



MIRA

Herb-Roasted Lamb Loin with Warm Potato Salad, Roasted Spring Onions, and Poached Asparagus



Lamb is a classic Easter dish and we find Syrah to be an equally classic pairing. The Mira Syrah Hyde Vineyard 2016 has several unique qualities, most notably that it is made entirely from the less common 877 clone and that it is grown in the cooler climate of Carneros. Both contribute to the richness and balanced acidity that make this wine a joy at the table. Loads of fresh blueberry and fig flavors on the palate transition into notes of bitter chocolate and roasted meat, making our Syrah a perfect partner for the naturally robust flavor of the grass-fed lamb.

Mira Syrah Hyde Vineyard 2016

VINTAGE

2016 100%

APPELLATION

NAPA VALLEY 100%

VINEYARD

HYDE VINEYARD 100%

BOTTLE AGE

9 MONTHS

VARIETAL

SYRAH CLONE 877 100%

DISTRICT

CARNEROS 100%

ALCOHOL

15%

CASES PRODUCED

400

Herb-Roasted Lamb Loin

Serves 4

1 grass-fed lamb half loin roast
1/2 bunch rosemary
1/2 bunch thyme
4 large sage leaves
Extra-virgin olive oil
Kosher salt
Black Pepper

Preheat the oven to 275° F. Rub olive oil into the surface of the lamb loin roast then season generously with salt and pepper. Place a rack into a roasting pan and make a bed for the lamb using half the herbs. Place the roast onto the herbs and sprinkle the remaining herbs over the top. Cook until an instant read thermometer inserted into the center of the roast reads 135° F. Remove from the oven and allow to rest, loosely tented in foil, for 10 minutes. Raise the oven temperature to 425° F. Just before serving, remove the herbs from the roasting pan and return the lamb to the oven, until the exterior is deeply browned. Slice and serve along with the poached asparagus and reserved roasted spring onions.

Roasted Spring Onions

2 bunches spring onions
2 tablespoons unsalted butter
Kosher salt

Preheat the oven to 350° F. Peel the outer layers from the onions, trim their bases, and remove the darkest green from the tops. Cut off the bulbs from the base and cut into halves or quarters of approximately equal size. Cut the tops into pieces approximately one inch long. Melt the butter over low heat in a sauté pan. Toss the onions with the melted butter, season with salt, and transfer the pan to the preheated oven. Cook until soft and lightly browned, approximately 15 minutes. Reserve about half a cup for the potato salad. Serve immediately or set aside and reheat briefly in the oven just before serving.

Warm Potato Salad

2 pounds baby yellow potatoes
3 tablespoons extra-virgin olive oil
1 tablespoon red wine vinegar
1 tablespoon whole grain mustard
2 tablespoons chopped Italian parsley
Kosher salt
Black pepper

Wash the potatoes and then place them in a pot large enough to cover them by one inch with cold water. Place the pot on the stove over medium heat and bring up to a gentle simmer, adjusting the heat so that they do not boil. Once simmering, season the water generously with salt. Cook until tender then drain and set aside until cool enough to handle. Whisk together the oil, vinegar, and mustard to make the dressing, adjusting the seasoning with salt and freshly cracked black pepper. Cut the potatoes into halves or quarters of approximately equal size, then toss with the dressing and reserved roasted spring onions. Serve warm and garnish with chopped parsley.

Poached Asparagus

2 bunches asparagus
2 tablespoons unsalted butter
Kosher salt

Bring a large pot of water to a boil, then season generously with salt and turn the heat down to a simmer. Prepare an ice bath large enough to fit the asparagus spears. Bend a few spears until they break, then trim the bunch to that length. If they are particularly large spears and the skin at the base is still tough then remove an inch or two with a vegetable peeler. Drop the spears into the simmering water and cook until just tender then transfer to the ice bath. Just before serving, melt the butter in a large sauté pan over medium-low heat along with a tablespoon of water, swirling the pan as it melts to prevent the butter from separating. Add the asparagus to the pan and toss with the melted butter until just warmed through.