

# PEAY VINEYARDS

FALL RELEASE

ISSUE 32



## TWENTY YEARS—WHERE HAVE THEY GONE?

Twenty years ago Nick and I planted our first grapes on an old sheep ranch and apple orchard in the hinterlands of the Sonoma Coast. No one had successfully planted this far north and deep in the inversion layer. We were in no way certain if the grapes would create fruit that would make the wines we liked to drink. What we lacked in knowledge we made up for with shovelfuls of self-confidence and youthful naïveté. We knew enough about viticulture and enology to think that—theoretically—it should be ideal for our desired style of wine, but not enough to know that this was a very risky gambit that would envelop the rest of our lives. Even though the market for California wines like ours was relatively undeveloped in the early 2000s, the initial response from restaurant buyers and individual consumers was encouraging.

After the first 10 years, we had a better handle on the nature of weather on the coast and how best to reveal our site in the wines. And public awareness of Peay was at an apex as we were featured in the press as the new kids on the block doing it right. We were on our way.

Now we are entering our 20th leaf (the vines have put out leaves 20 times over 20 years), and collectively feel we are making our best wines, yet. The plants are fully developed and can handle adverse weather. Nick and his crew have worked together for many years and are aware of the specific personalities of the various rows and blocks and how best to farm them to their potential. Vanessa has picked and made wine up to 16 times from all of the blocks refining the final cuvées and learning what the true expression of our terroir is in the varieties we make.

So, it is at this juncture that we begin to create a legacy. These are the “execution” days. I am asked all the time what is new at Peay “No Pet Nat or Gamay?” and I always reply, “nothing new, we are working hard to make great Pinot noir, Chardonnay and Syrah.” It is a life-long pursuit that may take generations to achieve. Further, wine quality aside, it is a very competitive wine market out there and the weather these days is not predictable. Others can pursue sparkling wine or rose in a can, we have more than enough to think about.

And our timing has been good. We have experienced five very good vintages in a row culminating in the 2016s we have to offer in this newsletter. I have had some really encouraging older bottles of Peay in the past few months, sharing Chardonnay, Pinot noir and Syrah from the 2002, 2004, 2005, 2006, 2009, and 2011 vintages at dinners and tastings. Those earlier vintages—Chardonnay and Pinot noir, even—were transcendent. They were not “gone” and had years to go, yet. That makes me very excited about the potential of these 2016s. But don’t take my word for it. Go ahead and open up an older Peay wine tonight. See what a “young vine” Peay wine has to offer and know that these older vines are making wine that will surpass them in complexity and pleasure in 10 to 20 years. To read more about how the older wines are tasting, please go to our web site over the next months as I add more tasting notes from recent tastings. In the meantime, consider attending one of our dinners or events when we visit your town. We always include at least one older wine. Until then, thank you for being a Peay mailing list customer and happy drinking.

### 2016 PEAY VINEYARDS *ESTATE* CHARDONNAY

425 CASES

I admit, I am guilty of getting excited about our Chardonnay. As with many of our wines, Chardonnay from our vineyard has only gotten better with every vintage. Like Peay Chardonnay for its’ directness, freshness, and minerality while still showing texture, finesse, and complexity? Here it is in spades, the complete package. The nose has lemon curd, flinty smokiness, and yeasty notes akin to the 2004, 2006, 2011, and 2013 Chardonnays. On the palate there is an intense mineral and lemon merengue beam of flavor with a little roundness on the mid palate. The flavor moves back and expands in your mouth ending very clean and a little salty. I love drinking this wine now and, with this structure, I know I will love drinking it in 5 years, 10 years and, likely, in 15 years. I poured the 2004 at an exclusive dinner at my UK importer’s private dining room last June and no one could believe how well complex and delicious it was (especially considering it was 6th leaf fruit). Avowed Old World attendees asked how many bottles they could buy. Alas, the answer was none. I have 2 bottles—total—left in our cellar. But right now, I have plenty of the 2016. I am completely confident stacking this up against any white Burgundy at double the price. Bring it on.

