



THE EDUCATED GRAPE  
Your Personal Guide to Wine Appreciation

***Masterclass: Finger Lakes' Ravines Wine Cellars with  
Founders Morten & Lisa Hallgren***

Thursday, October 15, 2020

**The Theme**

In this Masterclass, we will be introduced to one of the Finger Lakes finest producers, Ravines Wine Cellars, and co-founder Lisa Hallgren. We will hear her wonderful story, delve into the great history of the Finger Lakes, and explore the unique aspects of terroir that make the Finger Lakes such a special region for grape growing and world-class wines. Considered to be one of the world's top regions for Riesling, we will have the opportunity to taste Ravines' wines selected special for this Masterclass. You will come away with a great appreciation for the Finger Lakes and the memorable wines from this great family owned producer.

**Wine List Suggestions/Recommendations**

The wines below were specially selected by Founders Morten and Lisa Halgren, for our Masterclass.

<b>Featured wines in the class</b>	<b>Price</b>
2017 Ravines Dry Riesling, Finger Lakes	\$17.95
2016 Ravines Argetsinger Vineyard Riesling, Finger Lakes	\$29.95
2018 Ravines Cabernet Franc, Finger Lakes	\$21.95

**How to Order....**

[Click here](#) to purchase 2017 Ravines Dry Riesling

[Click here](#) to purchase 2016 Ravines Argetsinger Vineyard Riesling

[Click here](#) to purchase 2018 Ravines Cabernet Franc

[Click here](#) to purchase all 3 wines above for \$59.37 (15% discount)

**Food pairing and recipe:**

**Spicy Butter-Steamed Bass** to pair with *2016 Ravines Argetsinger Vineyard Riesling*

**Skirt Steak with Pinto Beans and Pasilla Chile Vinaigrette** to pair with *2018 Ravines Cabernet Franc*

**Curated Cheese Plate** – Gorgonzola, Gruyere, Camembert

For more information and to register, visit [TheEducatedGrape.com](http://TheEducatedGrape.com)

Recipe to pair with  
**2016 Ravines Argetsinger Vineyard Riesling**

**Spicy Butter-Steamed Bass** from *Food & Wine*

**Ingredients**

4 (7 oz) sea bass or red snapper fillets with skin  
1½ inch piece of fresh ginger, peeled and cut  
into very thin matchsticks  
1 serrano chili, thinly sliced  
1 small garlic clove, minced  
Freshly grated zest and juice of 1 lime  
Salt and freshly ground pepper  
4 Tbsp unsalted butter, cut into small pieces  
Chopped cilantro leaves and sliced scallion, for  
garnish



**Preparation**

With a knife, make 4 shallow slashes in the skin of each fish fillet and place them in a large glass or ceramic pie plate, skin side up. In a small bowl, combine the ginger, chili, garlic, and lime zest and sprinkle the mixture over the fish. Season with salt and pepper and dot with the butter. Drizzle the lime juice on top.

Make a steamer by arranging 3 small balls of aluminum foil in a very large, deep skillet. Add 1 inch of water to the skillet and bring to a boil. Carefully set the pie plate on the foil balls, cover the skillet with a tight-fitting lid or aluminum foil and steam for 5 minutes, or until the fish flakes with a fork. Using a spatula, transfer the fillets to shallow bowls and spoon the buttery broth on top. Garnish with the cilantro and scallion and serve.

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Recipe to pair with  
2018 Ravines Cabernet Franc

## Skirt Steak with Pinto Beans and Pasilla Chile Vinaigrette from *Food & Wine*

### Ingredients

1 pasilla chili, stemmed and seeded  
Boiling water  
1 Tbsp cider vinegar  
1 Tbsp fresh lime juice  
1 tsp honey  
1 tsp Dijon mustard  
¼ cup plus 2 Tbsp extra virgin olive oil, plus  
more for brushing  
Kosher salt and freshly ground pepper  
1 medium onion, minced  
2 (15 oz) cans pinto beans, rinsed and drained  
½ tsp achiote seeds, finely ground (optional)  
½ cup chicken stock or low-sodium broth  
2 Tbsp chopped cilantro  
1½ lbs skirt steak, cut into 5-inch lengths  
8 large scallions



### Preparation

Heat a grill pan. Add the pasilla and toast over high heat, pressing down with a spatula and turning once, until pliable and fragrant, about 1 minute. Transfer the pasilla to a heatproof bowl and cover with boiling water. Let stand until softened, about 30 minutes.

Transfer the pasilla to a blender along with 2 tablespoons of the soaking liquid. Add the vinegar, lime juice, honey and mustard and puree until smooth. With the blender on, gradually add the ¼ cup of olive oil until incorporated. Season the vinaigrette with salt and pepper.

In a large skillet, heat 2 tablespoons of the olive oil until shimmering. Add the onion and cook over moderately high heat, stirring occasionally, until softened, about 5 minutes. Add the beans and achiote and cook, stirring, until fragrant, about 2 minutes. Add the stock and cook until the beans are hot and glazed, about 3 minutes. Stir in half of the vinaigrette and the chopped cilantro. Season with salt and pepper and keep warm.

Heat the grill pan. Brush the steak with oil and season with salt and pepper. Grill over high heat, turning once, until lightly charred, about 6 minutes. Transfer to a carving board and let rest for 5 minutes.

Meanwhile, brush the scallions with oil and season with salt and pepper. Grill over high heat, turning, until lightly charred, 1 to 2 minutes. Thinly slice the steak against the grain and serve with the beans and scallions, passing the remaining vinaigrette at the table.

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