

ORIGINAL WINE CLUB

June 2021



2019 Domaine Duffour Cotes de Gascogne, France

Winemaker Michel Duffour resides in the small town of Lagraulet-du-Gers in the Cotes de Gascogne region in southwest France. Several decades ago, Duffour took over his father's property, then called Domaine de Saint Lannes, and began dedicating himself to producing quality red and white wines. He replanted the vineyards with Gros Manseng, Chardonnay, Merlot, Cabernet Sauvignon, and Tannat, but he held on to the old Colombard and Ugni Blanc vines, which he uses for the production of both wine and Armagnac.

Today the family owns 49 hectares of vines and Michel has passed the torch to his son Nicolas and now works unofficially at the domaine. They work sustainably and, despite their higher permitted yields in an extremely fertile region, they follow very strict viticultural practices and a high degree of care and dedication goes into the winemaking.

This excellent dry white is made predominantly with Colombard, along with smaller amounts of Ugni Blanc and Gros Manseng. Notes of melon, clean, pure flavors of citrus fruit, an engaging herbaceous note, and a pleasingly dry finish. It is an ideal summer quaffer! Colombard is a severely underrated grape, often used in brandy production but can make delightful and crisp whites that exceeds what its price point would suggest. The farming is sustainable approaching organic, fermentation is with native yeasts. Bright and citrusy, bone-dry, and very refreshing notes of green apples and bartlett pears. A great alternative for those looking to branch out from Sauvignon Blanc. The naturally high acidity in Colombard, combined with the relatively neutral flavor profile, means that Colombard is quite food-friendly. Try it with chilled soups, seafood, shrimp, green salad, chicken salad, Asian or Mexican food, and sweet & sour sauces. Drink now.

Notes from www.skurnick.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.

Sweet & Sour Pork

A Chinese stir-fry dish made with juicy pieces of pork tenderloin, bell peppers, onion, and pineapple. Battered pork gets fried until crispy then tossed in a sweet and tangy sauce.

Ingredients:

Sweet and Sour Sauce

½ cup honey
6 tablespoons rice vinegar
4 teaspoons soy sauce
3 tablespoons tomato paste
1 tablespoon cornstarch
2 tablespoons water

Pork

1 ½ pound pork tenderloin cut into 1-inch cubes
1 teaspoon kosher salt divided
½ teaspoon black pepper divided
¾ cup all-purpose flour
⅓ cup cornstarch
2 large eggs
2 cups plus 1 tablespoon vegetable oil for frying

1 tablespoon minced garlic
1 cup chopped white onions ¾-inch sized pieces
1 cup chopped red bell pepper ¾-inch sized pieces
1 cup chopped green bell pepper ¾-inch sized pieces
1 cup pineapple chunks ¾-inch sized pieces
2 tablespoons sliced green onion
½ teaspoon sesame seeds

Directions:

In a medium-sized bowl combine sweet and sour sauce ingredients, honey, rice vinegar, soy sauce, and tomato paste. Set aside.
In a small bowl combine the cornstarch and water. Season pork with ½ teaspoon salt and ¼ teaspoon pepper.
In a shallow dish mix together flour and ⅓ cup cornstarch. In a separate shallow dish add eggs and whisk.
Batter each piece of pork by coating it with the flour mixture, then dip in the whisked egg, then a final coat in the flour mixture.
In a wok or medium sized pan, heat 2 cups of oil over medium-high heat. Once the oil reaches 350°F (177°C), work in 2 to 3 batches, adding the battered pork and frying until golden brown and pork is cooked through, about 5 to 7 minutes.
Transfer pork to a sheet pan and drain on paper towels. Fry the next batch.
Discard the oil from wok and carefully wipe the inside of the pan with paper towels to clean.
Heat wok over medium-high heat and add in 1 tablespoon oil. Once the oil is hot add the garlic and onions, stir-fry for 30 seconds.
Add in the red and green bell peppers, and stir-fry for 1 minute. Add in the pineapple and stir-fry for 1 minute.
Add in the pork and the sweet and sour sauce, stir to combine and allow the sauce to come to a boil.
Stir the cornstarch slurry and then add it to the pan, stirring constantly until the sauce thickens, 60 seconds. Mix the ingredients with the sauce to coat the pork.
Garnish the sweet and sour pork with green onions and sesame seeds and serve over rice.

Serves 6 | Recipe <https://cafedelites.com/sweet-and-sour-pork/>

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2018 Principi di Butera Amira Nero d'Avola Sicily, Italy



In the heart of Sicily lies the Feudo Principi di Butera, in the province of Caltanissetta, which is recognized today as one of the best winemaking regions in Italy thanks above all to its production of high quality, prestigious red wines.

Principi di Butera is a splendid oasis, thanks to its beauty, intensity, and tranquility; its colors are magical, from the emerald of the vineyards to the cobalt of the nearby sea. This small but important stretch of vines, in the heart of Sicily and at the center of the Mediterranean, is an area that is blessed for those who make wine and exerts an extraordinary appeal for anyone who admires art, the countryside, and human history.

The Estate lies on the ancient lands of the Deliella Fief, an ideal habitat for both white and red grapes. Today, Principi di Butera is committed to highlighting the qualities of this unique area, rich in sunshine and fragrances, by producing world-class wines that express all of the soul, strength, humanity, and age-old history of Sicily: an exciting – and everlasting - challenge.

The vineyards of Principi di Butera benefit from enviable soil and climatic conditions. The perfect ripening of the grapes is favored by a very special terroir, by the hot, arid climate, by the sea breezes that provide a health-ensuring influence on the vineyards and, last of all, by the strong, warm light that is typical of the western part of the island.

An intense, inky red, the Nero d'Avola reveals a gorgeous perfume of blackberry liqueur, white flowers, vanilla, and a hint of figs delivered in a leather basket. On the palate, this wine is opulent, full-bodied, and viscous, with great intensity, superb purity, and a layered, seamless personality. This wine is the perfect accompaniment to hearty stews and roasted lamb and beef. Drink now.

Notes from www.winerytastingsicily.com



Serving Cincinnati since 1973!

\$14.99/btl

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Sicilian Lamb

Packed with flavor, this Sicilian Lamb recipe is cooked in a fresh tomato & red pepper sauce.

Ingredients:

1 large onion quartered
1 pound tomatoes of your choice cut into large chunks, I used a mix of plum and cherry tomatoes
2 red bell peppers seeded and quartered
2 garlic cloves peeled
4 tablespoons of olive oil

2 pounds braising lamb fat trimmed and cut into 3 pieces
a good handful of fresh parsley chopped
1 pound pappardelle or Fettuccine
1 large bag of fresh baby spinach washed
2 tablespoons butter
salt and pepper to taste

Directions:

Preheat the oven to 400f/200c
Put the onion, tomatoes, peppers and garlic cloves in a roasting pan, coat in 2 tablespoons of olive oil and season with salt & pepper.
Roast for 30 -35 minutes or until soft.
Add the roasted vegetables to the food processor and puree until smooth.
Heat the remaining oil in a large saucepan and brown the lamb over high heat.
Lower the heat, add the pureed mixture stir to combine.
Raise the heat again and bring to a boil, lower the heat again and simmer for 1 hour (stirring occasionally).
Add the chopped parsley, stir to combine and remove the lamb from the heat and allow to rest while you cook the pasta.
Cook the pasta according to the package instructions. Before draining, add the spinach to the boiling pasta at the last minute and allow to wilt, strain well and return to the pan.
Add the butter, season with salt and pepper and coat well.
Serve and enjoy.

Serves 6 | Recipe <https://www.errenskitchen.com/sicilian-lamb/>