

LANDMARK

V I N E Y A R D S

FOOD & WINE MAGAZINE
JULY 2011

Best New Chef, Bryce Gilmore recommends pairing nutty, brown butter dishes like his Grilled Carrot Salad with a full bodied chardonnay specifically our 2008 Damaris Reserve Chardonnay



Grilled Carrot Salad

with Brown Butter Vinaigrette

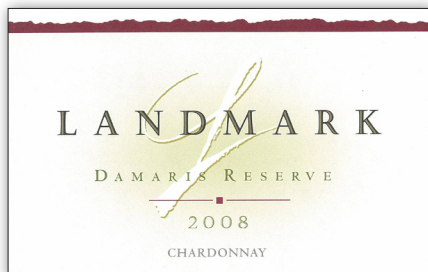
Recipe By

Best New Chef of 2011

Bryce Gilmore

Barley Swine, Austin, TX

Pairs Best with Landmark's
2008 Damaris Reserve Charodnnay



"Tangerine and apricot combine with marzipan, honey and vanilla spice on the nose. Seamless and round on the palate"

- Winemaker Greg Sach