

# PREMIUM WINE CLUB

June 2022



## 2021 Catena White Clay Semillon/Chenin Blanc Mendoza, Argentina

Bodega Catena Zapata is one of Argentina's high-altitude Malbec pioneers. The Catena family began making wine in Mendoza in 1902. Nicolas Catena, the third-generation family vintner, was one of the first to see the potential of Mendoza's mountain vineyards for producing high-quality Malbec. In 1994, he became the first Argentine to export a world-class bottling of Malbec under the Catena label. Nicolas is joined by his daughter, Dr. Laura Catena, in their relentless pursuit of world-class quality from the family's high-altitude vineyards. Laura has done extensive work in introducing Malbec and other varietal plant selections, soil and climate analysis, and sustainable practices throughout Mendoza. Head winemaker, Alejandro Vigil, has been at Catena Zapata since 2002 and works with Laura and Nicolas to make wines that express the family's vineyards and palate.

Sémillon is one of the wine world's unsung heroes. The gold-skinned grape produces France's most famous and revered sweet wines. Notably the long-lived and expensive dessert wines of Sauternes as well as some of the greatest dry white wines of Australia (specifically those of the Hunter Valley). And yet, few Sémillons between these two extremes attract much attention.

Chenin Blanc is a versatile white-wine grape variety that has been cultivated in France for nearly 1300 years. It is most commonly associated with France's Loire Valley, and its high acidity levels mean it can be vinified in a number of different styles: as lusciously sweet, botrytis-affected dessert wines, light, honeyed sparkling wines, and as full-bodied, still white wines.

Sémillon and Chenin Blanc will pair with a broad range of seafood, pork, veal, and chicken. The acidity of both grapes is able to cut through rich cream or cheese-based dishes. Carbonara, pomme aligot or parmigiano-reggiano risotto would pair perfectly. Drink now.

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

*"The white blend 2020 Appellation Luján de Cuyo White Clay was produced with 60% Semillon and 40% Chenin Blanc from white clay soils, as the name points out. The grapes were harvested quite early and then fermented in stainless steel, managing to keep the alcohol to 13.5% in this warm and dry year. It's balsamic and medicinal, with notes of yellow fruit and some spicy smokiness, as 35% of the wine matured in new barrels for seven to eight months. It's soft and creamy without excess, combining volume and tasty flavors and a bitter twist in the finish."* **Wine Advocate 90 points.**



**\$19.99/btl**

Member discount on additional btls **\$17.99/btl**

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

## Zucchini Tomato Casserole

*Calling all vegetarians: this casserole is for you! Slices of zucchini and tomatoes are layered with a cheesy filling and baked into bubbly perfection. It's all-veggie, and it's all good.*

### Ingredients:

8 ounces whipped cream cheese  
2 tablespoons milk  
1 teaspoon dried basil  
1/8 teaspoon ground nutmeg  
2 average-size zucchinis, sliced (you'll need about 6 to 7 cups of sliced zucchini)

salt and fresh ground pepper

2 large heirloom tomatoes, sliced  
4 cloves garlic, divided (about 1 tablespoon)  
1 tablespoon chopped fresh basil, divided  
1 cup Italian Blend Shredded Cheese  
2 tablespoons butter, cut up into 1/4-inch slices  
chopped fresh basil, for garnish

### Directions:

Preheat oven to 375°F. Grease a 9-inch baking dish with a little butter. Set aside.  
Prepare the cream cheese mixture by combining cream cheese, milk, basil, and ground nutmeg in a bowl. Set aside.  
Layer half of the zucchini slices on the bottom of the baking dish. Sprinkle with a bit of salt and pepper.  
Add a layer of sliced tomatoes over the zucchini slices. Sprinkle with half of the garlic and half of the fresh basil.  
Add a layer of HALF of the cream cheese blend over the tomatoes; sprinkle with half of the shredded Italian cheese.  
Repeat one more layer of zucchini slices; add a bit of salt and pepper.  
Repeat one more layer of tomato slices; add the rest of the garlic and fresh basil.  
Spread a layer of the remaining cream cheese mixture and sprinkle the rest of the shredded Italian cheese. Dot with slices of butter.  
Bake for 22 to 25 minutes, or until mixture is bubbly, browned, and veggies are tender.  
Remove from oven and let stand 10 minutes. Garnish with fresh basil; cut and serve.

