



Cloudfall

ROASTED LAMB WITH DRIED BLUEBERRY CHUTNEY

Pairs with Cloudfall Pinot Noir

PAIRING NOTES

Our Pinot Noir's dense dark fruit notes and bright acidity mirror the blueberry chutney. The tart chutney cuts through the rich lamb and enhances the delicious fruit flavors in the wine.

-James Houghton, Executive Chef

INGREDIENTS

1 cup orange juice
¾ cup champagne vinegar
1 cup water
½ cup sugar
1 stick cinnamon, crushed
3 piece star anise, crushed
4 cloves
½ vanilla bean, scraped
1 t salt
1 t red chile flake
2 cups dried blueberries
1 t cornstarch dissolved in ¼ cup water
1 rack of lamb, about 1 ½ lbs

DIRECTIONS

For the dried blueberry chutney, combine orange juice, vinegar, water, sugar, cinnamon, star anise, clove, vanilla bean, salt, and chile flake in a saucepan and simmer for 30 minutes. Strain out the solids. Add the dried blueberries and cornstarch, cover, and simmer for an additional 30 minutes. Refrigerate until ready to use.

For the lamb, trim lamb rack of excess fat. Season with salt and pepper. Roast in a 400°F oven until medium-rare or desired doneness. Remove from oven, let rest for 10 minutes, and cut into 4 double chops. Spoon chutney alongside the lamb chops.

Serves 2

WINE INFORMATION

COMPOSITION: 100% Pinot Noir
APPELLATION: 100% Monterey County
VINEYARD: Sweetwater Vineyard
ALCOHOL: 13.5%