

**TAGINE FOR THE NEIGHBORS:** In honor of our block party Tuesday night I cooked a tagine on the BBQ. Using one of our Tunisian tagines, I started at 3 pm so that it would be ready for the 6pm party. First, over hot coals, I browned 3 pounds of cubed lamb shoulder, 8 oz Marcona almonds and 2 cups pearl onions in olive oil. Then I added ½ teaspoon each cinnamon, saffron, ginger and salt, covered it all with water and let it simmer while I went for a bike ride at Alki. When I got home, I added more water to replace what had steamed away and stirred in a cup of halved, pitted dates. That bubbled over the last of the coals while I showered. Then it was off to the party, tagine in arms, smelling just the way I remember from our May visit to Morocco ~Steve Winston

**New this week:**

***Genuine Basque hard cider has arrived!*** We've had so many customer requests for hard cider and finally we can happily say **YES, WE HAVE IT!** The 2007 Isastegi Sidra Natural, \$10.99, is from Gipuzkoa and is unfiltered. It has traditional aromas of yeast and flavors of tart green apple. The Isastegi is low in alcohol (6%) and its refreshing crispness pairs perfectly with the Basque cheese Etorki. It can also be used in traditional Basque recipes, such as Apple Cider Pork Roast from [The Basque Kitchen](#) by Gerald Hirigoyen.

**12 oz. Basque cider drinking glasses** with **Isastegi** logo, \$4.50 each.

**2006 Rioja Vega Rioja**, \$9.99: Rioja Vega was established in Haro, in 1883 and the first vintage was bottled in 1921. Since its inception, the winery has paid scrupulous attention to detail with the goal of producing quality wines at affordable prices. This Rioja Joven is a blend of 90% Tempranillo and 10% Garnacha and has been aged in stainless steel tanks. It has a depth of dry plum and cherry flavors, with the supple leatheryness of a traditional Rioja. With moderate tannins and low alcohol (12.5%), it is an easy drinking wine that pairs well with pork dishes. It's a great value!

**2007 Doña Paula Malbec**, Mendoza, \$12.99: We first tasted this wine at Art of The Table when Dustin served his Cocina Mexicana menu. The ripe black fruit and smokiness of this Malbec was a perfect match for Chipotle Camarones with Squash Blossom Quesadillas. The wine has great food pairing acidity, sturdy tannins and a long elegant finish. By the way, if you've never been to Art of The Table in Wallingford, we highly recommend the weekly supper clubs. For more details, go to their website: [www.artofthetable.net](http://www.artofthetable.net)

**2005 Mestizaje Utiel-Requena**, \$16.99: Hailing from a region best known for its bulk wine production from the Bobal grape, comes the aptly named Mestizaje. A unique mix indeed, of 50% Bobal, 17% Tempranillo, 13% Cabernet Sauvignon, 8% Syrah, 8% Merlot and 4% Garnacha Tintorera. This witch's brew offers up captivating flavors of red forest fruits & Bing cherry with a hint of fig and tobacco. Well structured with ripe tannins, it has a long, rich finish and makes a persuasive case that blends produces superior wines.

**2007 Ameztoi Rubentis Getariako Txakolina** \$19.99 This rose txakoli was a big hit in our Berkeley store last summer and we've just received the newest vintage. Rubentis is a blend of indigenous Hondarribi Zuri (white) and Hondarribi Beltza (red) grapes, creating a salmon colored wine with just a touch of effervescence. The refreshing grapefruit and mineral notes found in the white Ameztoi are supplemented with a slight

note of wild strawberry and an edge of lime. Unfortunately, only limited supplies arrived in Washington, so get it while you can!

**2005 Finca Villacreces Tinto**, Ribera del Duero (\$40.00) Finca Villacreces' vineyards are located next door to Vega Sicilia's historic property in the most prized part of Ribera del Duero. Made from 86% Tempranillo, 10% Cabernet Sauvignon, and 4% Merlot, this intense and concentrated wine has notes of graphite, red and black fruit with a hint of smoke. "Purple-colored, the aromatics reveal notes of mocha, coffee, smoke, violets, spice box, wild cherry, and blackberry. Smooth-textured, layered, and well balanced, this superb effort will continue to evolve for several years and drink well through 2025" - *93 pts Wine Advocate*

Book of the Week:

**Babar Visita Otro Planeta**, Laurent de Brunhoff, \$14.95: My Irish Grandfather used to read me Babar the elephant books at bedtime. Here are the timeless tales told in Spanish!