

# FOOD & WINE

## SPECIAL WINE ISSUE

APRIL 2012

YOU ARE CORDIALLY INVITED TO A

### Dinner Party

WITH

### Wine's Power Couple



She's a talented winemaker and the face of an American wine dynasty; He's the scion of a French wine empire. **Gina Gallo and Jean-Charles Boisset** Invite Food & Wine to an intimate party at home.

SHE'S A TALENTED WINEMAKER AND THE FACE OF AN AMERICAN WINE DYNASTY; HE'S THE SCION OF A FRENCH WINE EMPIRE. GINA GALLO AND JEAN-CHARLES BOISSET INVITE F&W TO AN INTIMATE PARTY AT HOME.

by ray cole recipes by michael mina photographs by michael ursek

"YOU SEE, THIS APARTMENT used to be divided in two," Jean-Charles Boisset is saying. "There was a wall right down the middle. But it's much better this way." He's describing the San Francisco pied-à-terre that he and his wife, Gina Gallo, own—a mirrored space atop a 1930s Art Deco building, itself at the top of Nob Hill. Metaphorically, he could just as well be describing the union of the Gallo and Boisset families. In the wine universe, Jean-Charles's 2009 marriage to Gina was big news. Family-owned E & J Gallo, based in Modesto, California, is the largest wine producer in the world. Its 60 brands range from everyday, supermarket ones like Carlo Rossi to its top-of-the-line Gallo Family Vineyards wines. Boisset, also family-owned, was founded in 1961 by Jean-Charles's father. Today it is France's fifth-largest producer, making everything from affordable labels like Mommessin in France and Lyeth Estate in Sonoma to grand cru Burgundies like those from Domaine de la Vougeraie.

Jean-Charles, currently president of Boisset Family Estates, is known as an ambitious businessman. Gina, on the other hand, lives her life amidst barrels and vines—a respected winemaker, she's currently in charge of all of Gallo's higher-end Sonoma bottlings. Yet despite the prominence of both their families, the two never

### HIS AND HERS

## Pairing Menu

- SMOKED-SALMON DEVILED EGGS P. 106
- CRAB IMPERIAL WITH RED PEPPER P. 106
- JCB No. 69 Cremant de Bourgogne NV 2009 Gallo Signature Series Chardonnay

passion she has for her work. The Chardonnay, she explains to Jimenez, "is from one of my favorite vineyards, Laguna Ranch. It's in a very cool spot in the Russian River Valley—just an absolutely perfect location for growing Chardonnay."

Across the room, Jean-Charles takes a seat next to a 19th-century doghouse (painted silver to match the interior design) belonging to the couple's French bulldog, a solid block of dog named, appropriately enough, *Frenchie*. Part of the inspiration for the apartment's look, he says, was the *Galerie des Glaces* at Versailles, where mirrored arches reflect the view from windows looking over the gardens. In Jean-Charles and Gina's San Francisco nest (where globes of feathers are light fixtures), Skurman designed five mirrored doors to reflect views from the windows all around, so that the entire city spreads out before you no matter where you look.

The setting sun flashes briefly on a three-foot silver sword (for sabering off the tops of Champagne bottles) that Mina has picked up from a side table. He brandishes it and calls, "Raj! I like this! I could use it in the kitchen!" It's a bit unclear whether the chef means for cooking or for keeping unruly employees in line.

Jean-Charles asked Mina to create a multicourse Cal-Ita menu, "in honor of Gina's family." That means

with roasted garlic (recipe, p. 105), *agretti* pasta with a recipe, p. 106). The elegant beef shanks, in red wine and (p. 106). Jean-Charles course with wines (p. 105). With the guests have two 2008 Gallo Signature Sauvignon Blanc wine from Jean-Charles bought to Agostino Buena Vista wine in California they allow the

As guests snack on Mina's creamy smoked-salmon deviled eggs (recipe, p. 106), Gina pours glasses of crisp 2009 Gallo Signature Series Chardonnay. In contrast to her husband, who rarely stops moving, Gina is a somewhat reserved presence. But when she starts talking about her wines, it's easy to see the

fectionist, which is pretty much a given for anyone at Mina's adjusting that, then handing the plates to Jean-Charles to serve. Debbie Zachares, the co-owner of San Francisco's Ferry Plaza Wine Merchant, says, "Jean-Charles, you'd make a great food wine runner." With a flourish, Jean-Charles sets a plate on the table, then, before sitting down himself, takes a big mock bow.

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After dinner duty, Jean-Charles and Gina write the menu on a gilt framed chalkboard. At dinner, they're joined by Eliza Stephenson, president of the Academy of Art University and Baccaro's former sommelier. For drinks, the Menu's Crab Imperial (recipe, p. 106). Answer tray by Christoff; wineglasses by Baccaro.



Lucky Bellflower ornament by Baccaro; plates by Christiane Perreux from Sue Fisher King.



After chef Michael Mina makes dinner—serves him to open sparkling wine with a saber. Below: Gina tries her Pied Noir with the pasta.



