



RATAFIA

Ratafia is a fortified red wine made with the addition of oranges and other herbs and spices to make a unique style of wine used both as an aperitif and as a dessert wine. With tangy citrus and notes of vanilla, Ratafia mixes well with cocktails and makes a delicious Kir when served with Champagne.

Our wine maker, Nan Bailly, learned to make Ratafia in the Rhone Valley, France while working as a student and often made it as a gift for friends and family before commercial production began in 1997. Ratafia is found in areas of Spain, France and Italy and is considered to be a regional folk wine, the ingredients changing with the local indigenous fruits, herbs, and spices. The name comes from an old world drink going back to the 15th century that was used to toast the "ratification" of a treaty.

Our distinctive package design was awarded third place at the prestigious San Francisco Wine Competition. Minneapolis artist Leon Hushcha created the painting for the label.

RATAFIA SERVING INSTRUCTIONS

- For Dessert: room temperature
- As an aperitif: chilled
- Over ice with a twist of lemon or orange
- Over Ice with a splash of club soda
- As a Champagne Cocktail: 1 part Ratafia to 4 parts Champagne or Prosecco Sparkling wine
- As a cocktail with mixed drinks
- Over ice cream for a delicious dessert

RATAFIA MENTHE

An after-dinner drink

3 measures Ratafia

2 measures Creme de Cacao

1 measure Creme de Menthe

Pour into a cocktail glass rimmed with cocoa. Garnish with a mint leaf.

Makes one dessert cocktail.

NAN'S SUMMER MARINADE

A quick and easy mix for a pork tenderloin or lamb chops on the grill.

1 part Ratafia

1 part olive oil

Crushed garlic (lots)

Sprig of Rosemary (big)

Grated lemon rind (easy)

Sea salt

Mix all ingredients and pour over meat. Marinade meat no more than 1 hour. Wipe meat dry before grilling.

RATAFIA VINAIGRETTE FOR GRILLED SALMON

This recipe is a favorite from Ken Goff, former chef for many years at The Dakota Bar and Grill in St. Paul, Minnesota.

INGREDIENTS:

1/2 cup Ratafia

2 tablespoons red wine vinegar

1/2 cup water

1 tablespoon whole black peppercorns

1 cinnamon stick, crushed

1/3 teaspoon coarse sea salt

2 inch sprig of fresh thyme

2/3 cup extra virgin olive oil

PROCEDURE:

In a non-reactive pan, combine the Ratafia, vinegar, water, pepper, cinnamon, salt and thyme and bring to a boil. Reduce to 1/4 cup and strain. Allow to cool. Whisk in the olive oil. Drizzle over grilled salmon fillets or grilled tuna steaks.

RHUBARB KETCHUP

From Brett Laidlaw's cookbook, Trout Caviar, A Northern Forager. A wonderful condiment to serve with grilled meats and vegetables, think of it as a Minnesota Romesco.

INGREDIENTS

2 pounds rhubarb stalks, cut into 1/2-inch dice

1/3 cup Alexis Bailly Ratafia

1/4 cup red wine vinegar

1 cup sugar

Salt

Pimente d'espelette or cayenne pepper

In a medium saucepan, combine the rhubarb, Ratafia, vinegar, sugar and bring to a boil. Remove the pan from the heat and let steep for 30 minutes. Cover and simmer over moderate low heat, stirring often, until the rhubarb is just tender, about 5 minutes. Season with salt and espelette (cayenne pepper) to taste.

Puree in a blender for a smoother sauce or leave as it for more texture.



HASTINGS RESERVE

Our Hastings Reserve is made in the style of a Ruby Port, emphasizing both youthful fruit and a maturity of flavor. We bottle it as a non-vintage wine, blending a variety of both grapes and vintages to achieve a balanced wine that is ready to drink when bottled.

We make our Hastings Reserve in a traditional method of stopping the fermentation of sugars to alcohol with the addition of high proof brandy, leaving the natural sweetness of the grapes to balance the level of alcohol achieved. Our port is then aged in old American oak barrels, sometimes up to 8 years in barrel before blending for bottling.

In France, ports are often served before the meal as an aperitif as a means of stimulating the appetite. Plan on serving a smaller portion, 3 – 4 ounces per person in a small, sherry style glass or a small wine glass. This is a good time to get out those old, decorative glasses you inherited from your Grandmother.

