

**Weekend Wine Watch®**  
EXCITING THINGS TO ENJOY ON YOUR WEEKENDS



FALL / WINTER 2013



**Tasmania**  
World-Class Golf Meets  
World-Class Food & Wine

**Recipes** by  
Chef Sally James

**Phantom**  
Celebrating 25 Years

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with Heart

**Spirits**  
with Soul

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Benefiting these and many more!

# A Toast to the Future

We are thrilled to launch our first edition of **WeekendWineWatch®** and send a special thank-you to our partners who have supported us in this exciting endeavor.

On the following pages, you will enjoy unique recipes by Chef Sally James ([www.SlowLivingRadio.com](http://www.SlowLivingRadio.com)), and discover exciting places to play golf, dine, watch a longstanding Broadway show or enjoy a libation or two on your weekends!



We hope you will enjoy and share this first edition with your family and friends!

*Cheers ~*

**Bonnie Faith Skop,**  
Editor

**WeekendWineWatch®**



# Spotlight on Brands fall / winter

**These brands and companies proudly support Toast to Humanity's charitable initiatives.** To find out more, visit us online at [ToastToHumanity.com](http://ToastToHumanity.com).



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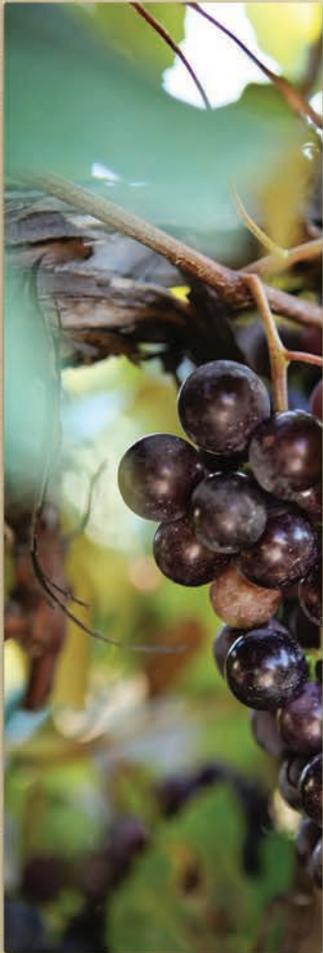
**SOUTHWEST**  
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*Soleil*  
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## WINE 101

Did you know that there are 6 major flower aromas in wine?

By learning the major flower aromas, you will discover all the nuances in the wine you are drinking.



**Secco Bertani**  
Valpolicella  
Valpantena



**Santa Rita**  
Medalla Real  
Sauvignon Blanc



Rutherford Hill  
Cabernet Sauvignon



Sokol Blosser  
Pinot Gris

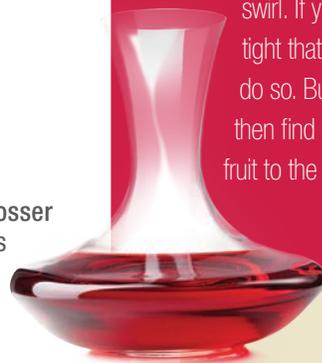


## TERLATO WINES INTERNATIONAL

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## WINE 101

**"Should I decant?"** Generally, no. Enjoy tasting a wine from the first sip to the last and it will get plenty of air in the glass while you swirl. If you taste a wine and it's so tight that it needs decanting, then do so. But if you decant first and then find that the wine lost some fruit to the air, there's no going back.



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**Mimosa**

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Recipe by  
Chef Sally James

Fresh, lush orange juice, crisp wine with a light effervescence — the Soleil Classic Mimosa is perfect for anytime, but really lovely as a warm-weather treat! Such a lovely, bright and summery wine as this deserves an equally bright, “singing of summer” dish. Ripe heirloom tomatoes and stone fruit are gorgeous with the notes of orange, and the light sparkle of this wine brings out the sweetness of the tomatoes. The smooth, rich ricotta brings a creamy soft bed for them all to partner beautifully.



