

AutoMoto

Sweet Chili Glazed Chicken Wings with Sesame Carrot Slaw

Serve with 2007 AutoMoto Riesling

Serves 6

For the Sweet Chili Glazed Chicken Wings:

3 dozen chicken wings
¼ cup vegetable oil
½ cup soy sauce
2 Tbsp. sesame oil
4 cloves garlic, minced
1 cup Thai sweet chili sauce
¼ cup Mirin (Japanese cooking wine)
2 Tbsp. Sriracha (Thai hot chili sauce)
1 tsp. fresh ginger, minced
½ cup green onions, minced

Preheat oven to 375°F.

Combine wings, vegetable oil and ¼ cup soy sauce in a bowl and toss to coat. Place wings in a single layer onto a baking sheet. Bake for 25 minutes or until golden brown and cooked through. Combine remaining ingredients in a bowl, add the wings and toss to coat. Serve immediately.

For the Sesame Carrot Slaw:

3 cloves garlic, minced
2 Tbsp. sesame seeds, toasted
1 tsp. fresh ginger, minced
2 Tbsp. sesame oil
½ cup rice wine vinegar
¼ cup honey
6 medium carrots, peeled and shredded
½ cup jicama, peeled and shredded
½ cup fresh cilantro leaves
Kosher salt

Combine garlic, sesame seeds, ginger, sesame oil, vinegar and honey in a bowl and mix well. Add carrots, jicama and cilantro and toss to coat. Season to taste. Serve immediately





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RIESLING 2007



VINEYARDS

No diesel-y German knockoff, this 2007 Riesling earned its racing stripes in the vineyards of California’s cool Central Coast, with a small portion zipping in from the Clarksburg appellation of the Sacramento Delta. The spectacular 2007 vintage enabled our crew chief, winemaker Melissa Bates, to keep this sporty model on track from the get-go, resulting in a racy gem that flashes a streak of minerality at the finish line.

WINEMAKING

Bouquets to winemaker Melissa Bates for engineering the classic lines of this fresh, floral, dry-style Riesling, which was fermented exclusively in stainless steel tanks at cold (under 55° F) temperatures to optimize its crisp, juicy flavors. Made in a rich, Alsatian style (minus the oak), AutoMoto Riesling was bottled just a few months after the harvest to ensure it would be among the first 2007 models on the road.

WINEMAKER’S NOTES BY MELISSA “THE DRIVER” BATES

“There’s nothing ‘ ’ about this fragrant white. Its luscious scents of jasmine, honeysuckle and orange blossom introduce rich, crisp, wonderfully refreshing citrus and green apple flavors. A California Riesling to rally around, this wine makes a wonderful aperitif and is also a great vehicle for shellfish, poultry, pork dishes and spicy Asian cuisines.”

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VARIETAL 100% Riesling
APPELLATION California
GROWING REGIONS 82% Central Coast,
 18% Sacramento Delta

FERMENTATION 100% stainless steel
AGING Stainless steel
ALCOHOL 12.5%
TOTAL ACIDITY 0.70 g/100 ml
PH 3.3