

CARNEROS  
WINE ALLIANCE

NEWS RELEASE

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**CARNEROS WINE ALLIANCE ANNOUNCES WINNER OF  
“TASTE OF CARNEROS” COOK-OFF COMPETITION**

**PRESTON DISHMAN, EXECUTIVE CHEF OF THE GENERAL’S DAUGHTER,  
TAKES TOP HONORS FOR HIS RECIPE FOR SLOW COOKED LAMB BOLOGNESE**

CARNEROS, CA (June 7, 2007): **The winner of the 2007 Taste of Carneros Cook-Off competition is Preston Dishman, executive chef of The General’s Daughter in Sonoma, CA.** Dishman took top honors in this “Iron-Chef” style competition with his winning lamb recipe, Slow Cooked Lamb Bolognese. The competition was a highlight of the 2<sup>nd</sup> Annual Carneros Heritage Fest hosted by the Carneros Wine Alliance June 2, 2007. The competition was sponsored by the American Lamb Board. Dishman wins an all-expense paid trip to the 2008 Taste of Vail Wine and Food Festival. The runner-up in the competition was Graham Jones of Regusci Winery.

Judges for the competition were: Food TV/Bay Café Celebrity Chef Joey Altman; Bill Niman, founder and owner Niman Ranch; Google Executive Chef Marc Rasic; Steve Sando, owner Rancho Gordo Beans; Kimball Jones, executive chef, The Carneros Inn, and Chris Blanchard, wine director REDD Restaurant.

The winning recipe is featured on the Carneros is Cooking section of the Carneros Wine Alliance website: [www.carnerosiscooking.com](http://www.carnerosiscooking.com).

The Carneros Heritage Fest is presented annually by the Carneros Wine Alliance and was hosted by the Donum Estate and Buena Vista Carneros, in partnership with the American Lamb Board and the Napa and Sonoma County Farm Bureaus. Proceeds from the 2007 Fest will support Vineyard Worker Services programs in Napa and Sonoma counties and Napa and Sonoma Farm Bureau “Ag in the Classroom” programs.

The Carneros region spans the southern portions of both the Napa and Sonoma Valleys. There is much excitement -- as noted in the May 2007 issue of *Wine Enthusiast* magazine, "You can not only feel it, you can taste it in the wines." One of the world’s premier winegrowing regions, Carneros is located 40 minutes from San Francisco, Marin County, the East and North Bays. Sacramento and the South Bay are both just a short distance further. A cool climate [appellation](#), it has long been known for its unassailable

Chardonnays, elegant Pinot Noirs and its sparkling wines. In recent years, Carneros has been recognized for the quality of its Syrah, its Merlot and new varietals now emerging throughout the appellation.

**Preston Dishman, Executive Chef, The General's Daughter. Sonoma, CA**

**Slow Cooked Lamb Bolognese**

**Reader's Note: This dish may be served with either potato gnocchi or pasta.**

2 lbs. diced leg of lamb  
2 lbs. ground leg of lamb  
1 medium carrot, diced fine  
1 medium onion, diced fine  
4 bay leaves  
2 cloves of garlic, crushed  
½ tsp crushed red pepper  
2T tomato paste  
2 cups dry red wine\*  
2 cups seedless canned tomatoes  
2 cups milk

Small bunch of sage, chopped

1 pint fresh tomatoes, cherry

To season – salt, pepper, torn mint, grated parmesan

Preparation: Brown the diced and ground leg meat. Add carrot, onion and bay leaf. Sweat carrot and onion.

Add garlic, crushed pepper and tomato paste. Cook for 2-3 minutes. Deglaze with red wine and reduce.

Add sage leaves, canned tomato and milk.

Reduce by half. Adjust seasonings with salt and pepper. Toss fresh tomatoes, mint and gnocchi or pasta in Bolognese.

Top with grated parmesan. Serve immediately.

*Suggested wine pairing. Serve with any of these Carneros Wine Alliance wines:*

2002 Schug Carneros Merlot "Heritage Reserve"

2005 Buena Vista Carneros Pinot Noir, Ramal Vineyard

2005 Pinot Noir Estate Carneros

2004 Beaulieu Vineyard Carneros Reserve Pinot Noir

For more information on the General's Daughter in Sonoma, CA: [www.thegeneralsdaughter.com](http://www.thegeneralsdaughter.com)

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