## Tomato, Nectarine and Ricotta Salad

Serves 4 (as a side dish)

6 tablespoons orange-infused olive oil (see note)  
3-4 leaves fresh basil  
3 tablespoons verjus or lemon juice  
Coarse salt, such as Maldon  
1 pound mixed heirloom tomatoes  
2-3 ripe nectarines (or peaches)  
2 oz. fresh ricotta cheese (sheep's milk is best)

In a small blender, puree the oil, basil and lemon juice. Season to taste and set aside.

Slice the tomatoes and nectarines and arrange on a plate. Season with salt and pepper. Scatter with pieces of ricotta and drizzle with the basil truffle dressing.

NOTE — If you can't find any orange, tangerine or blood-orange oil, add some orange zest to the oil and let it sit for a while or overnight. It really complements the orange of the Mimosa.

Serve with the Orange Mimosa and slabs of fresh country bread or baguette.





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## MIX 101

### 19TH HOLE

- 1 1/2 Parts GREY GOOSE Original
- 1/2 Part Orange Juice
- 1/2 Part Pineapple Juice
- 1 Part Lemon-Lime Soda

Mix GREY GOOSE Vodka with pineapple and orange juices. Top with lemon-lime soda and present with a lime slice.



Grey Goose



Dewar's 12



Recipe by  
Chef Sally James

All good recipes start with amazing ingredients and I had the pleasure of creating a dish based on the delicious Soleil Mimosa. Lightly sparkling Chenin Blanc blended with pure Peruvian mangoes, it's fresh and succulent, kissed with the unmistakable flavor of real and ripe mangoes. I've created deconstructed lassi (an Indian beverage that blends mango and yogurt). To make it a more summery dessert, I've frozen mangoes to create a smooth lush base, then used the Mimosa to make a granita, adding the crunch of ice crystals, and topped it all off with a tangy, yet subtly rich yogurt cream, to play with the zingy wine.



## Frozen Mango Mimosa Parfait

Serves 4

1 bottle Soleil Mango Mimosa  
2 mangoes, diced and frozen  
¼ cup natural Greek yogurt  
¼ cup crème fraîche or heavy cream  
Sliced mango and strawberries, for garnish

Pour half the Mimosa into ice cube trays and place in freezer.

Just before serving, chill martini or preferred glasses. Turn the ice cubes into a large cold bowl and crush into large crystals with a masher or fork. Return to freezer.

Place the frozen mango chunks in a food processor and, with motor running, gradually add a slow stream of the remaining Mimosa until a thick glossy consistency, similar to a thick custard or mousse.

Whisk together the yogurt and crème fraîche.

Spoon the frozen mango mixture into the base of the glasses, top with the granita and add a dollop of the yogurt cream. Decorate as desired with mango and strawberries.

Enjoy with a glass of the Mango Mimosa.

*Cheers!*





Recipe by  
Chef Sally James

All it takes is a breath of the alluring aromas drifting from the Grey Goose Cherry Noir for your mind to conjure up a multitude of pairings. Mine drifted to an exotic and rich tiramisu where the cake could soak up the deep black cherry notes, and the coffee could blend in with the vodka's layers of spice. A sauce of cherries made with a splash of the delectable beverage between the silky layers of the crème fraîche proved equally at home spooned over a rare venison carpaccio. It really is as they say, "a sophisticated, sensuous flavored vodka and exceptional complement to any night."



## Black Cherry Tiramisu

Serves 6-8

### CHERRY SAUCE

10 oz. bag frozen black cherries, or fresh seeded cherries  
¼ cup Grey Goose Cherry Noir  
3 tablespoons sugar

### TIRAMISU

1 cup mascarpone  
¾ cup crème fraîche  
2 tablespoons Grey Goose Cherry Noir  
¼ cup superfine sugar  
1½ cups very strong espresso or good quality coffee, cooled  
16 ladyfingers  
4 tablespoons grated dark chocolate, for dusting

To make the sauce, place ingredients in a small saucepan and bring to a simmer. On a low heat, cook until thick and glossy.

To prepare the tiramisu, beat the mascarpone, crème fraîche, vodka and sugar with electric beaters until light and creamy. Set aside. Pour the coffee into a large shallow dish. Quickly dip 1 side of half the ladyfingers into the coffee, one at a time, and lay closely together with the dipped side down over the base of a large flat-based serving dish or large glasses. Spread half of the cheese mixture evenly over

the ladyfingers and top with a spoon of the sauce. Dust with half the chocolate, then repeat layers with coffee-dipped biscuits and cheese. Cover with plastic wrap and refrigerate for at least 6 hours or overnight. Dust with remaining chocolate just before serving.

