

Forest Red

BRONZE MEDAL—2007 Indy International

SILVER MEDAL—2002 Indy International

OVERVIEW

Forest Red is our semi-sweet red or red blend of French-American hybrid grapes. Forest Red is enjoyed by both dry and sweet wine drinkers as it has a dry flavor profile but a decided sweet finish.

HISTORY

Winzerwald's Forest Red is the companion to our first semi-sweet Vidal Blanc known as Forest White. Our Nutcracker Red and White are our semi-dry companion wines in the French-American grape series, and our Little Rhineland Red, White and Blush are our companion wines in the sweet American grape series. Forest Red was first introduced the year of our grand opening in 2002 and vinted from the Loesch Vineyard Marechal Foch grapes. This vineyard is in Tobinsport on Dan the owner's family farm. Loesch is the name of Dan's grandmother on his mother's side. The cuttings for the vineyard were taken from grapes at the Wollersheim Winery in Wisconsin where Dan used to work.

GRAPES AND SOURCES

Our Forest Red is typically a single vintage or a blend of Marechal Foch, Leon Millot, Chambourcin and/or Dechaunac. The grapes are fermented in stainless steel to maintain a fresh fruit character to the wine similar to a Chianti for a great pasta, pizza and burger companion. Also try it with cinnamon raisin style desserts and bars.

WINE DESCRIPTION & DATA

Color:	Deep dark brick red
Sugar:	Semi-sweet wine with generally 4% residual sugar
Style:	A medium bodied easy drinking wine to enjoy alone or with foods
Aroma/Bouquet:	Elderberry, blackberry, leather, chocolate notes
Taste:	Dry red flavors with bright bramble berry fruit and a sweet finish
Alcohol:	11-12%
Ferment/Aging:	100% Stainless steel fermentation, no oak.
Storage:	Store in cool place, drink within 12-18 months.
Serving:	Serve chilled or if preferred at cellar temperatures 55-60°
Food Pairings:	Serve with pizza, pasta, grilled meats, and try with cinnamon raisin bars

Wolfgang Puck's Corn & Bacon Soup with Jalapeño Crema

10 medium ears corn		
3 Tbls. extra virgin olive oil	3 cups whole milk	1 jalapeño, seeded & minced
½ cup lean bacon finely diced.	1 ½ cups heavy cream	2 Tbls. chopped cilantro
1 celery rib, finely diced	Kosher salt	plus cilantro leaves for garnish
½ cup finely diced onion	Pinch of cayenne pepper	½ teaspoon fresh lemon juice
½ cup finely diced yellow bell pepper	¼ cup sour cream	Freshly ground white pepper

1. Set a box grater in a wide, shallow bowl and coarsely grate 6 ears of corn; you should have 2 cups of grated corn. Cut the kernels from the remaining 4 ears; you should have 2 cups of kernels.
 2. In a large saucepan, heat 1 tablespoon of the olive oil. Add the bacon, celery, onion and yellow pepper, cover and cook over low heat stirring a few times, until softened, about 10 minutes. Add the grated corn, the milk and 1 cup of the heavy cream and bring to a boil. Reduce the heat to moderately low and simmer, stirring often until the soup is thickened, about 20 minutes. Season with salt and the cayenne pepper and keep warm.
 3. Meanwhile, in a large skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Add the corn kernels to the skillet and cook over moderately high heat, stirring a few times, until they are lightly browned, about 7 minutes. Season with salt. Stir the cooked corn kernels into the soup and keep warm.
 4. In a blender, whip the remaining ½ cup of heavy cream to soft peaks, about 20 seconds. Add the sour cream, jalapeño, chopped cilantro and lemon juice and blend until thick. Season with salt and white pepper. Ladle the soup into bowls, top with spoonfuls of jalapeño crema and cilantro leaves and serve at once.
- Make ahead - The soup can be refrigerated overnight, reheat gently. The jalapeño crema can be refrigerated for 4 hours*
- Active cooking 45 minutes, Total 1 hr. 30 minutes 6 Servings.