In the US, we have the habit of serving sweet wines with dessert. Try a single glass of port alone in place of dessert, or add a chocolate truffle or cookie to make a simple, elegant finish to any meal.

FOODS TO MATCH: Rich chocolate desserts, nut tarts, dried fruit, ripe pears and freshly cracked walnuts with a plate of blue cheese

CLASSIC PAIRING: Blue-veined cheese, especially Stilton, with or without cigars, before a warm fire with a good book.

WALNUT TART

This recipe comes from an old friend of the winery, Bernadette Janisch. She suggests making the tart ahead of time, either the night before or the morning of a party, to improve the flavor, and of course, to serve it with Hastings Reserve Port.

Preheat oven to 375 degrees

Make your own tart shell or purchase packaged dough. Press evenly into bottom and side of a nine-inch fluted tart pan with removable bottom. Bake 10 - 12 minutes.

While tart shell is cooling, spread two cups coarsely chopped walnuts on a cookie sheet and bake in oven 5 minutes.

When both shell and walnuts have cooled, put walnuts in shell.

In heavy sauce pan, bring the following ingredients to a boil while stirring constantly:

2/3 cup light brown sugar

1/4 cup butter

1/4 cup dark corn syrup

2 tablespoons heavy cream

Boil one minute and then pour over walnuts.

Bake in center of oven for 10 minutes.



FRONTENAC

The Frontenac grape was developed at the University of Minnesota as a new hybrid designed to survive the extremes of Minnesota's climate. Unlike the French varieties we grow, Frontenac does not have to be protected to get through the winter, thus greatly reducing our labor practices in the vineyard. The Frontenac has been recorded as surviving -35 degrees below zero, not an uncommon temperature reached in our cold northern winters.

We make a big, robust style of wine from this hardy grape, loaded with black berry fruit and a deep, richly pigmented color (a real tooth-stainer!). The wine is aged in new American oak barrels made from Midwestern grown wood staves in order to give the wine a smoky, earthy balance to its intensity of fruit.

The wine label for our Frontenac was the very first label that our founder and father, David Bailly, designed for Alexis Bailly Vineyard, and the first commercial wine label ever used for a Minnesota grown wine. We've brought the label back for our Frontenac, a truly original Minnesota wine.

Foods to Match: Game meats like duck and pheasant; lamb or beef; pasta dishes made with meat or tomato; eggplant dishes; flavor ingredients like black olives, pepper, mushrooms, herbs like mint, thyme and Rosemary.

Classic pairing: Grilled Foods, especially meat, to match the smoky, earthy flavors in the wine.

STRACOTTO, AN ITALIAN POT ROAST

For all her celebrity as host of "The Splendid Table", syndicated food columnist, and author of several famous cookbooks, Lynne Rosetto Kasper is more often found in her St. Paul home cooking simple, robust dishes like this one for friends coming over for Sunday supper. This is a meal that calls for a strong and sturdy wine like the Frontenac. Here is one of the favorites we have enjoyed with Lynne.

1 (3-4 pound) chuck roast

2 tbsp olive oil

1 large onion, minced

2 carrots, minced

1 celery stalk, minced

1 tbsp each fresh parsley, basil, sage

1 bay leaf

Salt and pepper

2 cloves garlic, minced

1 - 12oz. can chopped tomatoes, with juice

2 cups Frontenac wine, or other good quality red wine, divided

2 cups good quality beef broth, divided

Heat the oil in a Dutch oven. Salt and pepper the roast and slowly brown on all sides. Remove. Add onion, carrot, celery, herbs and bay leaf. Cook over medium heat, stirring often, until soft and lightly browned. Add garlic and cook 1 minute. Add tomatoes and cook another 5 minutes.

Add 1/2 cup of the red wine and reduce until most of the liquid is gone, scraping up the brown glaze on the bottom of the pan. Repeat with another 1/2 cup red wine. Now add 1/2 cup of the beef broth and reduce. Repeat with another 1/2 cup of beef broth.

Return the roast to the pan and add remaining cup of red wine and cup of beef broth. Make sure the liquid reaches at least halfway up the sides of the roast, adding more liquid is needed.

