

NWWA 2012 Merlot

Boeuf a la Gardiane – a traditional stew from Western Provence

Serves 4

Why this pairing works

The bright tannins of the Merlot work with the fatty beef in the stew. The dryness of the wine enhances the herbs and orange in the stew. These herbs and the orange accentuate the Merlot's red fruits.

¼ cup olive oil

2 teaspoon butter

2 pounds beef rump roast

4 Tablespoons brandy

6 ounces NWWA Grenache-Merlot

Bouquet garni of several spring of fresh thyme, few sprigs of fresh parsley, and a bay leaf tied together

Strip of peel from one orange

3-4 cloves of garlic, crushed

½ cup oil cured Black Olives

Cut meat into 1" cubes. Heat brandy in a glass measuring cup in the microwave for 15 sec. Pour over meat and set light to it. Shake pan until flames burn out. Add red wine and let it bubble fast for 30 seconds. Season very lightly with salt and pepper. Add bouquet garni, orange peel and garlic. Simmer gently for 3 ½ hours on low heat.

Before serving, remove bouquet garni and orange peel. Add olives. Adjust seasoning. Traditionally served with rice, but big hunks of bread are equally good.

-Recipe from Elizabeth David *French Provincial Cooking*