

# MARIN

December 2021

## Sip & Savor

Winemakers and proprietors share their favorite recipes and wine pairings for holiday entertaining, and the wine country traditions they look forward to every year.

BY LOTUS ABRAMS

### PERFECT PAIRING: **Domaine Carneros** 2016 Estate Brut Cuvée



#### Potato Latkes

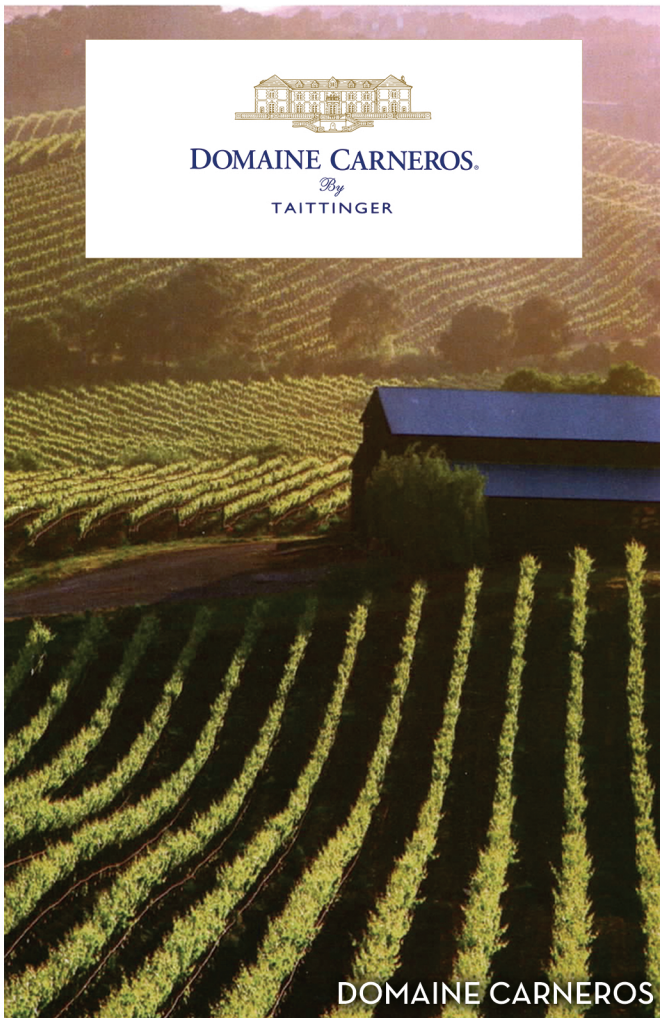
Makes 18-24 latkes

2 large Russet potatoes, peeled and grated  
1/3 cup grated onion  
1/4 cup flour  
1 egg, beaten  
Salt  
Pepper  
Safflower or other vegetable oil for frying

1. Place the grated potatoes in a colander and press firmly using a tea towel or cheese cloth to remove as much liquid as possible.

2. Place the potatoes in a large bowl and mix them with the grated onion, and then mix in the egg, flour, salt and pepper until well blended.

3. Fill a frying pan with 1/4 to 1/2 inch oil and heat until hot. Scoop heaping tablespoons of the mixture into the oil. Flatten each scoop with a spatula. Cook for 3-5 minutes, until the edges are brown, and then flip and cook for another 3-5 minutes to brown the other side.



  
**DOMAINE CARNEROS.**  
*By*  
TAITTINGER

DOMAINE CARNEROS

## Remi Cohen

CEO, DOMAINE CARNEROS



Growing up in a Jewish household, Remi Cohen, who is the CEO of Napa Valley sparkling wine and pinot noir producer Domaine Carneros, has always enjoyed celebrating Hanukkah with her family, especially when it involves eating potato latkes.

“It’s a traditional Hanukkah dish that celebrates the part of the holiday story where the small quantity of oil in the temple miraculously gave light for eight days instead of just one,” Cohen says. Before last year, however, she never knew how to make the dish herself.

“During the stay-at-home orders, my friend, chef Rebecca Peizer, was teaching online cooking classes, and she taught my boyfriend and I how to make latkes,” Cohen says. “We had the opportunity to practice a few times over the holidays and look forward to enjoying them with family and friends on our holiday table this year.” Cohen’s ideal pairing recommendation with latkes: Domaine Carneros Estate Brut. “The delicate mousse and beautiful acidity of the wine cut through the crispy texture and richness of the fried potato,” she says.



CHARLES COMMUNICATIONS  
ASSOCIATES, LLC