

Created by: Debra C, Argen

## Rocca Vineyards 2004 Cabernet Sauvignon and 2004 Syrah

Swirling, nosing, and sipping the **2004 Rocca Cabernet Sauvignon** and the **2004 Rocca Syrah** reminded me why the world is passionate about Napa Valley wines. Award winning wines from Mary Rocca and winemaker, Celia Welch Masyczek of [Rocca Vineyards](#) offer oenophiles a true luxury experience.



Hard work, passion, and dedication is how Mary Rocca and her husband, Eric Grigsby, turned Rocca Vineyards into a world-class producer of wines, purchasing their first vineyard in 1999, and a second vineyard in 2000. Although relative newcomers on the California wine scene, Rocca Vineyards is rapidly establishing themselves as a major player in ultra-fine wines. This dedication, along with that of Celia Welch Masyczek, continues to garner Rocca Vineyards with many awards for their Cabernets including "Best of the Best" of ultra-fine California Cabernets, and also earning them a Double Gold and Best of Class in San Francisco in January 2007, as well as earning awards for their Syrah.

What I especially loved about the **2004 Rocca Cabernet Sauvignon** is the heady aroma of fresh fruit, dark cherries, blackberries, and tobacco on the nose that wafted when I swirled the glass and breathed in its rich bouquet. On the palate, this wine exudes great character, a lush fruitiness combined with earthiness, and a lasting finish that fulfills the promise that began at the first nose.

Winery:

Rocca Vineyards

Location:

Yountville, Napa Valley, California

Wine:

2004 Rocca Cabernet

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Type:

Red wine

Varietals:

91% Cabernet Sauvignon, 7% Merlot, 2% Petit Verdot

Aging:

Small oak barrels (65% new), 19 months

Bottled:

May 2006

Alcohol:

14.5%

As a pairing consideration for the 2004 Rocca Cabernet Sauvignon, I wanted to capture the rich fruitiness of the wine and complement it with a savory aspect. Luxury Experience's Coq au Vin twists a classic French recipe by adding fresh blackberries and blueberries, which capitalize on the similar aspects of the wine. Accompanied with polenta au gratin and pureed parsnips with parsnip crisps, this recipe utilizes the 2004 Cabernet Sauvignon as one of its ingredients and harmoniously melds the flavors.



### **Luxury Experience's Coq au Vin with Polenta au Gratin and Pureed Parsnips with Parsnips Crisps**

#### Ingredients:

4

Tablespoons (75 grams)

Butter

1

Clove

Garlic, sliced

2

Chicken breasts, boned and skinless

4

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Ounces (100 grams)

Blackberries

4

Ounces (100 grams)

Blueberries

2

Ounces (75 ml)

Cabernet Sauvignon

Method: Melt the butter in a sauté pan. Add the sliced garlic. Season the chicken with salt and pepper and sauté with the garlic until the chicken is golden. Remove the chicken from the pan and place in a covered casserole.

Add the berries to the pan, sauté 1 minute, and then deglaze the pan with 2 ounces (75 ml) 2004 Rocca Cabernet Sauvignon. Pour the wine and the berries over the chicken and bake in a preheated 350° F (177° C) oven. Bake for 30 minutes. Remove the casserole from the oven, place the chicken on a plate, and cover loosely with foil while you make the gravy.

When the chicken has 10 minutes remaining of cooking time, prepare the polenta and the parsnips.

Polenta Ingredients:

3

Cups

Water

1

Cup

Polenta

4

Ounces (75 grams)

Butter

Salt and Pepper to taste

4

Tablespoons

Romano Cheese

Method: Boil water in a small pot, add salt, and then add the polenta. Reduce to medium heat, and cook the polenta for 3 minutes, stirring constantly. Add butter, salt and pepper to taste, and Romano cheese. Cover and set aside.

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## Parsnip Puree

Method: Wash and peel the parsnips, reserving the peels for the parsnip crisps. Cut the parsnips into small pieces and boil in salted water. When the parsnips are tender, mash, and season with butter, salt and pepper, and a little cream.

While the parsnips are cooking, in a small pot, add 2 inches of vegetable oil, heat, and then quickly deep-fry the parsnip peels to create the crisps. Drain on a paper towel.

Finishing the dish: In a small pot, melt 1-tablespoon butter, add 1-tablespoon flour, and stir until the roux is golden. Add the liquid and the berries from the chicken to the roux, and cook over medium heat until the liquid is reduced to gravy consistency.

Presentation: Mound the polenta on one side of the platter. Place the chicken breasts on top of the polenta and spoon the gravy and berries over the chicken. Add a mound of parsnips to the side and garnish with the parsnip crisps.



The **2004 Rocca Syrah** is a romantic wine, especially considering its bottling date on Valentine's Day 2006. Made with 95% Syrah and 5% Petite Sirah, this is a powerful beauty and their darkest-colored and ripest Syrah to date. The aromatic nose conjures up cherries and plums with a hint of spice and black pepper, which follows through on the palate, and has a deliciously lasting finish.

Keeping the layers of flavor and the rich spiciness of the 2004 Rocca Syrah in mind, I paired the wine with barbecue salmon, as they complemented each other beautifully without either competing for dominance. This wine would also hold its own paired with Asian cuisine, and of course, with meat dishes.

Winery:

Rocca Vineyards

Location:

Yountville, Napa Valley, California

Wine:

2004 Rocca Syrah

Type:

Red wine

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Varietals:

95% Syrah, 5% Petite Sirah

Aging:

French oak barrels (65% new), 17 months

Bottled:

February 14, 2006

Alcohol:

14.8%

However you elect to pair the 2004 Cabernet Sauvignon and the 2004 Rocca Syrah, you will be rewarded with a memorable experience. If Rocca Vineyards wines have not been on your radarscope, they definitely should be, as it is a vineyard to watch.

For information on the wine or visiting **Rocca Vineyards** on your next trip to Napa Valley, California please visit their website at: [www.RoccaWines.com](http://www.RoccaWines.com).



**Rocca Vineyards**  
1130 Main Street  
Napa, California 94559  
Telephone: +1 707-257-8467  
Fax: +1 707-255-2269  
Email: [info@roccawines.com](mailto:info@roccawines.com)  
[www.RoccaWines.com](http://www.RoccaWines.com)

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