

# AutoMoto

## Crispy Shrimp with Grapefruit Tartar Sauce

Serve with 2006 AutoMoto Chardonnay

Serves 6

*For the Crispy Shrimp:*

1 quart canola oil (for frying)  
4 ounces sweet white shrimp (preferably rock shrimp)  
2 Tbsp. corn starch  
1 cup flour  
½ cup rice flour  
1 tsp. baking powder  
1 tsp. kosher salt  
½ cup AutoMoto Chardonnay  
¾ cup lemon-lime soda  
Kosher Salt

Pour the oil into a high-sided 2-quart saucepan and place over a medium-low flame. Heat the oil until it reaches 375° on a candy thermometer. Adjust the heat to hold at that temperature.

Pat the shrimp dry with paper towels and toss in the corn starch.

In a large bowl, combine the dry ingredients. Add the chardonnay and lemon-lime soda and whisk thoroughly. If necessary, add a small amount of water to achieve the consistency of a light batter.

Remove the shrimp from the corn starch, allowing the excess to fall off. Coat the shrimp in the batter. Carefully place the shrimp into the hot oil (work in small batches to prevent the oil temperature from dropping). Flip the shrimp a few times as they cook. Once the shrimp are golden brown, remove them from the oil and place on a plate lined with a paper towel. Sprinkle with salt and serve hot with Grapefruit Tartar Sauce.

*For the Grapefruit Tartar Sauce:*

1 or 2 ruby red grapefruit (1 large or 2 small)  
1 egg yolk  
1 clove garlic, minced  
1 tsp. Dijon mustard  
1 Tbsp. freshly squeezed lemon juice  
1 cup vegetable oil  
1 Tbsp. capers, roughly chopped  
1 shallot, minced  
1/2 bunch tarragon, leaves picked and chopped  
Kosher salt



# *AutoMoto*

Peel and segment the grapefruit. Remove the flesh, dice and reserve in a small bowl. In a blender, add the egg yolk, garlic, Dijon and lemon juice. Pulse until thoroughly combined. Scrape the sides of the blender with a spatula and pulse again. With the blender running at medium speed, slowly drizzle oil into mixture until the sauce is emulsified, scraping the sides with a spatula often (making sure to turn off the blender when scraping). Stir the reserved grapefruit into the sauce along with the capers, shallot and tarragon. Season to taste.



### VINEYARDS

The parts for the 2006 AutoMoto Chardonnay came from plants in the Central Coast (Monterey, San Benito and Santa Barbara counties), North Coast (Mendocino and Lake counties) and Sacramento Delta (Clarksburg) regions of California. These cool-climate grape manufacturing centers provided the raw materials with which AutoMoto driver and chief mechanic Melissa Bates crafted this sleek, stylish Chardonnay.

### WINEMAKING

We ignited the fermentation of this juicy model primarily in stainless steel tanks, while other components were assembled in barrel, went through malolactic fermentation and mingled with their yeast lees, all fueling this Chardonnay's rich, creamy flavors.

### WINEMAKER'S NOTES BY MELISSA "THE DRIVER" BATES

"The roomy interior of this classic cruiser is redolent of baked apples, vanilla, coconut and bread toast. Round and creamy on the medium-bodied chassis, its rich, lively, apple and lime flavors are turbo-charged by bright acidity. Enjoy this cherry Chardonnay with your favorite drive-in, take-out or eat-in dishes, especially seafood, poultry and grilled veggies."

©2008 AutoMoto™, Santa Rosa, California #12350004

<b>VARIETAL</b>	100% Chardonnay
<b>APPELLATION</b>	California
<b>GROWING REGIONS</b>	Central Coast (Monterey, San Benito, Santa Barbara counties) North Coast (Mendocino, Lake counties), Sacramento Delta (Clarksburg)

<b>FERMENTATION</b>	Primarily stainless steel with 30% malolactic
<b>AGING</b>	Stainless steel
<b>ALCOHOL</b>	13.5%
<b>TOTAL ACIDITY</b>	0.66 g/100 ml
<b>PH</b>	3.5