



## Greetings Wine Club Members!

Is it really February already? Time to impress your Valentine. I'm sending you the makings for a great romantic evening; leading off with a really delicious new wine; the first vintage of my **Vintner's Blend**. The blend is a secret but you'll see; it's soft as a Valentine's kiss. The aromas take a minute to come up, and then they take off into a mixture of ripe berry and cherry with just a hint of new and seasoned French and American oak. The front of the wine is super silky, evolving into a long ripe finish. "Big Fruit" in this wine, enjoy! It's a perfect DATE NIGHT wine.

**Fotsch Vintner's Blend** will pair perfectly with my, EASY TO COOK- SHORT RIBS. Easy to prep, just pop it into the oven and forget it until it's time to eat. I like to serve it over steamy polenta. Now that you are feeling creative, you might want to write some sweet nothings on the wine glasses; your Valentine will love it. My gift to you this month is a new product that we are carrying in the tasting room called the **Wine Glass Writer**. Great for parties; your guests may forget which charm was on their wine glass but they usually don't forget their own name.

Our Winter shipment rounds out with our beloved **2009 Fotsch Verdelho** and **2007 Fotsch Cabernet Sauvignon**; just the right amount of cheer from the Napa Valley to get you through the doldrums of winter.

The mustard is blooming in the grape vines in Napa Valley and we are beginning to prune the plants and get ready for bud break. We call it naked vine time and the Valley is slow and quiet. I will be bottling new white wines this month and will have some fun surprises for you in the upcoming shipments. Come visit us, life is too short to not spend part of it in Napa Valley and Sausalito. Call our tasting room, 415-332-0105 and we will help with wine purchases and travel planning.

Stay warm and enjoy your wine!

Linda Fotsch  
realnapa.com  
415-332-0105

## EASY TO COOK- SHORT RIBS

5 or 6 meaty short ribs, about 6 lbs

salt, olive oil, flour

2 slices bacon

1 stalk of celery, chopped

1 carrot, chopped

4 onions, sliced thin

5 cloves garlic, chopped

2 sprigs of rosemary

4 sprigs of thyme

1 1/2 cups of red wine

1 pear, peeled, seeded and cubed (sweet, ripe) – ok to substitute apple

2 roma tomatoes, quartered

3 tablespoons red wine vinegar

black pepper

Generously salt all sides of ribs and refrigerate at least overnight.

Pre-heat oven to 275. Heat some oil in a large skillet and cook the bacon until crisp. Meanwhile, dredge the ribs in flour, lightly coating all sides. Remove bacon from pan and adjust heat to high. Add ribs to the pan in batches and sear them on all sides. Remove seared short ribs to a roasting pan.

Using the same skillet, turn down the heat to medium, add more oil and cook celery, carrots, chile and onions until soft. Add chopped garlic and herb sprigs. Meanwhile, in a blender, puree the pear and tomatoes with the red wine, vinegar, and black pepper to taste. Add the red wine/ pear puree to the onions and crumble in the bacon. Simmer 2 minutes.

Pour the wine/onion mixture over the ribs in the roasting pan. Seal the pan with foil and braise the ribs at 275 for about 4 1/2 hours. Turn off the oven, but leave the ribs in for an extra hour.

After an hour, take out the ribs, remove the foil, and serve over polenta or mashed potatoes with the sauce from the pan. **Let me know if you like them!**