

ORIGINAL WINE CLUB

March 2021



2019 Marine Dubard Coeur du Mont Vin de France



Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. While the grape may be more readily associated with the Loire Valley (for its pivotal role in Sancerre and Pouilly-Fumé), it is more likely to have originated from Bordeaux, where it is typically blended with Semillon.

Strange as it may seem, bright, green Sauvignon Blanc has much in common with dark-skinned Cabernet Sauvignon, and not just in the name and region of origin. The bell-pepper and asparagus flavors detectable in wines of both types are due to the methoxypyrazine flavor compounds in both varieties. Also, they are both vigorous growers that produce generous yields and are inclined to produce overly dense canopies in cooler climates. The two varieties are, in fact, genetically related; Sauvignon became the parent to Cabernet Sauvignon after a natural crossing with Cabernet Franc in an 18th-Century Bordeaux vineyard. Both parent and offspring have now become two of the most widely planted vine varieties in the world.

The Sauvignon Blanc from Marine Dubard displays all of the characteristics we come to expect from top tier Sauvignon Blanc: pure citrus, framed by a distinct saline or flinty minerality. It is a flavor that can only come from the magical combination of Sauvignon Blanc grown on limestone, which Marine is fortunate to have in abundance on the rolling hillsides that surround her estate. Always a meticulous farmer, Marine's commitment to vine health was recently recognized by the French government with HEV (high environmental value) certification. This new certification covers biodiversity conservation, plant protection strategy, management of fertilizer use, and management of water. This recognition only magnified what we already knew about Marine and her fastidious devotion to making a remarkable value Sauvignon Blanc.

Aromas and flavors of lemon, lime zest and oyster shell, with a subtle ginger note. An elegant combination of silky texture and tensile minerality. Pair with salads and citrus dishes. Drink now.

Notes from www.wine-searcher.com & www.skurnik.com



\$12.99/btl

Member discount on additional btls **\$11.69/btl**

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

Easy Orange Chicken

This easy orange chicken sauce hits all of the right notes—a little sweet, a little tart, a little savory, and a little spicy.

Ingredients:

1/3 cup Freshly squeezed orange juice +2tsp finely minced zest
3 tbsp Soy sauce (or tamari to make it gluten-free)
1/2-1 tsp Chili-garlic paste
2 tbsp Brown sugar
2 Minced garlic cloves
1 tbsp Rice wine vinegar
1/4 cup Water
1 1/2 tbsp Cornstarch

2 lbs Boneless, skinless chicken breast, cut into 2" cubes
1 tsp Salt
2 tbsp Olive oil

Directions:

Preheat oven to 375°F. In a large bowl toss chicken breast pieces with salt and olive oil and arrange on a baking sheet. Bake chicken cubes for 20 minutes on center rack until cooked through.

While chicken is baking prepare a sauce. In a small bowl form a slurry by combining cornstarch with water until fully incorporated. In a small saucepan add all ingredients, including prepared slurry, and bring to a simmer. Allow to simmer for 3-5 minutes, until sauce has thickened.

Once chicken is done pour the orange sauce over the chicken and toss until chicken is fully coated. Serve warm over white rice or cauliflower rice. Enjoy!

Serves 6 | Recipe <https://themodernproper.com/easy-orange-chicken>

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2017 Ricasoli Toscana Rosso IGT Tuscany, Italy



The history of Italy cannot be told without including the prominent contributions of the Ricasoli family, who have produced wine since 1141. Ricasoli is documented as the oldest winery in Italy and the fourth oldest family business in the world. A beautiful illustration of the family tree in 1584 is one of the first images of the Chianti area and the family archives include export receipts dating back to the late 1600s. However, perhaps the most famous historical contribution came from Baron Bettino Ricasoli, who was not only twice the prime minister of Italy, but after 30 years of experimentation and documentation, developed the original formula for the Chianti wine that became the standard for the region.

The heart of the Ricasoli wine production comes from the Brolio castello, a magnificent castle located in the commune of Gaiole in Chianti, which was built as an outpost to defend Florence from the rival city of Siena. Within the estate, ancient cannonballs and even more recent WWII artillery shells have been found, evidence of the historical strategic importance of the castle with views of the entire Chianti Classico area. The 3,000 acre estate includes 580 acres of sustainably farmed vineyards, ranging in altitude from 800 to 1,500 feet. Each plot is harvested and fermented separately with meticulous dedication.

Baron Francesco Ricasoli has been at the helm of the winery since 1993 and with the deepest respect for his renowned ancestors, he has guided the estate in innovation and sustainable vineyard practices. Today, the wines are a reflection of the family's 900 year dedication to quality winemaking and innovation at the Brolio estate.

Delicate aromas of red berries and small red fruits followed by a soft mouthfeel with nice acidity giving way to a well-balanced and pleasant finish. The taste is fresh, pleasant and with good acidity. Classic food pairings include any tomato-based pasta dish and cheese and charcuterie. Drink now through 2023.

Notes from www.wine.com



\$11.99/btl

Member discount on additional btls **\$10.79/btl**

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

Ribollita

This (vegetarian!) Italian classic is about as comforting as it gets, packed with hearty greens, meaty beans, and plenty of rich olive oil and umami-packed Parmesan.

Ingredients:

1 large onion
5 tablespoons olive oil
1 small onion, chopped
1 carrot, chopped
1 celery stalk, chopped
1 tablespoon minced garlic
Salt and ground black pepper
2 cups cooked or canned cannellini beans

1 15-ounce can whole peeled tomatoes
4 cups vegetable stock or water
1 fresh rosemary sprig
1 fresh thyme sprig
1 pound chopped kale
4 large, thick slices whole-grain bread, toasted
1 small red onion, thinly sliced
½ cup freshly grated Parmesan

Directions:

Put 2 tablespoons of the oil in a large pot over medium heat. When it's hot, add onion, carrot, celery and garlic; sprinkle with salt and pepper and cook, stirring occasionally, until vegetables are soft, 5 to 10 minutes. Heat the oven to 500 degrees. Drain the beans; if they're canned, rinse them as well. Add them to the pot along with tomatoes and their juices and stock, rosemary and thyme. Bring to a boil, then reduce heat so the soup bubbles steadily; cover and cook, stirring once or twice to break up the tomatoes, until the flavors meld, 15 to 20 minutes. Fish out and discard rosemary and thyme stems, if you like, and stir in kale. Taste and adjust seasoning. Lay bread slices on top of the stew so they cover the top and overlap as little as possible. Scatter red onion slices over the top, drizzle with the remaining 3 tablespoons oil and sprinkle with Parmesan. Put the pot in the oven and bake until the bread, onions and cheese are browned and crisp, 10 to 15 minutes. (If your pot fits under the broiler, you can also brown the top there.) Divide the soup and bread among 4 bowls and serve.

Serves 4 | Recipe <https://cooking.nytimes.com/recipes/1016052-ribollita>