

AutoMoto

Thai Pork Satay with AutoMoto Riesling Peanut Sauce

Serve with 2007 AutoMoto Riesling

Serves 6

For the Thai Pork Satay:

- 12 large bamboo skewers
- 2 lbs. pork loin, cut into 1-inch cubes
- 2 Tbsp. soy sauce
- 2 Tbsp. sweet chili sauce
- 1 tsp. sesame oil
- 2 Tbsp. vegetable oil
- 1 cup AutoMoto Riesling Peanut Sauce

Soak the skewers in cold water for 2 hours to help prevent burning. Mix the soy sauce, chili sauce and sesame oil in a large bowl. Add the pork. Allow the pork to marinate in the refrigerator for one hour before grilling.

Preheat grill or grill pan to medium-high heat. Skewer approximately four cubes of pork per wooden stick. Brush the grill with vegetable oil. Grill the skewers on all sides for 3 to 5 minutes or until the pork is golden and cooked through. Serve immediately with AutoMoto Riesling Peanut Sauce on the side.

For the AutoMoto Riesling Peanut Sauce:

- 1 can unsweetened coconut milk (13.5 ounces)
- 1 Tbsp. fresh ginger, minced
- ¼ tsp. red Thai curry paste
- 1 clove garlic, crushed
- ½ cup AutoMoto Riesling
- 1 Tbsp. brown sugar
- 1/8 tsp. fish sauce
- 1 tsp. soy sauce
- 3 Tbsp. peanut butter

Heat the coconut milk over high heat in a medium saucepan. Continue cooking the coconut milk until almost all the liquid has evaporated and the coconut begins to caramelize. Add the ginger, curry paste and garlic and cook for an additional 3 minutes. Add the Riesling and cook for 3 minutes more. Add the brown sugar, fish sauce, soy sauce and peanut butter. Whisk to combine and remove from the heat. Strain sauce through a sieve before serving. Serve at room temperature.





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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