### ALTERNATE RECIPE

## Seared Venison Carpaccio

Sear seasoned venison steaks for a minute each side, transfer to a plate and allow to rest for 5 minutes. Cover and refrigerate until cold. Slice thinly and lay on plates. Add a squeeze of lemon to the cherry sauce and spoon on the top.





*Matt Kuchar*

Matt Kuchar,  
GREY GOOSE® Golf Pro

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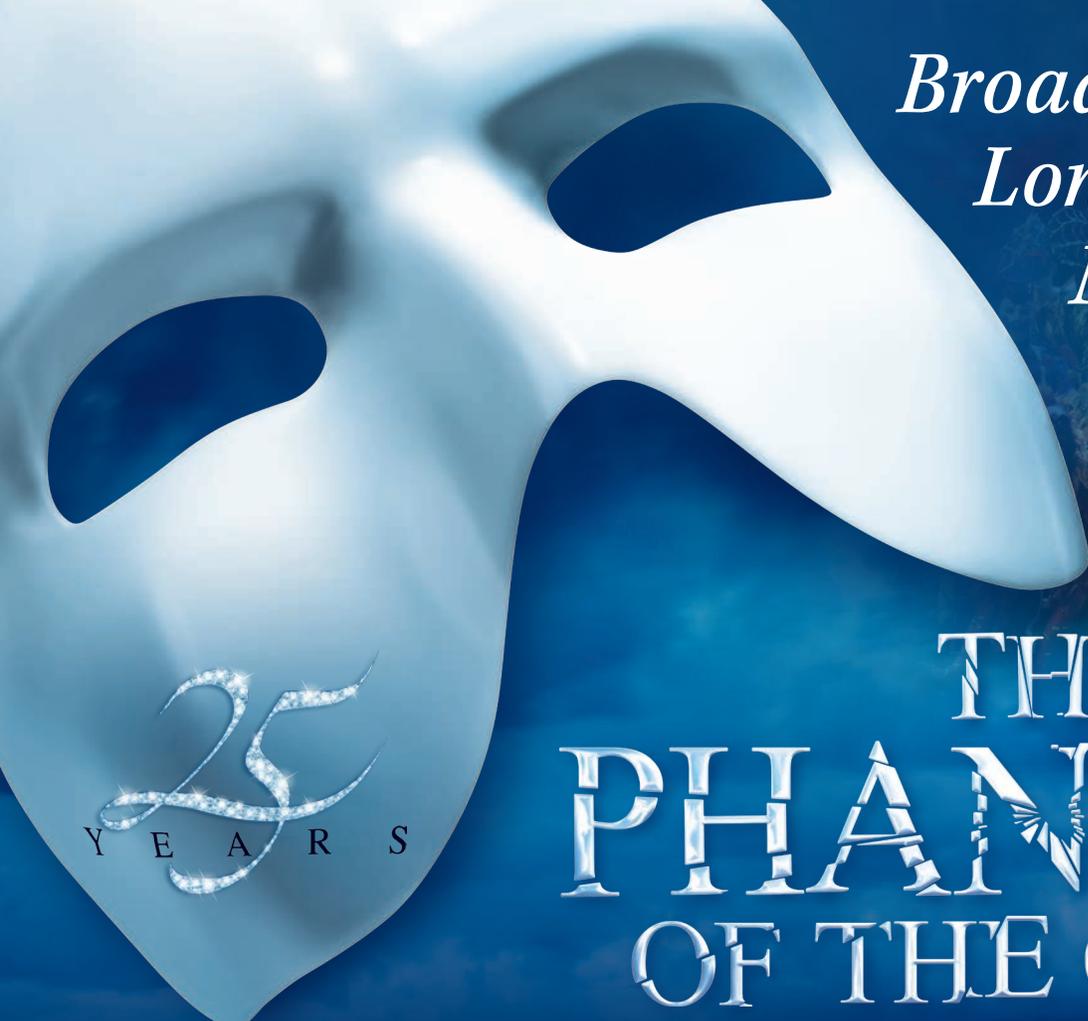


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Photos by Joan Marcus

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Recipe by  
Chef Sally James

Salmon, particularly when the wild variety is in season, is marvelous cured with spirits such as whiskey, vodka and Aquavit. But once I had tasted the delicious Jack Daniel's Tennessee Honey, with its silky-smooth mouth feel and honey undertones, I knew it would be a winner – and it was! I've sneaked it into the mustard also, where the heat of the mustard and sweet, rich whiskey make for a beautiful partnership.



