

YESTERDAY'S TRADITION, TOMORROW'S VISION, TONIGHT'S DINNER

TILAPIA WITH BUTTER SAUCE AND THYME POTATOES PAIRED WITH 50 HARVESTS 2019 MERITAGE BLANC

From Natalie Scotto's Dinner Table to Yours

Tilapia is a versatile, environmentally friendly fish that's farmed in clean, recirculating ponds. The crisp minerality and citrus flavors of this 50 Harvests Meritage Blanc are a perfect contrast to the balsamic butter sauce and compliment the mild tilapia flavors and texture.

1/4 cup balsamic vinegar

1 garlic clove, minced

2 T olive oil

4 tilapia fillets, 4-6 ounces each

1/2 stick unsalted butter, chilled and cut into ½ cubes

- Simmer vinegar and garlic over medium heat until reduced to a thick syrup, about 5 minutes, and set aside.
- Heat two tablespoons olive oil in a large skillet over high heat. Sprinkle fish lightly with salt and pepper and sauté until golden, about 2 minutes per side.
- Rewarm sauce over medium low heat and whisk in butter.
- Move fish to serving plates and drizzle with balsamic butter sauce.

Serve with Thyme Mashed Potatoes

2 pounds russet or Yukon Gold potatoes, peeled and quartered

4 T butter, room temperature

4 T half & half

1 T minced fresh thyme

- Boil potatoes until tender, about 18-20 minutes.
- Drain, return to pot and add butter, thyme and cream.
- Mash and season with salt and pepper.



A pale golden straw color leads into an intriguing nose of wild honey, white floral and white peach notes. On the palate lemon and subtle herbs accent a stony minerality and nectarine flavors support the firm structure and pleasant mouthfeel. The brightness of the Sauvignon Blanc and continually developing complexity of the Semillon completes the balanced expression of a classic medium full-bodied Bordeaux-style white blend. The overall sense of the palate is one of elegance and grace driven by the urge to enjoy another sip. Expect this Meritage Blanc to age like a red wine for more than a decade. Barrel fermented and aged in specially made French oak barrels for these varietals, 45% new.

Composition: 68% Semillon • 32% Sauvignon Blanc 200 Cases Produced Vintage: 2019 Appellation: Napa Valley Alcohol: 13.8%

Winemakers: Paul Scotto, Mitch Cosentino