

GRILLED TRINITY SALAD WITH OLIVE-CAPER DRESSING

by Tanya Holland

This grilled salad is a side dish and condiment rolled up into one. Inspired by a classic trinity of vegetables that serves as the base of Creole and Cajun cooking, it is also a nod to the Mediterranean (and California) flavors I love. It's fitting that it serves as a dreamy pairing for three favorite grape varieties that form the trinity of southern French wine: Syrah, Grenache, and Mourvèdre. These varieties tend to complement the bold and bright flavors in the food I cook, especially the smoky flavors of grilling season. Couple this dish with your favorite cut of steak or lamb, prepared unadulterated . . . just salt and pepper for me. Any cut of meat that you can cook between rare to medium-rare will do the trick, but it also makes a very vegetarian- and vegan-friendly main course to serve with your favorite polenta or plant-based protein.

DRESSING

¼ cup red wine vinegar
1 tablespoon pitted, finely chopped green olives, such as Castelvetrano
1 tablespoon pitted, finely chopped black olives, such as Kalamata
1 tablespoon finely chopped fresh flat-leaf parsley
1 teaspoon chopped capers
½ cup extra-virgin olive oil
Salt and freshly ground black pepper

SALAD

1 green bell pepper
1 red bell pepper
1 orange bell pepper
1 sweet onion, such as Vidalia, cut into ½-inch slices
3 celery stalks, trimmed
2 jalapeño chiles
2 tablespoons extra-virgin olive oil
Salt and freshly ground black pepper

To make the dressing, whisk vinegar, both olives, parsley, and capers. Drizzle in olive oil while whisking continuously, until dressing is emulsified. Season with salt and black pepper. Set aside.

Place whole bell peppers, onion, celery, and jalapeños on a large rimmed baking sheet. Drizzle with olive oil, lightly coating all of the vegetables. Sprinkle with salt and black pepper.

Prepare the grill for direct cooking (about 450° F). Place vegetables on grill and cook over high heat with the lid closed, turning them every so often. Grill celery just until charred marks appear, about 2 minutes; cook onion until marks appear and it starts to soften, about 4 minutes; and grill peppers and jalapeños until they blacken all over, about 10 minutes. As each vegetable is ready, transfer it back to the baking sheet.

Place bell peppers in a bowl and cover them with a plate to trap the steam. Let stand for 5 minutes, or until they're cool enough to handle. Peel away and discard charred skins. Remove seeds, stems, cores, and membranes from bell peppers and jalapeños.

Cut bell peppers lengthwise into ½-inch-wide strips. Roughly chop onion and celery. Finely chop jalapeños. Place all vegetables in a bowl. Drizzle with some of the dressing, then season with salt and pepper. Serve with the remaining dressing.

Serves 4

AUGUST 2023
ROUGE



2021 PIC SAINT LOUP ROUGE “SAINTE AGNÈS” HÉRITAGE DU PIC SAINT LOUP

THE INAO, France’s governing body for agricultural products, finally promoted Pic Saint Loup to full AOC status in 2017, a deserved and overdue upgrade given the outstanding terroir-driven wines this craggy part of the Languedoc has long produced. The Pic, a monumental limestone outcrop that dominates the landscape, is home to some of the region’s coolest vineyards and forward-thinking domaines, like Héritage du Pic Saint Loup, which has been farming this exceptional terroir organically and biodynamically for decades. For all of that time, the domaine was known as Ermitage du Pic Saint Loup, but while the INAO giveth—in the form of AOC status—the INAO occasionally also taketh away, recently asking the domaine to remove the “Ermitage” from its name, since it sounds the same as the iconic Rhône appellation Hermitage. This bureaucratic change has no impact on the spectacular wines the Ravaille family produces year in and year out. Their cuvée Sainte Agnès comes from Syrah, Grenache, and Mourvèdre planted on some of the appellation’s highest-elevation land, on the back side of the Pic itself. Thanks to the family’s progressive farming practices, as well as the region’s relatively cool and wet microclimate, Sainte Agnès is remarkably fresh, expressive, and pure. Evoking black olive, violets, dark fruit, blood orange, and pepper, it offers a perfect pairing for pretty much anything off the grill, from lamb and steak to Tanya Holland’s Grilled Trinity Salad. —Tom Wolf

\$33.00 PER BOTTLE \$356.40 PER CASE

TANYA HOLLAND is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland’s California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland has had extensive experience tasting and serving wine throughout her career; she personally created the wine lists for all of her restaurants.

COVER Deperu Holler’s vineyards in the hilly countryside of northern Sardinia. © Garrett Pierce

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2021 ISOLA DEI NURAGHI ROSSO “FAMILIA” • DEPERU HOLLER







IN NORTHERN SARDINIA, Carlo Deperu and his wife, Tatiana Holler, are crafting some of the most interesting, soulful, and delicious wines on the entire island. Their terroir is largely to thank, as their vineyards are home to a veritable melting pot of soils featuring abundant limestone and granite with varying proportions of clay, chalk, and even volcanic rock. The vines benefit from not only the constant fresh breezes and whipping *maestrale* blowing in from the sea—less than ten miles away—but also the moderating effects of nearby Lake Coghinas. Carlo and Tatiana have implemented a rigorous regimen of organic farming to shine a light on this top-notch terroir, and their deft execution of natural winemaking techniques sets them apart in a region where commercial wines made to satisfy Sardinia’s many tourists are still the norm. They don’t inoculate or filter this delightfully rustic red, a blend of the native Muristellu with some Cannonau (the Sardinian name for Grenache). The Familia is succulent, earthy, and aromatic, loaded with flavors of *macchia mediterranea* (Mediterranean brush), black cherries, and orange zest. Like the Sainte Agnès, it is an outstanding candidate for your next barbecue. —Tom Wolf



Pairs well with grilled lamb, burgers, fish stews, and red-sauce pastas.



\$36.00 PER BOTTLE \$388.80 PER CASE

					
2021 Pic Saint Loup Rouge “Sainte Agnès” <i>Héritage du Pic Saint Loup</i>	50% Syrah, 40% Grenache, 10% Mourvèdre	40- to 50-year-old vines Limestone	Serve slightly cool 58–62° F Decant optional	Black olive, violets, dark fruit Fresh, expressive, pure	Drink now through 2035
2021 Isola dei Nuraghi Rosso “Familia” <i>Deperu Holler</i>	70% Muristellu, 30% Cannonau	10-year-old vines Limestone, marl	Serve slightly cool 58–62° F Decant optional	Garrigue, black cherries, orange zest Soulful, succulent, earthy	Drink now through 2030