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# THE 2018 FALL RELEASE

## 2016 PEAY VINEYARDS *ESTATE ROUSSANNE/MARSANNE*

100 CASES

The difference in taste between young and aged Roussanne wine is enormous. When young it will taste as described below. With 7-15 years of age, oxidative notes bring to the fore nutty, waxy notes adding complexity while sacrificing zippy freshness. Which is better? Really, it is up to you. The 2016 *Estate Roussanne/Marsanne* has the structure and character to age so I suggest you buy at least a few bottles for opening many years down the road. Right now, the wine features a baked lemon and gold delicious apple nose with a little unripe mango and some yeast notes. The palate adds a little white peach (very little, not a fruity wine) with floral notes. This is a high acid wine with limestone and saline flavors. It tastes a lot like a Saumur Chenin blanc (high acid, mineraly, yet there is some texture). As with many of the 2016s, the 2016 Roussanne/Marsanne is a superb example of what we grow and make.

## 2016 PEAY VINEYARDS *AMA ESTATE PINOT NOIR*

425 CASES

For those who have been following *Ama* since its inception in 2009, you have witnessed this wine become more refined, seamless, focused and, frankly, delicious. The 2016 *Ama* has a red apple and deep, tart cherry nose with great intensity of fruit expression on the palate. There is good shape and texture on the mid-palate; not too fat and not too lean. The acidity is fresh and the finish is clean though it lingers. With more air (I decanted the rest of the bottle for 15 minutes) the copper and iron elements come out with deeper cherry notes fattening out the bottom. This is the bottle I selected to drink with medium rare lamb chops tonight. A great pairing. Drink a bottle on release to gauge what stage you prefer it, and hold for up to 20 years if you seek aged qualities.

## 2016 PEAY VINEYARDS *SCALLOP SHELF ESTATE PINOT NOIR*

625 CASES

*Scallop Shelf* is lither than *Ama* and *Pomarium*, with tarter, redder fruit and more floral notes. The nose on the 2016 *Scallop Shelf* emphasizes rose petals and blood orange with cherry pipe tobacco, pine, clove and cinnamon notes reminiscent of matsutake mushrooms. The wine is light bodied and fresh on the palate but has an intense depth of flavor that persists on a long, clean finish. *Scallop Shelf* is often the most elegant and transportive of the wines we make. It is not always my favorite cuvée though often it has been. Like many of our wines, it will broaden and fatten with time in the bottle or in a decanter. I suggest waiting to taste for a year and then sampling a bottle to enjoy the youthful freshness. You can put the rest away for at least 5-10 or more years as it is built to age.

## 2015 PEAY VINEYARDS *LES TITANS ESTATE SYRAH*

290 CASES

For those of you who have tried the 2015 *La Bruma* we released last spring, you are aware that the 2015 vintage made excellent Syrah. Currently the 2015 *Les Titans* is tightly wound but with some time in the bottle will release its grip and it can be immensely enjoyable right now with a decant. The nose has a smoky, bacon fat quality with black olive and herbal aromas that scream out for game or lamb (or the grilled pork chop I am eating while I write this note.) There is a little dried fig and blood on the palate that after 10 minutes of air becomes fresher revealing the braising liquid and meat aromas typical of this blend. The tannins are drying when first opened but after 10 minutes of air they soften and you can see how the wine will broaden and fatten with time in the bottle and the decanter. I would drink a bottle in the next few months after release and hide the rest for enjoyment for the next 5-20 years or longer.

## INTERESTED IN VISITING US OR HOSTING A PRIVATE TASTING?

We invite you to visit us at the winery in Cloverdale or the vineyard on the coast. It is a special experience that is only available to direct Mailing List customers. Fellow Peay customers will tell you it is a hike out to the vineyard but well worth it for the view and the time spent on the porch eating cheese and drinking wine with Nick. The best time to visit the vineyard is April through August as harvest is hectic for us and it rains most of the rest of the year. If you are interested in visiting either the winery or vineyard, just email Jenn at [jenn@peayvineyards.com](mailto:jenn@peayvineyards.com) with as much lead time as possible and we will try to schedule a visit.

