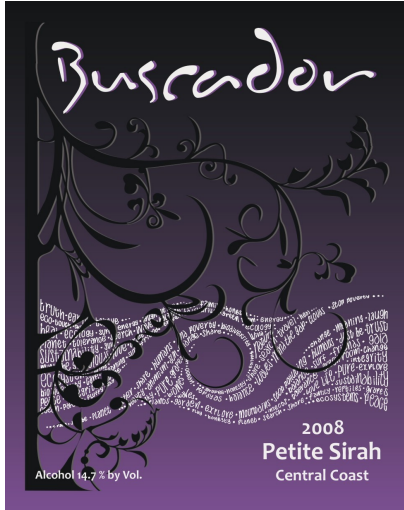


# Buscador



## 2008 Petite Sirah

Appellation: Paso Robles, Central Coast  
Harvest: Oct. 10th, 2008 (25.2 Brix, pH 3.86)  
Bottling: July 8th, 2010  
Blend: 100% Petite Sirah  
Cases: 78

Big and bold this Petite Sirah stays true to varietal characteristics. Inky with firm texture and mouth feel the bouquet has black pepper and blue fruit overtones. Surprisingly drinkable at a early age this wine will only mellow providing endless satisfaction. Give it a try with Braised Lamb Shanks with Bay Leaves, Rosemary & Thyme! Cheers, Matt

## Braised Lamb Shanks with Bay Leaves, Rosemary & Thyme

Recipe and photo by Chef Erin Coopey, The Wine Pairing Chef  
[www.winepairingchef.com](http://www.winepairingchef.com)

Serves 4

2 tbsp olive oil  
4 lamb shanks (approx 1/2 lb each)  
1/4 c red wine  
1 medium onion, thinly sliced  
1 medium carrot, match-stick sliced  
12 bay leaves  
1/2 tsp dried rosemary  
1/4 tsp thyme  
salt and freshly ground pepper  
2 c chicken broth  
mashed potatoes or root vegetable,  
optional



Heat 2 tablespoons olive oil in heavy large Dutch oven over medium-high heat. Sprinkle lamb shanks with salt and pepper. Add lamb shanks to Dutch oven and cook until brown on both sides, about 10 minutes. Using tongs, transfer lamb shanks to a plate. Add red wine to Dutch oven and bring to boil, scraping up any browned bits. Add sliced onions and carrots. Place bay leaves in a layer on top of the onions and carrots. Place browned lamb shanks on bay leaves and sprinkle with rosemary and thyme. Add chicken broth and bring to boil. Reduce heat, cover, and simmer until lamb is fork tender, turning lamb shanks occasionally, about 1 1/2 hours. Season with additional salt and pepper as desired.

Spoon shanks and sauce over potato or root vegetable mash and serve with **Buscador '08 Petite Sirah!**