

Wine Spectator

Steak and Red Wine for Father's Day

It's perfectly grilled meat and potatoes for Dad, plus a list of recommended Zinfandels and Malbecs to match

Whether he's an avid collector who helped spark your own passion for wine, or just discovering wine's many joys and possibilities, doesn't your dad deserve to enjoy some great bottles and delicious food? Father's Day is next Sunday, June 19, and we suggest you show your respect and appreciation for all the fathers in your life with a classic combination: grilled steak and red wine.

Chef Steven Tevere, the executive chef at Napa's Carneros Inn, has shared his foolproof recipe for rib eye steaks with sweet and savory roasted shallots, potatoes cooked on the grill and a piquant chimichurri sauce that adds a South American touch to the table. Says the chef of this modernized riff on meat and potatoes, "The shallots and the chimichurri sauce give this dish an added twist that's sure to please any father who loves to eat beef. I've served this to my family in the past and have received nothing but requests for more."



Chef Steven Tevere will help families celebrate their fathers at FARM and Boon Fly Café, both at the Carneros Inn.

As for what to pour with the meal, we've provided a list of recommended, recently rated Zinfandels, which make a natural pairing with grilled foods, and especially those with a bit of spice, and Malbecs, whose affinity for steak is a point of Argentine pride. Happy Father's Day!

Grilled Rib Eye Steaks with Bourbon-Roasted Shallots, Grilled Yukon Potatoes and Chimichurri

Recipe by Steven Tevere, executive chef at the Carneros Inn, Napa, Calif.

For the steaks:

- 4 bone-in rib eye steaks, preferably grass-fed
- Kosher salt and freshly ground black pepper to taste
- 1/4 cup olive oil

1. Build as hot a fire as your grilling unit will permit, using hardwood charcoal such as mesquite or hickory. When the coals are very hot, spread them evenly and replace the grill. Brush the grill lightly with oil and let it get hot before putting the meat on. Have a spray bottle of water ready to extinguish any grease flare-ups as the steaks cook.

2. Let the steaks come to room temperature. Season each steak generously with salt and pepper and rub each steak with 1 tablespoon olive oil.

3. Arrange the steaks on the grill without letting them touch (air must circulate to brown them evenly). Watch the top surface carefully. After 5 to 7 minutes, little drops of red juice will start to bead on the surface. This is the signal to turn the steaks.

4. Turn the steaks using tongs. Season them lightly on the uncooked side. Watch for the telltale beading again. This signals a rare to medium rare steak. Allow another 1 to 2 minutes for medium, and another 2 to 3 minutes for well-done, turning again halfway through the additional time. Serve the steaks on hot plates, topped with the chimichurri, and with the shallots and potatoes alongside. *Serves 4.*

Bourbon-Roasted Shallots

- 10 shallots, peeled and left whole
- Kosher salt and freshly ground black pepper
- 1 tablespoon olive oil
- 1/4 cup Bourbon
- 2 tablespoons red wine
- 1 tablespoon honey
- Sprig of thyme

Preheat the oven to 350° F. In a small bowl, toss the shallots with salt and pepper and olive oil. Place shallots in a small baking dish and add the remaining ingredients, tossing well to evenly distribute. Cover with aluminum foil and cook in the oven until the shallots are tender, about 40 minutes.

Grilled Yukon Gold Potatoes

- 4 large Yukon Gold potatoes, peeled
- 3 tablespoons kosher salt, plus more to taste
- Freshly ground black pepper to taste
- 2 tablespoons chopped fresh rosemary leaves
- 3 tablespoons olive oil

1. Place the peeled potatoes in a large pot and cover with water. Add 3 tablespoons salt and bring to a boil, then reduce to a simmer and cook for 10 minutes. Remove the potatoes from the water and let them cool.

2. Once the potatoes are cool, cut them into 1/2-inch thick slices. Season with salt, pepper and rosemary and gently toss with olive oil. Using the same grill set-up used for the steaks (above), grill potatoes on each side for 5 minutes.

Chimichurri

- 2 cups flat-leaf parsley leaves, finely chopped
- 1/2 cup cilantro leaves, finely chopped
- 1 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 4 cloves garlic, peeled, finely chopped
- 1 teaspoon red chile flakes
- 1 teaspoon kosher salt

Whisk together all ingredients. Taste and adjust seasoning as desired.

RECOMMENDED ZINFANDELS

Note: The following list is a selection of outstanding and very good wines from recently rated releases priced at \$50 or less. More Zinfandels and Malbecs can be found in our [Wine Ratings Search](#).

