



A TASTE OF S.I.N.
(Summer In Napa)

Trefethen



GRILLED STONE FRUIT & PROSCIUTTO INGREDIENTS

4 peaches, washed & cut in 6ths
12 thin slices of prosciutto, halved lengthwise
Trefethen extra virgin olive oil
salt to taste

SALTED CUCUMBER WITH PICKLED GINGER INGREDIENTS

6 Persian cucumbers, washed, cut into 4 long wedges
1/4 cup pickled ginger, minced
1 Tbsp salt
fresh lime juice

SUMMER MELON & PROSCIUTTO INGREDIENTS

1 cantaloupe, skin & seeds removed, cut into 12 wedges & halved
12 thin slices of prosciutto, halved lengthwise
salt to taste

PROCEDURE

1. To make the grilled stone fruit, preheat grill to high. In a large mixing bowl, toss peaches with salt and olive oil. Grill on the cut sides to get nice grill marks and a smoky flavor, about 2 minutes total. Do not cook until tender. Remove from grill and let cool to room temperature. Wrap with cut prosciutto.
2. To make the salted cucumber with pickled ginger, toss cut cucumbers and salt in a large bowl to coat well. Place cucumbers in a colander to let excess water drain, about 30 minutes. Rinse out the original bowl and add the salted cucumbers, ginger, and lime juice. Toss to combine well.
3. For the summer melon and prosciutto, lightly salt the melon and wrap with cut prosciutto.
4. On your favorite large platter, artfully arrange all three appetizers. Drizzle with a little extra olive oil and enjoy!

TREFETHEN WINE PAIRING

S.I.N. Rosé: Abounding aromas of fresh, crisp watermelon and pomegranate are layered with hints of white cherry and floral notes. The wine delights as it plays on your palate with its balanced acidity and a mouthwatering finish.