Cover the pan with a tight fitting lid and cook over very low heat for 2 or more hours. Add more wine or stock as needed if the meat seems to be drying out.

The meat is done when it is very tender and the sauce is deep and rich.

Serves 6 - 8

Lynne recommends serving the Stracotto with polenta or roasted potatoes Add sautéed escarole or roasted baby carrots, or just a simple green salad to make the meal complete.



COUNTRY RED

Blended from a variety of hearty grapes, we use both French and American hybrids that were developed for the type of cold climate where we grow our grapes.

A dry red similar in style to the earthy wines of the Rhone Valley in France, the Country Red is light to medium bodied with a taste of cherries and a hint of spice.

With no designation of grape, and no commitment to a single vintage, we are able to make a wine delightfully suited to our tastes. The Country Red is a wine with no pretense, just pure hedonistic pleasure in every bottle, meant for every day drinking, and styled to go with everyday meals.

NAN & SAMGRIA

Winemaker Nan Bailly and her husband, Sam, make this refreshing wine drink while playing bocce ball with friends at the winery.

Juice of 2 limes

1/2 cup sugar

One bottle Country Red, chilled

Lime wedges for garnish

Dissolve sugar in lime juice. Add to wine in a serving pitcher or carafe and pour over ice in tall cocktail glasses or large wine glasses. Garnish with a lime wedge.

COUNTRY RED & HORSERADISH SAUCE

A favorite summer meal at the winery is serving a grilled flank steak over a bed of salad greens with this delicious sauce as a dressing.

Another great recipe from Chef Ken Goff.

1/4 bottle Alexis Bailly Vineyard Country Red

3 tablespoons prepared horseradish

1/2 cup mayonnaise

1/2 cup sour cream

Pinch or 2 of ground pepper

1/3 teaspoon coarse sea salt

1/2 teaspoon red wine vinegar

1 large peeled clove of garlic

In a non-reactive pan, reduce the wine to 1 1/2 tablespoons and let cool to room temperature. Place all ingredients in a blender and puree very smooth. Remove to a serving or storage container and chill. Keeps one week refrigerated.

Makes about 1 1/2 cups for 6 - 8 servings.

CHOCOLATE RESERVE

Our Chocolate Reserve takes our Port wine one step further by adding natural chocolate essence to a special blend of our Hastings Reserve creating a sexy, romantic dessert wine that captures the delicious alluring flavors of both the grape and that most intoxicating flavor of all, chocolate.

Enjoy sipping a glass all on its own at the end of a meal.

Nick Kosevich, The Cocktail King at Eat Street in Minneapolis, serves this decadent dessert cocktail. Makes one drink. 1/4 cup.

1 oz North Shore Gin

1 oz ABV Chocolate Port

.75 oz Cocoa Liqueur

.25 oz simple syrup



ISIS - ICE WINE

ISIS is made in the style of the famous Eiswein from Germany. The grapes are frozen, but since it is only the water that freezes it can be removed in the form of ice. What is left behind is a wonderfully sweet juice to ferment into the luscious nectar known as ISIS.

Reminiscent of ripe apricots and peaches, citrus fruits and honey, the crisp acids maintained in our cold climate naturally balance our wines.

Serve small portions of Isis and always serve well chilled.

When matching sweet wines with dessert try to remember to choose desserts that are less sweet for the most complimentary flavors.

- Always serve well chilled - a cordial glass works best
- Keep an opened bottle, corked, in the fridge for up to a week
- Serve after dinner by itself for a light and easy dessert
- Serve with fruit tarts, such as a tart tartan of pears or apples
- A bowl of fresh seasonal fruits splashed with a little "ice"
- Biscotti or similar cookie, deliciously dipped in the wine
- Dried fruit compote
- Desserts with nuts

MINNESOTA MARTINI

Originally created for the Dakota Bar and Jazz Club in downtown Minneapolis by chef Ken Goff, careful to order this delicious martini, it's hard to stop at just one!

4 oz Shaker's vodka

1 1/2 oz ice wine

Use a shaker on ice, strain into a martini glass and garnish with twist of orange.

