

# ORIGINAL WINE CLUB

December 2021



## 2020 Los Vascos Chardonnay Colchagua Valley, Chile

Los Vascos wines blend Lafite tradition with the unique terroir of Chile to create elegant wines that bring exceptional to the everyday. The vision of Domaines Barons de Rothschild (Lafite) to expand their estates took them to South America in 1988, becoming the first French viticultural investment in modern Chile. Since then, a comprehensive modernization and investment program has been undertaken, oriented towards the production of fine wine using and adapting the viticultural experiences of Bordeaux and other areas where Domaines Barons de Rothschild (Lafite) is present.

Los Vascos is located in Valley de Caneten (Colchagua), a closed valley in the central zone of Chile, approximately 25 miles from the sea. The valley provides a perfect microclimate for high-quality viticulture, with Northern exposure to lands uncontaminated by airborne or water-borne pollutants. Daily on-shore winds provide temperature changes between 68-77°F, for optimum maturation of the grapes. With 1581 acres, it is one of the largest vineyards in the central Colchagua valley, at the foot of Mount Cañeten.

Heavy French investment and cutting-edge technology in both the vineyard and the winery have been a boon to the local viticultural industry, which already laid claim to ancient vines and a textbook Mediterranean climate.

The warm, dry growing season in the Colchagua Valley favors robust reds made from Cabernet Sauvignon, Carmenère, Malbec, and Syrah—in fact, some of Chile's very best are made here. A small amount of good white wine is produced from Chardonnay and Sauvignon Blanc.

The 2020 Los Vascos Chardonnay shows an intense yellow color. A fruit-scented nose of ripe pineapple and honeydew melon with lime with fresh hazelnut notes. The wine is very well-balanced with a creamy and persistent mouthfeel. The style of Chardonnay will pair nicely with dishes containing dairy products, including creamy pasta sauces and cheese. Drink now.

Notes from [www.wine.com](http://www.wine.com)

*"A medium-bodied white with aromas of apricot, mango and lemon curd. Creamy and ripe, yet fresh and crisp. Drink now."* **James Suckling 90 points.**



**\$9.99/btl**

Member discount on additional btls **\$8.99/btl**

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

## Pork Medallions with Brandy Cream Sauce

*An easy, elegant main dish. Cayenne pepper lends a bit of heat to its rich, creamy sauce.*

### Ingredients:

12 ounces uncooked linguine  
1 pound pork tenderloin, cut into 1-inch slices  
1/4 cup all-purpose flour  
2 tablespoons olive oil  
3 tablespoons butter, divided  
1-3/4 cups sliced baby portobello mushrooms  
5 green onions, thinly sliced  
2 garlic cloves, minced

1-1/2 cups heavy whipping cream  
1/4 cup brandy  
2 tablespoons minced fresh thyme  
1 tablespoon Dijon mustard  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon cayenne pepper  
2 plum tomatoes, seeded and chopped  
2 tablespoons shredded Parmesan cheese

### Directions:

Cook linguine according to package directions. Meanwhile, flatten pork slices to 1/4-in. thickness. Place flour in a large shallow dish. Add pork, a few pieces at a time, and turn to coat.

In a large skillet over medium-high heat, cook pork in oil and 2 tablespoons butter in batches until juices run clear, 3-4 minutes on each side. Set aside and keep warm.

In the same skillet, saute mushrooms and onions in remaining butter until tender. Add garlic; cook 1 minute longer. Add the cream, brandy, thyme, mustard, salt, pepper and cayenne. Bring to a boil; cook until liquid is reduced by half, about 8 minutes.

Drain linguine. Stir tomatoes into sauce mixture; add pork and heat through. Serve with linguine and sprinkle with cheese.

Serves 4 | Recipe <https://www.tasteofhome.com/recipes/pork-medallions-with-brandy-cream-sauce/>

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## 2018 Corvo Colomba Platino Nero D'Avola Sicily, Italy



The Duca de Salaparuta group includes three historic brands. Corvo and Duca di Salaparuta date from 1824. Florio dates from 1833. Corvo has long been an iconic, signature Sicilian wine. In the movie, "Godfather" bottles of Corvo are part of several scenes—and this was before paid product placement. Francis Ford Coppola knew his wines then, as now. For many, when you think of Sicilian wines, you think of Corvo.

Corvo is a celebrated Sicilian wine produced in Casteldaccia, near Palermo. The name derives from a legend that a boisterous crow ("Corvo" in Italian) was pestering the vineyard workers. A local monk who was said to have the ability to talk to animals took the crow to a cave where they negotiated an agreement: the crow would stay silent if his symbol would be used for the wine. Hence, the name and the black crow on the label. For many years, Corvo was one of the only table wines imported from Sicily. While that is no longer the case, it is still a popular brand. This is the first vintage for this wine and part of an extensive rebranding and modernizing of this nearly 200-year-old winery.

Nero d'Avola (translated 'Black of Avola') is the most important and widely planted red wine grape variety in Sicily. Vast volumes of Nero d'Avola are produced on the island every year and have been for centuries. The dark-skinned grape is of great historical importance to Sicily and takes its present-day name from the town of Avola on the island's southeast coast. The area was a hotbed of trade and population movement during the Middle Ages and Nero d'Avola was frequently used to add color and body to lesser wines in mainland Italy. Nero d'Avola pairs particularly well with rich meats, including steaks, burgers, pork chops, veal, meatloaf, and even barbecue. Drink now.

Notes from [www.duca.it](http://www.duca.it) & [www.wine-searcher.com](http://www.wine-searcher.com)

*"A medium-bodied red, with light, creamy tannins and flavors of candied black raspberry, macerated cherry and dried thyme. Hints of orange peel and spice show on the finish. Drink now." Wine Spectator 88 points.*



**\$14.99/btl**

Member discount on additional btls **\$13.49/btl**

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## Emily's Mom's Meatloaf

*I make this every year for my husband's birthday - it's his absolute favorite! Great with mashed or roasted potatoes and a green veggie side dish.*

### Ingredients:

#### Meatloaf:

2 cups breadcrumbs (homemade or store bought)  
2 lbs ground beef (or 1 lb ground beef, 1 lb ground pork)  
1 onion, diced very fine (optional)  
2 eggs, slightly beaten  
2 T. Worcestershire sauce  
1 1/2 t. dry mustard  
1 1/2 t. salt  
1/2 t. freshly ground pepper  
3/4 cup milk

#### BBQ Sauce:

2 T distilled white vinegar  
1/2 cup ketchup  
1 cup brown sugar

### Directions:

Preheat the oven to 350 F.

Butter or use cooking spray and coat a loaf pan.

Combine all the meatloaf ingredients in a large bowl.

Using your hands, mix all the ingredients together until everything is incorporated.

Pat the mixture into the loaf pan and bake for 45 minutes.

Take the meatloaf out of the oven and top with the BBQ sauce. Return to the oven and bake another 15 minutes.

Serves 8 | Recipe Emily Law