

PAIRS WITH 2024 SERIES B · GRENACHE BLEND

WEEKDAY

Pappardelle

with Wild Mushroom Ragù

SERVES 4

Deep umami and earth stand up to the wine's stoic structure without a heavy sauce fighting for the same space.

echo — earth · tea leaf · violet

INGREDIENTS

- 12 oz pappardelle
- 3 tbsp olive oil
- 1 lb mixed mushrooms (cremini, shiitake, oyster), sliced
- 1 small yellow onion, finely diced
- 3 garlic cloves, minced
- 2 tbsp tomato paste
- 1/2 cup dry red wine
- 1 cup vegetable or chicken stock
- 2 tbsp unsalted butter
- 1/2 cup grated Parmesan, plus more for serving
- 1 tbsp fresh thyme leaves
- salt and black pepper, to taste

METHOD

- 01 Boil the pasta**
Bring a large pot of salted water to a boil and cook the pappardelle until just shy of al dente, reserving 1 cup of pasta water before draining.
- 02 Sear the mushrooms**
Heat olive oil in a large skillet over medium-high heat. Add the mushrooms in a single layer and cook undisturbed until deeply browned, about 6–8 minutes.
- 03 Build the ragù**
Add the onion and cook until softened, about 3 minutes. Stir in garlic and tomato paste, cooking 1 minute until fragrant.
- 04 Deglaze and simmer**
Pour in the red wine and scrape up any browned bits. Simmer until reduced by half, then add stock and simmer until slightly thickened.
- 05 Finish and toss**
Add the drained pasta to the skillet along with butter, Parmesan, and thyme. Toss vigorously, adding reserved pasta water as needed for a silky sauce. Season and serve with extra Parmesan.

A splash of the Series B itself in the deglazing step ties the dish and the glass together nicely.