

ORIGINAL WINE CLUB

February 2020



2016 Enzo Boglietti Chardonnay Piedmont, Italy



Brothers Enzo and Gianni Boglietti established their winery in 1991 after growing up farming their father's original vineyard in La Morra. In a short time the family's holdings have grown to include over 50 acres of combined single vineyard sites, most of which lie on Piedmont's famed "golden slope," and some of which boast 100-year-old-plus plant material. From stylish normale to stunning cru Dolcetto, Barbera, and Barolo, the Boglietti lineup has few rivals in terms of energy and depth of character.

Set upon a backdrop of the visually stunning Alps, the enchanting and rolling hills of Piedmont are the source of some of the country's longest-lived and most sought-after wines. Vineyards cover a great majority of the land area—especially in Barolo—with the most prized sites upon hilltops or on south-facing slopes where sunlight exposure is maximized. Piedmont has a continental climate with hot, humid summers leading to cold winters and precipitation year-round.

This 2016 Enzo Boglietti Chardonnay was sustainably farmed, hand harvested, and fermented with native yeast in 100% stainless. It was aged 10 months on its lees with periodic stirring, making this unoaked Chardonnay rich in mouthfeel, while retaining fresh acidity to keep it crisp and clean.

Intense and fragrant bouquet of flowers and stone fruit. Finely textured and harmonious it has a vivid acidity that leads to a very persistent finish. This Chardonnay shows great finesse and a mouthwatering freshness. Chardonnay is as versatile at the table as it is in the vineyard. The crisp, clean, Chablis-like style of this Chardonnay goes well with flaky white fish with herbs, scallops, chicken or vegetable terrines and pasta or risotto with spring vegetables. It also goes well with creamy vegetable soups.

Notes from www.elixirwinegroup.com

Sea Bass alla Fiorentina

A very easy, elegant fish recipe from Giada de Laurentiis. If you can't find sea bass any mild, flakey white fish will do!

Ingredients:

4 (6-ounce) pieces sea bass
1/4 teaspoon salt, plus more for seasoning fish
1/2 teaspoon freshly ground black pepper, plus more for seasoning fish
2 cups all-purpose flour
3 tablespoons extra-virgin olive oil, plus 3 tablespoons

3 garlic cloves, chopped
1 (14-ounce) can crushed tomatoes
1/2 cup water
1 tablespoon chopped fresh parsley leaves
1 tablespoon chopped fresh basil leaves

Directions:

Season both sides of the fish with salt and pepper. Put the flour in a shallow bowl, dredge the fish, tapping off the excess flour to create a light coating.

In a medium nonstick fry pan, heat the 3 tablespoons olive oil over medium heat. Cook the fish until golden brown, about 3 minutes per side. Transfer fish to a plate.

Wipe out the pan with a paper towel and heat the remaining 3 tablespoons olive oil over medium heat. Add the garlic, tomatoes, water, parsley, 1/4 teaspoon salt, and 1/2 teaspoon pepper and cook at a simmer for 10 minutes. Add the basil and the fish and heat for 2 minutes. Serve immediately.

Serves 4 | Recipe <https://www.foodnetwork.com/recipes/giada-de-laurentiis/sea-bass-alla-fiorentina-recipe-1945932#reviewsTop>



Reg: \$19.99/btl

Wine Club members get first opportunity to purchase before this goes on sale to the public! \$9.99/btl

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2015 Rizzardi Pojega Ripasso Valpolicella Veneto, Italy



Guerrieri-Rizzardi, the historic house in Veneto, dates back to the unification of two ancient estates in 1913, when Carlo Rizzardi from Valpolicella, married Guisepina Guerrieri of Bardolino. From the 1950s Antonio Rizzardi managed and developed the estates, focusing on viticulture and in the 1970s he acquired the estate in Soave. 2011 saw the opening of the new winery on the hills of Bardolino. The result of a long-term plan to re-locate and modernize the entire production process. Rizzardi's new winery is completely solar powered, combining the best that technology offers in a carbon neutral way with vineyards that have been in the family for centuries. With extensive holdings of "cru" acreage, the family is well known throughout Europe for their sensational, mineral rich example of Soave Classico, the tension driven Ripasso they produce from Pojega, and most importantly for making one of the most classical and age-worthy examples of single vineyard Amarone in the region.

Pojega is a historic "cru" vineyard that sits next to the world renowned garden of the same name that was purchased by the Rizzardi family in the 1600's. These widely spaced vines are old for the region and therefore loaded with character. This cuvee is produced from the Southernmost parcels of the vineyard, where a larger than normal proportion of the grapes planted are the late-ripening Corvinone a.k.a. "super Corvina". Following traditional practice for the style, the wine sees a second fermentation with still-warm raisined pomace from the winery's Amarone. Made from 45% Corvina, 45% Corvinone, 5% Merlot and 5% Rondinello, this is full-bodied with abundant fruit and a fine, silky texture. Ripasso wines can be served with a number dishes such as risotto and hearty pasta dishes. But they are at their best when paired with hearty dishes like roasted veal or lamb or braised or barbequed red meats like steak, sausage and game. Ripasso also goes well with aged cheeses like Parmigiano-Reggiano. Drink now.

Notes from www.elixirwinegroup.com

Grilled Lamb Chops

For an easy dinner tonight, make Giada De Laurentiis' Grilled Lamb Chops, marinated in fresh garlic, rosemary and thyme.

Ingredients:

2 large garlic cloves, crushed
1 tablespoon fresh rosemary leaves
1 teaspoon fresh thyme leaves
Pinch cayenne pepper

Coarse sea salt
2 tablespoons extra-virgin olive oil
6 lamb chops, about 3/4-inch thick

Directions:

In a food processor fitted with a metal blade add the garlic, rosemary, thyme, cayenne, and salt. Pulse until combined. Pour in olive oil and pulse into a paste. Rub the paste on both sides of the lamb chops and let them marinate for at least 1 hour in the refrigerator. Remove from refrigerator and allow the chops to come to room temperature; it will take about 20 minutes.

Heat a grill pan over high heat until almost smoking, add the chops and sear for about 2 minutes. Flip the chops over and cook for another 3 minutes for medium-rare and 3 1/2 minutes for medium.

Serves 6 | Recipe <https://www.foodnetwork.com/recipes/giada-de-laurentiis/grilled-lamb-chops-recipe-1942231>



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