

HAGAFEN CELLARS
2019 RIESLING
 LAKE COUNTY

Vintage	2019	Brix	20.1°
Varietal	Riesling	Acidity	7.4 g/L
Appellation	Lake County	pH	3.16
Harvest	9/25/19	Alcohol	11.1
Cases	400	R.S.	2%, off-dry

A wine is considered “dry” when all of the grape sugar is converted to alcohol during fermentation. “Semi-dry” or “off dry” wines have a mild or softly perceptible sweetness.

This Lake County Riesling is the perfect companion for a relaxing day. With only 2% residual sugar, it holds just the right amount of sweetness balanced by crisp, clean citrus notes of meyer lemon. The nose of this lovely wine jumps out at you with the scents of soft lemon verbena, orange and kiwi. The flavors continue onto the palate and are added to with sweet orange, Meyer lemon and honeysuckle. It begs to be enjoyed by itself or along side something delicious and spicy!



Retail bottle - \$27

Club bottle \$22.95

(15% discount)

Retail case - \$524

Club case \$259.20

(20% discount)

CHEESY ZUCCHINI FRITTERS
 WITH SPICY RANCH DIP

INGREDIENTS

Zucchini Fritters

- 2 large zucchini
- 2 eggs
- ½ cup flour
- ¾ cup mozzarella cheese, grated
- ¼ cup parmesan cheese, grated
- ½ t onion powder
- 1 t garlic powder
- 1 t Italian seasoning
- ¼ tsp chili flakes
- sea salt and pepper
- 2 T olive oil – divided

Spicy Ranch dip:

- 1 cup full-fat sour cream
- ½ t garlic powder
- ½ t onion powder
- 1 T apple cider vinegar
- 1 T fresh chopped chives
- 3 T Sriracha sauce



DIRECTIONS

Make the spicy ranch. Whisk all ingredients in a bowl, cover and refrigerate until ready to serve.

Next, shred the zucchini, then squeeze the moisture out, and place them in a large bowl. Add the eggs, almond flour, mozzarella, parmesan, and seasonings. Mix thoroughly to combine.

Heat 1 tablespoon of olive oil in a large non-stick pan over medium-low heat. Spoon in a heaped tablespoon of zucchini mixture and gently spread it to form the fritters. Cook about 3 fritters at a time, frying them for 3-4 minutes on each side (or until golden brown). While they cook, with a silicone spatula, gently flatten the edges and make the fritters round.

Carefully flip them on the other side, as they’re still soft so they can break easily. Once the fritters are done and slightly chilled, they’ll set nicely.