1. A large roasting pan or 2 gallon resealable plastic bag, combine the wine, port, garlic, celery, carrot, onion, thyme and bay leaf. Add the beef shanks and turn to coat with the marinade. Refrigerate for 24 hours. 2. Preheat the oven to 300°. Remove the shanks from the marinade and pat dry. Strain the marinade into a bowl, reserving the vegetables and marinating liquid. 3. In a sauté pan, heat 1 tablespoon of the oil and sautéing. Season the shanks with salt and pepper and add 1/2 cup shank fat. Cook over high heat until browned, 3 minutes per side. Transfer the shanks to a large roasting pan and arrange in a single layer. 4. Add the remaining 2 tablespoons of oil to the skillet. Divide the vegetables between the skillet and cook over moderate heat, stirring, until starting to brown, about 4 minutes. Stir 1 tablespoon of the tomato paste into each skillet and cook for 2 minutes. Add 3 cups of the broth to each skillet and bring to a boil, scraping up the browned bits on



1. Preheat the oven to 300°. Wrap the garlic tender in foil and bake for 1 1/2 hours, until tender. Let cool to room temperature. 2. Meanwhile, on a large baking sheet, drizzle the castella pieces with olive oil. Bake for about 12 minutes, until crisp.



**Red-Wine-Braised Beef Shanks**  
ACTIVE: 35 MIN; TOTAL: 4 HR 30 MIN  
PLATE 2 AS HE MAKES THEM • 4 SERVINGS  
Chef Michael Mina braised beef shanks because the marrow in the bones creates the most delicious braising liquid. This braiseable dish Gina Gallo and Jean-Charles Boisset served two substantial with the 2008 Gallo Signature Series Napa Valley Cabernet Sauvignon and the 2008 Gallo Signature Series Chardonnay. The Court, from Buena Vista Winery, asked of Mendocino and California.

1 bottle dry red wine, such as Côtes du Rhône  
1 cup ruby port  
8 large garlic cloves, smashed and peeled  
2 celery ribs, cut into 1/2-inch dice  
2 carrots, cut into 1/2-inch dice  
1 large onion, cut into 1/2-inch dice  
2 large thyme sprigs  
1 bay leaf  
Eight vegetable oil beef shanks, cut 2 inches thick (4 1/2 ounces each)  
1/4 cup vegetable oil  
Salt and freshly ground black pepper  
2 tablespoons tomato paste  
Parsley sprigs, for garnish

1. In a large roasting pan or 2 gallon resealable plastic bag, combine the wine, port, garlic, celery, carrot, onion, thyme and bay leaf. Add the beef shanks and turn to coat with the marinade. Refrigerate for 24 hours. 2. Preheat the oven to 300°. Remove the shanks from the marinade and pat dry. Strain the marinade into a bowl, reserving the vegetables and marinating liquid. 3. In a sauté pan, heat 1 tablespoon of the oil and sautéing. Season the shanks with salt and pepper and add 1/2 cup shank fat. Cook over high heat until browned, 3 minutes per side. Transfer the shanks to a large roasting pan and arrange in a single layer. 4. Add the remaining 2 tablespoons of oil to the skillet. Divide the vegetables between the skillet and cook over moderate heat, stirring, until starting to brown, about 4 minutes. Stir 1 tablespoon of the tomato paste into each skillet and cook for 2 minutes. Add 3 cups of the broth to each skillet and bring to a boil, scraping up the browned bits on the bottom. Pour the vegetables, broth and reserved marinade over the shanks and cover the roasting pan with foil. 5. Braise the shanks for 2 1/2 hours, until just tender. Remove and transfer to 30 minutes. Using a spatula, transfer the shanks to a large rimmed baking sheet, cover with foil. 6. Strain the braising liquid through a coarse sieve set over a large sauceron, pushing the vegetables through as much as possible. Skim the fat off the sauce and boil the sauce over high heat until reduced to 1 cup, about 35 minutes. Season with salt and pepper. 7. Return the sauce over an arancini pan. Cover with foil and simmer over moderate heat for a few minutes to rewarm the shanks. Transfer the shanks to serving plates, spoon the sauce on top, garnish with parsley and serve. MAKE AHEAD: The braised shanks can be prepared through Step 6 and refrigerated for 3 days. Skim off any fat, return to room temperature, cover and reheat in a 325° oven for about 25 minutes or until heated through.

**Spinach Salad with Garlic-Cider Vinaigrette**  
ACTIVE: 10 MIN; TOTAL: 1 HR 45 MIN  
4 SERVINGS  
Cooked spinach can get soggy and lose flavor. This gets to top the spinach with a warm dressing, so the leaves lightly wilt, crostons soak up any liquid.

3 heads of garlic, unpeeled  
1/4 pound castella loaf, torn into 1/2-inch pieces  
1 medium red onion, cut into 1/2-inch dice  
1 cup apple cider  
2 1/2 tablespoons cider vinegar  
Salt and freshly ground pepper  
1/4 pound curly spinach leaves, stemmed, washed and dried

1. Preheat the oven to 350°. Wrap the garlic tender in foil and bake for 1 1/2 hours, until tender. Let cool to room temperature. 2. Meanwhile, on a large baking sheet, drizzle the castella pieces with olive oil. Bake for about 12 minutes, until crisp.

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