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CALIFORNIA ROSÉ BRUNCH

WINE ENTHUSIAST

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ROSEÉ

Three Golden State chefs share brunch recipes with pink pours to pair.

With abundant produce and one of the world's most vibrant wine scenes, California is a brunch lover's dream. Midday meal experiences range from high-style city hotspots to tables set among verdant vines in wine country. And what better way to enjoy a meal with friends than with a refreshing bottle of rosé? When you can't travel to the Golden State, look to these recipes from three California chefs for brunch at home.

& Shine

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South A Scramble

With a focus on Sonoma County cuisine, Liza Hinman, chef at The Spinster Sisters, combines locally grown ingredients and international influences to create an ever-changing menu of imaginative fare. This deceptively simple yet delicious dish is named after the Santa Rosa street that the restaurant calls home.

Courtesy Liza Hinman, chef/owner, The Spinster Sisters, Santa Rosa, CA

- 10 large eggs
- 3 tablespoons heavy cream or milk
- 2 teaspoons kosher salt, plus more to taste
- 4 slices bacon, diced
- 2 tablespoons canola oil
- ¼ cup thin-sliced yellow onion
- ⅔ cup diced zucchini
- ½ cup heirloom cherry tomatoes, halved
- 3 tablespoons chèvre-style goat cheese
- 6 basil leaves, cut into ribbons
- 1 tablespoon thin-sliced chives
- 1 tablespoon fine-chopped parsley
- Black pepper, to taste

Crack eggs into medium bowl. Add cream or milk and 1½ teaspoons salt. Whisk thoroughly to combine, and set aside.

Warm nonstick sauté pan over medium heat. Add bacon and cook, stirring occasionally. Transfer to paper towel-lined plate. Set aside.

Add 1 tablespoon oil to pan. Add onion and ¼ teaspoon salt. Reduce heat to low. Stir onions often until they begin to brown. Remove onions, and wipe pan clean.

Return pan to medium heat. Add zucchini, and cook until it begins to soften, 3–4 minutes. Sprinkle with ¼ teaspoon salt. Add cherry tomatoes, and return cooked bacon and onions to pan. Cook for 1 minute.

Raise heat to medium-high. Pour in egg mixture and allow to set for 45 seconds. Stir gently with rubber spatula until eggs are scrambled and cooked through. Sprinkle with goat cheese and herbs. Toss to incorporate, and remove from heat. Season with salt and pepper, to taste. *Serves 6.*



Pair It

Ela Jean Beedle, who's the wine buyer for The Spinster Sisters, suggests **Suriol Brut Nature Rosat Cava**, a sparkling rosé from Spain. "An ideal balance of bright fruit and savory minerality will stand up to the rich bacon and deep caramelized onion and lift up more delicate flavors of sweet tomatoes and peppery basil. Also, what's brunch without bubbles?"

To expand your options, stay in the Old World with a Crémant d'Alsace rosé. These 100% Pinot Noir sparklers have little to no dosage added, so they're bracingly fresh with poppy red-fruit notes to play off the tomatoes and herbs. Like the Cava recommended above, they're made in the traditional method, with a minimum of nine months spent aging on lees, giving them a robust body to handle the bacon and cheese.

Pair It

The **Jolie-Laide Rosé of Valdiguié** from Russian River Valley, California “works wonders with the salad Lyonnaise,” says Leigh Lacap, beverage director at Jeune et Jolie. “A touch of tannin [provides] some welcome relief from the richness of the lardon. This wine also carries a lightning bolt of acidity that cuts right through the egg.”

Hailing from farther north, an array of natural Oregon rosés will offer comparable body and texture, often with similar grapefruit characteristics.

Fines Herbes

Chop finely 1 small bunch **parsley**, 1 small bunch **chervil**, 1 small bunch **chives** and 6 **tarragon** leaves. Combine in small mixing bowl.

Salad Lyonnaise

Jeune et Jolie offers the charm of low-key French food paired with the best produce from Southern California: A seafood- and vegetable-driven menu is served alongside an inventive roster of cocktails and wines focused on minimal intervention. Andrew Bachelier's interpretation of Salad Lyonnaise involves a bit of prep work, but aren't your friends worth it?