## Cured Salmon, Cucumber and Whiskey Mustard Open Sandwich

Serves 2 (makes two sandwiches)

### SANDWICHES

2 tablespoons grain mustard  
½ teaspoon Tennessee Honey Whiskey, or to taste  
Sliced rye or preferred bread  
2-3 tablespoons crème fraîche or Greek yogurt  
¼ English cucumber, sliced finely  
Sliced cured salmon (as described)

### TENNESSEE HONEY CURED SALMON

1 – 1 ½ lb. very fresh salmon fillet, pin boned  
(check with your grocer about types of salmon for curing)  
¾ cup sea salt or kosher salt  
¾ cup brown sugar  
2 teaspoons crushed peppercorns  
2 teaspoons fennel seeds  
2 oz. (¼ cup) Jack Daniel's Tennessee Honey Whiskey  
Fresh dill, to taste

SANDWICHES: Mix together the mustard and whiskey and set aside.

Spread bread with whiskey and then the crème fraîche. Press cucumber over the top and decorate with the salmon.

CURED SALMON: Pin bone the salmon, rinse and pat dry with a paper towel.

Combine the salt, brown sugar and spices and mix well.

In a dish large enough to hold the salmon, lay two sheets of plastic wrap large enough to wrap the fish generously. Scatter half the seasoning mix over the center of the plastic. Lay fish on top, skin side down. Baste generously with the whiskey and scatter over remaining mix. Lay some dill sprigs over the top. If desired, give the top a light mist just to moisten. Wrap the plastic around the fish securely to seal, and place in a dish large enough to accommodate it.

Cure for 24-48 hours, or until the salmon is firm to the touch at the thickest part. Turn over a couple of times to circulate the juices.

Discard the dill and lightly rinse the fish. Pat dry and scatter with some fresh or dried dill leaves. It will keep for up to 3 weeks in the fridge, wrapped securely. Slice thinly as needed for making canapés, sandwiches, pasta or delicious omelets and crepes.

PERFECT PAIRING - Serve with a glass of the Jack Daniel's Tennessee Honey on ice, or as preferred.



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# MIX 101

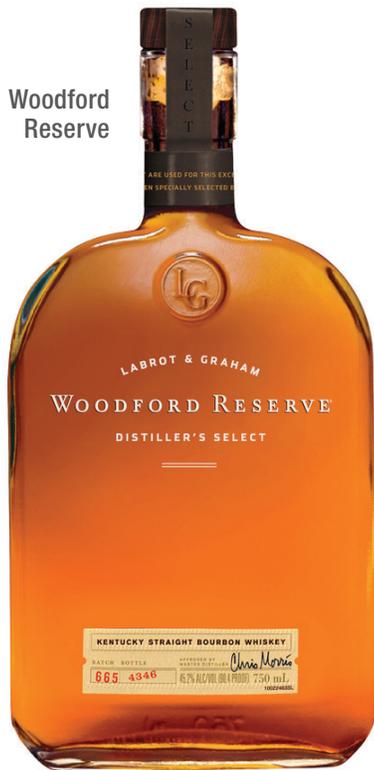
### Tequila Tropical

- 0.5 oz. Herradura Reposado Tequila
- 0.5 oz. vodka
- 0.5 oz. light rum
- 2 oz. pineapple juice
- 1 oz. orange juice
- 0.5 oz. cream of coconut
- 1 slice pineapple

In a blender, add Herradura Reposado Tequila, vodka, light rum, pineapple juice, orange juice, and cream of coconut. Blend until smooth. Pour into a glass with ice. Garnish with pineapple slice.



