

AutoMoto

Pan-Seared Pacific Halibut with Lemon Jam and Shaved Fennel

Serve with 2006 AutoMoto Chardonnay

Serves 6

For the Pan-Seared Halibut:

- 1 ½ lbs. fresh Pacific halibut (portioned into six 4-ounce pieces)
- 2 Tbsp. vegetable oil
- 2 Tbsp. butter
- Kosher salt
- ¼ cup Lemon Jam (recipe follows)
- 1 fennel bulb
- 2 Tbsp. Lemon Vinaigrette (recipe follows)

In a heavy-bottomed sauté pan over high heat, sauté the halibut in vegetable oil and season with salt. Once the fish is brown and caramelized on the first side, add the butter and flip the halibut. Cook on the second side until done and remove fish from the pan.

To serve: Place one piece of halibut on each plate and top with lemon jam. Toss the fennel with vinaigrette and season with salt. Place a small mound of fennel next to each fillet of halibut and enjoy.

For the Lemon Jam:

- 3 whole lemons, seeds removed
- ½ cup sugar
- 1 tsp. kosher salt
- ½ cup extra-virgin olive oil
- Freshly ground black pepper

Combine the lemons, sugar and salt in a blender and process until smooth. Slowly add the olive oil until emulsified. Season with black pepper.

For the Lemon Vinaigrette:

- 1 Tbsp. shallot, minced
- 2 tsp. garlic, minced
- ¼ cup freshly squeezed lemon juice
- 1 tsp. sugar
- ½ tsp. Worcestershire sauce
- ½ Tbsp. water
- ¼ cup extra-virgin olive oil
- ½ cup vegetable oil

In a large stainless-steel bowl, combine the shallot, garlic, lemon juice, sugar, Worcestershire sauce and water and mix thoroughly. While whisking, slowly add the olive and vegetable oils. Check the vinaigrette for seasoning and balance, if necessary adjust with sugar and/or salt.





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."

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

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