Another option we have recently started to offer is the opportunity to host a Private Tasting in your home when either Derek or I are in your hometown. We will come to your home and conduct a tasting for 30 of your friends, pour 5 Peay wines, and talk about the vine-

yard, the wines, and just about anything except politics and religion (and football, if we are in the South.) This is an opportunity to not only have fun and meet our existing customers, but also for us to meet new people who may want to join the Peay cult. If this sounds interesting, please contact Derek at [derek@peayvineyards.com](mailto:derek@peayvineyards.com) and he will see if we plan to be in your town in the next year and are able to host a tasting.



## THE VIEW FROM THE TRACTOR OR GEAR HEADS UNITE!

WINEGROWER — NICK PEAY



As you turn the page and your eyes alight upon the grape grower's article, you probably expect musings on the pending harvest; envisioning misty mornings, yellowing leaves, heaping mounds of glistening clusters in quarter ton bins. Instead, I want to share with you what it is like to get my Big Spring Chore out of the way. That chore is the undervine cultivation that eliminates weed competition and incorporates last fall's compost amendment into our soils.

The implement I use to control weeds is a Gramegna CS4-100, a power harrow. It has two horizontally rotating heads with six inch tines pointing downwards. The heads rotate rapidly, violently pulverizing the grass/weed root structure and beating up the blades/flowering bodies although not shredding them into fine bits. That would be nice, a shredder for the leafy bits on the topside, but that is beyond the capability of this machine. The power harrow is attached to the back of our crawler tractor via the three point hitch –two lower arms and a centered top arm. What drives those two rotating heads are three gears bathed in oil inside of a gearbox connected to a drive shaft that is located in the middle of the three point hitch on the back of the tractor. On tractors this drive line is called the power take off or PTO.

The harrow is not only behind the tractor, but also extends out to the right three feet or so. I drive the crawler very close to the vine row so that the implement can work the soil under the vine. I make one pass down one side of the row then a second pass down the other side, tilling a space a foot and a half wide at each pass. I run the tractor at ~2500 rpm's, moving *very* slowly, and the force involved to tear up weeds is large: a mistake might result in the removal of a large 20-year old vine, or a ¼ inch steel training rod, or a 12-gauge stamped steel line post, without so much as a hiccup. (I caused Vanessa a slight bit of alarm when I came in one evening with traces of dried blood coming out from under my ball cap, the result of getting too close and hitting a line post, which gave me a good whack on the head.) Essential to avoiding such a fate is a large hydraulic ram which, when activated, moves the gearbox with its rotating heads laterally, to the left, out of the way of the vine.



The ram is activated by a sensor rod, a curved steel wand that activates a hydraulic valve when the rod encounters something solid.

Once the vines awake for the season in March, the rains begin to slacken, the sheep move on, and I embark on the season's Big Spring Chore. Under ideal conditions, I once managed to till three acres in one day. More often I till about two acres per day. With 52 acres to till, that comes out to 26 days, and with the diverse responsibilities of a small business pulling at me for attention, I rarely get on my tractor five days in a row. There are considerations to the ideal timing for undervine cultivation. The intent is to remove competing growth under the vines for the remainder of the growing season. Starting early when the soil is saturated with winter rain is easy on the machine, cutting through the earth like beaters through whipped cream, though perhaps the soil humidity will allow weeds to bounce back. Further if there is still a good bit more rain to come, my completed rows are likely to produce new weeds. Inevitably, there will be more rain, usually light, and I will find myself out in it, on the tractor, wondering if I ought to go inside. (Madmen and fools? Or is that the noonday sun?) A few times it has hailed on me, once so violently that

I ducked inside. The hail here is not the damage causing kind that you hear about in the growing regions of France. For some reason, their hail pellets are large, bigger than marbles, as big as golf balls, sometimes even as large as baseballs. Ours are the size of peas or smaller. On the other hand, if I wait too long to begin I will end my task later in June when the ground is dry and harder, the weeds and grasses are quite tall and tough, and my tilling kicks up a bit of dust.

