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Grilled Summer Vegetable Lasagna

Serve with 2005 AutoMoto Cabernet Sauvignon

Serves 6

2 medium zucchini, sliced lengthwise ¼ inch thick
4 large portabella mushrooms, stems removed
1 medium eggplant, sliced lengthwise ¼ inch thick
1 red onion, peeled and sliced into ¼ inch rings
2 red bell peppers, cored and cut into 4 pieces each
1 lb. ricotta cheese
1 lb. fresh mozzarella cheese, sliced thin
1 ½ cups Parmesan cheese, grated
Kosher salt
2 cups Pesto Sauce (recipe follows)
2 cups Cabernet Tomato Sauce (recipe follows)
1 lb. fresh or dried, pasta sheets, blanched

Preheat the oven to 350° F.

Place vegetables in a bowl and toss with pesto sauce. Salt to taste. Grill vegetables until tender. Slice the grilled portabellas ¼-inch thick. Set vegetables aside. Coat the inside of a 9 x 13 x 2 ½-inch rectangular baking dish with olive oil and add ¼ cup of the tomato sauce. Spread the sauce evenly over the bottom of the dish. Place one layer of pasta over the sauce. Place ¼ of the ricotta, mozzarella and parmesan on top of pasta. Layer ¼ of the vegetables over pasta. Repeat layers until the pan is filled within ½ inch of the top. Top with remaining cheese. Cover with aluminum foil and bake for 30 minutes. Uncover and bake an additional 10 minutes or until the cheese is golden brown. Remove from oven and let cool for 20 minutes before serving.

For the Pesto Sauce:

½ cup extra-virgin olive oil
2 cups fresh basil leaves
½ cup Parmesan cheese, grated
2 cloves garlic, minced
1/3 cup pine nuts
Kosher salt

Combine all ingredients in a blender and process until smooth. Season to taste.

For the Cabernet Tomato Sauce:

28 ounce can, peeled and crushed tomatoes
3 Tbsp. extra-virgin olive oil
1 medium yellow onion, diced
1 medium carrot, peeled and diced
1 celery stalk, diced
2 cloves garlic, minced



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Kosher salt
1 cup fresh basil leaves
¼ cup butter

Heat the olive oil in a medium saucepan. Add the onions and cook over low heat until soft and translucent. Add the carrot, celery and garlic and cook over low heat until soft. Add the tomatoes and cook for 20 minutes. Remove sauce from the heat and add the basil and butter. Season to taste.



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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