



## Celebrating Flavors of India at Napa's Raymond Vineyards

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June 11, 2018 - Raymond Vineyards celebrates the flavors of India with a feast featuring mouthwatering food and Boisset Collection's newly released wines - grown and produced in India.

The event was held last Saturday at the whimsical Raymond Vineyards with guests beginning the evening with free-flowing bubbles, rosé and delicious appetizers. After we mingled, noshed and sipped, we retreated to the estate's Sycamore Grove for Indian cuisine and wine.

"We are excited to share our J'NOON Red, J'NOON White and JCB No. 47 Sparkling — with the world," said Raymond Vineyard Owner and Boisset Collection Proprietor Jean Charles Boisset. "These luxury wines are made from grapes grown at Fratelli Vineyards in Akluj in the Solapur district of Maharashtra state, about 6 hours southeast of Mumbai. J'NOON is a twist on the Urdu word junoon, meaning passion, while the number 47 signifies 1947, the year of India's independence."

Boisset is a famous vintner who has long been fascinated with the spirituality, flavors and colors of India. When visiting the country last year, he instantly hit it off with Kapil Sekhri, co-founder of Fratelli, and jumped at the chance to partner with him to create wines that carry a larger message. "India

brings something to the world that is so phenomenal ... it helps the world become a more balanced place," said Boisset.



The winery dinner at Raymond Vineyard from San Francisco Indian restaurant, Rooh, was a delightful ode to India with so many delicious looking options that it made for some difficult (but tasty) choices! Included among the entrees were butter chicken, paneer pinwheel, wild grain and baby vegetable pulao and beef short rib curry. Desserts included mango and saffron cheesecake, masala chai chocolate brownies, carrot halwa cake and coconut bread pudding. The wine pairings featured J'NOON white, an unusual blend of 60% Chardonnay and 40% Sauvignon Blanc as well as J'NOON red, a mix of Cabernet Sauvignon, Petite Verdot, Sangiovese and the little-known grape Marselan.



The entire experience was like participating in a culinary tourism expedition without even leaving wine country—the blend of unique flavors and clear devotion to embracing India’s culture and cooking made for a special evening of dining and Raymond Vineyards served as the perfect location for this event. Located in the heart of Napa Valley, the vineyard has long been one of the region’s great estates, spread across nearly 400 beautiful acres in Rutherford, St. Helena and Jameson Canyon.

The views are just spectacular, especially at sunset. The hills make for a gorgeous backdrop and set the stage for an outstanding culinary experience.

On this particular evening, we dined and drank under the stars and among the vines. Between the unique flavor profiles, the cultural celebration and the breathtaking scenery and location, this was an unforgettable event.



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