

***2006 Sauvignon Blanc, Grootte Post Vineyards
Bell Wine Cellars
Darling, South Africa***

General Information

Bell Wine Cellars is a small winery located in Napa Valley with a dedication to small production, hand-crafted wines reflecting the terrior of their vineyards. Winemaker Anthony Bell, along with his close friend and grape grower John Baritelle, founded the winery in 1991. Anthony is a veteran in the wine industry, with 30 years experience. He spent the majority of his career at Beaulieu Vineyard (BV wines) where he was responsible for crafting many of their Private Reserve Cabernet Sauvignons.

At this point you may be wondering why Darling, South Africa is on Napa Valley winery label. The idea to make a South African wine came about several years ago to celebrate Anthony's South African heritage, his 25 years of wine making in California and his 50th birthday. Bell Wine Cellars selected Sauvignon Blanc as the grape of choice, as Anthony considers the microclimates of South Africa ideal for the varietal. In 2004, Anthony partnered and worked closely with Grootte Post Vineyards in Darling, South Africa to produce the wine. The 2006 vintage marks their second wine release together as a team.

Grootte Post is an old, historic homestead built in 1808. The name was derived as the largest guarding post in the area, used to protect cattle from looting stock thieves. The Pentz family purchased the farm in 1972 with the goal of herding Holsten dairy cattle to continue their dairymen careers. Eventually, the family recognized their farm and the surrounding Darling area possessed an ideal landscape and climate conditions for growing world-class grapes. They embarked on a 14-year planting program to convert the majority of their farm land to vineyards. Grootte Post Vineyards was formed and released their first wines in 1999.

Retail Price = \$22.00 btl

Wine Club Re-Order Price = \$19.80 btl

Wine Profile

This Sauvignon Blanc shows aromas distinctive to South Africa – spicy chipotle and jalapeño peppers with notes of earth. Traditional Sauvignon Blanc characteristics are here as well – fresh citrus flavors with a zing of lively acidity.

Suggested Recipe: Crab Cakes with Chipotle Sauce

Other Food Pairing Ideas: It's hard to beat a Sauvignon Blanc when it comes to the flexibility of wine and food pairing. Try with fish, shellfish, vegetables and vegetarian dishes, salads, chicken and herbal dishes

Technical Data

Varietal Composition: 100% Sauvignon Blanc

Vineyards: The fruit for this wine comes from all Grootte Post estate-owned vineyards. The vineyard plantings are all on south-facing upper slopes in the Darling Hills overlooking the cold Table Bay and Atlantic Ocean only three miles away. Vineyard altitudes range from 650 to 1,500 feet above sea level.

Soil Composition: Hutton and Oakleaf soils are deep with good water retention qualities. No irrigation is used.

Climate: Warm summer months with prevailing southeasterly winds keep the vineyards cool.

Aging: 100% stainless steel tank

Alcohol: 13.4%

Production: 448 cases

Crab Cakes with Chipotle Sauce

Wine Pairing: Bell Wine Cellars Sauvignon Blanc

Ingredients

Sauce:

3/4 cup mayonnaise
1 tablespoon fresh lime juice
1 tablespoon chopped roasted peppers packed in jar
2 teaspoons minced canned chipotle chilies*

Crab Cakes:

1 cup Masa Harina (corn tortilla mix)**
12 ounces crabmeat
1/2 cup finely chopped red bell pepper
6 tablespoons mayonnaise
6 tablespoons chopped fresh cilantro
3 tablespoons plus 1 teaspoon fresh lime juice
2 teaspoons grated lemon peel
2 tablespoons olive oil

*Canned chipotle chilies in adobo sauce are available at Latin American markets, specialty foods stores and some supermarkets throughout the country.

**Available at Latin American markets and many supermarkets.

Preparation

For Sauce:

Mix all ingredients in bowl. Cover and refrigerate until ready to use.

For Cakes:

Preheat oven to 350°F. Spread Masa Harina on heavy baking sheet. Bake until lightly toasted, stirring occasionally, about 10 minutes. Cool.

Mix crabmeat, bell pepper, mayonnaise, cilantro, lime juice and lemon peel in medium bowl. Mix in 1/2 cup toasted Masa Harina. Season to taste with salt. Shape crab mixture into twelve 2 1/2-inch-diameter patties, using scant 1/3 cup mixture for each. Place remaining Masa Harina in shallow dish. Add crab cakes 1 at a time, turning to coat. Transfer to baking sheet. (Can be prepared 4 hours ahead. Cover and refrigerate.)

Heat oil in heavy large skillet over medium-high heat. Add crab cakes in batches and cook until browned and heated through, about 2 minutes per side. Transfer to plates. Serve with sauce.

Serves 6

Bon Appétit – www.epicurious.com