

Mushroom Ravioli with Browned Butter & Sage

Makes 4 Servings

Ingredients

For the pasta:

2 C. flour, preferably from Italian 00 flour
3 eggs, beaten

For the filling:

2 Tbsp. olive oil
2 cloves garlic, minced
12 Oz. crimini mushrooms, finely chopped
1 Oz. dried porcini mushrooms, reconstitute in warm water or wine for 15 min
2 Tbsp. minced fresh parsley
1 Tbsp. minced fresh sage
¾ C. ricotta
⅓ C. shredded parmesan
1 egg yolk

For the sauce:

½ C. unsalted butter
2 Tbsp. coarsely chopped fresh sage, or to taste
Parmesan Cheese, grated, for serving

Pulse the flour in a food processor to evenly distribute and aerate. Add the eggs, process until the dough forms a rough ball, about 30 seconds. (If the dough resembles small pebbles, add water ½ tsp. at a time; if it sticks to the side of the bowl, add flour 1 tbsp. at a time.) Turn the dough out onto a clean work surface and knead until smooth, about 2 minutes. Cover with plastic wrap and set aside for at least 15 minutes or up to 2 hours. Meanwhile, prepare the mushroom filling. Drain and finely chop the porcini mushrooms. Heat the oil in a medium skillet. Add the garlic and sauté over medium heat until golden, about 2 minutes. Add both chopped mushrooms and cook until wilted, about 4 minutes. Stir in the fresh parsley and sage, and season to taste with salt and pepper. Continue cooking until the liquid completely evaporates, about 3-5 minutes more. Remove the pan from the heat and transfer the contents to a medium bowl, cool slightly. Stir in the ricotta, parmesan, and egg yolk. Cover and place filling in the refrigerator until ready to use; it can be refrigerated overnight, if needed.

When ready to roll the pasta, cut off about a quarter of the dough and flatten into a rectangle. Rewrap the remainder to avoid drying. On a floured surface, roll out the dough until it is about 4-6mm. thick. Run the dough through the widest setting of the pasta roller. Bring the ends of the dough together and press down to seal. Run the dough, open side first, through the widest setting again. Fold, seal, and roll again. Without folding, run the pasta through the widest setting 2 times more, or until the dough is

smooth. If at any point the dough is sticky, lightly dust with flour. Continue to roll the dough through the pasta roller, narrowing the setting each time until you use the smallest setting. Lay the sheet of pasta out on a clean kitchen towel and cover with a sheet of plastic wrap topped with a damp cloth to keep it from drying out while you shape the pasta and/or roll more dough. Grab a pizza wheel/pastry cutter and (optionally) a ravioli frame to shape the pasta with. Cut the rolled dough into large rectangles about 4" wide and 12" long. Drop small balls of filling (about 1 tbsp.) onto the pasta rectangle, two wide and six long. Leave at least 1½" between each ball of filling. Lay a second rectangle of pasta over the filling layer. Seal the edges around each ball of filling. Cut into squares with whatever cutter you have available.

Boil the ravioli in generously salted water (that tastes like ocean water), about a dozen at a time, for 1-2 minutes. Meanwhile, melt the butter for the sauce in a skillet. Cook over medium heat, swirling the pan, until the butter turns brown. Remove from the heat and add in the chopped sage. The butter will bubble up and lightly brown the sage as well. Keep the sauce warm until ready to serve. Using a slotted spoon, transfer the ravioli from the pot to plates. Top with sauce and a sprinkle of extra parmesan. Enjoy!



Our crew and wine club members enjoyed meals just like this one on the Danube River Cruise this year. Yum!

PREMIUM CLUB



We just returned from a spectacular wine cruise with 130 of our club members through Hungary, Austria, and Germany along the Danube River. It was glorious! Don't miss out on the next one! Our 2021 wine cruise to the Rhône Valley and Provence in Southern France is already 50% booked! We have included a flier with this month's wine club shipment and we are offering a \$500 discount on cabins booked before December 1st.

Reserve yours now!

Important Update: Nice Hours of Operation



As you probably know, we are in the process of realizing our dream of an urban winery and moving Nice Winery to a new location, just one mile from where we are at now!

We are working hard to have our beautiful winery ready to open in the new year, but in order to do so, our team is needing to devote time to our new location. Effective immediately, we are making the following hourly changes to our current location off the Beltway:

We will now temporarily be **closed** on **Mondays and Tuesdays** until further notice.

We will be **open** normally **Wednesday through Friday** from 9:00 am to 5:30 pm.

We will be **open** normally on **Saturdays** from Noon to 5:00 pm.

If our Monday/Tuesday closure causes you any undue hardship, please let us know so that we can work out a solution with you directly. Thank you so much for your understanding.

Nice Winery | 2901 West Sam Houston Parkway North, Suite C-260 | (713) 744-7444 | www.nicewines.com

UPCOMING EVENTS

Seated Class: Madeira 101
Thurs. Sep. 19th at 6 PM

You mean "cooked" wine can actually be a good thing? Yes! Join us to learn all about the history and style of this fascinating fortified wine that hails from the Island of Madeira. We are honored to welcome special guest, Nelson Calado, Commerce Director for The Madeira Wine Company, to lead this unique tasting. Chef Ian will be serving delicious light bites to pair with each wine.

