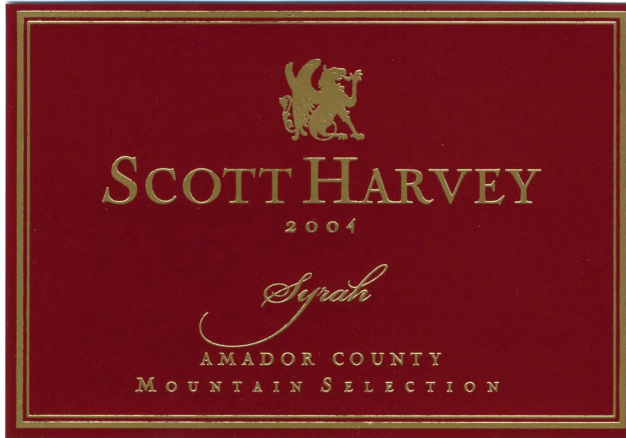




Taster Card Front



Scott Harvey “Mountain Selection” Syrah 2004 (Amador County)

Amador County has a well-established reputation for concentrated Zinfandels, but Syrah is coming on strong there now too. Scott Harvey’s 100 percent mountain-grown version is big and expressive, with blueberry, mint, chocolate, and subtle pepper. Its solid fruit is ready to go. Drink now through 2008.

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KAREN STEFFANS (FOOD STYLING: ROBYN VALARIK)

SCOTT HARVEY SYRAH 2004 (AMADOR COUNTY) WITH:

Moroccan vegetable stew

Rich in nuts, spices, and currants, this dish needs an exotic wine to match—like the Syrah, full of blueberries and mint, pepper and chocolate. Cook the spices and chop the vegetables the night before. Chill in the crock overnight, then start it in the morning. Serve with couscous and a dollop of plain yogurt.

Menu

Steamed couscous

Espresso shortbread cookies*

* Recipe available at Sunsetwineclub.com

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EXPLORE THE WINES OF THE WEST

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About the winery

Watch a few commercials on financial channels like CNBC and you'll see this theme: An older man recalls his work history—company after company, ad infinitum. At the end of the spot, the camera pulls back to reveal an accounting firm or stockbrokerage logo, the proprietor dream of this worker who's now his own boss.

Scott Harvey is that man. His long career in the wine business was, until recently, in others' wineries. After his student days in Sacramento, he headed to

Germany to train in the elevated vineyards of the Pfalz region, where he learned a great deal about growing grapes on steep hillsides. On his return, Harvey landed back in his native Amador County in the Sierra foothills, planting vineyards and making wine for the likes of Story, Santino, and Renwood. His work in the cause of high-quality Zinfandels at Renwood helped put Amador on the wine map.

As so many do, Harvey moved on to Napa, where he became

winemaker, president, and partner of Folie à Deux. But in 2004, Folie was sold to Sutter Home/Trinchero Family. That same year, Harvey—along with his industry-veteran wife, Jana—launched his own line of wines using grapes from vineyards he had planted and worked with years before in Amador County (plus some newer Napa and Amador plantings). Along with Scott Harvey wines, he continues to build other brands, including his wife's namesake Jana wines.

Recipe Card Back

PREP AND COOK TIME ABOUT 40 MINUTES, PLUS 8 TO 9 HOURS IN THE SLOW-COOKER

MAKES 12 CUPS; 6 TO 8 SERVINGS

2 tbsp. olive oil

3 cloves garlic, peeled and crushed with the side of a knife

1 tsp. ground coriander

1 tsp. ground cumin

½ tsp. cayenne

¼ tsp. ground cinnamon

5 cups chicken or vegetable broth

4 carrots (12 oz. total), peeled and cut into ½-in. lengths

2½ cups diced peeled eggplant

2½ cups sliced (½-in.-thick) zucchini

2 cups cauliflower florets

1 cup diced onion (about 5 oz.)

2 cans (14½ oz. each) stewed tomatoes

1 can (15 oz.) garbanzos, drained and rinsed

¾ cup dried currants

1 cup chopped toasted almonds

½ tsp. kosher salt

1. Pour olive oil into a small frying pan over medium-low heat. Add garlic and spices and cook, stirring often, until fragrant, 1 to 2 minutes, being careful not to scorch the garlic. Scrape the mixture into a slow-cooker (at least 5 qts.).

2. Add broth, carrots, eggplant, zucchini, cauliflower, onion, stewed tomatoes (with juices),

garbanzos, currants, almonds, and salt, and stir to combine.

3. Cover slow-cooker and cook on high until vegetables are tender to bite and flavors are blended, 8 to 9 hours.

4. Ladle about 3 cups of the vegetable mixture into a blender. Holding lid down with a towel and taking care to avoid steam, whirl until smooth. Return purée to slow-cooker and stir to blend. Ladle stew into a tureen or individual bowls.

PER SERVING 292 CAL., 43% (126 CAL.) FROM FAT; 10 G PROTEIN; 14 G FAT (1.4 G SAT.); 36 G CARBO (8 G FIBER); 741 MG SODIUM; 2.3 MG CHOL.