

ESTATE WINERY **RIVERVIEW** *Cellars*

Tasting Notes
and Pairing Suggestions



2019 Gamay Nouveau

This Gamay Noir is made in the traditional Beaujolais style of carbonic maceration fermentation. The grapes were fermented as whole clusters in a stainless steel tank, pressed and bottled within 2 months of harvest. Extremely fresh and fruity, drink this wine as soon as possible with a slight chill.



**Suggested Pairing: BBQ Turkey
Sandwich**

BBQ Turkey Sandwich

For the coleslaw

- 3 cups sliced green cabbage
- 3 Tbsp mayonnaise
- 2 tsp apple cider vinegar
- 2 tsp sugar
- 1/2 tsp celery seeds
- salt & pepper to taste

For the barbecue sauce

- 1 clove garlic, minced
- 1 TBSP butter
- 1 cup ketchup
- 1/3 cup brown sugar
- 1/3 cup Worcestershire
- 1/4 cup apple cider vinegar
- 1/8 tsp ground cayenne

For the sandwiches

- 2 1/3 cup pulled cooked turkey with above barbecue sauce(I used mostly dark meat)
- 4 buttered and toasted hamburger buns
- pickles



Instructions

For the Slaw:

Combine mayo, apple cider vinegar, sugar, celery seeds, salt & pepper. Add cabbage and toss to blend. Cover and refrigerate until ready to use.

For the BBQ Sauce:

Saute garlic in butter over medium heat for 30 seconds. Add the rest of the sauce ingredients and bring to a boil. Reduce heat to medium/low and continue cooking for 10 minutes. Place pulled turkey in bbq sauce and heat until warm.

For the sandwiches:

Split and Toast Buns with butter. Top sandwiches with turkey, reserved slaw and pickles. Serve.