As a child, every Saturday morning I would find on the breakfast room table an 8 1/2" x 11" piece of paper with the names of the three kids across the top and their chores for the weekend underneath. Chores included

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## THE VIEW FROM THE TRACTOR... CONTINUED FROM PAGE 3

cutting the grass, turning the compost, hedging bushes and walks, and weeding. Always weeding. It was endless and the least favorite task for all of us. The repeated instruction from my father “pull from the base and get the roots, otherwise, why bother” still echoes in my brain. But the chores had to be done if you wanted to do anything else over the weekend. And yet, here I am, spending all day every day for at least 4 weeks weeding. Funny how life turns out.

I wear ear protection to quiet the clackity-clack racket the tractor makes. This limits my choice of hats. Ball caps work, of course, but more shade for my neck is useful. I have a couple of odd looking billed things with fabric draped down my neck in the back. And no music or books on tape for me, I am listening to the machinery, monitoring the sounds, listening for something that doesn't sound quite right. Such a vigorous mechanical workout wears on the machinery and inevitably there will be a trip(s) to the shop for repairs. My Gramegna parts supply network is robust, and UPS serves me well (thank you again for subsidizing the rural community with your crosstown UPS shipments). I get lots of thinking time out there on my tractor, just me and my thoughts. This contributes to my hermit-like attenuated social skills. You may have noticed my tendency to talk up a storm if you visited me during my Big Spring Chore.

We are way out in the wilds of the Far Sonoma Coast (you may have read elsewhere!), which means wildlife abounds. Hiding in the wet grass are mayflies, clumsy looking things and tasty morsels if you are a bird. At dusk and dawn and on cloudy days, the swallows circle and dive behind the tractor enjoying the feast. We get both barn and cliff swallows, so distinctly different in their plumage, but yet seemingly inhabiting the same niche out here. The barn swallows have that typical ‘swallow tail,’ deeply forked, long in proportion to their body length. They also have striking yellow-orange bellies, while the cliff swallows are white on the belly and have shorter, shallow-forked tails. While they intermingle behind me as I till, I suspect their main difference is where they build their nests. Amazing flyers both, they are my companions when the weather suits them.



Also scared out of their spring time homes are the rodents - different kinds of mice and the occasional mole dart out of the grass in terror away from the advancing tiller, and wouldn't you know it, the keen eyed red-tailed hawks have taken notice. Even with the cacophony of the tractor and the tiller, the hawk will linger nearby, sometimes no more than twenty feet away perched on a line post. Of course, should you stop the tractor and attempt to photograph your feathered friend he or she will give you a look of discomfort – “why are you looking at me? Go back to what you were doing” – and then will fly off. Since I have made a suitable environment for more rodents by planting a vineyard, it is nice to think that I am fattening the hawks by providing them with easy suppers. They are designed to beat their wings slowly when they fly soaring on thermals, diving to hunt, in great contrast to the stunt-flying swallows. The poor hawks have to put up with being



hounded by smaller birds like the red-winged blackbirds which gang up on them and try to move them along out of their territory, away from their nests which contain tasty eggs and fledglings that the hawks will gladly eat. Yes, I am guilty of disproportionate admiration of the charismatic fauna.

Ah yes, the red-winged blackbird, with its crimson shoulders bordered by yellow bars, it is quite happy to visit me in the early spring, mate and raise its young in the tall grasses in my vineyard. A seasonal visitor, it usually moves on while I am tilling, but inevitably I find I destroy a nest or two. Sad, to be sure, but again I have created an environment where more can thrive than before my vineyard was here,

so net the population is ahead. These are noisy birds, although their call is not altogether unpleasant, sort of sooooweeee, and quite social. They leave and I am still tilling, and their departure is a nagging reminder that I need to finish!

This year I finished on June 6<sup>th</sup>. That is pretty good since it took a while for the rain to stop and the vines to wake up. Last year I finished before Memorial Day, which is really good, but think how fast it would be if I were to use synthetic herbicide? I could spray everything in three days. Organic undervine weed management takes more time, but I wouldn't do it any other way with the long term health of the vineyard and its environment on the line. And it gives me plenty of time to reflect on the vineyard and the multitude of life it hosts. A rich reward for long days spent on the seat of my tractor.