Woodford Reserve



Herradura Reposado





Recipe by  
Chef Sally James

My idea was to keep it simple — seafood, perhaps — and a base of something smooth, yet fresh. I prepared a warm salad of summer squashes and heirloom tomato with a silky bed of orzo. Then I seared some white fish in a pan, removed it, added a splash of the Herradura Silver, ignited it, added another splash of ruby grapefruit juice and segments, and let it thicken a tad. What a magical sauce! It tasted like something you'd think someone had worked hours to refine!



## Tequila Flamed Swordfish and Prawn Kebabs with Vegetable Orzo

Serves 4

### SWORDFISH AND PRAWN KEBABS

- 1 pound swordfish, cut into large cubes (or other preferred fish)
- 10-12 large prawns, peeled and deveined with tails intact
- Olive oil, for cooking
- 1 shallot, chopped
- 1/3 cup Herradura Silver Tequila
- 1 large ruby grapefruit or 2 oranges

### ORZO

- 1 cup orzo or Israeli couscous (or both)
- 2 tablespoons olive oil
- 2 cups diced mixed summer squashes (or seasonal vegetables)
- Splash white wine
- 1/2 cup diced heirloom tomato
- 3-4 leaves basil, torn
- Juice of 1 lemon
- Salt and pepper to taste

Soak 8 wooden kebab sticks in water for 10 minutes so they don't burn, or use metal skewers. Thread fish and prawns alternately on the kebabs. Brush with oil, cover and refrigerate until ready to use. Juice half the fruit and segment the other half.

To make the orzo, cook the pasta according to directions, drain and set aside. Heat oil in a large pan over medium heat, add the squashes and cook, stirring for 2 minutes, then add a splash of wine. Cook 1 minute, then add the cooked pasta, tomato, basil and lemon. Remove from heat, cover and set aside while the fish is cooked.

Heat oil in a pan (or grill pan) large enough to hold the kebabs. Add the shallot and brown. Add kebabs and cook for 1-2 minutes, each side, or until just cooked and prawns are opaque. Place in an oven dish, cover loosely with foil and transfer to a low-heat oven to keep warm.

To prepare the sauce, first open windows and turn on stove fan. Return pan to heat and, when hot, pour in the tequila, ignite and remove from heat. (If you don't feel comfortable doing this, don't worry — the sauce will still be wonderful.) Allow flame to subside, then add juice and segments and cook 30 seconds or so to thicken and slightly soften the fruit. Depending on the size of the pan, you may need to add more liquid.

Serve orzo on plates, top with kebabs and spoon over the sauce.

**PERFECT PAIRING** - The tequila will complement this dish beautifully, naturally picking up the flavors in the sauce and adding a silky, slightly citrus complexity to the simple flavors of the fish and vegetables.

# Tasmania

Where World-Class Golf Meets  
World-Class Food and Wine



Josef Chromy Winery Restaurant wine pairing.



round an hour's flight from Melbourne, which sits on the southeast tip of mainland Australia, Tasmania is one of the hottest new world destinations. An island state of contrasts, Tasmania lies 40 degrees south of the equator and is an archipelago of 334 islands in the temperate zone of the southern hemisphere. It is a land of dramatic coastlines, rugged mountains, spectacular wilderness, ancient forests and sparkling highland lakes. It is also celebrated for its vibrant cities and country villages, wonderful food and cool-climate wines, heritage, culture, wildlife and wilderness.

About 20 percent of Tasmania is World Heritage Area, but not all of the green found in the state belongs to ancient forests. Travelers are also packing woods and irons for their adventures to Australia's island state. Sweeping seaside links bordered by surf beaches, emerald fairways and velvet greens of championship 18-hole courses,

spectacular cliff-top holes with wide ocean views – these are just some of the experiences that bring keen golfers from around the world to follow their passion in Tasmania.

Australia's first round of golf was played near Hobart in the 1820s, but now Tasmanians are spoiled for fairways and claim more courses per capita than anywhere else in the country. Today, the island has more than 80 golf courses, and no matter which fairway you tee off from, there will always be a warm Tasmanian welcome waiting.

