



HAPPY ST. PATRICK'S DAY!

Newsletter

Lindsay Creek Vineyards

March 2017

LINDSAY
CREEK
VINEYARDS



MAKE IT FUN!

St. Patrick's Day Party!

Join us to tip a few at our 2017
Drinking of the Green Party!

March 17th & 18th

We will be offering Green Riesling to
usher in a whole lot of Malarkey!

With every glass of Green Riesling
purchased, we will enter your name
in a drawing for a fabulous wine
themed prize! Name will be drawn
March 18th at the end of the party.

Wherever you go
and whatever you do,
May the LUCK OF THE IRISH
be there WITH you.



Corporate at the Creek

Escape the office and book your next
company meeting and/or event at
Lindsay Creek Vineyards. We have a
variety of spaces available to
accommodate any group size. Call us
for your next private business meeting,
employee appreciation night, team
building retreat and so much more.



Bunco and Vino!

Interested in hosting your next Bunco Night
at Lindsay Creek Vineyards? Contact our
Events Manager at (208)848-6153 to learn
about "Special Event Pricing" and availability
for the month of March.



2nd Saturdays at Lindsay Creek Vineyards

Join us March 11th, for live music, buffet hors
d'oeuvres, and our award winning wines.
Music talent this month is Michael Jan Kelly

[https://www.facebook.com/mjkblues/videos/
1460071357588599/](https://www.facebook.com/mjkblues/videos/1460071357588599/)

New Wines on the horizon

In the Wake of our recent awards from the San Francisco Chronicle Wine Competition, we have big shoes to fill while preparing our 2014 Merlot. Our wine maker, Art McIntosh, is very confident our new vintage will show even better than our stellar 2013 Merlot. We are all very excited here at the winery with our upcoming wines to bottle and sample. Keep an eye out in future newsletters for new varietals being released!

A CALL FOR VOLUNTEERS

With so much wine to bottle this year, we are looking for more friendly faces to join our volunteer crew. If you're interested in participating, call (208)746 WINE to get

added to our list. Volunteering is educational, fun and always comes with some treats to keep you fueled. We like to spoil our helpers! We are truly blessed and eternally grateful for each and every volunteer. This is an exciting time for our community with the newly established

AVA designation. Come see, first hand, what all the excitement is about and join in the fun!



Recipe of the Month

Roast Lamb Loin Chops

- 4 large garlic cloves, pressed and chopped fine
- 1 tablespoon fresh thyme leaves, lightly crushed
- 1 tablespoon fresh rosemary leaves, lightly crushed, finely chopped
- 2 teaspoons coarse kosher salt
- 2 tablespoons extra-virgin olive oil, divided
- 6 1 1/4-inch-thick lamb loin chops (Costco carries nice ones)

PREPARATION

1. Mix first 4 ingredients and 1 tablespoon olive oil in large bowl. Add lamb; turn to coat. Let marinate at room temperature at least 30 minutes and up to 1 hour.
2. Preheat oven to 400°F. Heat remaining 1 tablespoon olive oil in heavy large ovenproof skillet over high heat. Add lamb; cook until browned, about 3 minutes per side. Transfer skillet to oven and roast lamb chops to desired doneness, about 10 minutes for medium-rare. Transfer lamb to platter, cover, and let rest 5 minutes.

Serve with fresh gremolata: Equal parts: Lemon Zest, Orange Zest, fresh garlic puree, fresh Italian parsley finely chopped. Mix together in small bowl. Sprinkle on finished lamb for a fresh hit of flavor

Serve garnished with fresh herb sprigs for an aromatic presentation



A simple and delicious recipe that pairs very nicely with our Merlot or our Valley Red