Courtesy Andrew Bachelier, chef, Jeune et Jolie, Carlsbad, CA

- 1 cup grapeseed oil
- 1/3 cup Banyuls or Sherry vinegar
- 1 shallot, diced fine
- 3/4 teaspoon salt
- 2 tablespoons butter
- 8 ounces thick bacon, cut into 3/4-inch cubes
- 1/2 avocado, pitted and peeled
- 1 handful arugula
- 1 garlic clove, peeled
- 1/4 cup Champagne vinegar
- 1/4 cup fines herbes (recipe at left)
- 10 ounces spring mix lettuce with frisée
- 6 soft-boiled eggs, halved
- Flaky sea salt, to taste
- Espelette pepper powder, to taste

In medium mixing bowl, vigorously whisk grapeseed oil and Banyuls vinegar until well combined. Add shallot and 1/4 teaspoon salt. Set aside.

Over medium heat, melt butter in sauté pan. Add bacon, and cook until dark and crisp. Set aside.

Blend avocado, arugula, garlic, Champagne vinegar, fines herbes and 1/2 teaspoon salt on high until smooth. Spread on bottoms of six large, shallow bowls.

Toss lettuce with oil-vinegar mixture, and distribute evenly among bowls. Top with bacon and eggs. Sprinkle sea salt and Espelette pepper atop, to taste. *Serves 6.*

Oakland Kimchi Fried Rice

Diner-style Hopscotch serves classic American food with Japanese and Korean influences. Chef Kyle Itani sources sustainably produced local ingredients for comfort food paired with co-owner Jenny Schwarz's innovative cocktail and wine list. Give yourself time: The components for this dish, while easy to make, do need to be prepared a day ahead.

Courtesy Kyle Itani, chef, Hopscotch, Oakland, CA

- 2¾ cups soy sauce
- 6 hard-boiled eggs
- 1 cup sugar
- 2 cups saké
- 2 pounds pork belly, cut into 6 pieces
- 2 tablespoons vegetable oil
- 12 cups cooked brown rice
- 3 cups kimchi (recipe at right, or use store bought)

In glass bowl, combine ¼ cup soy sauce with 2½ cups water. Submerge eggs, and refrigerate overnight.

Heat oven to 350°F.

In Dutch oven, combine sugar, 1 cup saké, 2 cups soy sauce and 6 cups water. Submerge pork belly in mixture, and cover. Braise for 2 hours, and remove from oven. Let cool and refrigerate in liquid overnight. Slice pork belly thin.

On day you plan to serve, heat vegetable oil over medium heat in large skillet or wok. Add rice, and toast for approximately 3 minutes. Stir in remaining 1 cup saké, remaining ½ cup soy sauce and kimchi. Cook for approximately 3 minutes. Top with pork belly and marinated eggs. Serves 6.



Kimchi

Cut 2 heads **Napa cabbage** into 1-inch squares. In large bowl, mix with 2 pounds **daikon** (peeled and sliced thin), 4 ounces minced **garlic chives**, ¼ cup **gochugaru** Korean chile flake, 2 tablespoons **dried, salted baby shrimp** and 6 tablespoons **kosher salt**. Transfer to plastic container. Weigh ingredients down with large, sealed plastic bag filled with water. Make sure liquid from vegetables covers all ingredients beneath the plastic bag. Let ferment at room temperature for 4 days.

Pair It

Jenny Schwarz, Hopscotch's co-owner/general manager, "highly recommends" **Luli Rosé** from the Central Coast, California. "The kimchi has some spice and rich flavors, so it needs a wine with some structure to balance it out," she says. "This rosé is bone dry and has a lot of acidity. The bright, crisp floral notes of lemon and white peach blossoms round out as it finishes with a bit of minerality. However, there is a softness to this wine that makes it so easy to drink, a perfect accompaniment to the kimchi rice as its ability to be a quintessential comfort food."

Rosés from South Africa offer similar soft, ripe fruit tones balanced by plentiful acidity. They'll make a refreshing complement to this dish while sticking with a New World style.

