

BEEF TENDERLOIN WITH PEPERONATA

Tenderloin:

One 2 1/2- to 3-pound beef tenderloin, trimmed and tied
2 teaspoons kosher salt
2 tablespoons olive oil
2 sprigs fresh rosemary

Peperonata:

3 cloves garlic, smashed and peeled
1 teaspoon anchovy paste

1 small red onion, halved and thinly sliced
1 red pepper, thinly sliced
1 yellow pepper, thinly sliced
1/2 teaspoon kosher salt
1/4 cup chopped kalamata olives (or more if you really like olives)
2 tablespoons white balsamic vinegar
1 tablespoon capers, drained
1 teaspoon chopped fresh oregano (or thyme)

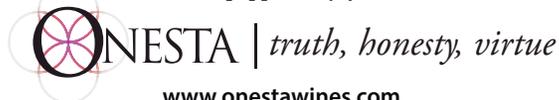


Directions:

1. For the tenderloin: Preheat the oven to 400 degrees F. Remove the meat from the refrigerator 30 minutes before cooking. Another option is to grill the tenderloin or grill individual fillets.
2. Heat a large skillet over medium-high heat. Dry the meat well and sprinkle with the salt. Add the oil to the pan along with the rosemary sprigs. Add the meat and sear until deep golden brown all around, 3 to 4 minutes per side. Remove the meat to a rimmed baking sheet fitted with a baking rack. Roast until an instant-read thermometer inserted in the thickest part reads 125 degrees F, 35 to 50 minutes. Allow the meat to rest for 15 minutes before slicing.
3. For the peperonata: Place the skillet that you seared the meat in over medium heat. Add the garlic and anchovy paste and cook, stirring with a wooden spoon, to bring out the flavors, for 1 minute. Add the onion and cook for 2 minutes. Add the peppers and salt and cook, stirring occasionally, until the onions are caramelized and the peppers are soft and beginning to brown, about 6 minutes. Stir in the olives, vinegar, capers and oregano. Remove from the heat.
4. Spoon the peperonata onto a platter. Slice the tenderloin and plate with peperonata.

Note:

If you like the intense flavors of capers, olives, anchovy, and peppers, this might become your favorite meat/fish side dish. I absolutely love the peperonata, and have served it alongside grilled salmon and pork tenderloin. The Syrah is a perfect match for these strong flavors, as your glass is filled with juicy plum, spicy oak, and a hint of white pepper. Enjoy!



www.onestawines.com



PHILOSOPHY

Onesta Wines capture the truth and honesty of each vintage, uniting the vines, the land, Mother Nature, and maturation. Jillian, Winemaker/Owner, promises to deliver wines with personality and depth every year. She believes life should be filled with family, good friends and adventure. Life is short, life by truth and honesty and you will always -find peace and happiness. Enjoy wine on a regular basis!

VINEYARD NOTES

Mendocino is a beautiful growing region for wine grapes; warm days for ripening fruit and cool coastal fog rolls in at night from the rugged North Coast beaches, only 50 miles as the crow flies. Golden Vineyards is home to two ranches in Mendocino county located just east of Hopland, California. The Fairbairn Ranch Syrah vines are rooted in sandy loam soils, planted in 1994. The farming technique is one step beyond Organic – Biodynamic. Biodynamic farming treats the ranch as a whole organism, with mixed agriculture to support a healthy ecosystem and a focus on soil health for vine longevity. Biodynamic farming allows the vines to produce wines with a natural balance and deep expression of the land.

VINIFICATION

100% Syrah hand harvested in the early morning fog, processed with gentle fruit handling to preserve fruit flavors. Fermented in open top bins with 10% whole cluster fruit imparting a delicate spice to the wine. After fermentation, the Syrah was aged in French oak barrels for 2 years before bottling.

TASTING NOTES

The Syrah is filled with juicy plum and black cherry with a hint of lavender and white pepper. After some time in the glass the earthy or meaty aromas release giving aromas of graphite and maple smoked bacon. The complexity of this wine comes to fruition on the palate with firm tannins and a velvety long finish. Drink now or save for up to 6 years.

FOOD PAIRINGS

Roast leg of lamb, grilled pork chops, butternut squash ravioli in brown butter sage sauce, braised short ribs, hard cheeses like aged gouda, and dark chocolate.

#LiveOnesta