

Voodoo Vixen is a beautiful example of why the Sonoma Coast does so well with Syrah varietals and should be doing more of them. This is the first Syrah we have ever released under Treasure Hunter and we LOVE Syrah so we hope you enjoy this as much as we do!

With more tension than a hunter's bow this gorgeous vixen's silhouette is pure chiseled obsidian outlined in wet red lipstick. Filled to the brim with flavors of layered blackberry jam, smoked brisket, candied violet, espresso and boysenberries steeped in black tea, this bewitching elixir shows splendor and grace with every sip.

Now go do that Voodoo that you do so well...

I love Mexican food and for some reason it I not used often for food pairings. Change that thought process now!

Chile Colorado:

Ingredients:

- 9 New Mexico dry chiles – washed, with stems and seeds removed
- 3 cups water
- 5 pounds boneless beef chuck roast, trimmed of fat
- 1/2 cup all-purpose flour
- 1 Tbsp. kosher salt
- 1 Tbsp. black pepper
- 3 Tbsp. olive oil
- 1 large yellow onion – chopped
- 2 cups beef stock

Directions:

- 1.) Place chiles and 3 cups water into a medium stockpot and bring to boil. Remove from heat and steep for 30 minutes to soften. Strain into a bowl – keep the cooking liquid. Put chiles and some of the liquid into a blender and puree until smooth. Add more liquid as necessary to make a smooth sauce. Pass through fine mesh strainer and remove and seeds or tough skins, set aside
- 2.) Cut the roast into 1 to 2 inch chunks. In a medium bowl, combine flour, salt, and pepper. Dredge the beef chunks in the seasoned flour; set aside.
- 3.) Heat olive oil in a large pot over medium heat. Saute onion until tender and translucent, about 5 minutes. Add beef chunks a few at a time, so as not to overcrowd the pot, and cook until evenly brown. Remove cooked meat, and continue browning remaining meat. Return reserved cooked meat to the pot. Stir in pureed chile mixture. Add beef stock to just cover beef chunks, or to personal preference. Bring to a boil over medium heat. Reduce heat to lowest setting, and simmer for 3 hours, or until meat is tender. If necessary, adjust with more stock during cooking.

Laslty serve with chopped onion, sliced green onion, cheddar cheese and sour cream. And don't forget some rice and beans!