Excellent 18-hole courses include the championship courses of Royal Hobart,

Tasmania Golf Club, Kingston Beach and Claremont in the south, and Launceston Country Club in the north. Tasmania also offers some of the most spectacular golfing backdrops. The magnificent Barnbougle Dunes and Barnbougle Lost Farm Links near Bridport are both true seaside links in the authentic Scottish style, and are widely acclaimed as two of the nation's finest golfing experiences. On Australia's oldest golf club, Ratho Golf Links, you can even play with hickory clubs.

Quamby near Launceston in the state's north is one of Tasmania's most prestigious and





## *Traditional Links Golf, with a twist*

historically important properties. Built between 1828 and 1838, Quamby was for several years the home of a governor of the State of Tasmania, but now is a suitably grand luxury lodge. Lined with English ash, elms and ancient oaks, some more than 100 years old, the fairways have magnificent views of the surrounding mountains, not to mention the natural lakes, cascades, creeks and three challenging Scottish-style bunkers.

For those seeking the thrill of elevation, the highest course in Australia, Tarraleah Lodge and Golf Links, will surround you with gum trees and laughing kookaburras, while wallabies may have a play with your golf balls! A mountain lodge with a library bar boasting over 200 malt whiskies from around the world plus a glorious hot tub are strong post-game lure. Some of the country's best fly fishing is also only a stone's throw away, to beckon away from the links.

For stunning coastal views and dunes, two courses in the northwest excel. Designed by US architect Tom Doak and Australian Mike Clayton, Barnbogle Dunes has wide fairways, unforgiving roughs and undulating greens that make it the perfect challenge for all skill levels. The adjacent Barnbogle Lost Farm has rapidly earned a reputation as one of the World's Top 100.

This magical golfing region is also home to some magnificent food, wine and restaurants. Tasmanians breathe some of the world's cleanest air and drink the purest water. The unpolluted coastal seas and rich, fertile soils enable them to produce the finest foods.

In nearby Launceston, you can visit Josef Chromy Winery and enjoy a sumptuous lunch of local seafood from the pristine waters, grass-fed beef and lamb, King Island world-famous cheeses, and some of the finest and freshest produce you'll ever encounter — all while overlooking sweeping vineyard vistas. This food is the trademark of Tasmania and you'll also experience it at the many fine restaurants, such as Stillwater Café, Black Cow Bistro or Navaro's in Launceston. Or in Hobart at the mod Garagistes, the elegant and historic Monty's on Montpellier, or Smolt, for a more ethnic experience.

Tasmania is also Australia's finest cool-climate wine producing region, recognized for award-winning Pinot Noir, sparkling wine, Chardonnay

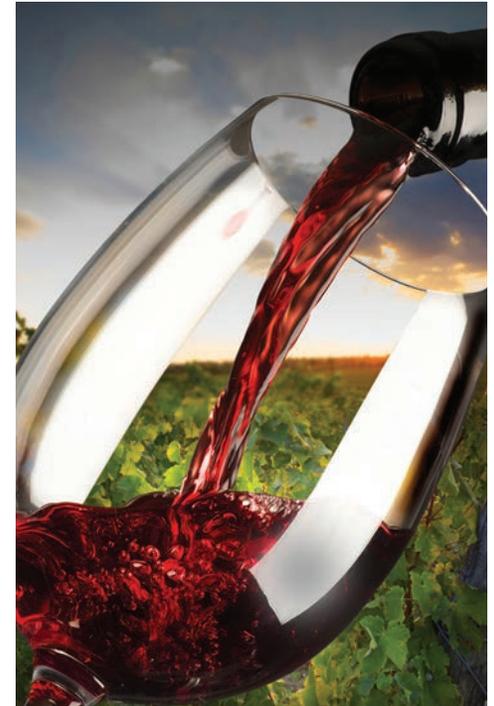
and Riesling. It has often been described as having the most similar terroir as Champagne and the finest bubbles in the New World! Pay a visit to Clover Hill or Jansz for living proof. Even Tasmania's whisky, such as Sullivan's Cove and Lark Distillery, is scooping up International awards.

Thankfully, much of Tasmania's produce and fine wine are available in the US, so when you return from your gourmet golf retreat, you can be reminded of your new favorite destination, bite after bite, sip after sip.

