



SEPTEMBER 2011

The trucks are rolling through St Helena and the harvest excitement is building, as grapes for sparkling wines are being moved to be crushed. It has been an interesting growing season for Napa Valley, with good rainfall, but most varietals showing below average production due to an untimely storm that upset the setting of the fruit on the vines. We are now waiting for the last few heat spikes of the season to boost sugar development and anticipate harvest of white wines soon and our Merlot and Cabernet Sauvignon within the next few weeks.

Our Fall Wine Club Shipment includes two of the most loved wines from our tasting room. Our **2010 Fotsch Verdelho** was the number one white wine since it's recent release. Not many people have tasted a Verdelho and I love creating a wine that can't be found elsewhere. My **2007 Fotsch Vintner's Blend** is still my secret as to its blend, but just taste it and I'm sure you'll love it...silky smooth...long finish. Our new release, not yet in the tasting room, is the **2008 Fotsch Cabernet Sauvignon**. Those who love the 2007 Cabernet Sauvignon won't be disappointed. It came in as soft as that year but is brighter and, well, zippy! You'll see. Save the Vintner's Blend for heavier dishes and drink the '08 Cab with lighter fare. I've included a recipe for lamb chops that I'm sure you'll love. It's fast and easy to make and tastes heavenly. My gift to you, for this shipment, are metallic wine bottle writers; always a fun way to personalize a bottle that you might gift to others.

Please come back and visit us in Sausalito or book a stay at one of our houses in Napa Valley. The tasting room staff can help with any plans **415-332-0105**. Also remember as a Wine Club member you receive 20% off all store merchandize and wine. Our new web site will be up soon, so let us hear from you.

www.reálnapa.com

Invite over a few friends and enjoy your new wines. We are pleased that you are a part of our extended family. Life is good!

Cheers!

Linda Fotsch
REAL NAPA
415-332-0105

LAMB CHOPS WITH BALSAMIC REDUCTION

Ingredients

- 3/4 teaspoon dried rosemary
- 1/4 teaspoon dried basil
- 1/2 teaspoon dried thyme
- salt and pepper to taste
- 4 lamb chops (3/4 inch thick)
- 1 tablespoon olive oil
- 1/4 cup minced shallots, 1 crushed clove of garlic
- 1/3 cup aged balsamic vinegar
- 3/4 cup chicken broth
- 1 tablespoon butter

Directions

1. In a small bowl or cup, mix together the rosemary, basil, thyme, salt and pepper. Rub this mixture onto the lamb chops on both sides. Place them on a plate, cover and set aside for 15 minutes to absorb the flavors.
2. Heat olive oil in a large skillet over medium-high heat. Place lamb chops in the skillet, and cook for about 3 1/2 minutes per side for medium rare, or continue to cook to your desired doneness. Remove from the skillet, and keep warm on a serving platter.
3. Add shallots and garlic to the skillet, and cook for a few minutes, just until browned. Stir in vinegar, scraping any bits of lamb from the bottom of the skillet, then stir in the chicken broth. Continue to cook and stir over medium-high heat for about 5 minutes, until the sauce has reduced by half. If you don't, the sauce will be runny and not good. Remove from heat, and stir in the butter. Pour over the lamb chops, and serve, perfect to serve with Fotsch 2008 Cabernet Sauvignon.