FRANK FAMILY Zinfandel Napa Valley 2008 Score: 92 / \$37

Rich and extravagant, but that's part of the appeal, offering aromas of black cherry and mocha-tinged oak, with plush but complex flavors of blackberry cobbler, cinnamon and zesty spice. Drink now through 2016. 5,837 cases made. —*T.F.*

RIDGE Zinfandel Dry Creek Valley East Bench 2008 Score: 91 / \$26

A classically styled Dry Creek Zinfandel, with briary cherry and spicy dill aromas and flavors that open with a burst of ripe raspberry but evolve into dry, crisp plum and licorice notes, with rustic tannins. Drink now through 2016. 4,350 cases made. —*T.F.*

FOUR VINES Zinfandel Amador County Maverick 2008 Score: 90 / \$20

Sleek and supple, with raspberry and white pepper aromas and delicately layered huckleberry, licorice and smoky sage flavors that linger nicely on the finish. Drink now through 2014. 5,200 cases made. —*T.F.*

SEGHEGIO Zinfandel Sonoma County Sonoma 2009 Score: 90 / \$24

Bold aromas of briary wild berry and cracked pepper lead to plush, layered flavors of black raspberry, toasty sage and espresso that finish with zesty tannins. Drink now through 2016. 69,000 cases made. —*T.F.*

GREEN & RED Zinfandel Napa Valley Chiles Canyon Vineyards 2008 Score: 89 / \$23

Plush and ripe, offering bold aromas of black cherry and toasty oak, with succulent, almost sweet flavors of cassis, sage and black pepper. Drink now through 2014. 3,010 cases made. —*T.F.*

SEBASTIANI Zinfandel Sonoma County 2008 Score: 88 / \$15

Vibrant and juicy, with briary and spicy black cherry aromas and appealing raspberry, rhubarb and anise flavors. Drink now through 2014. 8,500 cases made. —*T.F.*

ARTEZIN Zinfandel Mendocino County 2009 Score: 87 / \$18

Juicy and easygoing, with appealing plum, herb and spicy licorice notes. Drink now. 15,000 cases made. —*T.F.*

KIRKLAND SIGNATURE Zinfandel Amador County Grandmère Old Vine 2008 Score: 87 / \$13

Vibrant and zesty, with raspberry and toasty vanilla aromas that lead to flavors of cherry jam, fresh sage and earth, with firm, briary tannins. Drink now through 2015. 11,000 cases made. —*T.F.*

RECOMMENDED MALBECS

BODEGA CATENA ZAPATA Malbec Mendoza Alta 2007 Score: 93 / \$50

Ripe and concentrated, boasting vibrant aromas and flavors of crushed blackberry, raspberry and cassis, which unfold to reveal layers of spice, licorice and sweet oak as hints of graphite fill the long, juicy finish. This has power, but is well-balanced. Drink now through 2012. —*J.M.*

ALTAS LAS HORMIGAS Malbec Ugo Valley Reserva 2008 Score: 90 / \$25

Ripe, dense and oaky, delivering blackberry, plum peel and fig paste notes wrapped in silky tannins. Hints of spice cake and cocoa fill out the long, floral finish. Drink now through 2013. 8,100 cases made. —*J.M.*

BODEGA CATENA ZAPATA Malbec Mendoza 2008 Score: 90 / \$22

Rich and polished, boasting lots of pure cassis, blackberry and boysenberry fruit that courses along, carried by alluring spice, integrated toast and a nice, lingering anise note. Drink now through 2011. 185,000 cases made. —*J.M.*

BODEGA NORTON Malbec Mendoza Reserva 2008 Score: 90 / \$20

This plush red offers velvety blackberry, fig paste and warm currant confiture notes backed by mouthwatering ganache and espresso. A big wine, but driven and lively. Drink now through 2012. 61,000 cases imported. —*J.M.*

ARGENTO Malbec Mendoza Reserva 2009 Score: 89 / \$16

This rock-solid red features delicious fig, plum sauce and dark blackberry fruit all caressed by hints of licorice, Christmas pudding and violet, with a long, ripe finish. Drink now. 80,000 cases made. —*J.M.*

BODEGAS ESCORIHUELA Malbec Mendoza Don Miguel Gascón 2009 Score: 89 / \$14

A juicy, rounded style, displaying a core of plum and currant fruit carried by lots of sweet spice, with a lingering ganache hint. Nicely focused. Drink now. 210,000 cases imported. —*J.M.*

FAMILIA ZUCCARDI Malbec Mendoza Serie A 2009 Score: 88 / \$15

Ripe and fleshy, delivering layered blackberry, plum sauce and fig notes held together by graphite and anise notes, which push through on the finish. Drink now. 12,000 cases made. —*J.M.*

KIRKLAND SIGNATURE Malbec Mendoza 2009 Score: 87 / \$8

A rounded, forward style, with notes of Linzer torte and boysenberry preserves laced with sweet spice. Stays rounded and easy on the finish. Drink now. 30,000 cases made. —*J.M.*