

PREMIUM WINE CLUB

May 2021



2019 La Closerie des Lys Blanc Vin de Pays D'Oc, France

Roughly 50 miles south of the old walled town of Carcassonne are the vineyards of Closerie des Lys. The vines grow deep in the Pyrenean foothills on the sides of two mountains, flanking a little hollow anchored by the village of Antugnac. The village is old and forgotten, with a church that was fortified in the Middle Ages as a bastide against marauding mercenary bands, but few travelers venture off the main road to climb the hill to visit Antugnac and its church.

The reigning appellation here is Limoux, Languedoc's coolest appellation in the south and the only AOP for Chardonnay. Closerie's vines are in Limoux's Haute Vallée de l'Aude, the coolest zone in a narrow band following the Aude River from Limoux to Quillan.

Beginning with vintage 2019, the blend changed to equal parts Chardonnay and Mauzac, with 10% each of Chenin Blanc and Sauvignon Blanc. It was fermented in steel on its fine lees until February after the harvest. They're fond of saying at Closerie that it's all about a Mediterranean climate with mountain influence, and you get that in this wine's toothsome ripeness and underpinning acidity (and this undergoes malolactic fermentation!).

Mauzac or Mauzac Blanc is a white variety of grape. It is mainly grown in the Gaillac and Limoux regions in the southwest of France. Mauzac buds and ripens late, and was traditionally picked quite late, when temperatures had dropped in Limoux. This allowed for slow fermentation which preserved residual sugar for a "natural" second fermentation in the spring, creating a sparkling wine. Today, it is more common to pick Mauzac earlier, giving a more crisp wine with higher acidity, but also without much of its particular aromas.

This has notes of citrus and white flowers, anchored by a strong mineral core that reflects the wine's mountain origin in the Haute Vallée de l'Aude. Food ideas for this crisp white are cauliflower gratin, salmon rillettes, scallops with blood orange beurre blanc, escarole and hazelnut salad with crispy pancetta.

Notes from www.vintage59.com



\$16.99/btl

Member discount on additional btls \$15.29/btl

We apologize for typographical or price errors. Prices subject to change without notice.

Salmon Rillettes

While often made with pork, the French spread called rillettes is even more elegant (and easy) to make with salmon.

Ingredients:

2 cups dry white wine
1 tablespoon minced shallot
1 pound skinless salmon fillet (preferably wild), cut into 1-inch pieces
3 ounces smoked salmon, cut into 1/4-inch pieces

1/2 cup (or more) mayonnaise
2 tablespoon thinly sliced fresh chives
1 tablespoon (or more) fresh lemon juice
Fine sea salt and freshly ground white pepper
1 baguette, thinly sliced, toasted

Directions:

Bring wine and shallot to a boil in a small saucepan over high heat. Reduce heat to low; add salmon. Gently poach until salmon is barely opaque in center, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Strain poaching liquid through a fine-mesh sieve; set aside shallot and discard liquid. Place salmon and shallot in a large bowl; cover and chill until completely cooled.

Add smoked salmon, 1/2 cup mayonnaise, chives, and 1 Tbsp. lemon juice to salmon and shallot. Gently mix just to combine (salmon will break up a little, but do not overmix or a paste will form). Season to taste with salt, pepper, and more mayonnaise and lemon juice, if desired. DO AHEAD: Rillettes can be made 1 day ahead. Cover and chill.

Serve rillettes cold with toasted slices of baguette.

Serves 6 | Recipe <https://www.bonappetit.com/recipe/salmon-rillettes-2>

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2018 Barra Estate Grown Petite Sirah Mendocino, California



Following in the footsteps of his father, Antonio Barra, and his maternal grandfather, Giuseppe Rovera (who immigrated to Mendocino County from Piedmont, Italy in 1906), Charlie Barra began farming grapes in the mid 1940's. By 1954 he had purchased Redwood Valley Vineyards, the ranch that is now home to over 265 acres of organically grown Pinot Noir, Zinfandel, Cabernet Sauvignon, Sangiovese, Merlot, Petite Sirah, Chardonnay, Pinot Blanc, and Muscat Canelli.

When Charlie started farming Redwood Valley Vineyards, farmers were averaging as little as \$40 a ton for their grapes, as the demand for quality wine based on true varietals had not yet been established. Most growers were still farming what Charlie called "standard" grapes that were used by the major wine producers to make Burgundy and Chablis--the basic table wines of the times. But after a few short years of growing "vin ordinaire," Charlie could see the tide was turning. He began working with Karl Wentz, Robert Mondavi and others on moving to a varietal-focused vineyard.

Petite Sirah was the signature varietal that launched the Barra of Mendocino brand in 1997. Following the advice of Karl Wentz and Louis Martini in the early 60's, Charlie planted it and Barra continues to bottle limited quantities of this luscious, hearty wine. All the fruit comes from the 50 acre estate hillside vineyard, Bella Collina, located high above the Ukiah valley in Mendocino County.

This wine is deep purple in color with aromas of cedar, black pepper, ripe wild blackberries and earthy spice notes. Extremely full-bodied, with rich flavors of cocoa, dark roasted coffee, and caramel. With its opulent tannins and dense mouthfeel, this wine delivers a long, lasting finish and is well suited for long term cellaring. Petite Sirah pairs beautifully with roast pork, barbecued meats, and spicy bean or meat chili. The wine's flavor is also enhanced by bold spices like allspice, cloves, cinnamon, chili pepper, and cocoa. When it comes to vegetables, try combining the wine with mushroom, eggplant, beans, and peppers.

Notes from www.barraofmendocino.com/

"Gorgeous flavors of blackberry jam, mint and dark chocolate make this full-bodied and mouthfilling wine delicious to sip. While firmly tannic, it offers so much ripe fruitiness that the tannins are hardly noticeable." **Wine Enthusiast 91 points.**



\$22.99/btl

Member discount on additional btls **\$20.69/btl**

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Quick Eggplant and Mushroom Pappardelle

A super easy pasta dish to prepare on a busy day, Quick Eggplant and Mushroom Pappardelle is a crowd-pleaser! A bit sweet, a bit spicy, a bit earthy – it has a mouth-watering combination of flavors.

Ingredients:

1/4 cup olive oil
2 medium eggplants, cubed
1/8 teaspoon red pepper flakes, or more to taste
1 1/2 medium green (or red) bell peppers, seeded and chopped (optional)
3/4 cup chopped onion
12 ounces sliced mushrooms (cremini, shiitake or a mix all work)

1 tablespoon chopped garlic
kosher salt, to taste
fresh ground black pepper, to taste
1 pound pappardelle pasta, or other wide noodles
12 ounces fresh mozzarella cheese, drained (if in water) and coarsely chopped
shredded or shaved Parmesan cheese, for garnish
chopped fresh Italian (flat leaf) parsley, for garnish

Directions:

Heat the olive oil in a large skillet over medium heat. When hot, add the eggplant and red pepper flakes and cook for 10 minutes. Stir in green pepper (if using), onion, garlic and mushrooms and cook until vegetables are very soft, around 20 minutes. Season to taste with salt and pepper.

While the vegetables are cooking, cook the pasta per package directions. Drain and set aside.

Drain any excess oil off the vegetables. Add the mozzarella cheese and gently toss.

Place pasta in shallow serving dish (or individual bowls), top with eggplant mixture. Sprinkle with Parmesan cheese and parsley and serve immediately.

Serves 6 | Recipe <https://www.seasonedkitchen.com/eggplant-mushroom-pasta>