APPLE HARVEST FRUIT TART

Lucia Watson, proprietor of "Lucia's Restaurant and Wine Bar", has been a devoted chef to regional cuisine and a good friend to Alexis Bailly Vineyard for more than a decade.

*Her recipe for an apple tart reflects her Midwestern roots and her love of simple, hearty foods. Lucia chose this dessert from her celebrated cookbook, **Savoring the Seasons**, as the perfect complement to our Ice Wine.*

1 cup chopped dried prunes

1 cup chopped dried apricots

1/2 cup golden raisins

1 cup peeled, chopped apples

1/3 cup sugar

1/2 cup chopped walnuts

1/4 cup melted butter

2/3 cup ISIS - Ice Wine

Roll out half of the tart-crust dough to line a 10 - inch tart pan and refrigerate. Place the dried fruit in a medium-sized saucepan and add just enough water to cover the fruit. Bring to a boil, cover the pan, and cook for about 20 minutes, or until the filling is very soft. Drain the fruit and cool slightly. Add the remaining ingredients and stir until the sugar is melted. Heap the filling into the tart pan. Roll out and cut the remaining dough into strips and make a lattice top, crimping the edges.

Bake in a preheated 350 F oven for about 30 to 35 minutes. Remove from the oven and cool slightly before serving. Serve with whipped cream flavored with a dash of Rum.



SEYVAL BLANC

The Seyval Blanc is our premium white wine. Named for the French Horticulturist who developed the variety during WWI, the Seyval came to the United States in the 1960's when pioneers, like David Bailly, were looking for wine grapes that could be grown outside of the norms of California. With its balance of clean bright fruit and a dry crisp finish, the Seyval is a wine that is both elegant and appealing.

FOOD MATCH: Our dry white Seyval Blanc is light and delicious when served with appetizers.

A favorite quick and easy appetizer is to make an antipasti plate of green olives, herbed cheeses, and cured meats like salami and prosciutto.

For dinner, always remember to try and match the weight of a wine with its corresponding dish. So with Seyval, look for light-bodied meals like salads with lots of crisp vegetables and a creamy, low acid dressing, or simply prepared fish, pan fried and served with lemon.

The lively acid in the Seyval holds up well to garlicky foods, and is a classic paired with Pesto Genovese from the garden in late summer.

As versatile as the Seyval is with food, be careful when matching with cheese. Not all wines go with all cheese! The Seyval pairs well with dill havarti, tangy goat cheese, and soft cheeses mixed with herbs. And this is really great - Parmigiano-Reggiano dribbled with balsamic vinegar. Take a big chunk of Parmigiano, break it up into small pieces, and drizzle sparingly with a good balsamic. It is a classic Italian antipasto we learned from Lynne Rosetto Kasper.

ASPARAGUS STARTER WITH SMOKED TROUT

Here is an easy summer main course or elegant first course from Mac and Marcy's trout farm on the Apple River in Wisconsin. Though the two are off in their Airstream exploring a well-deserved retirement across the USA, you can still find the delicious Star Prairie trout in most grocery stores around the Twin cities.

4 - 5 spears asparagus per serving, cooked until just crisp

2 - 3 thin slices Star Prairie Smoked Trout

Spiced Parsley Mayonnaise (recipe follows)

Place mayonnaise on bottom of plate, arrange asparagus in a fan shape from the base of the spears over the mayonnaise, then lay slices of fish over the base of the spears. If asparagus is not available, thin slices of green honeydew melon may be substituted.

SPICED PARSLEY MAYONNAISE

Combine 1 1/2 cups mayonnaise, 3/4 cup chopped parsley or watercress leaves, 1 tbsp dill weed and 1 tsp each lemon juice and grated onion. Blend thoroughly and season with white pepper and salt to taste.

Makes 2 cups

TARRAGON PESTO

Tarragon grows plush and plentiful in summer; try using it instead of basil for this delicious pesto. The tarragon won't oxidize and turn brown like a basil pesto but retains its bright green color all the way to the bottom of the bowl. We freeze lots for winter.

1 cup packed tarragon

1 cup packed parsley

2 cloves garlic

2 tbsp pine nuts

1/2 tsp salt

1/3 cup olive oil

3 tbsp Parmesan cheese

In food processor, blend tarragon, parsley, garlic, nuts and salt until smooth. Add oil. Stir in cheese.

