

2017 Calendar *of Events*

NOVEMBER 11 | 3PM - 5PM
New Release Party

DECEMBER 9 | 5:30PM - 8:30PM
Winter Serenity Celebration

2018 EVENTS - COMING SOON

Thank you wine club members

We thank you for being a part of Brassfield's Membership and in return we will do our best to provide not only great wines, but also exceptional customer service. Please contact us if we may be of service to you in any capacity. Our hope is that you enjoy our wines, and will come to Brassfield Estate often to delight in our hospitality and revel in our events.



Must-Make Meatballs with Elegant Red Sauce

Pair with
2014 GMS Blend



MEATBALL INGREDIENTS:

*2 pounds ground pork
(high quality recommended)*

*2 teaspoons finely ground
fennel*

*2 teaspoons finely ground
caraway seed*

1 tablespoon sea salt

*1 tablespoon freshly ground
black pepper*

MEATBALL DIRECTIONS:

Toast the caraway and fennel seeds slightly either in a sauté pan or in the oven. We recommend grinding the caraway and fennel seeds in a mortar and pestle so they become very fine. However, an electric coffee grinder will work as well. Preheat oven to 220 degrees Fahrenheit. Mix everything thoroughly together in a bowl and roll into balls approximately 1.5" in diameter and place on a greased sheet pan and cook for approximately 8 minutes or until they get a nice crispy golden color. Roll over and cook for another 8 minutes. All ovens are different so always check for proper temperature doneness before consumption. This should make roughly 20 meatballs.

SAUCE INGREDIENTS:

6 Roma Tomatoes

9 fresh cherries

3 small chile de arbol peppers

*2 cloves of finely chopped
garlic*

*4 large roughly chopped
basil leaves*

1 6OZ can of tomato paste

5 tablespoons olive oil

*2 tablespoons Balsamic
vinegar*

*Sea salt and freshly ground
pepper to taste*

SAUCE DIRECTIONS:

Place tomatoes and cherries in a large mixing bowl with a small amount of olive oil, salt and pepper. Mix until both cherries and tomatoes have a nice shiny coat. Place tomatoes and cherries mixture on medium to high heat grill and grill them until they get black grill marks on all sides. Let cool then remove pits and stems from cherries. In a sauce pan over medium heat add the rest of the olive oil and lightly sauté garlic. Stir in grilled tomatoes and cherries, tomato paste, chile de arbol peppers, and balsamic vinegar. Remove from pan and blend mixture together using a food processor or blender until it has a smooth texture. Salt and pepper to taste. Return to sauce pan to reheat sauce. Top with fresh basil just before serving. Depending on the ripeness of your fruit you may have to add a bit of sugar to balance out the acidity of the sauce. Enjoy!

We recommend serving the meatballs over a bed of creamy polenta or capellini noodles.

Inside:

Message from the Winemaker

Upcoming Events

Wine Selections

Wine Pairing Recipe

Membership
Newsletter

SEPTEMBER 2017