

# HESS PERSSON

E S T A T E S

## MAY 2024 COLLECTORS CLUB NEWSLETTER

### UPDATE FROM THE ESTATE

May is such a wonderful time in Napa Valley as warmer weather settles in. At the winery, we are making our final blends of the 2022 vintage and starting to make decisions on the 2023 wines. The vineyards are happily growing and now is the time we start to focus on what might be coming for the harvest.

The May release is very exciting to me - two of my favorite wines are the Malbec and the Pinot Noir.

I love to create wines that catch people off guard, and I think that our Small Block Malbec is something a little unexpected from a Napa winery. As one of the largest growers of Malbec in Napa, it would be a missed opportunity to not showcase the power of this wine. Malbec is a popular wine for blending because it softens tannins. But it's an amazing standalone varietal, too. Our Mount Veeder-grown Malbec offers flavors of blueberry pie, vanilla and nutmeg. Silky tannins lead to an elegant mouthfeel with a lingering finish that makes you want to go back for more. I truly hope you enjoy drinking this wine as much as I enjoy making it!

Sincerely,



Stephanie Pope  
**WINEMAKER**  
**HESS PERSSON ESTATES**



### UPCOMING EVENTS



#### The Summer Social & Lobster Dinner June 15th, 2024, 6-9 PM

Celebrate summer at Hess Persson Estates with the return of our exclusive Small Block Series Albariño. The menu will feature fresh lobster, summer artichokes, white corn and more courtesy of Menegon Catering. Live music will be provided by local artist Justin Diaz.

**Reservations required.**

**Book now through Tock or call 707-320-9221.**

### DID YOU KNOW?

All Collectors Club members who have been a part of the club for over a year, receive one complimentary private tour and tasting per year for up to four guests. Call us at (707) 255-2713 to arrange your annual tour and tasting.

Scan here for  
May Collectors  
Club Allocation  
details.



# GRILLED LAMB LOIN, SPRING VEGETABLES and ROASTED SHALLOT PURÉE

by Hess Persson Estates Executive Chef Chad Hendrickson

*Yields 4 Servings*

PREP TIME: 30 MINS, COOK TIME: 45 MINS TOTAL TIME: APPROX 75 MINS

*Wine pairing suggestion: Small Block Series Malbec*



## INGREDIENTS

### TARRAGON OIL

2 Tbsp. tarragon, chopped  
1/4 cup extra-virgin olive oil  
salt and pepper, to taste

### SPRING VEGETABLES

1 oz. extra-virgin olive oil  
1 cup morel mushrooms, sliced  
1 each Spring onion, sliced  
1 bu. red chard, in 1" pieces  
1 bu. asparagus, blanched, cut in 1" pieces on bias  
1/4 cup fava beans, blanched, peeled  
1/4 cup English peas, blanched  
1 cup Yukon Gold Potatoes, batons, roasted

### ROASTED SHALLOT PURÉE

8 ea. shallots, sliced thin  
2 tsp. thyme, chopped  
1/4 cup extra-virgin olive oil  
2 Tbsp. white balsamic vinegar

### CRISPY SHALLOT

4 ea. shallots, sliced thin  
canola oil, as needed

### GRILLED LAMB LOIN

1 ea. lamb loin, 16 oz. each  
salt and pepper, to taste

## METHOD

### Tarragon Oil

1. Combine the tarragon and oil in a small bowl. Season with salt and pepper. Let sit for 10 minutes.

### Roasted Shallot Purée

1. Preheat oven to 325°F. Combine the shallots, oil and thyme in a bowl. Season with salt and pepper. Place in a single layer on a baking sheet and roast until tender, approx. 25-30 min.  
2. Place roasted shallot mixture in a blender and blend until smooth. Add vinegar, salt and pepper to taste.

### Crispy Shallots

1. Heat 1" of oil in a frying pan. Add the shallots and cook over low heat until golden brown, stirring to ensure even cooking.  
2. Drain from oil and place on paper towels to drain.

### Grilled Lamb Loin

1. Grill lamb over medium heat to medium rare, sear all over. Finish in oven, if needed. Let rest for 5 min. Cut into 4 portions.

### Spring Vegetables

1. Heat large sauté pan over medium heat. Add the oil and morels.  
2. Sauté for 1-2 minutes until lightly browned.  
3. Add onions, sauté for one more minute, then add the chard and cook until wilted.  
4. Add remaining vegetables and sauté until warmed through. Season with salt and pepper.

### To Assemble

1. Place a spoonful of purée towards the front of the dish, smear into a half moon. Place a spoonful of vegetables on the purée and top with the lamb loin. Add crispy shallots and drizzle with tarragon oil.