



Scarlett Wines

2019 PETIT VERDOT

Grilled Pork Tenderloin with Cherry Reduction

with Rosemary

Tart cherry complements Petit Verdot's dark cherry; grilled pork and rosemary balance its cocoa and floral character.

Serves 4 | Prep 15 min | Cook 25 min

INGREDIENTS

- 1 1/2 lb pork tenderloin
- 1 tbsp olive oil
- 1 tsp kosher salt; 1/2 tsp pepper
- 1 tsp chopped rosemary
- 1 cup pitted cherries
- 1 shallot, minced
- 1/2 cup dry red wine
- 1/4 cup chicken stock
- 1 tbsp red wine vinegar
- 1 tsp honey

DIRECTIONS

1. Heat grill to medium-high. Rub pork with oil, salt, pepper and rosemary.
2. Simmer cherries, shallot, wine, stock, vinegar and honey 15-20 min; lightly mash cherries.
3. Grill pork 15-20 min total, turning every 5 min, until 145°F. Rest at least 3 min.
4. Slice and spoon over cherry reduction. Serve with roasted asparagus and potatoes.

POUR & SERVE

Pour gently and check for sediment; taste before deciding on a brief decant.