

# THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



## COUNT'S PINOT RED SNAPPER

### INGREDIENTS:

#### *Sauce for the Red Snapper*

- 1 tablespoon olive oil
- 1 large shallot, finely chopped
- 2 cloves garlic, grated
- 1 large fresh bay leaf
- Salt and pepper
- 2 glasses of Buena Vista Ida's Selection Pinot Noir

- 1/2 cup seafood stock or clam juice
- 2 tablespoons unsalted butter

#### *Fish*

- 4 Red Snapper fillets
- Salt and pepper
- 2 tablespoons olive oil
- Finely chopped fresh chives, for garnish

1. Use a medium size saucepan. Add the olive oil and heat until just before smoking. Add the shallot, garlic, and bay leaf; add salt and pepper. Stir for 2 minutes.

2. Pour yourself a glass of the **Buena Vista Count's Ida's Selection Pinot Noir**. Consider that the grapes for this wine were sourced from the Western slopes of the Sonoma Coast, where the ocean breeze create ideal growing conditions for Pinot Noir. Notice the supple quality of the wine as it washes over your tongue. Remind yourself that people who say red wine isn't good to use with fish must surely have never tried Pinot Noir

3. Add the second glass of Buena Vista Ida's Selection Pinot Noir, and fish stock to the saucepan. Over high heat, boil until reduced

to 1/2 to 1/3 cup, about 15 minutes. Whisk in the butter. Remove from heat. Discard the bay leaf and set aside.

4. While the sauce is reducing—prepare the fish. Put olive oil into a large cast iron pan, heat until smoking. Season the fish fillets with salt and pepper.

5. Put the fish fillets into a pan, skin-side down. Use a sturdy spatula to press against the fish. Cook for 4 minutes. Turn the fish over and cook for 2 more minutes.

6. Plate the fish and pour the Pinot Noir sauce over it. Allow yourself to be overwhelmed with joy. Whisper softly to yourself: "after cooking this perfect fish dish I can make anything!"



### WINE PAIRING: Buena Vista Ida's Selection Pinot Noir

CALIFORNIA'S FIRST GROWN WINERY  
EST. 1877  
*Buena Vista Winery*

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