

The Los Angeles tasting of **Madeira Wines** showed off a group of wines that deserve more attention than they usually get in the California Market. The wines from three of the top Madeira houses all showed well. The **Madeira Wine Institute** is doing an outstanding job of getting the wines noticed. The tasting was geared to the trade. The same week consumers were presented with TV chef **Jacques Pepin** featuring a dessert with **Malmsey Madeira**. These wines provide an opportunity for plus sales in the year ahead. Who couldn't use some extra sales? Here are our tasting notes followed by Jacques Pepin's recipe. Pricing where available.

Henriques & Henriques owners of the largest single vineyard on the island. Founded in 1850. **Rainwater**, medium dry, light amber, \$15.99. **Sercial 2011**, medium dry, light body, medium amber, \$25. **Verdelho 15 year**, medium amber, medium body, sweet. **Boal 2000**, dark amber sweet, smooth. **Tinta Negra 1997** 375ml, dark amber/ruby, full body, sweet, smooth, \$50. Contact **Humberto Jardim**, Managing Director at humberto.jardim@henriqueshenrques.pt or Hans Alpenz LLC at info@alpenz.com or (612) 414-0022.

Vinhos Barbieto founded in 1946. Currently managed by **Ricardo Freitas**, the 3rd generation of Barbeitos. The wines are made in the classical style in small batches. **Rainwater**, light amber, dry, \$50. **Sercial**, medium amber, semi-sweet. **Verdelho**, dark amber sweet. **Malmsey**, dark amber, semi-sweet, full body. **Bual**, dark amber, sweet, full body. **Malvasia 20 year**, dark amber, semi-sweet, full body, smoky. Contact **Keith Fox** at oenofox@yahoo.com or (310) 920-6045.

Broadbent Selections by **Justino's**. Established in 1870. In 1993 it was sold to the French company, **La Martiniquaise**. The company owns one of the largest stocks of wine on the island. The wines are line priced at two levels; under \$20 and \$39 to \$45. The wines are all excellent and represent very good buys at these prices. **Rainwater**, medium dry, light amber. **Verdelho**, full, rich, medium dry, medium amber. **Malmsey 10 year**, sweet, dark amber, full body. Contact **Christopher Lavin** at clavin@broadbent.com or (562) 761-5500.

From **Jacques Pepin's "More Fast Food My Way"** Episode 218:
(The Madeira used on the program was **Justino's Broadbent Malmsey 10 year**.)

Sautéed Stuffed Figs with Malmsey Madeira

Serves 4

- 12 dried figs (7–8 ounces total)
- 12 walnut halves
- 2 tablespoons unsalted butter
- 1/2 cup dry fruity white wine
- 1/3 cup honey

- 1 cup blueberries

Cut the figs into halves and arrange them flesh side up on a platter. Press 1 walnut half into each fig half and press on the nut to embed it well.

Melt the butter in a medium nonstick saucepan and add the wine and honey. Arrange the figs, walnut side up, in the pan and bring to a boil. Cover and boil gently for about 2 minutes, or until the mixture is syrupy and the figs are glazed.

Let the figs cool to room temperature. Arrange them, walnut side up, on a platter. Pour the sauce over the figs and sprinkle the blueberries on top. Serve with **Malmsey Madeira**. (The Madeira used on the program was Broadbent.)