

## Pinot Grigio Napa

### Pavi Wines Owner and Winemaker Rob Lawson



**P**avi Wines is all about classic Italian varietals. Founded in 1998 by Rob Lawson and his wife Pavi Micheli Lawson, the winery strictly produces Dolcetto and Pinot Grigio. Its inspiration was motivated by Pavi's passion for her Italian heritage and Rob's dream of producing Italian wines in the Napa Valley. A honeymoon in Italy sealed the deal. The winery's Pinot Grigio grapes are organically and sustainably grown in Napa's Oakville and Carneros regions. They're whole-cluster pressed and tank-fermented. Its 2005 vintage boasts melon and pear aromas with fig, lemon and melon flavors finished with a hint of citrus. It's paired here with a seafood stew recipe, originally created by Bobby Flay. "I love this recipe for its ease and flavor with the Pinot Grigio," says Rob. "Seafood is my favorite dish anytime."

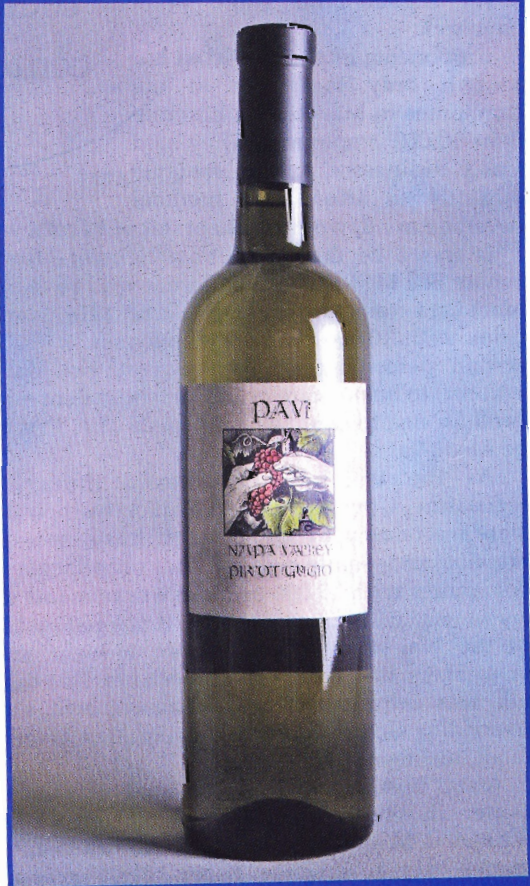
### San Francisco Seafood Stew

- 2 tablespoons extra-virgin olive oil
- 1 large shallot, thinly sliced
- 2 large garlic cloves, minced
- 1/2 cup dry white wine
- 1 1/2 cups chicken stock or low-sodium broth
- 1 cup bottled clam juice
- 1 cup drained, diced tomatoes (from a 15-ounce can)
- 2 thyme sprigs
- 1 bay leaf
- 1/2 teaspoon hot sauce, plus more for serving
- Salt and freshly ground pepper
- 2 dozen littleneck clams, scrubbed
- 3/4 pound skinless snapper fillets, cut into 2-inch pieces
- 1/2 pound shelled and deveined medium shrimp
- 2 tablespoons unsalted butter
- 2 tablespoons coarsely chopped flat-leaf parsley
- Sourdough toast, for serving

Heat the olive oil in a large soup pot. Add the shallot and garlic and cook over high heat, stirring until softened (about three minutes). Add the wine and boil until reduced by half, about three minutes. Add the stock, clam juice, tomatoes, thyme, bay leaf and hot sauce and season with salt and pepper. Bring to a boil over high heat and cook until slightly reduced, about 10 minutes.

Add the clams, cover and cook just until most of them open, about five minutes. Add the snapper and shrimp, cover and simmer until they are cooked through and the remaining clams have opened (two to three minutes). Using a slotted spoon, transfer the seafood to four bowls. Add the butter and parsley and cook over moderate heat for one minute, swirling the pan. Spoon the broth over the seafood and serve with sourdough toast.

Serves 4



Serve with Pavi 2005  
Napa Valley Pinot Grigio