

J. Rickards Winery Brown Barn Petite Sirah Perfectly Paired with Braised Short Ribs

When you reach for an extra sweater or scarf as you walk out the door, you know that fall weather is settling in and it's time to get out those cherished recipes that are so rightly called "comfort foods." At the top of the list around J. Rickards Winery is the family favorite "braised short ribs." An essential ingredient, winery owners Jim and Eliza Rickards and winemaker Alex Holman agree is the generous addition of a 750ml bottle of Rickards Winery Brown Barn Petite Sirah. Slow cooking at a low oven temperature helps the meat reach fall-off-the-bones tenderness and brings out all the richness of the wine. Jim's personal blend of seasonings complements the flavors of the wine, and brings out lush tones of blueberries, cedar box and blackberries along with a balance of black pepper so typical of a good Petite Sirah.

The vines that contribute their fruit to the Brown Barn Petite are grown in the special Brown Barn block of selected clones of old vine Petite located on a hillside just below the winery. The 2005 vintage is a Petite Sirah that truly represents the deep purple color and huge, robust structure of the varietal. This vintage also has the intense fruitiness typical of all the Rickards' vineyards. Jim, who expects consistent quality in future vintages, calls this wine "Darn Fine Barn Wine," and the Braised short ribs can also share the accolade "Darn Fine."

The J. Rickards Vineyards & Winery, owned and operated by Jim and Eliza Rickards in the northern end of the Alexander Valley, sells a portion of the grapes they grow on 45-acres of vineyard to a number of outstanding winery neighbors. They also make a limited number of cases of handcrafted wines which may be purchased in the tasting room at the winery.


J. RICKARDS
WINERY

24505 Chianti Road, Cloverdale

Open Tuesday through Saturday, from 11:00 am till 4:00 pm

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BRAISED SHORT RIBS

(This will serve 6 generously.)

- 4-5 lb. beef short ribs on the bone
- 2 cups all-purpose flour
- Salt & ground pepper
- 4 Tbs. olive oil, plus more if needed
- 4 large carrots, peeled & cut into 1-inch pieces
- 2 large sweet yellow onions, chopped
- 5 cloves garlic, chopped
- 1 750 ml bottle J. Rickards Brown Barn Petite Sirah
- 6 oz. tomato paste
- 4 fresh thyme sprigs
- 3 fresh rosemary sprigs
- 2 bay leaves
- 1 to 2 cups beef stock

Preheat oven to 300°. Season the ribs with salt and pepper. Spread flour on a baking sheet and dredge the ribs in the flour, coating well. In a 5- to 6-quart Dutch oven, warm the olive oil over medium-high heat until almost smoking. Brown the ribs on all sides, in batches if necessary, about 10 minutes. Transfer to large plate. Add more oil if needed in the pot, and add the onions, carrots and garlic. Cook over medium heat until just soft, about 10 minutes, and remove to another plate and cover with foil.

Add the Petite Sirah to the Dutch oven and stir to scrape up any browned bits. Add tomato paste, thyme, rosemary and bay leaves and combine well. Increase heat to medium-high and allow to reduce by half and thicken, 10 to 12 minutes. Add just the ribs back into the Dutch oven and add enough stock to come up halfway up the sides of the ribs. Stir well, cover and place in oven for 2-1/2 hours, stirring occasionally. Add the vegetables to the Dutch oven and stir gently. Continue cooking another 1-1/2 hour or so. It's done when the meat is very tender; remove excess fat and the sprigs and leaves. Serve with noodles, rice or mashed potatoes.