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— 150 YEARS OF TRADITION —

Winery & Vineyards

2018 Sonoma Valley 'Estate Vineyard' Vin De L'Amour & Marinated Skirt Steak

Ingredients

½ cup Sonoma Valley 'Estate Vineyard' Vin De L'Amour
6 Tbsp low sodium soy sauce
1 tsp fresh ginger, finely grated or minced
1 tsp garlic, minced; 1 Tbsp shallots, minced
1 pound skirt steak, trimmed
1 Tbsp chopped rosemary

Directions

To make the marinade, combine ingredients in a small saucepan. Bring to a boil and simmer for 1 minute. Pour the marinade into a shallow dish large enough to hold the meat and set aside to cool. Add the beef to the cooled marinade, stir to evenly coat and refrigerate overnight for no more than 12 hours. Dry the beef with paper towels. Heat a large pan over high heat. Sear the beef 3 minutes on each side for medium rare, remove from the pan and rest meat. Slice, sprinkle with chopped rosemary, serve and enjoy. Serve with baked potatoes and your choice of seasonal vegetables.

The bold flavors of the marinade and the hearty, tender meat calls out for a robust wine. The 2018 Sonoma Valley 'Estate Vineyard' Vin De L'Amour fits the bill. Tinted in deep purple, it delivers fresh raspberry and rich red plum on the nose. Blackberry and ripe cherry coat the palate with an extraordinarily balanced and full-bodied texture that perfectly complement the flavorful dish.