## CULTIVATING A SENSE OF HOSPITALITY

SALES & MARKETING — ANDY PEAY

In case the headlines have you in a funk about the current state of civility in the world, rest assured that being hospitable is not an entirely dead concept, not even in the fractured United States. Years ago I fell in love with the southeastern part of the country in large part due to the warm embrace I received from just about every person I met. Of course, I was pouring them wine, that helps. I was invited into people's homes, not just to visit, but to stay the night, to eat dinner with their families, to share stories, and to become part of their extended network of friends. Just last week I hosted a private tasting for 40 people in a customer's home (complete strangers to me) and I was invited and stayed the night in the guest room. They encouraged me and my family to come back and vacation

with them next year. A few days earlier I stayed at one of the Country's nicest resorts as a featured vintner (I know, I don't personally make the wine) and *we* were wined and dined for 5 nights making us feel like honored guests, not the hired help. Now I know why some of you stay there! This personal, neighborly Southern Hospitality is world-renowned, supported by practices like listening attentively without interrupting, arriving with a house warming gift, and sending a handwritten thank you card (a practice I have tried to adhere to.) I left Tennessee for Norway feeling connected in a wide human web of good feeling and bonhomie. Without being conscious of it, I was friendlier to everyone: Making eye contact, telling stories, and, in general, was expansive and happy. Hmm.

Of course, people from other parts of the US also share these "Southern" behaviors. I like to think the good eggs from the Midwest—where Nick and I hail from—are welcoming. If you are new to town you will not remain a stranger for long as you will be invited weekly to parties and community functions. I often offer up my friends as contacts whenever a friend or acquaintance moves to their town. This desire to help others feel connected and welcome is reflexive to a Midwesterner.

There are certain people born with a frequency in their brain that hums when attempting to please someone, whether it is choosing the right music, bottle of wine, dish, or entertainment. When witnessing a situation that is clearly not ideal, they must rectify it or they will explode. These people gravitate to restaurants, hotels, and customer service-oriented businesses and despite brutal hours and poor pay come home fulfilled as vibrating at that frequency is the psychic payment they need to be happy. They make the best servers, sommeliers, concierges, customer service agents, and, well, employees. It is immediately obvious to me in a service situation when someone has this bone in their body; and, when they do not. When they do not, they are willing to let standards slide, for discomfort to persist, and to find others to blame for a shortcoming. There is no accountability, "Ah well, someone else will get to it," is the general attitude.

With this in mind, we just hired our first full-time employee to represent Peay to our customers. For twenty years we have focused on developing a strong voice for Peay and to building relationship with you, our customers. We wanted to be sure we hired someone who also shared this drive. And I think we did. Some of you may have already met Derek Reijmer as he traveled on behalf of Peay the past 6 months. Derek has worked as a sommelier in some of the finest restaurants in the country (Alinea, Little Nell, Matsuhisa) and has pursued the academic side of his profession, as well, passing the advanced sommelier certification last November (a very difficult exam). Derek and I will now work as a team to represent Peay at dinners, events, and private tastings. He is younger and more handsome than me and can pour wine without dribbling which I apparently often cannot. He has been a buyer of Peay wines for 10 years both professionally at restaurants he worked for and also as a consumer when out to eat. I am thrilled he has joined us and I hope you have the pleasure of meeting him soon as he is a member of that rare breed of people who at their core wish to provide service to others at a very high level.



Derek is a lot like the small group of very accomplished sommeliers I drank wine with late on the final evening of the Nantucket Wine Festival last May. As we cleaned up the leftover bottles (euphemism fully intact) the

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## CULTIVATING A SENSE OF HOSPITALITY... CONTINUED

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four of them mulled over a high profile luncheon they all worked that day that went awry. The issues emanated from the kitchen so they attempted to keep guests happy out front by topping up glasses, engaging in conversation, and, in general, making the best of an increasingly bad situation. There was little they could do and their frustration at being part of an unsatisfactory customer experience tore at their very flesh. But they held it together in front of guests and did their best. A few tears were even shed – 12 hours after the luncheon! I was impressed as they obviously care in the core of their being about what they do. May we all possess as high standards and self-respect in our pursuits. And I would guess, most of us try to. Whether it is how we parent, conduct business, or interact with friends, most of the time, we all strive to hold ourselves to the highest standards of hospitality.

