

ESTATE WINERY
RIVERVIEW
Cellars

Tasting Notes
and Pairing Suggestions



2017 Angelina's Reserve Chardonnay



Strong but balanced Chardonnay. Sharing natural fruits of ripe pineapple and melon. Seductive caramel, sponge toffee, and almond. Let loose with butter when preparing your lobster and crab.

Riverview's Reserve Series identifies our top wines from premium growing seasons. Named after proprietors Sam and Lina Pillitteri, Reserve wines reflect family pride in viticulture and winemaking.

Suggested Pairing: Herb Crusted Cod with Pea Puree

Peas are incredibly sweet, and when they're pureed they create a creamy, mild foil for fish or poultry that is divine with Chardonnay

Recipe – Herb Crusted Cod with Pea Puree

Ingredients:

- 1 lb cod fillet
- Salt and pepper
- 2 ½ tbsp Chardonnay
- 4 tbsp melted butter, divided, plus extra for greasing
- ¼ cup, plus 2 tbsp panko bread crumbs
- 1 ½ tbsp chopped parsley
- Pea vines, optional garnish
- 1 lemon, for serving



Directions:

1. Pre-heat oven to 425 degrees F. With a bit of butter, lightly grease a shallow baking dish; set aside. Check fish for any remaining bones and season both sides with salt and pepper. Place the fillet in a single layer into the shallow baking dish.
2. Pour the wine over the fish, followed by two tbsp melted butter. In a small bowl mix the chopped parsley into the bread crumbs, then pour in the remaining two tbsp. of butter, mixing until combined.
3. Sprinkle the breadcrumb mixture over the top of the fillets and bake in the oven for 12 minutes or until the fish is opaque and pulls apart easily.
4. Spoon a generous amount of pea puree into a shallow bowl, and place a portion of the fillet over the top. Spoon the juices from the pan over the puree and onto the parts of the fish with no bread crumbs. If using pea vines, toss with a little lemon juice and place over the top of the fish. Serve fish immediately with a wedge of lemon.