

Zeph's

Wine Shop & Wine Bar

Newsletter #70 – April 2009

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Syrah's and Zin's Wine Tasting in April

Sometimes, people just want something a little off from the center. There's Pinot Noir, and Merlot, but at times one must venture a little further from the beaten path. Thursday, April 16, 2009, will be one of those times. Zeph's will host its semi annual Syrah and Zin tasting. Expect to see all the Monterey Red heavy hitters like Marilyn Remark, Paraiso, De Tierra, Manzoni, Morgan, Novy, Chalone, Figge, Antiqvs, Pelerin, and Graff Family Wines. It starts at 5:30PM and is \$20 in advance or \$25 the day of the event. Don't miss this one!

Expect an email update during April with more information

Marilyn Remark and Puma Road/Pedregal in May!

Joel Burnstein of Marilyn Remark Winery as well as Ray Francioni from Puma Road and Pedregal Wines will both be on hand to pour some of their extraordinary wine. The Rhone style wines of Marilyn Remark and the Paicines and Santa Lucia Highland wines of Puma Road and Pedregal are sure to compliment each other on what promises to be one of the best collaborative wine tastings we've had all year. Expect to see all the favorites including Syrah, Petite Syrah, Marsanne, Rousanne, Viognier, Grenache, Cabernet Sauvignon, Chardonnay, Merlot, Meritage, and Pinot Noir. This event takes place on Thursday, May 21, 2009 at 5:30PM. The cost is \$20 in advance or \$25 the day of the event if there are any spots left.

"Meet and Greet" Events In April

April will have not one, not two, but THREE "Meet and Greet" Events! April 9 from 5:00PM – 6:30PM, we will have Michael Michaud of Michaud Vineyards featuring his great wine including some of his vintage Chardonnays for sale. April 11 will have Sierra Nevada's Quinn Gardener on hand to talk about and pour some of Sierra Nevada's fantastic specialty beers. That event is from 12:00PM – 2:00PM. Joulilian Winery's Ridge Watson will be on hand April 11 from 4:00PM to 6:30PM to enjoy some of the famous Joulilian Wine with us, as well as sign bottles and talk about his extensive experience in the wine world. As always, these "Meet and Greet" events are FREE! Be sure to check out Off 68, The Monterey Herald's GO Calendar, and Coast Weekly for a listing of these events.

Featuring Zinfandel's and Syrah's for April

— Pessagno	— De Tierra	— Ridge
— Marilyn Remark	— Morgan	— AliCats
— Manzoni	— Chalone	— Chock Rock
— Opolo	— Seghesio	— Hahn
— Figge	— MacLeod	— Lucia

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We Want Your Feedback!!!

And we'll take it anyway we can get it! Give us a call, come by the shop, send us an email, heck...fly it on an airplane banner, send us a smoke signal, just say something! We love to please, as I'm sure many of you already know, and we want to know what you like and don't like about our fine establishment. The pros and the cons, the ups and the downs, the ins and the outs. What do you like seeing? What would you like to see more of? Let us know!

New Zeph's One Stop Website

We've re-launched our website. We are now running www.zephsonestop.com. Please add vince@zephsonestop.com, bill@zephsonestop.com and newsletter@zephsonestop.com to ensure you are receiving emails from us.

Zeph's Hosts Parties and Provides Full Service Beverage Catering!

Give us a call for more information on how Zeph's can help your party go off without a hitch! We offer a variety of party packages including, drinks, alcohol, and wine. We can host your party at our wine bar or our private patio, or cater to a party of 5 to 500! We provide full-service beverage catering for any event including graduations, company parties, grand openings, weddings, and casual bbqs. Call and speak to Vince or Bill to schedule your party with us today!

Syrah-Braised Lamb Shoulder Recipe

INGREDIENTS

1. 2 tablespoons ground cumin
2. 3 tablespoons extra-virgin olive oil
3. Salt and freshly ground pepper
4. One 5-pound boneless lamb shoulder roast, tied
5. 1 bottle Syrah
6. 4 cups chicken stock or low-sodium broth
7. 12 thyme sprigs, tied with string
8. [Herbed Potato Soufflé](#), for serving

DIRECTIONS

1. Preheat the oven to 350°. In a small bowl, mix the cumin with 2 tablespoons of the oil and a big pinch of salt and pepper. Rub the mixture all over the lamb.

2. Heat the remaining 1 tablespoon of olive oil in a large heavy casserole or Dutch oven. Add the lamb shoulder and brown it well over moderately high heat, about 15 minutes. Transfer the lamb to a large plate. Wipe out the casserole.

3. Return the lamb to the casserole. Add the wine, chicken stock and thyme sprigs and bring to a boil. Cover with a tight-fitting lid and transfer the casserole to the oven. Braise the lamb for 2 1/2 to 3 hours, turning the meat occasionally, until tender.

4. Transfer the lamb to a large platter and cover with foil. Discard the thyme sprigs. Boil the braising liquid until reduced to 1 1/2 cups, about 40 minutes.

5. Remove the strings from the roast. Slice the lamb, transfer to plates or a platter and spoon the sauce on top. Serve with the Herbed Potato Soufflé.

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