

ORIGINAL WINE CLUB

February 2021



2019 La Vieille Ferme Blanc

Vin de France



Jean-Pierre Perrin established La Vieille Ferme over 45 years ago, when he chose to produce an inexpensive, straightforward Rhône wine to sell by direct mail to French wine lovers. He used the same grape varieties in similar proportions to those planted at the family's Chateau de Beaucastel, in a similar vinification process. The result was an immediate success in France, a wine of character and style in keeping with its Beaucastel heritage.

Initially, Jean-Pierre made only Côtes du Rhône, but steeply rising grape prices in 1976 caused him to switch to Côtes du Ventoux and eventually to produce a white wine from the mountainous Côtes du Luberon. La Vieille Ferme was introduced to the United States in 1980. The response was an immediate, overwhelming acceptance and an outpouring of critical acclaim from eminently knowledgeable critics who recognized La Vieille Ferme for its consistently fine quality and value. La Vieille Ferme is family-owned, and today is led by the 5th generation of winemakers from the Perrin family.

Marc Perrin, the son of Jean-Pierre Perrin graduated from Paris Graduate School of Management in 1993, and worked at Procter & Gamble from 1994-96. In 1996, he founded www.wineandco.com, the leading French wine online retailer. He sold the company in 2002. Marc has been involved in the assemblage and winemaking at Beaucastel since 1988, but following the sale of his company, Marc joined the family wine business full-time. After serving as general manager and traveling around the world marketing the wines of the Perrin family, he now serves as CEO.

It's no wonder La Vieille Ferme (translation: the old farm) is the #1 selling French brand in the United States. This Blanc shows intense aromas, a refreshing palate, and a great balance between brightness and a weighty texture that is pleasing to almost all palates. It is a blend of Bourboulenc, Grenache Blanc, Ugni Blanc, and Vermentino. Being unoaked allows this to pair well with a wide range of foods. Try it with poultry, pork, richer fish dishes like salmon or tuna, or a simple grilled cheese and tomato or butternut squash soup. Drink now.

Notes from www.famillieperrin.com



\$9.99/btl

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

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

Gruyere Grilled Cheese w/ Caramelized Onions & Mustard

The star of the show in this Gruyere grilled cheese? It's not the cheese. It's the mustard. Specifically, old style whole grain mustard from Maille from France. It takes this Gruyere grilled cheese sandwich from ordinary to extraordinary.

Ingredients:

For The Caramelized Onions (Will Make Enough For 3 Grilled Cheeses):

4 large white or yellow onions, halved and sliced into strips
1/4 cup plus 1 tablespoon olive oil
1/4 cup water
1/4 teaspoon salt

Directions:

Heat a heavy bottomed saucepan over medium heat. Add in onions and 1 tablespoon olive oil. Cook for 1 minute until heated through, then turn heat down to low and add in 1/4 cup water, remaining 1/4 cup olive oil, and salt.

Cook, stirring occasionally, for 1 hour. The onions will go from white to translucent, and finally will begin to turn golden brown. If the onions are looking dry, add 1-2 additional tablespoons of water, as necessary.

Once onions have reached a nice medium golden brown color, remove from heat and allow to cool slightly. Onions can be stored for up to 1 week in the fridge.

To make the grilled cheese, heat a skillet over medium heat. Spread mayonnaise over both slices of sourdough, then spread Maille Old Style Whole Grain Dijon Mustard over the opposite side of one of the slices. Place both slices, mayo side down, onto skillet.

Dollop the mustard slice of bread with caramelized onions and a sprinkle on few leaves of fresh thyme. Carefully place grated gruyere over the other slice. Cook for 2-3 minutes, until cheese is melted completely.

Press sandwich together, cut on the diagonal, and serve!

For The Grilled Cheese:

2 slices fresh sourdough bread
1 tablespoon mayonnaise
2 oz gruyere cheese, grated
2 tablespoons Maille Old Style Whole Grain Dijon Mustard
3 tablespoons caramelized onions, from above
a few sprigs of fresh thyme

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2018 Pacheco Organic Monastrell Jumilla, Spain

Jumilla is an arid and hot region in southeastern Spain famous for the robust and earthy, black-fruit dominated Monastrell (known as Mourvedre in France). Its vine yields tend to be torturously low, but this can create wines of exceptional intensity and flavor. Quality combined with accessible price points give the region great recognition on international markets far and wide. The reds from Jumilla are heady and spicy, packed with fruit and show aromas of dried licorice and herbs. If you like Syrah, Grenache or Pinot Noir, a red wine from Jumilla would be a perfect next choice.

Widely considered to be one of the best wineries in Jumilla, Viña Elena is very much a family affair with Elena Pacheco at the helm supported ably by her mother, sisters and children. Viña Elena sits directly inland from the Costa Blanca and that venerable holiday destination, Benidorm. Safe to say, it is hot in this south east corner of Spain and Elena is fascinated by Monastrell and how she can create ever more elegant and delicate incarnations of it, despite the intensity of the sun. From their 17 hectares of organically cultivated vines set within the semi-arid, hilly landscape, Elena experiments with the differing soil types to see how Monastrell will react and how she can express the personality of the grape. The differing terroir, organic practices and the lack of oak influence all go to create fascinating wines of greater elegance, fruit and delicacy than the heat of this sun worshippers' land would have you expect. The vineyards are cultivated and certificated as organic.

This is an exceptional little wine for the money. Bags of blackberry, plums and cherry. The palate is big and juicy with tones of ripe fruit flavors and a little licorice. A smooth and lengthy finish caps off what is a spectacular bottle of wine for the money. Delicious with tapas, roast meats and cheese. Drink now through 2024.

Notes from www.wine.com & www.vinaelena.com



\$14.99/btl

Member discount on additional btls \$13.49/btl

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Baked Chorizo and Squash Rice with Manchego Crust

Try this Spanish-inspired baked rice dish with crispy manchego crust and butternut squash for a filling midweek meal ready in less than an hour.

Ingredients:

olive oil
1 cup cooking chorizo, diced
2 red peppers, chopped
1 onion large, chopped
2 garlic cloves, crushed
2 cups butternut squash, diced

1 tsp hot smoked paprika
4 cups chicken stock
1 1/2 cups paella rice
a handful of basil, chopped
1/2 cup manchego cheese, grated
green salad to serve

Directions:

Heat the oven to 350 F.

Heat a large, shallow ovenproof pan and add 1 tbsp of the olive oil. Fry the chorizo until golden and starting to crisp up. Scoop out with a slotted spoon. Add another tbsp of oil, the peppers, onion and garlic, and cook over a medium heat until the peppers begin to soften. Add the squash and cook for 3-4 minutes or until softened.

Add in the paprika and cook for 1 minute, stirring, then add the chicken stock. Tip the chorizo back in, bring the stock to a simmer, then add the rice and basil, and stir. Put into the oven uncovered and bake for 20 minutes, then scatter over the manchego and bake for a further 10 minutes.

Serve with a green salad.

Serves 6 | Recipe <https://www.olivemagazine.com/recipes/meat-and-poultry/baked-chorizo-and-squash-rice-with-manchego-crust/>