



THE EDUCATED GRAPE
Your Personal Guide to Wine Appreciation

***Masterclass: Pinto Naravane from
Rasa Vineyards in Walla Walla Valley, WA***

Thursday, September 17, 2020

The Theme

Pinto Naravane is the owner/winemaker of an amazing winery in Walla Walla, Washington, making some of the most distinctive and wonderful wines from Columbia Valley. In this Masterclass, Pinto will share his interesting story of how he started his winery, and explore the uniqueness of terroir and viticulture of eastern Washington, illustrating how and why the wines from this region are so special. He will also provide insight into the key grape varietals and what goes into the winemaking decisions that are made throughout the growing season. Don't miss this unique opportunity to learn about the special qualities of this region and have the chance to purchase some amazing wines.

Wine List Suggestions/Recommendations

The wines below were specially selected by our winemaker, Pinto Naravane, for our Masterclass.

Featured wines in the class	Price
2018 Rasa Occams Razor Red, Columbia Valley	\$18
2017 Rasa QED Axiom of Choice, Columbia Valley	\$38
2018 Rasa Tilting at Windmills, Walla Walla Valley	\$75

How to Order....

[Click here](#) to purchase wines individually at a 10% discount

[Click here](#) to purchase all 3 wines above for \$115 (12% discount)

Food pairing and recipe:

Rosemary Garlic Roast Beef and **Herbed Potato Gratin with Roasted Garlic and Manchego** to pair with this evening's lineup of wines

Curated Cheese Plate – Aged Cheddar, Gruyere, Pecorino

For more information and to register, visit TheEducatedGrape.com

Recipe to pair with

2017 Rasa QED Axiom of Choice, Columbia Valley

Rosemary Garlic Beef Roast from *Feasting at Home*

Ingredients

3 lb Rib Eye roast (or beef tenderloin, or Tri-tip loin)
Salt and pepper, to taste
¼ cup Fresh rosemary, chopped, or other mix with sage
¼ cup garlic, chopped
1 cup of chicken or beef stock
4 cups of a variety of mushrooms, sliced to about the same size
2 Tbsp cooking oil
2 Tbsp butter

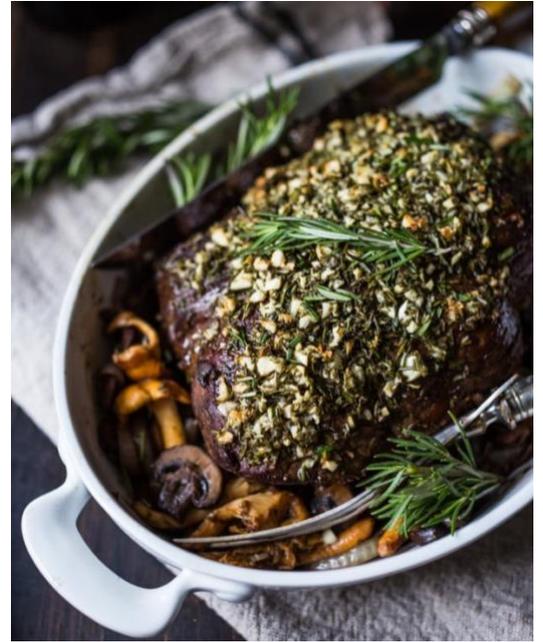
Preparation

Tie the meat up with twine if need be. Preheat oven to 350 F. Season meat generously with salt and pepper. Heat up a skillet with cooking oil and sear all sides of the meat.

Mix together rosemary and garlic. Coat the top of meat with herb-garlic mixture. Place the meat in a baking dish in the oven until the thermometer registers 130°F. For a 3 lb. roast this SHOULD take roughly 50-60 minutes (20 minutes per pound). Best bet is to use a thermometer and check at 30 minutes. After meat reaches 130F Let the meat rest, covered in foil, 20-30 minutes, before slicing.

While the meat is roasting, add stock to the skillet the meat was seared in and deglaze the pan, bringing to a simmer, being sure to scrape the bits on the bottom. Allow to simmer until thickened slightly. Set aside.

Saute the mushrooms with butter until cooked through and then season with salt and pepper. Pour the sauce over the mushrooms and serve the sliced roast with accompanying mushroom sauce. Garnish serving platter with fresh rosemary if desired.



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**Herbed Potato Gratin with Roasted Garlic and
Manchego** from *Food & Wine*

Ingredients

- 3 heads of garlic, cloves separated but not peeled
- 1 Tbsp extra-virgin olive oil
- 1 quart half-and-half
- 1 Tbsp chopped thyme
- 1 tsp chopped rosemary
- Salt and freshly ground pepper
- 5 lbs Yukon Gold potatoes, peeled and very thinly sliced
- 9 oz aged Manchego cheese, coarsely shredded (2 cups)
- 5 oz San Simon or smoked Gouda cheese, shredded (1 cup)



Preparation

Preheat the oven to 375°. In a 9-inch cake pan, drizzle the garlic with the oil. Cover with foil and roast for 40 minutes, until tender. Let cool, then squeeze out the cloves.

Mash the garlic to a paste and transfer to a saucepan. Add the half-and-half, thyme and rosemary and bring to a boil. Simmer over very low heat until reduced to 3 cups, 20 minutes; season with salt and pepper.

Arrange one-fourth of the potatoes in the bottom of a 9-by-13-inch baking dish. Top with one-fourth of the shredded cheeses and drizzle lightly with the garlic cream. Repeat the layering with the remaining potatoes, cheese and cream. Pour any remaining cream on top and press the top layer of potatoes to submerge it.

Bake the gratin for about 1 1/2 hours, until golden and bubbling. Let cool for 20 minutes before cutting into squares and serving.

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