

Introducing Your Exclusives Shipment!

2019 DROUHIN OREGON ROSE ROCK MAIGOLD CHARDONNAY

97, Wine Advocate | 96, James Suckling



ABOUT OUR MAIGOLD CHARDONNAY

Our Roserock Maigold Chardonnay brings together the best of the estate's three Chardonnay blocks, which are handpicked and sorted. Véronique further hones this exceptional blend by selecting the top four barrels to be assembled into the final cuvée after an extended maturation.

Harvest Dates: September 20 - October 9 | *Bottling Date:* September 9, 2020

VÉRONIQUE'S TASTING NOTES

A small production barrel selection, our 2019 Roserock Maigold Chardonnay is dynamic and structured. An expressive nose of layered honeysuckle, verbena, and warmed pralines welcomes you to the glass. Slightly toasted oak accents and creamy tannins complement supple notes of quince paste, spiced apple and Meyer lemon. Opulent yet refined, the 2019 Maigold is already approachable and the flavors will continue to develop over the next decade or more.

- Véronique Drouhin

TRUFFLE ARANCINI

Chef Dean Cambray | Serves 4

These decadent risotto balls burst with the umami flavors of black truffle and parmesan. We think they offer a delightful balance to your 2019 Roserock Maigold Chardonnay! Drop us a line to let us know if you agree.

Santé! - Your DDO Team

Ingredients:

2 cups arborio rice

2/3 cup parmesan, *finely grated*

6 eggs, *lightly beaten*

Vegetable oil for deep frying

1/2 cup plain flour, *seasoned*

1 cup breadcrumbs

Truffle Gorgonzola Filling:

4 oz Gorgonzola Dolcelatte, *coarsely chopped*

2 tbsp fresh black truffle, *finely chopped*

Method

- Cook rice in a large saucepan of boiling, salted water for 15 minutes or until tender, drain well. Place in a large bowl to cool. Add parmesan, two-thirds of the egg, season generously with sea salt and freshly ground pepper, and stir until combined. Spread the rice mixture on a tray and refrigerate until cold.
- For the truffle Dolcelatte filling, place ingredients in a bowl, stir to combine, cover and refrigerate until needed.
- To make the arancini, place 1 tbsp of rice into the palm of your hand and flatten with a spoon. Place 1/2 tsp of truffle Dolcelatte filling in the center and gently form the mixture around the filling to create a ball. Transfer arancini to a large plate. Repeat with the remaining rice mixture and filling.
- Place flour, remaining egg, and bread crumbs into separate bowls. Roll the arancini gently in the flour, dip in egg, and then roll in breadcrumbs and place on a tray. Refrigerate until ready to fry.
- Heat vegetable oil in a deep saucepan or deep fryer to 356°F. Deep fry the arancini in batches for 3-5 minutes or until crisp and golden brown. Drain on absorbent paper and serve immediately.