I want to adopt this level of commitment to being hospitable in all my interactions with people, even those I do not naturally gravitate to, or agree with politically, or look like, or “have time for.” It reminds me of my youthful fascination with the concept of karma; if you put out good energy, you get positivity back, if you put out negative energy, that is how others react to you. Karma is essentially the Golden Rule though less prescriptive. A commitment to being hospitable in all of my interactions may help create some ballast while my surface emotions are whip-sawed in today’s information storm. What I realize after my time in Tennessee was not only to be hospitable for the sake of others, but also for myself. It makes me a happier person. I can drink to that.



## “WHICH PINOT IS YOUR FAVORITE?”

I am asked this question almost daily. I glibly reply, “it is like asking which of my children is my favorite. Of course, I love them the same...” Well... I have an intense love for both of my boys, but at any given minute, no doubt one is usually favored. This is the same for our Pinot noirs. Every vintage the wines are a little different; certain blocks were stronger or weaker, weather affected various blocks differently, etc. Sometimes it has more to do with recent circumstances (previous vintages or the evolution of a blend) and the context where I am drinking the wine than what is hedonistically my favorite, “hey, you went a full week without a visit to the Principal’s office, love bug!” In 2016, all three estate cuvées of Pinot noir capture their Platonic form and are well-balanced and age-worthy. My boys are also in a sweet spot, aged 7 and 9, and though they are quite different, each is a pleasure to spend time with and love. This is a vintage where you can assess which wine speaks to you and discover which kid of mine/bottle you would take with you on the desert island if you could only choose one (ouch, difficult analogy in the end.)

## 2ND HALF OF 2018 CALENDAR OF DINNERS & EVENTS

<b>Fall Release Begins</b>	Worldwide!	8/2-7	<a href="http://www.peayvineyards.com">www.peayvineyards.com</a>
<b>West Sonoma Coast West of West Tasting - Occidental</b>	Occidental, CA	8/18	<a href="http://www.westsonomacoast.com/events">www.westsonomacoast.com/events</a>
<b>Waterbar OysterFest benefitting Surfrider</b>	SF, CA	8/26	<a href="http://www.waterbar/oysterfest">www.waterbar/oysterfest</a>
<b>Foreign Cinema Winemaker Night featuring Peay</b>	SF, CA	9/6	<a href="http://www.foreigncinema.com">www.foreigncinema.com</a>
<b>Zazu – Flight Night featuring Peay</b>	Sebastopol, CA	9/7	<a href="http://www.zazukitchen.com">www.zazukitchen.com</a>
<b>Flatiron Tasting featuring Peay</b>	SF, CA	9/20	<a href="http://www.flatiron-wines.com">www.flatiron-wines.com</a>
<b>Ohio Events – TBD</b>	OH	10/2-4	
<b>NYC Wine dinner – TBD</b>	NY, NY	10/22	
<b>Big Sur Food &amp; Wine Festival</b>	Big Sur, CA	11/1-4	<a href="http://www.bigsurfoodandwine.org">www.bigsurfoodandwine.org</a>
<b>Rich Table Wine Dinner</b>	SF, CA	11/4	<a href="http://www.richtablesf.com">www.richtablesf.com</a>
<b>Elanus Release – 2014 Vintage</b>	Worldwide!		
<b>Tum Tum Tree Foundation Auction – Honorary Chairperson</b>	Birmingham, AL	11/8-10	<a href="http://www.tumtumtreefoundation.org">www.tumtumtreefoundation.org</a>
<b>Fall Open House</b>	Cloverdale, CA	11/10	
<b>SommCon San Diego</b>	San Diego, CA	11/14-16	<a href="http://www.sommconusa.com">www.sommconusa.com</a>



