2 oz. at a time as the liquid gets absorbed into the rice. This process will take about 20-30 minutes. You must be patient and do not leave your risotto! The rice grains will plump up as it gets closer to the end of its cooking time. Taste the risotto and add about 1 Tbsp. of kosher salt and ½ tsp. ground white pepper. Add the shaved truffles. Continue cooking the risotto until the grains are soft but not broken and the risotto looks creamy. Keep warm while you make the Cèpes à la Bordelaise.

3. To make the Cèpes à la Bordelaise, in a sauté pan, add the butter and garlic and let them melt and cook for about 1 minute. Add all the mushrooms and sauté in the garlic and butter for about 7-10 minutes. Cooking time depends on what kinds of mushrooms you are using. Season with a little bit of salt and pepper. Add the tarragon and cook for 1 minute more. Remove from heat.

4. Give the risotto one last stir and pour into a large serving bowl. Top with the Cèpes à la Bordelaise, sprinkle with parsley and a little bit of shaved Parmigiano-Reggiano.