



## Baileyana Syrah

Full bodied and brimming with rich and exotic flavors of lavender, blueberry, plum and spice. These voluptuous flavors pair wonderfully with robust braised foods, grilled meats and other full flavored dishes.

### Fettuccine with Lamb Sausage, Porcini and Portobello Mushrooms and Syrah

Serves 4 as an entrée

2 ounces dried porcini mushrooms  
12 ounces Lamb sausage (or Mediterranean style sausage), cut into ½ slices  
1 ½ cups chopped Portobello mushrooms  
1 ½ cups chopped yellow onions  
3 cloves garlic, chopped  
¾ teaspoon crumbled dried rosemary  
1 teaspoon dried thyme  
¼ teaspoon kosher salt  
¼ teaspoon freshly ground black pepper  
1 ½ cups Baileyana Syrah  
2-14 ½ ounce cans chopped tomatoes, drained  
1 tablespoon tomato paste  
½ cup Feta cheese  
Kosher salt and fresh ground pepper or red pepper flakes for more spice  
1 pound dried fettuccine pasta

Soak porcini in hot water for 2-3 hours. Drain

In a medium nonstick sauté pan or skillet over medium-high heat, sauté sausage 6-7 minutes, turning to brown on both sides. Remove with slotted spoon, place on paper towels, and pat dry.

In a large sauté pan or skillet over medium-high heat, sauté onions and garlic for 4-5 minutes, until onions are translucent. Add Porcini and Portobello's, rosemary, thyme, salt and pepper and continue to sauté for 3-4 minutes. Add wine and bring to boil. Reduce heat and simmer to reduce by almost half. Add tomatoes and tomato paste and simmer for another 6-8 minutes. Add reserved sausage and heat through. Season to taste.

Bring large pot of salted water to a boil. Carefully add pasta and cook according to package directions or until al dente. Drain and return to pot. Add sauce to pasta and mix thoroughly. In large baking dish pour pasta and sauce together, top with a sprinkling of feta cheese and bake covered at 350 degrees for about 20 minutes.

To serve, divide pasta among 4 large plates or large soup bowls.  
Savor the Baileyana Syrah with this hearty dish!