

AutoMoto

Chicken Fried Steak with Gravy and Perfect Potato Puree

Serve with 2005 AutoMoto Cabernet Sauvignon

Serves 6

For the Chicken Fried Steak & Gravy:

6 top round steaks (8 ounces each, ½-inch thick)
3 cups + 6 Tbsp. all-purpose flour
6 whole eggs, beaten
3 cups milk
6 cups Ritz crackers, ground
½ cup lard or vegetable oil
1 cup yellow onion, minced
1 lb. sweet Italian sausage
1 cup chicken stock
1 cup AutoMoto Cabernet Sauvignon, reduced to 1 Tbsp.
1 tsp. dried thyme
3 Tbsp. Italian parsley, chopped
2 Tbsp. Tabasco
¼ tsp. cayenne
Kosher salt
Freshly ground black pepper

Pound the steaks until they are ¼ thick. You can use either a meat mallet or the back of a sauté pan.

Season steaks with salt and coat with flour. In a shallow baking dish beat the eggs with ½ cup of milk. Dip both sides of the steak in the egg mixture and dredge both sides in the cracker meal.

Heat a sauté pan to medium-high heat. Add lard or vegetable oil. Fry steaks 2 to 3 minutes per side. Work in batches, if necessary. Remove pan from heat. Strain the oil and remove any burnt pan drippings.

Place ¼ cup of the oil back into pan. Add onions and cook over medium heat for 2 minutes. Add sausage and cook until brown. Add remaining 6 Tbsp. of flour to pan and stir for 3 minutes. Add chicken stock and whisk until incorporated. Add milk one cup at a time. Bring to a boil. Add wine reduction, thyme, parsley, Tabasco, cayenne, salt and pepper.

For the Potato Puree:

4.5 lbs. russet potatoes, peeled and cut into eighths
1 cup heavy cream
10 Tbsp. unsalted butter
Kosher salt

Place the potatoes in a large pot, cover with water and add 1 tsp. salt. Bring to a boil then turn down heat and simmer until potatoes are tender. Heat the cream and butter in a small saucepan. Carefully drain the potatoes and pass through a food mill into a bowl. *If you do not have a food mill, you can use a fork to mash and then pass the potatoes through a fine mesh strainer using a rubber spatula.* Slowly add the cream and butter to the potatoes and fold until combined. Season with salt and serve hot.





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CABERNET SAUVIGNON 2005



VINEYARDS

This muscular red owes its power to a blend of 50% North Coast and 50% Central Coast grapes, including small lots of Merlot, Syrah and Petite Sirah. What drives it is a sizable amount of fruit from Sonoma County's Alexander Valley and Dry Creek Valley — warm-climate regions producing ripe, intensely flavored Cabernet grapes. The long, cool 2005 growing season helped fuel the big lush tones of this luxury Cab.

WINEMAKING

Traditional old-world assembly included fermentation in temperature-controlled stainless steel tanks, with extended maceration of the juice and skins to ensure a color and flavor-saturated chassis. Extended oak aging polished the exterior of this luxurious red, which under its dark hood hums with refined power and complexity.

WINEMAKER'S NOTES BY MELISSA "THE DRIVER" BATES

"This is one suave, well-upholstered Cab! Dark, smoky fruit tones, with fragrant coffee and mocha scents, strap you in, while rich blackberry and blackcurrant fruit flavors transport you and supple tannins bring you home in style. Savor this big boy with rib roasts, grilled steak, rack of lamb and flavorful cheeses, or just sit back, sip and remember — life's a journey, enjoy the ride."

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VARIETALS 85% Cabernet Sauvignon, 8% Merlot,
4% Syrah, 3% Petite Sirah

APPELLATION California

GROWING REGIONS 50% North Coast (*Sonoma, Mendocino, Lake counties*)
50% Central Coast (*Monterey, San Luis Obispo counties*)

FERMENTATION 100% stainless steel

AGING Neutral French oak barrels

ALCOHOL 13.5%

TOTAL ACIDITY 0.58 g/100 ml

PH 3.63