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'TIS THE SEASON FOR HOLIDAY ENTERTAINING WITH SONOMA COUNTY WINERY CHEFS

~Wine Country Chefs Provide Recipes and Wine Pairings that Wow this Holiday Season~

SANTA ROSA, CA, November 15, 2010 – With Thanksgiving and Christmas right around the corner, California's **Sonoma County Vintners** have gathered recipes from culinary personalities at area wineries to create delicious dishes designed to make it easy to enjoy a taste of Sonoma County at home this holiday season. Each dish has been paired with a Sonoma County wine for the ultimate holiday indulgence, and the recipes can be found at
www.sonomawine.com/sonoma-style/recipes
and on the Sonoma County Vintners Facebook page at
www.facebook.com/SonomaVintners
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Whether it's an elaborate dinner for Thanksgiving, Hanukah, Christmas or New Years, or fare for a holiday fete, Sonoma's chefs have created menu items that will tantalize the senses. For a light appetizer, Mark Caldwell, executive chef at **J Vineyards & Winery** , suggests Lemon and Olive Crostini served with chilled Champagne or sparkling wine such as the winery's J Vintage Brut or J Cuvee 20 Brut. For a soup course that warms to the core, Todd Knoll, estate executive chef at
Jordan Vineyard & Winery
suggests the Maui Onion Soup paired with a Jordan Chardonnay. Chef Bruce Riezenman from
Park Avenue Catering
offers up a Butternut Squash and Leek Tart with Pancetta that works perfectly as an appetizer, first course, or even with a salad for lunch or brunch. The key to the tart is fresh ingredients, along with a glass of Landmark Vineyards Overlook Chardonnay.

This year Chris Hanna, president of **Hanna Winery & Vineyards** , and author of the

newly released cookbook, "The Winemaker Cooks", suggests forgoing a traditional turkey or ham and instead trying a Rosemary-Crusted Standing Rib Roast with Bordeaux Gravy and Sumptuous Herbed Popovers, served with a Bordeaux blend to stand up to the meat's elegance. One to try is Hanna's Bismark Mountain Vineyard Titan which is a proprietary blend using all five of the vineyard's Bordeaux varieties.

For a decadent end to the holiday meal, try Italia's Cream Puffs from **RUSTIC,** ***Francis&rs quo;s Favorites***, the full-service restaurant at the newly renovated **Francis Ford Coppola Winery**. This delightful dessert pairs wonderfully with the winery's Francis Ford Coppola Reserve Semillon.

With more than 60,000 acres of growing possibilities, Sonoma County yields some of the world's most renowned wines and world-class restaurants. Complete recipes for each dish, along with additional recipes and suggestions from chefs in Sonoma County, can be found at www.sonomawine.com/sonoma-style/recipes and on www.facebook.com/SonomaVintners. Sonoma County wines can be purchased at local wine purveyors around the country. To learn more about Sonoma County wines, visit www.sonomawine.com.

~ ***Sonoma County Wine, Grapes and Tourism*** ~

Sonoma County, California, located just 30 miles north of San Francisco, offers world-class wines from more than 350 wineries in 13 designated wine regions, cuisine featuring locally grown and artisan products, and destination resorts including 40 spas and 21 golf courses. It is the birthplace of premium California wine more than 150 years ago. As leaders in sustainable farming, a majority of the 62,000 total vineyard acres follow the California statewide guidelines. Family heritage, community and dedication to the land are what make Sonoma County a friendly first-rate wine and food destination.

www.sonomacounty.com –*Sonoma County Tourism Bureau*

www.sonomawinegrape.org –*Sonoma County Winegrape Commission*
www.sonomawine.com –*Sonoma County Vintners*

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