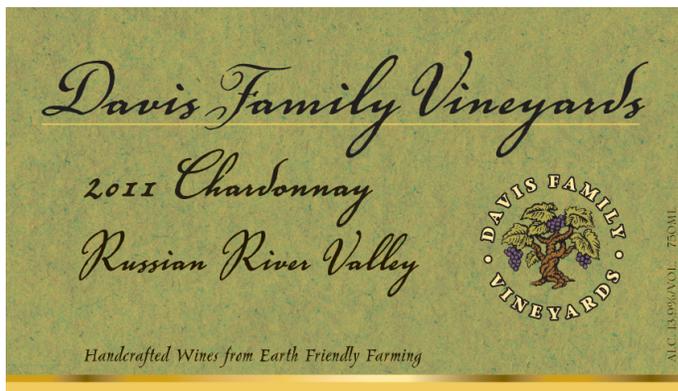


Davis Family Vineyards

It's that time of year again! We are proud to announce the release of our 2011 Estate Grown Chardonnay. Bright and refreshing, this wine truly embodies all that is spring. The 2011 vintage was exceptionally cool, resulting in a lean, aromatic Chardonnay- reflective of Chablis with its display of Meyer lemon, green apple, baking spices, wildflowers and mouthwatering acidity.



Each year our goal is to achieve the seamless balance between the old world and the new world, while maintaining “a sense of place” or *terroir* – the special characteristics of a region that share similar soil and weather conditions that are unique to that one place on earth. In addition to this focus on *terroir*, we always strive to highlight the subtle nuances that make each vintage distinct.

The 2011 vintage was the coolest vintage that we have ever made Chardonnay from. Rainfall for the year was elevated, resulting in increased acidity and a longer hang time on the vine. This extended hang time allowed a beautifully layered complexity to develop.

In order to achieve a beautiful, crisp, clean, Chardonnay that exemplifies balance, we start first and foremost with our vineyard management. We use only earth friendly farming practices (organic & biodynamic) and hand-pick all of the grapes only when they are perfectly ripe. The grapes are then brought into the winery where they are hand sorted and whole cluster pressed into juice (different from most other wineries who crush first), garnering more brilliance of flavor from the grapes. 70% of the grapes are placed into French Oak barrels to undergo full Malolactic fermentation, helping to develop smooth round textures and add richness to the wine. The other 30% is placed into stainless steel barrels, thus preserving the fruit and acidity which highlights the purity of our vineyard. The wine is then aged in their respective barrels for one full year and just before bottling the oak & stainless steel barrels are blended, stylistically giving us the best of both worlds (the old & the new).



Thomas Keller's Buttermilk Fried Chicken

This recipe is from Thomas Keller's Ad Hoc at Home cookbook. It's the best fried chicken we've ever tasted and the perfect pairing for our estate grown Chardonnay!

Two 2 ½ - 3-pound chickens

Chicken Brine:

5 lemons, halved
 24 bay leaves
 4 ounces flat-leaf parsley
 1 ounce thyme
 ½ cup clover honey
 1 head garlic, halved
 ¼ cup black peppercorns
 2 cups coarse kosher salt
 2 gallons water

Combine all ingredients in a large pot, cover, and bring to a boil. Boil for 1 minute, while stirring. Remove from heat and cool completely, then chill before using.

For Dredging and Frying:

Peanut or canola oil for deep frying
 1 quart buttermilk
 Kosher salt and freshly ground black pepper

Coating:

6 cups all-purpose flour
 ¼ cup garlic powder
 ¼ cup onion powder
 1 tbsp plus 1 tsp paprika
 1 tbsp plus 1 tsp cayenne
 1 tbsp plus 1 tsp kosher salt
 1 tsp freshly ground black pepper

Ground fleur de sel or fine sea salt
 Rosemary and thyme sprigs

Cut each chicken into 10 pieces: 2 legs, 2 thighs, 4 breast quarters, and 2 wings. Pour brine into large container, add chicken and refrigerate for 12 hours. Remove chicken, rinse and let air dry. Let it rest at room temperature for 1½ hours.

If you have 2 pots 6 inches deep you can cook the dark and white meat at the same time; if not, cook the dark meat first, then turn up the heat to cook the white meat. Fill the pot with at least 2 inches of peanut oil and heat to 320°F. Set a cooling rack over a baking sheet. Line a second baking sheet with parchment paper.

Meanwhile, combine all coating ingredients in a bowl. Transfer half the coating to a second large bowl. Pour the buttermilk into a third bowl and season with salt and pepper. Set up a dipping station: one bowl of coating, the buttermilk, the second bowl of coating, and the parchment lined baking sheet.

Just before frying, dip the chicken thighs into the first bowl of coating, then the buttermilk, the second bowl of coating, and onto the parchment lined baking sheet.

Carefully lower the thighs into the hot oil. Adjust the heat as necessary to return the oil to the proper temperature. Fry for 2 minutes, then carefully move the chicken around in the oil to continue to fry, and turn the pieces as necessary for even cooking, for 11 to 12 minutes, until the chicken is a deep golden brown, cooked through, and very crisp. Meanwhile coat the drumsticks and transfer to the parchment lined baking sheet.

Transfer the cooked thighs to the cooling rack skin-side-up and let rest. Make sure that the oil is at the correct temperature, and cook the drumsticks. When they are done, lean them meat-side-up against the thighs to drain, then sprinkle the chicken with a fine sea salt.

Turn up the heat to 340°F.

Meanwhile, coat the breasts and wings. Carefully lower the chicken breasts into the hot oil and fry for 7 minutes, or until golden brown. Transfer to the rack, sprinkle with salt, and turn skin side up. Cook the wings for 6 minutes, or until golden brown. Transfer the wings to the rack and turn off the heat.

Arrange the chicken on a serving platter. Add the herb sprigs to the oil (which will still be hot) and let them cook and crisp for a few seconds, then arrange them over the chicken.