

# DISCOVER CALIFORNIA WINES

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## Hello, from California Wines

Welcome rain came to California early this winter, and the vineyards and hillsides are lush and green once again. Bud break has begun, and winegrowers are busy finishing their pruning, for better leaf-to-fruit ratios and trellising in anticipation of the 2015 season.

## FROM GRAPE TO GLASS

- **Year in Review.** California Wines had another strong year in 2014, with significant growth in many markets. [Watch our "sizzle reel"](#) highlighting the top events and achievements from last year.
- **Green.** There's more to wine grapes than their juice. Increasingly, businesses are looking at ways of using the byproduct of wine production to create consumer goods. [Napa Soap Company](#) uses grapeseeds in their Cabernet Soapignon and Soapignon Blanc bars. Sonoma-based [WholeVine Products](#) and Napa-based [Salute Santé!](#) turn grape skins and seeds into gluten-free flours, similar to what Costa Mesa's Blackmarket Bakery is using in their Cabernet Brownies.
- **Culinary.** As the saying goes, what grows together goes together. Several California wineries are growing culinary gardens and producing custom food pairings to highlight the terroir of their wines. It's a delicious way to experience California wines.

## FROM FARM TO TABLE



### Mussels and Prawns in a Saffron Lemon Cream Sauce with Fried Sage

Serves 2

The briny taste of the sea, the earthy sweetness of saffron and the crunch of fried sage take center stage in this dish. Pairs well with California Sauvignon Blanc or California Chardonnay.

#### Ingredients:

- ½ cup (125ml) vegetable oil
- 16 fresh sage leaves
- 2 tablespoons (30ml) extra virgin olive oil
- ½ cup (75g) diced sweet red (bell) pepper (1/4-inch dice)
- ¼ cup (30g) thinly sliced shallots
- 3 large cloves garlic, minced
- ½ cup (125ml) California Sauvignon Blanc
- 2 pinches saffron (about 40 threads)
- 1 cup (250ml) heavy cream
- 2 tablespoons (30ml) fresh lemon juice
- ½ teaspoon (2.5ml) sea salt
- 1 pound (455g) mussels in the shell
- 16 large prawns (about 13 ounces/370g), shelled and deveined, with tails on
- 2 tablespoons (30ml) roughly chopped flat leaf parsley leaves
- 8 Slices rustic bread, toasted

#### Directions:

Heat the vegetable oil in a small, heavy-bottomed skillet over medium-high heat.

Add half of the sage leaves and fry for 30 seconds. Drain on paper towels.

Repeat with the remaining sage leaves and set aside.

Heat the olive oil in a very large, heavy-bottomed skillet over medium-high heat.

Add the diced pepper, shallots and garlic and cook for 2 minutes.

Add the wine and saffron and cook for 2 minutes.

Add the cream, lemon juice, and salt. Bring to a boil and cook for 1 minute.

Add the shrimp and mussels. Cover the skillet and cook for 3 minutes, stirring once.

Uncover and cook for 1 minute to reduce the sauce slightly.

Divide the mussels among 4 bowls and top with the fried sage and parsley.

Serve with toasted bread.

Still hungry? [Discover more seasonal recipes with California wine pairings on our wine and food page.](#)

## AROUND THE GLOBE

- **UK.** Our California Wines supplement with the UK trade publication Drinks Business serves as a "state of the nation" update, an examination of trends and developments in the industry and a great lead up to the Go West! Tasting on March 9th in London <http://www.gowesttasting.co.uk/>. It includes an interview with the speaker for our seminar at the Tasting, Mark de Vere MW.
- **Continental Europe.** The Spring Tasting Tour (with stops in London, Zurich, Holland and Stockholm) and Prowein trade show, took place in March. More than 150 California brands were represented.
- **Canada.** U.S. wines became the largest import category by value in Canada in January, passing Italy and France for the first time in history. U.S. growth was stronger than all other countries except for New Zealand which is at a much smaller base. California Wines saw record sales in Canada in 2014.
- **Japan.** Our 2015 Wine-By-The-Glass Promotion will take place during April and May, featuring 47 importers, the biggest number in its 21 year history. We anticipate 300 restaurants participating in the promotion, selling California wines by the glass. The featured varietal in the 2015 program will be Pinot Noir.
- **Hong Kong.** In January, California wines were featured in an educational seminar at Hotel Icon for 30 staff members. The fully integrated teaching and learning education programs train their food and beverage and hotel management students to become future hospitality leaders in Hong Kong and beyond. Local Master of Wine, Chris So, led the seminar and presented ten California wines from throughout the state.

## HAPPENINGS & EVENTS

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