

Hello Spanish Table wine friends!

Happy birthday Pike Place Market! Tomorrow, Friday August 17th, the Pike Place Market turns 100 years old & there's lots going on to check out all day long... For a full list of activities, check out the [Pike Place Market website](#), but I out a few highlights down below. And of course, no trip to the market would be complete without a visit to The Spanish Table!

8am-9am

Starbucks Coffee & Le Panier Onion Tarts/Arcade near Flower Row

Free coffee and onion tartlets

9:30am

Re-enactment of August 17, 1907/Pike Place & 1st Ave

Just like the Market's first day of operation horse-drawn flat wagons heaped with produce provided by Pike Place Farmers will pull into the Market and park in the near-same spots they did in 1907. Consumers can buy directly from the Producer off these wagons during the day. **Cool!**

1pm-5pm Seattle Celebrates its Market

Street activities from south to north on the cobblestones of Pike Place include our weekly Farm Fridays farmers market event; **three Market-based chef demos** on the Seattle Weekly Culinary Stage at Pike & Stewart at 1pm (with Shane Wahlund of DeLaurenti Specialty Foods), 2:30pm (with Joe Canavan of World Class Chili) and 5pm (with Chef Alexandra of La Buona Tavola); a Kids Zone including onion art and birthday cards, the famous Fish Toss game, face painting, and the Zucchini 500. Special guest J.P. Patches will be on hand.

At 1:45pm we'll host the **Centennial Championship Salmon Toss** with Pike Place Fish on the street near Corner Produce. Winners from the 15 summer events and festivals we've participated in will be invited to participate in a "real" toss with a grand prize to be had.

6pm-10pm

Market Party in Steinbrueck Park (Western Ave. closed at 6pm)

An eclectic assemblage of some of the best-know and well respected musical talent to come out of Seattle in 20 years will be on hand to usher the Market into its second century. The musical line-up includes:

The Iconics featuring

Guitarists Dave Dederer and Andrew McKeag from the Presidents of the USA

Posies and Fastbacks drummer Mike Musberger

Jeff Fielder of Sera Cahoone on bass

Department of Energy keyboard player Ty Bailie

With special guests

Presidents of the USA frontman Chris Ballew

Mike McCready, Pearl Jam guitarist

Sean Nelson, lead singer of Harvey Danger

Seattle's best-kept secret Shawn Smith

Soulful songstress, Choklate

Paul Jensen, swanky frontman of Dudley Manlove Quartet

Local gospel legend, Pat Wright

And other surprises, guests, and special happenings...

Salud!

Catherine

ACHIOTE CAESAR SALAD from *The Fearless Chef: Innovative Recipes from the Edge of American Cuisine* by **Andy Husbands & Joe Yonan** **sale! \$5.99 (reg. \$16.95)**

One of my favorite Latin pantry items is *achiote*, or the annatto seed. Not only does it lend vibrant color to dishes, but it has a warming flavor similar to saffron, but at a peasant price. I use achiote to lend depth to Cuban style black beans, as a marinade for meats, but I never would have dreamed up a Caesar salad recipe like these fearless chefs. Part of the proceeds from this book go toward "Share Our Strength", one of the country's hunger relief organizations, so there's lots of good reasons to check out this flavor-filled book!

Serves 4

For the dressing:

2 Tbs whole achiote (annatto) seeds, or 1 Tbs ground
1 cup olive oil
1 egg yolk
1/2 tsp Finely ground Spanish sea salt
1 Tbs Dijon mustard
2 garlic cloves
1 tsp cumin seeds, toasted & ground, or 1/2 tsp ground cumin
Juice of 1 lemon
3 dashes (*or* to taste) Tabasco
Salt & freshly ground black pepper to taste

For the croutons:

4 cups corn bread, cut into 3/4-inch cubes
1/4 cup canola oil
1/2 tsp coriander seeds, toasted & ground
1/2 tsp cayenne pepper
1 tsp kosher salt
2 Tbs roughly chopped fresh cilantro
1 head Romaine lettuce, washed, dried, & cut into 1-inch pieces
1 cup grated Manchego

1. Preheat the oven to 400 degrees F.
2. In a small, heavy-bottomed saucepan, heat the achiote seeds & olive oil over medium heat. Bring to a simmer & cook gently for 5 minutes. Strain the oil into a mixing bowl & bring to room temperature. Discard the seeds. (If using ground achiote, bring the oil & achiote to a simmer, remove from heat, & let steep for 10 minutes. Pour the oil into a small bowl, leaving the sediment behind.)
3. In a food processor or blender, combine the egg yolk, mustard, garlic cumin, anchovy paste, lemon juice & Tabasco. Blend well, & with the machine running, slowly add the cooled achiote oil through the feed tube in a thin stream. The dressing will thicken to a mayonnaise consistency. Season with salt & pepper, & refrigerate until ready to use.
4. Spread the cornbread on a rimmed baking sheet. In a small bowl, whisk together the oil, coriander & cayenne pepper, salt, 7 cilantro; drizzle the mixture evenly over the bread. Using your hands, very gently toss the bread cubes to coat them with the dressing. Bake for 5 to 10 minutes, until the bread begins to turn golden brown. Cool to room temperature.
5. To serve, place the lettuce & croutons in a serving bowl, & pour the dressing over them. Toss until the lettuce is well coated, add the cheese, toss again, & serve immediately.

NEW & NOTABLE

Aveleda Vinho Verde, Vinho Verde \$6.99

Back in stock!

