

## FROM JOSEPH CARR'S KITCHEN TO YOURS

### BEEF STEW

Paired with Joseph Carr Rutherford Red Blend  
*Makes 6 Servings*

So many ways, so many traditions: Irish, French, Italian, Argentine. I could write a whole chapter about just this dish. I am fond of a French version called a Daube, but also the traditional American one my father loved. For my father it was braised beef with carrots and potatoes, but for me I use red wine and rich beef stock. You can call it Beef Stew in Red Wine, or if you want to turn down the lights and open something special, call it Beef Bourguignon.

*Two pounds of Boneless Short Ribs cut into inch cubes*  
*Butter/Olive Oil*  
*1 Cup Chopped Onion*  
*2 Tablespoons Garlic*  
*1 Tablespoon Flour*  
*2 Bottles of Red Wine...One to cook with, one to drink*  
*2 Bay Leaves*  
*6 sprigs Thyme*  
*¼ pound Pearl Onions*  
*1 ½ pound carrots, or cut large ones down to size (DON'T BUY the packaged little carrots, as they have been bleached more times than not)*  
*¼ pound Button Mushrooms*  
*½ pound Pancetta*  
*2 sprigs fresh Leaf Parsley*

Pre-heat the oven to 350 degrees.

Season meat with salt and sepper and dust with flour.

Brown on all sides with vegetable oil and butter.

Add onion and garlic and continue to cook for about 5 minutes. If needed, do in batches. DON'T burn the garlic...I say this a lot. If you burn it, you will find a bitter flavor and it will look like CR#^P.

Add bottle of wine, not the one you are going to drink, understand. Let me say this again: Add the bottle that you are not going to drink. Don't cook with the good stuff and drink the cheap stuff.

Add bay leaves, thyme, salt and pepper, bring to boil, then cover and place in 350° preheated oven for about an hour and a half. If you want to, you could add a tablespoon of tomato paste when you add the onion and garlic to get a deeper color.

Remove from oven and let sit a day, maybe two.

Peel pearl onions and braise until cooked through in beef stock, then remove.

Blanch pancetta, then add to sauté pan with carrots, onions, button mushrooms, ¼ cup of water, and splash of olive oil. Let the water reduce to nothing and continue to sauté until all browned, 4-5 minutes.

Mix vegetables into the reheated stew, leaving some to use as garnish.

Accent with some chopped parsley. You could serve with mashed potatoes or boiled small new potatoes.

Enjoy sharing this dish with your friends and family.

J O S E P H  
*Carr*

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**JUNE WINE CLUB RELEASE**

2016

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Share.



## IN THE CELLAR WITH JOSEPH CARR

Your 2016 June release has arrived, and I am proud to share these two wines with our founding Wine Club members. This month, I am of course reminded of my dad with the approach of Father's Day. My dad's name was Joseph, as is mine. He was a soldier in the US Army and a volunteer firefighter in our hometown, things that influence my life today and the charities we work with every year.

The first small-production wine we're excited to share is our **2012 Rutherford Red Blend** from Napa Valley's famed Rutherford AVA. Tinkering in the cellar with winemaker Aaron Pott on this wine reminded me of how my Dad used to tinker around the garage, rebuilding old stock cars with his friends. Aaron blended and aged this wine for 18 months in French oak to be full-bodied with plush tannins and rich notes of black currant, coffee, black cherry and toffee.

The other new release I am happy to share with you is the **2013 Napa Valley Cabernet Sauvignon**. You are one of the very first to try this anticipated vintage before it makes its way round the country to select restaurants and wine shops. We worked with small growers in Napa Valley's most prestigious appellations - St. Helena, Stags Leap District and Rutherford - to assemble this cuvée, which offers richness, depth, and approachability.

In honor of my dad this Fathers Day, I want to share a special recipe from my kitchen: beef stew. This was a dish that my father loved and the first dish I ever had with a glass of red wine. I was 18 when I hitchhiked to California and stopped in a little French bistro in San Francisco. The beef stew was the special, and I sat there alone, just contemplating it all and sipping a glass of Napa Valley Cabernet Sauvignon. It was then that I had my first inkling of wanting to make my own wine (recipe on back).

Enjoy the fruits of our labor and thank you for being a part of the Joseph Carr Wine Club family. Remember to place your orders soon before we run out of our small-production wines using your Share. (10%) or Share. More (15%) discount.

If you have questions about your Wine Club membership, please contact Summer Jeffus at **707-755-3814** or **Summer@josephcarrwine.com**. Summer is a certified Sommelier who is always available as a resource to assist you with customizing your wine club shipments, orders and special requests.

I encourage you to follow your passion and share it with others, one bottle at a time.



**JOSEPH CARR**, Founder

## JUNE 2016 WINE CLUB SELECTION



<b>2013 NAPA VALLEY CABERNET SAUVIGNON</b>	Reg.	Share 10%	Share More 15%
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This Napa Cabernet Sauvignon reflects a traditional old-school approach to winemaking, where terroir is allowed to express itself and the art of the blend results in wines of balance and complexity. Celebrated winemaker Aaron Pott works with small growers in the Napa Valley and Rutherford AVAs to assemble this cuvée, which offers richness, depth, and approachability.

\$26	\$23.40	\$22.10
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### WINEMAKING

**Appellation:**  
Napa Valley

**Varietal Content:**  
77% Cabernet Sauvignon  
14% Malbec  
9% Merlot

**Barrel Composition:**  
100% French Oak

**Barrel Aging:**  
16 months

**Winemaker:**  
Aaron Pott



<b>2012 RUTHFORD RED BLEND</b>	Reg.	Share 10%	Share More 15%
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Sourced from Napa Valley's Rutherford appellation, our 2012 Red Blend was hand-picked and went through an 11-day fermentation to maximize flavor extraction. Rutherford is warmer than the surrounding Napa AVAs but is still influenced by early morning fogs, an environment that creates rich flavors in wine without sacrificing freshness.

\$40	\$36	\$34
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### WINEMAKING

**Appellation:**  
Rutherford, Napa Valley

**Varietal Content:**  
81% Merlot  
19% Cabernet Sauvignon

**Barrel Composition:**  
100% French Oak, 60% new

**Barrel Aging:**  
16 months

**Winemaker:**  
Aaron Pott

This wine features notes of black currant, coffee, black cherry and toffee. Full bodied, plush tannins and integrated acidity lead to a persistent finish. Drink now or age for 3 - 5 years.