Here's one example, from a restaurant in San Francisco, One Market, where Chef Mark Dommen adds Tasmanian touches to his menu with his signature Lightly Smoked Tasmanian Ocean Trout "Mi Cuit." Here, pair it with the stunning Clover Hill sparkling wine, a classic French-style wine.

Clover Hill is one of Australia's principal Chardonnay, Pinot Noir and Pinot Meunier cuvées. In 1986, on the site of an old dairy farm in northeast Tasmania, the magnificent

Clover Hill Vineyard was established by the Goelet family. Their aim was, and still is, to produce superb sparkling wine using traditional French methodology. Since its debut vintage in 1991, Clover Hill has gained a reputation for its uncompromising quality, its elegance and finesse, and its distinguished Tasmanian style.



# Tasmania Travel Details

## Play

### Near Launceston, in the North

**Launceston Country Club:** [www.countryclubtasmania.com.au](http://www.countryclubtasmania.com.au)

**Barnbougale Dunes:** [www.barnbougledunes.com](http://www.barnbougledunes.com)

**Bambougale Lost Farm:** [www.thelostfarm.com.au](http://www.thelostfarm.com.au)

**Quamby Estate:** [www.quambyestate.com.au](http://www.quambyestate.com.au)

### Near Hobart, in the South

**Tasmania Golf Club:** [www.tasmaniagolfclub.com.au](http://www.tasmaniagolfclub.com.au)

**Royal Hobart:** [www.rhgc.com.au](http://www.rhgc.com.au)

**Kingston Beach Gold Club:** [www.kbgc.com.au](http://www.kbgc.com.au)

**Claremont Gold Club:** [www.claremontgolf.com.au](http://www.claremontgolf.com.au)

**Ratho Golf:** [www.rathogolf.com](http://www.rathogolf.com)

**Tarraleah Lodge:** [www.tarraleahlodge.com](http://www.tarraleahlodge.com)

## Stay

### Near Launceston, in the North

**Hotel Charles:** [www.hotelcharles.com.au](http://www.hotelcharles.com.au)

**Country Club Tasmania:**  
[www.countryclubtasmania.com.au](http://www.countryclubtasmania.com.au)

### Near Hobart, in the South

**Henry Jones Art Hotel:** [www.thehenryjones.com](http://www.thehenryjones.com)

**Mona:** [www.mona.net.au/tasmanian-accommodation](http://www.mona.net.au/tasmanian-accommodation)



## Sip/Dine

### Near Launceston, in the North

**Josef Chromy Winery:** [www.josefchromy.com.au](http://www.josefchromy.com.au)

**Clover Hill Winery:** [www.cloverhillwines.com.au](http://www.cloverhillwines.com.au)

**Jansz Winery:** [www.jansztas.com](http://www.jansztas.com)

**Stillwater Restaurant and Café:**  
[www.stillwater.com.au](http://www.stillwater.com.au)

**Black Cow Bistro:** [blackcowbistro.com.au](http://blackcowbistro.com.au)

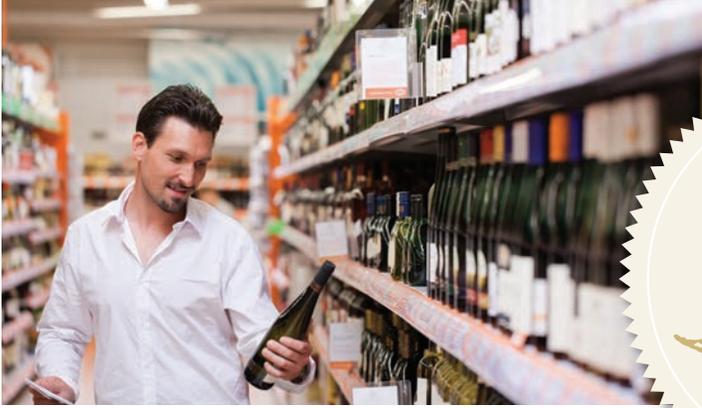
**Navaro's:** [www.novaros.com](http://www.novaros.com)

### Near Hobart, in the South

**Garagistes:** [www.garagistes.com.au](http://www.garagistes.com.au)

**Smolt:** [www.smolt.com.au](http://www.smolt.com.au)

**Monty's at Montpellier:** [www.montys.com.au](http://www.montys.com.au)



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