

PALMINA



Harvest Quail paired with Palmina Nebbiolo

3 slices thick bacon, chopped
1 medium yellow onion, chopped
3 celery stalks, chopped
3 carrots, chopped
pinch nutmeg
4 cloves
2 cups Nebbiolo
6 quail
3 tablespoons Extra Virgin Olive Oil
4 cups red grapes – preferably wine grapes, removed from the stalks and blanched

1. Pre-heat the oven to 450 degrees.
2. In a cast-iron skillet, sauté the bacon and vegetables in one tablespoon of oil until they soften. Add the spices and one cup of the wine and simmer for 10 minutes.
3. In a separate pan, sear each quail in the remaining oil, browning on all sides.
4. Add the quail to the wine mixture and bake for 10 minutes.
5. Remove the quail and drain the vegetables, reserving the liquid.
6. Add the remaining cup of wine to the liquid, then add the quail and grapes and bake for a further 10 minutes.
7. Serve on a bed of mashed mixed potatoes (fingerling and sweet potatoes).



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