## GRAINS AND SEEDS—BLACKBERRY FARM

Ami and I were lucky enough to be featured guests at our third Vintners Weekend at Blackberry Farm in Tennessee this past June. It is the nation's finest culinary resort and with their recent expansion to the facing Blackberry Mountain, also one of the most exciting luxury outdoor destinations. Ami and I were the first "clients" to ride to the top of the mountain on their new mountain biking trail system and, wow, just wow. Anyway, the most exciting, unexpected dish we ate over 5 days of lights out cooking from the Blackberry Farm chefs and our James Beard Best Chef Co-host, chef Steven Satterfield from Miller Union in Atlanta, was a broth we ate one night paired with Pinot noir. You read that right, broth. It was so complex, deep, and pleasing, that I ordered it again 2 nights later. It is an umami bomb and all the crunchy grains and seeds give it such a satisfying texture. Now, there are some steps in this recipe that may be a little bit outside your and my abilities, but I made suggestions for easier shortcuts. Let me know how it goes. And eat it with an older vintage of Peay Pinot noir as the earthy, tea driven notes are a perfect match.

- **Andy Peay**

Serves 4

### Ingredients:

Cooked buckwheat—1 cup  
Cooked large grain grits (related to polenta, not the same) - 1 cup  
Benne seeds (source: Anson Mills, or less ideal, use sesame seeds) - 1/4 cup  
Flax seeds—1 Tbs  
Beef jerky—20 small, thumbnail-sized, pieces

### Ingredients:

Smoked butter (see below for shortcut) - 1/4 stick  
Beef Broth—12 oz.  
Two thinly sliced radishes  
1/2 bunch chopped chives  
Juice of one lemon  
Extra Virgin Olive Oil—to drizzle

### To Prepare:

1. Cook the grits and buckwheat as indicated on the packages. 30-60 minutes depending on type of grits. Spread them both out on a sheet pan to cool and dry out for 10 minutes (or longer).
2. Sauté the cooked buckwheat in a hot pan until crispy but not too crunchy, stirring and breaking up clumps. Add the corn grits and toast until they take on a little texture. Turn down heat to medium to low, add the flax seeds and benne (or sesame seeds), and continue to lightly toast. Watch for burning.
3. Mix and scoop two heaping spoonfuls in the center of 4 bowls. Add chopped chives and 5 pieces of soft jerky to each bowl. If hard, put jerky in broth below as it warms up.
4. Beef Broth: The quality of this broth is *very* important so if you don't have access to intensely flavored, good quality homemade broth follow these steps. Portions for making stock are loose and really up to you to refine. This is cooking by feel and I don't want to box you in. One suggestion, the more water you use, the more dilute the flavor, so use more "stuff" and less water or simmer for longer.
  - A. Get beef trim and bones (equal portions) from your butcher and hard roast it in the oven at 500 degrees for 60 minutes. Every 20 or so minutes stir them so browned on all sides.
  - B. In a large stock pot, add 1/4 cup oil and caramelize on low to medium heat 1 diced onion, 2 carrots, and 5 garlic cloves until they are deep brown. Add a few sprigs of rosemary and thyme.
  - C. Deglaze the pan with red wine and a touch of ruby port (cheap stuff is fine). Add roasted beef trim, bones and all the juice from the roasting pan.
  - D. Add water to 5" above the ingredients and simmer for 4-6 hours with lid off to concentrate the flavor of the broth. Towards the end of this period, taste the broth seeking intensity of flavor.
  - E. Pour contents of the pot through a sieve or chinois and let fat rise to the top. Separate the fat.
  - F. Add lemon juice a little at a time as you stir and taste the broth looking for a little acid bump in the dish to perk it up.
5. Smoked butter: you could cold smoke butter for 2 to 3 minutes in blue smoke but if you know how to do that, you aren't reading this recipe as you cook professionally. For the rest of us mortals, let butter warm up to room temperature so it is creamy. Add a dot, I mean the smallest drop of liquid smoke (I know, cringe), to the butter and whip. Pray it is not too smoky and acrid. Just a hint of smoke is the goal. If too much, skip the smoke part.
6. Paint the butter in a thin layer around the inside of the bowl near but not touching the grains and seeds in the middle. Pour the broth in the bowl so it is about halfway up the side of the butter.
7. Float salted radishes on top of the broth and drizzle a little pungent EVOO, if desired. Season with salt and pepper, if needed.