Makes enough for 1 lb pasta.

For a more robust pasta, try adding one or all:

2 cups shredded roast chicken

2 cups cooked green beans

1 cup small grape tomatoes



NAN'S RILLETTE

Nan's recipe was featured in MORE Magazine from a feature article that highlighted a recent trip back to her early wine making days in The Loire Valley of France where she also learned much about the delicious relationship between wine and food. Though we love to accompany it with Seyval Blanc, a bottle of chilled Champagne works well, too.

Serve Rilette as a spread on toasted croutons of French bread or crackers for an appetizer.

2 lbs pork shoulder (if you can't find shoulder, check the chops section, some are from the same cut)

1 tbsp minced shallot

1 tsp salt

2 tsp fresh thyme

1/2 cup Seyval Blanc white wine

1/2 cup chicken stock

Fresh ground pepper and more salt to finish

Cut port shoulder into 1" pieces and mix with shallot, salt, pepper and thyme in a heavy oven-proof casserole.

Bring to a low boil on top of the stove, cover, and put in a preheated oven at 300° for 3 hours.

Remove from the oven and let cool for ½ hour before processing.

With a slotted spoon, place a small amount of meat in a food processor, and using quick short turns, briefly process the meat. Do not over process; leave some texture to the meat.

Alternately, use 2 forks and shred for a coarser texture.

Makes 3 cups. Freezes well, too.

ANISE COOKIES

Our favorite cookie around the holidays gets year-round enjoyment thanks to this easy recipe.

1 cup vegetable oil

1 cup white wine, room temp (we use our Seyval Blanc)

1 cup sugar

Scant teaspoon of salt

1 tablespoon anise seeds

5-6 cups flour

Additional anise seed combined with sugar

Combine first five ingredients in mixing bowl with the 5 cups of flour. Add more flour if needed until dough is no longer sticky. Divide dough into four sections. Working with a section at a time, roll into a long rope. Cut rope into 1-inch pieces. Roll pieces in the sugar/anise seed mixture. Twist each piece and place on cookie sheet.

Bake @ 375 degrees for 15 minutes, or until just set.

Keeps for weeks in an airtight container.



COUNTRY WHITE

Fruity, soft and slightly off dry, the Country White is an easy drinking wine to take pleasure in drinking everyday. Named for the Vin du Pays wines of France (translated as Country Wine) to reflect the regional wines that are distinctive and meant for local consumption. This is a charming wine meant to be drunk while the fruit is young and fresh. It has broad appeal and can be enjoyed with or without food. Serve well chilled.

NAN'S TAPENADE (BLACK OLIVE SPREAD)

This mixes up quick in the food processor. Serve on toast or crackers with Country White for an appetizer. It also travels well for a picnic.

We like to use Nicoise, Gaetas, and/or Kalamatas.

- 1 small garlic clove
 - 1 tbsp chopped fresh fennel bulb
 - 2 cups black olives, pitted and drained (rinse if brined)
 - 2 tbsp quality extra virgin olive oil
 - 1 tsp sherry vinegar
- Drop garlic and fennel into food processor while running to finely mince. Scrap down sides of bowl.
- Add olives and gently pulse, about 8 or 9 times, until olives are chopped. Remove ½ of contents into serving bowl.
- With remaining olives in food processor, add olive oil and vinegar. Process until a smooth paste is formed.
- Mix with olives in serving bowl, adding more olive oil if necessary for smooth spread.

Makes 2 cups.

Alternately, use a green olive like a castelvetrano, for a different flavor and color.

GOLDEN GRIS

Our Golden Gris is made from two grapes developed at The University of Minnesota: La Crescent, with flavors of ripe apricots and honey, and Frontenac Gris (a mutant of the red grape, Frontenac) that gives the wine a most amazing floral perfume. To balance the natural sweetness inherent in the fruit, we add a small amount of brandy to only slightly raise the alcohol and keep the wine from being cloying. This is truly a unique wine, but somewhere between a German Auslese and a Spanish Sherry, you might find a comparison.

We especially love to serve Golden Gris, chilled, as an aperitif with appetizers that takes us to Spain: a cured ham, briny green olives and roasted marcona almonds.

