



Baileyana Pinot Noir

Pinot Noir is one of the most versatile food wines. Rich and harmonious, our Pinot Noir has subtle texture, intense waves of black cherry, red fruit and light spice which will enhance almost any dish.

Grilled Ahi with Ginger and Black Bean Sauce

Serves 4 as an entrée

Marinade

- ¼ cup soy sauce
- ¼ cup Baileyana Pinot Noir
- 1 tablespoons toasted sesame oil
- 2 tablespoons seasoned rice-wine vinegar
- 2 tablespoons chopped fresh ginger
- 2 ½ tablespoons minced green onion

4 Ahi steaks (about 2 pounds)

Sauce:

- 1 ½ tablespoons chopped shallots
- 3 tablespoons peeled and chopped ginger
- 2 tablespoons vegetable oil
- 1 ½ cups Baileyana Pinot Noir
- 1 ¾ cups fish or chicken stock
- 2 ½ tablespoons whole fermented black beans, rinsed in cold water or 1 tablespoon Chinese black bean sauce
- 2 teaspoons rice-wine vinegar
- 1 teaspoon wasabi powder, mixed with 1 teaspoon cold water
- ½ teaspoon cornstarch mixed with ½ teaspoon cold water
- ¼ cup chopped cilantro
- 2 tablespoons unsalted butter at room temperature

Garnish:

Toasted sesame seeds and cilantro sprigs

In a medium mixing bowl, combine soy sauce, wine, sesame oil, vinegar, ginger and green onions with a whisk. Place Ahi in a large, sealable plastic bag, add marinade and refrigerate for 1-2 hours.

To make sauce; in a medium sauce pan over low-medium heat, sauté shallots and ginger in oil for 2-3 minutes. Add Pinot Noir and increase heat to boil briefly. Reduce heat and simmer until liquid is reduced by three fourths. Add stock, black beans, vinegar, and wasabi and reduce by half. Remove from heat, strain liquid, and discard solids. Return liquid to the pan, add cornstarch mixture and cilantro and reduce to thicken slightly. Whisk in butter. Keep sauce warm off direct heat.



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(Continued)

Grill Ahi over very hot coals for 2-3 minutes. Turn and cook for an additional 1-2 minutes. Do not overcook or the beautiful red meat of the fish will become chewy; Ahi should be very rare inside. Cut Ahi into thin slices.

To serve, spoon finished sauce onto plates and place sliced Ahi on top. Sprinkle with sesame seeds and garnish with fresh sprigs of cilantro. Serve with jasmine rice and Chinese style vegetables.

Open a beautiful bottle of Baileyana Pinot Noir!