



MARCH HUGE BEAR CLUB

2017 has arrived like a lion with enough rain to fill every reservoir and give all of our vines much needed natural irrigation for the growing season. Huge Bear is hurdling right into our Club season, with the announcement of our March Shipment. Our winemaking team selected the 2015 Sonoma County Chardonnay and the 2014 Russian River Pinot Noir as the wines to be included in first shipment for 2017. We think that these wines are perfect for spring as they are rich and full-bodied but still pair well with lighter spring meals.

2015 Huge Bear Sonoma County Chardonnay

The hallmarks of Chardonnay shine in this delicious 2015 offering with aromas of cream, marzipan, green apple and tropical notes. On the palate, enjoy a rich, rounded entry showing the ripeness of the vintage and striking a good balance of apple, pear and mango merged with sweet oak.

Our approachable and easy-drinking Sonoma County Chardonnay was barrel aged for 10 months in French oak. The wine was produced using traditional fermentation methods, stirred on the less every two weeks with malolactic fermentation inhibited.

2014 Huge Bear Russian River Valley Pinot Noir

Our 2014 Pinot Noir exhibits true characteristics of the Russian River Valley with amazing aromas of pomegranate, bright red fruits and baking spices. The wine has a velvety mouth feel and lively flavors of cherry compote, and nutmeg with a hint of savory notes. Fermented for 12 days on the skins, the wine was gently pressed preserving the aromatic freshness. Aged 12 months in French oak, this wine will pair nicely with many dishes. The bright acidity is perfect for savory dishes while the earthy undertones lend themselves to a pork with a fig compote.

2nd Annual Downtown Calistoga WINEMAKER STROLL

On Sunday, March 26th the Downtown Calistoga Tasting Rooms will once again join together and offer visitors a chance to meet the winemakers and owners of their wineries. Now is your chance to ask those burning questions. Is there actually a cork fairy that secretly visits at night and gently puts the capsules on the bottles? Maybe?! How much beer is actually required to make wine? We'll tell you!

Downtown Tasting Rooms often live in the shadows of their vineyard and winery siblings. While there may not be vineyards outside the doors, each of these Downtown Tasting Rooms have amazing winemakers and owners behind the wines. This 2nd Winemaker Stroll will give visitors a chance to connect with each of these wineries in a more meaningful way.

Be sure to join us from 11am until 5pm strolling through downtown Calistoga visiting the Tasting Rooms. And the best part? The Winemakers will be there to pour wines, share winery stories and answer your questions.

There is no charge for the event, although individual tasting room fees may apply. For more information, please contact us here in the Tasting Room 707-341-3414 or email info@HugeBearWines.com

Almond Butter Marinated Scallops with Coconut-Mango Salsa

Pair with 2015 Huge Bear Chardonnay

Serves 4

INGREDIENTS

- 12 scallops
- 1 - 12 oz. jar almond butter, room temperature.
- 1 - 13 oz. can coconut milk (shake or blend until fully mixed)
- Coconut or avocado oil, for cooking
- 2 mangoes, diced
- 1 red bell pepper, finely chopped
- ½ red onion, finely chopped
- 3 scallions, white bottoms & green tops finely chopped
- ½ bunch cilantro, chopped
- Juice of 2-3 limes
- 2 avocados, diced
- Salt & pepper, to taste
- Toasted slivered almonds, for garnish

PREPARATION

Remove the feet from the scallops. In a blender, mix jar of almond butter with ½ cup coconut milk until slightly runny. Cover scallops with mixture. Refrigerate at least 30 minutes.

While scallops are marinating, mix mango, bell pepper, red onion, scallions, remaining coconut milk, cilantro, lime juice.

Remove scallops from fridge at least 30 minutes prior to cooking. Pat flat surfaces dry, season with salt and pepper. Heat a nonstick pan over medium-high heat with coconut or avocado oil. When hot, sear scallops on one side until brown crust forms, about 3 minutes. Flip scallops and sear the other side for approximately 30 seconds, or until desired level of doneness.

To plate: add avocado to salsa, mix well. Place salsa on plate, top with 2-3 scallops per person. Garnish with toasted almonds.