Members: \$48 | Guests: \$60

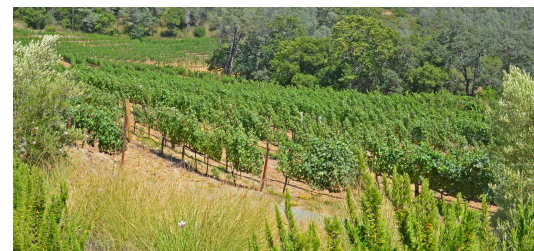
Standing Tasting:
New Nice Wines Release Party
Wed. Oct. 16th at 6 PM

We're excited to release the new vintages of some of our most popular wines! Join us to be the first to taste the new vintages of our sold-out Nice Proprietary Red, Notorious Mt. Veeder Red, and Notorious Chardonnay. Delicious light bites created by Chef Ian will be served. This is a standing tasting - feel free to come and go between 6 - 8 PM!

Members: \$35 | Guests: \$45

Notorious by Nice Winery

**Cabernet Sauvignon
Mt. Veeder, Napa Valley
2015**



Mt. Veeder produces staggeringly intense and complex wines from its high altitude estate vineyards. This wild and isolated wine-growing region features panoramic views, sparse soils, steep terrain, and some of the lowest yields in all of the Napa Valley. Fierce winds and rocky, gravelly soil create grapes with intense flavor and ripe tannins. This vineyard is famous for its rugged terrain, where virtually all work in the vineyard must be done by hand. It was formerly a cattle ranch with its rolling hills and abundant sunshine. The same family has owned this land since 1885.



Harvest team de-stemming Mt. Veeder grapes prior to crushing

When our farmers and vineyard owners, Betty and Paul, acquired the land, they planted Cabernet Sauvignon, Merlot, Malbec, Cabernet Franc, and Saint Macaire: a very special varietal of grape. While 76% of this wine is made from some of the best Cabernet Sauvignon grapes in all of Napa, it is the 16% Saint Macaire component of the wine that really gets wine geeks like us excited. The remaining 8% is comprised of Cabernet Franc and Merlot. Saint Macaire adds roundness and softness to the strong tannic structure of the Cabernet Sauvignon. Saint Macaire was a rare red varietal grown on the right bank of the River Garonne, south of Bordeaux and is named for the medieval town of Saint Macaire. The region was known for its white wines that went quite well with spicy

imported delicacies from the Caribbean and Basque country. The rare soft red wine was also very popular especially with the English, who at the time were in control of much of Aquitaine region, including Bordeaux. Because of this, the Saint Macaire varietal was used in several of the big Bordeaux houses' wines until it's demise from the phylloxera plague.

We are very excited to resurrect and introduce you to this rare and beautiful grape as one of the blending components in this gorgeous Cabernet Sauvignon powerhouse. Following 22 months in French Oak barrels, we aged this wine for an additional 18 months in the bottle to tame the ferocious mountain tannins imparted by the harsh weather conditions at the top of Mt. Veeder.

On the nose, complex aromas of wild blackberries, violets, cured tobacco leaf; wet stone and crème de cassis intoxicate the senses. On the palate, layered flavors of black cherry, ripe plum and a touch of black licorice lead, while juicy black currants and anise linger on the long velvety finish. We suggest decanting this wine for 45 minutes to allow it to reach its full potential. It tastes fantastic now but will also age gracefully until 2030 and possibly longer if stored properly. Pair this wine with braised meats or grilled wild game. It will also pair well with strong cheeses like Roquefort, Stilton, Mimolette (Boule de Lille), and also very high quality dark chocolate (minimum content of 70% cacao). Cheers!



Ian sampling our Mt. Veeder Cabernet, making sure it's perfect!

(Retail: \$70)

Col Solare Winery

**Shining Hill Red Wine
Red Mountain, Washington
2015**



Gail, Jerry & Ian tasting some delicious Col Solare wines.

Last year our family took a detour from harvesting our Nice Yakima Cabernet Sauvignon and visited the Col Solare winery. The Col Solare winery is a collaboration between Ste. Michelle Wine Estates (the oldest winery in Washington State) and the famed Marchesi Antinori of Italy - known for releasing the original Super Tuscans, "Tignallo" and "Solaia". They call their joint project "two unique wine cultures, one extraordinary Washington wine." We tasted multiple vintages of the namesake Col Solare wine priced at \$85 a bottle, but what really knocked our socks off was their 2015 Shining Hill wine. (Col Solare translates to "Shining Hill" in Italian).

Shining Hill is the wine that Col Solare's expert winemaking team blends with the remaining wine from the Col Solare blend, and it sells for about half the price. We were shocked to learn that Shining Hill was not sold in Texas and that the winery had no plans to ever sell it in Texas. There is nothing we like more than a challenge, so we set out to procure this wine for you, our loyal club members. After months of wrangling we sent our truck to pickup just enough of this amazing wine for our Premium Club members. Membership really does have its privileges!

The 2015 vintage was one of the warmest growing seasons on record in Washington State. Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest. 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region. The 2015 Shining Hill is characterized by aromas of berries, vanilla, spice, and tobacco, a supple texture, soft finish and lingering flavors of black fruits and currants.



Ian, Ryan, Gail & Jerry visiting Col Solare

This wine has a huge amount of body and complexity and pairs easily with very hearty meals like Osso Bucco, Bistecca Fiorentina, or traditional meat lasagna. The exact blend is 82% Cabernet Sauvignon, 12% Syrah, 3% Cabernet Franc, and 3% Merlot. We suggest decanting this wine for 20 minutes before enjoying. We will have a few cases left to sell on a first come, first serve basis after the club shipment. If you love this wine as much as we do, be sure to call or email us to reserve your bottles.

(Retail: \$50)