Serves 8 | Recipe <https://diethood.com/zucchini-tomato-casserole/>

# PREMIUM WINE CLUB

June 2022

## 2019 Entrefaux Croze-Hermitage Syrah Northern Rhone, France



Although the Tardy family has been growing grapes for generations, they only began to estate-bottle in 1979. Today the family domain is under the care of the always jovial François Tardy, along with his wife Anne. They farm 25 hectares of vines: 21 hectares of Syrah and 4 hectares of Marsanne. The Syrah vineyards are on the pebbly limestone terrace of Les Chassis, thought to be among the best sectors within Crozes-Hermitage.

François works in tandem with Mother Nature to protect and preserve the environment, as well as promote a healthy and vibrant existence for the vines. Holistic vine treatments, including infusions, composts, and cover crops, are used to cultivate healthy microorganisms in the soil and to serve as natural fertilizers, pesticides, herbicides, and fungicides. The vines average 30 years of age and yields are kept at a modest 35 to 40 hl/ha, compared to the 45 hl/ha authorized within the appellation. After years of practicing organic farming, the family earned organic certification in 2012.

The Tardys harvest their entire crop by hand. The grapes are de-stemmed, fermented with their native yeasts in concrete vats and after fermentation, pressed gently. François separates the cuvées by vine age. He cools the must to 15 to 17°C to retain freshness and slowly brings the temperature up to 30°C by the end of the alcoholic fermentation, which can range from eight days to three weeks, depending on the age of the vines. The wines then age for one year in a combination of cement and oak vats, barrels, and cement eggs. François bottles the wines unfinned and sometimes unfiltered as well, depending on the vintage. Year in and year out, this is northern Rhône Syrah that over-delivers on every level.

Rich, dark berry fruit tinged with garrigue aromas and white pepper lead into a thick, saturated wine in the mouth. Ripe, well-coated tannins provide ample backbone for several years of age, though it will be tough to keep your hands off this beauty. The massive taste of full-bodied Crozes-Hermitage pairs best with bold food like roasted lamb and BBQ. Drink now through 2029.

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



Serving Cincinnati since 1973!

**\$19.99/btl**

Member discount on additional btls **\$17.99/btl**

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

## Grilled Lamb Chops with Roasted Garlic

*Robert Wiedmaier adds a little bit of cumin to the garlicky marinade on these chops, which highlights the lamb's slightly gamey flavor. He accompanies each serving with half a head of roasted garlic; the sweet caramelized cloves are delicious on their own or blended into the silky white bean puree he serves as a side dish.*

### Ingredients:

1/4 cup extra-virgin olive oil, plus more for drizzling  
4 thyme sprigs  
1 garlic clove, minced, plus 2 heads of garlic, halved crosswise  
2 teaspoons chopped rosemary leaves  
1/4 teaspoon ground cumin  
8 lamb loin chops  
Salt and freshly ground black pepper

### White Bean Puree

3 tablespoons unsalted butter  
1 small onion, finely diced  
1 garlic clove, minced  
1 thyme sprig  
Two 15-ounce cans cannellini beans, drained and rinsed  
1 cup low-sodium chicken broth  
Salt and freshly ground pepper

### Directions:

#### Lamb

In a large, shallow dish, combine the 1/4 cup of olive oil with the thyme, minced garlic, rosemary and cumin. Add the lamb chops and turn to coat with the marinade. Refrigerate overnight.

Preheat the oven to 350°. Set the halved heads of garlic cut side up on a large sheet of foil and drizzle with oil. Wrap the garlic in the foil and roast for 1 hour, until tender.

Light a grill. Remove the chops from the marinade; discard the thyme and scrape off the garlic. Season the chops with salt and pepper and grill over moderate heat until lightly charred and medium-rare, 5 minutes per side. Serve the chops with the roasted garlic and White Bean Puree.

#### White Bean Puree

In a medium saucepan, melt the butter. Add the onion, garlic and thyme sprig and cook over moderate heat, stirring a few times, until the onion is softened, about 7 minutes. Add the beans and broth and simmer over moderately high heat until the broth is reduced by half, about 5 minutes; discard the thyme sprig. Puree the bean mixture in a blender. Season the puree with salt and pepper and serve hot.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/grilled-lamb-chops-roasted-garlic>