

# Cherry Pie

2016 Tri-County Pinot Noir, California

## ANTHONY'S TAKE

Cherry Pie is a delicious combination of Pinot Noir grapes from three counties—each its own distinct terroir—showcasing the best of each county's unique flavor profile. Fruit from the Russian River Valley in Sonoma County provides lush juicy fruit flavors; fruit from Monterey County adds complex, concentrated earthy nuances; and grapes from Santa Barbara County provide the overall arcing aromatics and acidity in the wine. It practically leaps from the glass, boasting ripe raspberry and red cherry fruit, from start to earthy finish.

## PAIR WITH

### Piri Piri Chicken with Crispy Potatoes

Serves 6-8

#### INGREDIENTS

- 5 Fresno or red jalapeño chiles, stemmed and chopped
- 3 dried piri piri chiles or chiles de árbol, stemmed
- 3 garlic cloves, crushed
- 1 2-inch piece of peeled fresh ginger, coarsely chopped
- ½ cup cilantro leaves, plus small sprigs for garnish
- 2 tablespoons distilled white vinegar
- 1 shallot, chopped
- ½ teaspoon sweet smoked paprika
- ¾ cup extra-virgin olive oil  
Kosher salt and pepper
- 3½ pounds skin-on, bone-in chicken pieces
- 2 pounds baking potatoes, peeled and cut into 1-inch-thick wedges  
Lemon wedges, for serving (optional)

#### DIRECTIONS

1. In a food processor, puree the fresh and dried chiles with the garlic, ginger, ½ cup of cilantro, the vinegar, shallot, paprika and ½ cup of the olive oil until smooth. Season with salt and pepper. Reserve ½ cup of the piri piri marinade. In a large bowl, rub the chicken pieces all over with the remaining marinade and let stand at room temperature for 30 minutes.
2. Preheat the oven to 450° with the racks set in the upper and lower thirds. Set a wire rack over a large rimmed baking sheet.
3. Transfer the chicken to the prepared baking sheet; discard the marinade. Season with salt and pepper and drizzle with 2 tablespoons of the olive oil. On another rimmed baking sheet, toss the potatoes with the remaining 2 tablespoons of olive oil and season with salt and pepper; arrange in a single layer. Roast the chicken on the upper rack of the oven for 20 minutes. Add the potatoes to the bottom rack and roast the chicken and potatoes for 20 to 25 minutes longer, until the chicken is cooked through and the potatoes are golden. Transfer the chicken to a platter and garnish with cilantro sprigs. Serve with the potatoes, lemon wedges, if desired, and the reserved marinade for dipping.



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