"If there's one thing I could change about this summer other than the erratic weather, out of my control unfortunately, it would be how much vinho verde I've drunk this summer. Definitely not enough! This is the kind of wine I could drink every sunny day and considering our most expensive bottle is \$9.99 doing so is by no means far fetched. The Aveleda is our newest Vinho Verde and I am pleased with the addition. A more fruit forward vinho verde, aromas of peach,

melon, lemon and lime are accompanied by an acidity that makes this wine perfect for pairing with food. Wait for the sun to come out, get a couple dozen oysters and a well chilled bottle of the Aveleda and enjoy." -Andrew

Vinedos de El Seque 2006, Alicante \$11.99

Another great wine from Juan Carlos Lopez de la Calle, winemaker & owner of famed Rioja estate Artadi. While Artadi focuses on Tempranillo, & Artazuri showcases Grenache, this newest project is all about old-vine higher elevation Monastrell. Alicante has a low rainfall & also extremely unfertile soil which means we get to enjoy old vine goodness that comes from deep in the earth. This has a rich nose of dark currants with traces of iron & minerals along with dark chocolate. Intensely flavored with licorice & a silty texture plus a touch of blueberry, El Seque is certainly something Monastrell lovers should add to their wine rack. The previous two vintages have garnered 90 & 91 points from Mr. Parker, so don't wait until the scores to come out--it will be gone!

Mas de Bazan Crianza 2000, Utiel Requena \$13.99

"I always enjoy tasting wines made from obscure indigenous grapes, especially since more producers particularly in both Italy and Spain are focusing on preserving and cultivating their native grape varieties, many of which were on the verge of extinction. In this case Bobal is the grape that gives this wine some character. We brought in the Mas de Bazan rose earlier in the summer and it quickly became one of our most popular roses. Catherine and I both noticed a distinct plum aroma in the rose which was an interesting switch from the red fruit aromas typical of so many rose wines. Although the Mas de Bazan Crianza is only the second wine I've tasted made with the bobal grape, the same strong plum aroma was there with some earthiness added from %40 tempranillo. There is a hint of smokiness on the finish due to the oak ageing and firm tannins that will stand up to any rich meat dish. Pair this wine with any meat high in fat, I'm thinking some grilled morcilla with piquillo peppers while we've still got good bbq weather, and a braised lamb shank once fall comes around." -Andrew

Segura Viudas Creu de Lavit Xarel-lo 2004, Penedes \$13.99

"Like cava but not how those bubbles go to your head? Or looking for a rich white not many people have heard of? Give the Creu de Lavit a shot. Made from the Xarel-lo grape, one of the three grapes used for cava and the grape known for giving cava its complexity, imagine cava without the bubbles and you're getting close. Add a subtle smokiness and a creamy texture from the oak ageing and you've got the Creu de Lavit. The aromas and flavors of this wine are unique. Subtle lemon and lime aromas with an almost fruitless finish. It's all spice. Cloves, cinnamon and nutmeg make this a unique and interesting respite from your average rich, oaky chardonnays." - Andrew

Martinsancho Verdejo 2005, Rueda \$15.99

"I've got a theory. I'm going to start drinking more white wine and it's going to get hot and stay hot. Wishful thinking I know, but I'm sticking to it. Verdejo is an indigenous grape grown in central Spain. Similar in flavor and aroma to Sauvignon Blanc without the herbaceousness and a little less acidity. I love verdejo wines for their fragrance. The Martinsancho shows aromas of peach, pear and melon. What sets it apart from the rest is it's texture, by far the richest of any verdejo I've tasted, and could easily rival chardonnay. Pair this wine with a scallop ceviche, lobster with lemon and drawn butter or grilled monkfish marinated in lemon and lime juice, garlic and olive oil." -Andrew

Bodegas Toro Albala Don PX Pedro Ximenez 2002, Montilla-Moriles \$26.99

"I'm sure many of you are familiar with this excellent dessert wine as it is one of our all stars and is a perennial classic at the Harvest Vine. For those of you who aren't, if there is one dessert style wine on our shelves to try, this is it. Made in Montilla-Moriles, a D.O. in southern Spain where they grow the majority of the Pedro Ximenez grapes used to sweeten sherry, this wine is made using grapes that have been left in the sun to dry, concentrating their sugars and flavors. Aromas of raisins, dried figs and caramelized sugar jump out of the glass and the luscious creaminess

make this wine dessert all by itself. For a real treat, pour a glass over vanilla ice cream as they do in Spain. The best thing about this wine, a little goes a long way." -Andrew

Porto Rocha Colheita 1983, \$57.00

"I love Colheita ports for their novelty. Essentially a tawny port from a single vintage, you get the oxidized tawny port character combined with the identity of a single vintage. I purchased the '83 based on novelty, I was born in that year (I know, I'm young), but was pleasantly surprised. The Rocha '83 is all about subtlety and complexity. I was genuinely confused by this wine as I tasted it. Every time I picked up my glass I smelled something different. Caramel, dried fruit, smoke, honey, vanilla, walnuts and marmalade all came to mind. The finish is surprisingly smooth and light for being %20 alcohol. Although I prefer the heat, I do look forward to sitting down with a good book on a cold, rainy night with a piece of bleu cheese, some dried figs, dates and toasted walnuts and enjoying a couple glasses of this wine." -Andrew

COLLECTOR'S CORNER

Bodegas LAN Edicion Limitada 2003, Rioja \$50.00

Powerful yet graceful, this rich, ripe red delivers blackberry and currant fruit framed by coffee and toasty oak notes. Though thick on the palate, it remains fresh and focused, and the finish is clean and sweet, with floral and mineral grace notes. Drink now through 2012. **-94 points, Wine Spectator**

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