



DOMAINE CARNEROS®

by  
TAITTINGER

ENTERTAINING WITH  
*Pinot Noir*

“Pinot Noir is a process where the wine  
is beautiful every step of the way.”

—TJ Evans, *Domaine Carneros Pinot Noir Winemaker*

#### HOW MUCH PINOT NOIR DO YOU NEED?

- One bottle has enough for five or six glasses
- For a Two-Hour Cocktail Party: one bottle for every three people
- Paired with a meal: one bottle for every two people

#### HOW DO YOU SERVE PINOT NOIR?

- Wine glasses with a bulb or large pear-shaped bowl work best
- The wider surface area allows you to appreciate the delicate aromas

#### SHOULD PINOT NOIR BE CHILLED?

- A slight chill is the best way to serve Pinot Noir – 65°F is ideal
- If possible, keep your wine stored in a cool place
- Otherwise, ten minutes in the fridge before serving creates the perfect pour

#### HOW TO STORE PINOT NOIR

- Pinot Noir should be stored lying on its side in a cool, dark place
- Consistency is more important than specific temperature
- A basement or the bottom of a cool closet can work well



## DOMAINE CARNEROS PINOT NOIR

A wine of intriguing depth, this vintage unfolds gradually to reveal aromas of raspberry and black cherry that are enhanced with hints of smoke, orange peel and exotic spice. Round and full on the palate with a classic long, velvety finish, it is 100% Pinot Noir, blended from twelve clonal selections grown in our four CCOF certified organic estate vineyards in the cool Carneros region. Aged at the winery for 22 months before release, Domaine Carneros Pinot Noir will continue to age beautifully for 10 years or more if stored with care.

90 pts – *Wine Spectator*

Gold Medal – 2010 *Critics' Challenge International Wine Competition*

## LULU'S MINI LAMB BURGERS

*Created by Lulu Powers, author of Lulu Powers Food to Flowers*

- 1 lb. ground lamb (organic, grass-fed preferable)
- ¾ cup chopped fresh mint
- 2 cloves crushed garlic
- 1 tsp. cumin
- 1 tsp. salt
- ¼ cup grated parmesan cheese
- ½ tsp. ground pink peppercorn
- ½ tsp. red pepper flakes
- 2 tsp. plus 2 tbsp. pomegranate molasses
- ¼ cup fresh lime juice
- 1 loaf potato (or your choice of) bread—16 rounds
- 1 cup crumbled feta (optional)

Roll out a slice of the bread with a rolling pin. Using a 1-½ inch cookie cutter, cut 4 rounds out of each slice of bread and put aside.

Mix lamb, ½ cup mint, garlic, cumin, salt, parmesan, peppercorn, red pepper flakes, 2 tsp. molasses, and lime juice together in a bowl. Using a 1/8 cup for measuring, form the mix into mini burgers. Heat a grill pan or medium-sized skillet to medium-high heat. Spray with canola oil, and grill the burgers for four minutes on each side. Meanwhile, melt the remaining 2 tbsp. of pomegranate molasses over low heat to make a glaze.

After burgers have cooked, place on a bread round and brush with the glaze. Garnish with crumbled feta and ¼ cup julienned mint.