PORK WITH PRUNES

One of our favorite recipes from our French family in the Loire Valley where our wine maker, Nan, apprenticed as a young wine maker.

Serve with roasted potatoes or buttered egg noodles.

- 3 lb pork tenderloin
 - 12 oz prunes, pitted
 - 1 large onion, finely chopped
 - 2 carrots, finely chopped
 - 2 cups white wine (we use our Seyval Blanc)
 - 2 tbsp brandy
 - 1 cup beef bouillon
 - 2 tbsp cooking oil, like grape seed or canola
 - 1 bouquet garni (bay leaf, parsley, thyme wrapped in cheese cloth)
- Soak prunes in white wine for one hour. Drain, reserving wine.
- Melt 2 tbsp oil in an oven-proof pan fitted with a lid and large enough to hold pork.
- Brown on all sides. Remove from pan and salt and pepper generously.
- In same pan, sauté onion and carrot for 4 – 5 minutes.
- Add pork back to pan, add brandy and flame.
- Add white wine, beef bouillon, and bouquet garni.
- Cover pan, cook in preheated oven at 325° for 1 hour 15 minutes.
- Add prunes and cook another 20 minutes.
- Remove from oven and let rest for 10 minutes before slicing pork tenderloin.

Serves 6



ROSÉ NOIR

Our Rosé Noir takes its name (Black Rosé) from its 100% red wine grapes that resembles more a light-bodied red. Our wine maker, Nan, learned to love this style of rosé while apprenticing at a winery in the south of France and has been replicating it with our red grapes, pressed fresh before fermentation. Our heavily pigmented red grapes produce a wine with a lovely, light red color.

This is a popular and easy style of rosé wine that has just a touch of fruit that will remind you of raspberries and a hint of cinnamon spice. We suggest serving this wine well chilled and in the company of good friends, on a picnic, or any time on its own. The sweetness of the wine is well balanced with our cool climate acidity, so it is never overly sweet and allows the wine to match well with food.

Here are some picnic foods we've seen from our customers who like to picnic at the winery:

- Country ham rolled around ripe melon chunks
- Cured Italian meats like salami wrapped around bread sticks
- Cold poached salmon with cucumbers
- Muffeleta sandwiches
- Prosciutto, mozzarella, tomato with fresh basil
- Left over cold pizza
- Hard-boiled eggs with caviar
- Herbed potato salad with crumbled blue cheese
- Gazpacho with cocktail shrimp
- Watermelon and feta cheese salad
- Fresh strawberries dipped in balsamic vinegar

Here is an easy picnic food from our dear friend and extraordinary pastry chef, Michelle Gayer, from The Salty Tarte Bakery at the Midtown Market in Minneapolis

Lay out slices of Prosciutto ham (look for La Quercia from Iowa)

Toss a bunch of peppery salad greens like arugula or watercress with:

1/2 tsp pomegranate syrup (or use 1 tsp of any fruit vinegar)

2 tsp olive oil

Put a small amount of dressed salad greens in the center of a piece of prosciutto ham and roll up, jelly roll fashion.

SOLARIS

A brandy-infused white wine, barrel aged for 2 years, fortified to 21% alcohol and lightly sweet, this golden amber nectar has flavors of peaches, citrus and honey.

Here are some service ideas for Solaris:

- As an Aperitif - serve chilled, not cold
- As a Cocktail mixer - with apple or pineapple juice, club soda or tonic water, add a twist and a sprig of mint
- With Appetizers in a cordial glass
- With Cheese: Northern Lights Blue, Roth Kase Gran Queso
- With dessert: fruit tarts in a buttery pastry
- For dessert: serve at room temp; then linger at the table with your guests
- Refrigerate after opening; warm slightly before serving

LEMONGRASS-SOLARIS COCKTAIL

From Ole, the bartender at The Red Stag in Minneapolis, comes this amazing cocktail

Start with making the lemongrass vodka:

Mix together:

750 ml organic vodka (like Prairie Vodka, locally produced)

3/4 cup chopped lemongrass

Peel of 1 lime

Steep 7 days.

Here is the Cocktail:

2 parts Alexis Bailly Solaris

1 part lemongrass vodka

Stir until well chilled. Strain.

Garnish with a lemon twist.

Makes one cocktail.