
Recipe

We always like to provide a seasonal recipe to pair with our wines. In January, we had a wonderful wine dinner at the **Luca and Leonardo Ristorante** in The Woodlands, TX. This is a beautiful restaurant, right on the waterway, with a gorgeous private dining room for 50 people. The restaurant is owned by Bill and Claudia Trainor, who provided an exceptional dining experience for our wine club members and guests. We were impressed with the delicious lobster salad and asked them to share their recipe with our members to be paired with our Sauvignon Blanc.

LOBSTER SALAD

INGREDIENTS:

2 pieces Lobster tail
1 pinch Salt
1 oz Lemon juice
1 oz Balsamic vinegar
6 oz Extra virgin olive oil
4 oz Corn kernels
4 pieces Asparagus
4 oz Canola oil
4 oz Mixed greens salad

4 oz Shaved fennel bulb
1 Tbsp Grated parmesan cheese

PROCEDURE:

Cook the lobster tails in a pot with boiling water for 10 minutes, transfer to a bowl with cold water to stop the cooking process.

Peel the tails and sliced them in 6 pieces.

Put it in the middle of a plate and season with the lemon juice, vinegar, salt, pepper and the olive oil.

Cut the asparagus in ¼ inch pieces and sauté with the corn in canola oil, put salt and pepper and place them over the lobster.

Dress the mixed greens and fennel with more lemon, vinegar and olive oil .

Drizzle some more olive oil over the salad

Tasting Notes and Wine Advocate Reviews

2012 Fascination:

The delicate light golden-green straw appearance of the 2012 Fascination is followed by intricately delineated and multilayered aromatics that dynamically weave between the minerality of wet slate and the richness and complexity of tropical fruits. On the pallet, the flavors develop and expand with depth and roundness that culminate in a long and refreshing finish. – David Yorgensen

2012 Flirtation:

The brilliant pinkish-red ruby 2012 Flirtation provides an aromatically transcendent journey through a wildflower meadow in spring, combined with the hedonistically divine pleasure of eating fresh, ripe, wild-crafted raspberries. The profusion of aromas and flavors are complimented on the palate with a deftly balanced texture and the lasting memory of the experience. - David Yorgensen

2007 Seduction Bordeaux Blend 94 points

“The 2007 Seduction exhibits more graphite, licorice, black currant, and blackberry, with some floral underpinnings. I don’t like it better or worse than the 2008. Slightly more restrained, this gorgeous, medium to full-bodied wine is another impressive example of Napa viticulture at an attractive price point.”- Robert Parker

2010 Seduction Bordeaux Blend 94 points

“The 2010 Red Blend Seduction is one of the darker, richer wines in this range. Here, too, the tannins are quite silky and polished, making the wine quite enjoyable even at this early stage. Violets, mocha and cloves are layered into the rich, sumptuous finish. The appropriately named Seduction is indeed very hard to resist. I imagine it will be even better in another year or two, once some of the baby fat drops off. The blend is Cabernet Sauvignon, Merlot and Cabernet Franc. Anticipated maturity: 2015-2025.” - Antonio Galloni

2010 Chardonnay Reserve 93 points

“The 2010 Chardonnay Reserve is another striking wine from O’Brien. The sur-lie aging in French oak gives the wine notable breadth and volume, but without masking varietal character. The 2010 Reserve is gorgeous in the way it captures the exuberance of California Chardonnay, but with much more nuance and transparency than is common within this style. Almonds, floral infused honey and nectarines all come alive on the creamy, textured