In early 2018, my dad leased Maggie’s Vineyard. He had worked with the Maggie’s fruit for many years at Rosenblum Cellars, and was excited to get it into my hands. My dad passed on 9/5/18 which was about 6 weeks before the vineyard was ready to harvest. The fruit was all contracted out to various winemakers, so right after my dad passed, I had to take over managing this piece of land, making sure everything was copasetic to guide the fruit to healthy ripeness.

When I taste this wine, all the emotions and memories from this time come rushing back to me. I put my heart and soul into every wine I make, but this wine saw a raw and intense version of my heart and soul, and I’m grateful that it was captured in this bottling from this incredible heritage vineyard.

The color of this wine is bright red and gorgeous. It bears elegant-yet-potent aromas and flavors of ripe red cherry flesh, raspberry, stone fruit, black cherry, bay leaf, freshly ground peppercorn, and honey.

*This wine earned a Double Gold at the 2020 San Francisco Chronicle Wine Competition.*

www.rockwallwines.com
Pan-Fried Beef Medallions in Red Wine Sauce

1 pound beef bottom sirloin medallions (2-3 ounces each)
2 Tbsp. vegetable or canola oil
1 cup frozen petite pearl onions
½ cup red wine blend
½ cup beef stock
1 Tbsp. tomato paste
½ tsp. coarse kosher salt
½ tsp. cracked black pepper
2 sprigs fresh thyme

1. Pat sirloin medallions dry. Heat oil in pan over medium heat. Sear medallions, browning for 2 minutes on each side to develop a dark mahogany crust; remove from pan.

2. Add pearl onions and sear until golden. Add red wine; reduce by half. Add beef stock, tomato paste, salt, pepper and thyme. Simmer 2 minutes until sauce has thickened.

3. Add medallions, cover and turn off heat. Allow to sit covered for five minutes before serving.