



The Sun Fish or Mola Mola is one of the most interesting fish in the Pacific Ocean. Off the shores of Santa Barbara, you can see the dorsal fin of this slow, elegant creature, often mistaken for that of a shark. The Sun Fish – with all its brilliant colors – represents the creativity in winemaking that infuses every bottle of these sensational coastal wines. Let Sun Fish fire your own imagination and sense of wonder.

Chardonnay is commonly thought of as only containing one type of grape. In actuality, to achieve a particular style, other wines are commonly blended into Chardonnay to create a particular flavor profile. This wine, made from wonderful chardonnay grapes, has been handcrafted by adding the perfect amounts of Riesling and Muscat, for a greater depth and dimension of fruit. Small amounts of French oak balance out the fruitiness.

Our 2007 Sun Fish Monterey County Chardonnay has a luscious array of tropical fruit aromas including pineapple, mango and papaya. There are subtle undertones of oak and floral with just a hint of orange peel. The flavor is a perfect balance of fruit and acidity followed by a lightly oaky finish. This wine will improve with 6 to 10 months of cellaring. Try this wine with a tropical preparation of shellfish, salmon prepared with dill sauce or soft cheese like brie.

Special Re-Order Price

1 Bottle Price
\$16.50

Quantities very limited. To order contact your Wine Consultant or call 1-800WineShop.
Tax and shipping additional.

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Wine Country Recipes

Coconut Shrimp

Specially created for pairing with the Sun Fish 2007 Chardonnay

Ingredients:

1 lb shell-on Shrimp, uncooked
1/3 cup Coconut milk, canned and sweetened
2 Tbsp Lime Juice
1 Garlic clove, crushed
1 tsp Red Chili Peppers, seeded and minced
1 tsp ground Cumin
1/2 tsp ground Coriander
1/4 tsp ground White Pepper
12 to 18 fresh Pineapple Chunks

Island Pesto:

1 cup flaked Coconut
1 cup chopped Cilantro
1 cup chopped Green Onion
2 Tbsp fresh Lime Juice
2 Tbsp minced fresh Ginger
1 to 2 tsp minced Garlic clove
1/2 tsp Salt
1/2 cup Peanut or Olive Oil



Directions:

Peel and devein shrimp retaining tails; set aside. Combine coconut milk, lime juice, garlic, red peppers, cumin, coriander and pepper; pour over shrimp. Marinate no more than 1 hour.

Thread shrimp and pineapple chunks on skewers. Broil or grill, 3 minutes per side, or until shrimp are done.

Serve coconut shrimp on large exotic leaves with Island pesto side-dish.

**Recipe and Photo Courtesy of FishEx.com*

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