

ORIGINAL WINE CLUB

May 2022



2019 Three Thieves Chardonnay California



Founded in 2001, Joel Gott, Roger Scommegna, and Charles Bieler represent the Three Thieves. Today, the trio is now considered “Liberators of Fine Wine,” providing consumers with quality varietal wines at reasonable prices. Their first release, a Zinfandel in a retro glass jug was so successful that a Cabernet and Chardonnay soon followed. The Three Thieves have also introduced Bandit wines, packaged in eco-friendly, reusable Tetra Paks as well as The Show, using grapes from prime growing regions around the world.

By the early 1900s in California, vintners were importing and cloning Chardonnay vines from Burgundy, but after the challenges of Prohibition, California Chardonnay vineyards occupied only a meager 150 acres. Through research and experimentation, heartier vines resistant to California viruses produced higher yields and improved quality. The Wente vineyard in Livermore, California played a key role in proving the viability of California Chardonnay. Their success was replicated by competing vineyards. This led to steadily growing acreage that reached 7000 acres of California Chardonnay in the mid-1970s.

After the historic “Judgment of Paris” tasting awarding four of six top slots to California Chardonnay wines, production and demand went wild causing acreage to explode, topping 100,000 by the year 2000. California’s success was followed by additional wine-growing regions embracing the trend, including New Zealand, Australia, South Africa, Italy, and most recently, China, developing a global catalog of 34 different clones.

Made in a clean, crisp style, this Chardonnay first undergoes partial malolactic fermentation to enhance aromas and mouthfeel. It’s then fermented on French and American oak, which imparts notes of spice and sweet oak, beautifully complementing the fresh fruit flavors. A good rule of thumb when pairing food and oaked Chardonnay: foods with butter will probably pair well with a rich and creamy oaked Chardonnay. Drink now.

Notes from www.threethieves.com

“This oaky-style wine offers attractive toast and butter aromas, rich fruit, butter and vanilla flavors and a smooth, nicely viscous texture.” **Wine Enthusiast 88 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.

Garlic Butter Chicken

Tender, juicy chicken bathed in a rich garlic butter sauce with a splash of wine for extra flavor. This easy stovetop chicken recipe is ready in 15 minutes and will become a family favorite.

Ingredients:

3 tablespoons olive oil
1 1/2 pounds boneless skinless chicken breasts, pounded to an even thickness (4 average-sized breasts)
1 to 2 teaspoons 21 Salute Seasoning or poultry seasoning
1 teaspoon kosher salt, or to taste
1 teaspoon freshly ground black pepper, or to taste

1/2 cup white wine or chicken broth, or as necessary
3 tablespoons unsalted butter, or more if you want extra sauce
1 tablespoon garlic, finely minced; or to taste
2 teaspoons fresh parsley, optional for garnishing

Directions:

To a large skillet, add the olive oil, pounded chicken, evenly season with 21 Salute, salt, pepper, and cook over medium-high heat for 5 minutes. Do not touch, move, or disturb the chicken while it is searing. After 5 minutes, flip chicken over. It should have a medium golden color. For thicker/bigger chicken breasts, sear for 6-7 minutes.

Allow chicken to cook on the second side for about 5 minutes, or until done and cooked through. Again, do not disturb the chicken while it's searing.

Remove chicken with a slotted spatula and place it on a plate to rest.

Using caution, deglaze your skillet by adding wine (or broth) and allow the liquid to bubble up and steam violently for a few seconds. Add the butter and allow it to melt, about 1 minute; stir continuously until melted.

Add the garlic and cook until fragrant, about 1 minutes; stir continuously.

Turn the heat off, add the chicken back into the skillet, flip it around in the garlic butter sauce, and spoon the sauce over the chicken. Optionally garnish with parsley and serve immediately.

Serves 4 | Recipe <https://www.averiecooks.com/garlic-butter-chicken/>

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2018 Chapillon Siendra Calatayud - Aragon, Spain

Last month we featured a Spanish Garnacha from Navarra, Spain. We found another Spanish Garnacha that was so delicious we couldn't pass it up!

Located in the northeast of Spain, Aragon extends from the Pyrenees Mountains all the way south to the central Iberian Peninsula. To the east of Aragon is the wine region Catalonia, and to the west, the wine regions of La Rioja, Castilla y Leon, and Navarra. Aragon encompasses the eastward-flowing Ebro River and its vast valley, the river being one of the largest and most important in Spain. Aragon contains four DO regions, with Somontano occupying the north and three smaller regions of Campo de Borja, Carinena, and Calatayud located further south of the river valley.

In terms of grape varieties, the most popular reds include Garnacha, Carinena and Tempranillo. The ancient native variety Moristel is also popular with locals. White grape varieties include Macabeo, Chardonnay, and Moscatel. Large winemaking cooperatives play an important role in local wine production. Until recently, the focus had been on bulk wine production, but now bottled Garnacha wine has become popular.

The 2018 Siendra is a blend of 80% Old Vine Garnacha, 7% Syrah, 7% Cabernet Sauvignon, and 6% Merlot. Garnacha is one of the most versatile wines to pair with food. Due to its spiciness, pure red fruits, fresh attributes, and the myriad of different levels of depth and textures, Try it with grilled, stewed, and braised meats like beef, veal, pork, chicken, and of course game. It holds up well to hearty dishes like cassoulet and it's a good match for less spicy styles of Asian cooking. Drink now through 2025.

Notes from www.londonwinecompetition.com/

"Very attractive aromas, blueberry cakes and spiced cookies with a beautiful core of ripe dark cherries and berries. The palate has elegant, smooth tannins that carry such a pure fruit flavor, in the zone of cassis and dark plum." **James Suckling 93 points**



\$15.99/btl

Member discount on additional btls **\$14.39/btl**

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Hoisin Beef Noodles

Let's find a more fun way to use up that ground beef in your fridge! This recipe is made with an easy sauce, tender ramen noodles, crunchy veggies, and lots of beef.

Ingredients:

1 tablespoon olive oil	2 tablespoon oyster sauce
1 pound ground beef	2 tablespoon hoisin sauce
1 medium onion sliced	1 tablespoon dark soy sauce
3 cloves garlic minced	2 tablespoon sesame oil
1 cup bok choy shredded	2 teaspoon rice vinegar
9 ounce ramen noodles	3 green onions chopped
1 large carrot shredded or sliced thin	2 tablespoon sesame seeds

Directions:

Cook Noodles: Cook the ramen noodles according to package instructions until al dente. Drain and set aside.

Cook Beef: Heat the olive oil in a large wok or skillet over high heat. Add the ground beef and spread it out in the pan. Let it cook without touching it for at least 5 minutes or until all the meat juice has evaporated and there's a char on the bottom. Using a spatula flip the charred beef and toss it around.

Add veggies: Add the onion to the wok and cook for another minute, then add the garlic and cook for another 30 seconds or until aromatic. Add the bok choy and carrot and cook for another minute or until the carrot wilts just a bit. Turn off the heat.

Stir in noodles and sauces: Add the noodles to the wok then add the oyster sauce, hoisin sauce, dark soy sauce, vinegar and sesame oil to the wok and toss until everything is well combined.

Garnish and serve: Garnish with green onions, sesame seeds and serve.

Note:

Transfer the hoisin beef noodles to an airtight container and store in the fridge for 3-4 days. To reheat, use either the microwave or the stovetop. Add the leftovers to a skillet over medium heat. Toss, using a splash of water if needed, until heated through.

Serves 4 | Recipe <https://www.jocooks.com/recipes/hoisin-beef-noodles/>