

# ORIGINAL WINE CLUB

March 2022



## 2019 Cellier des Princes Chardonnay/Viognier Vin de Pays d'Oc, France



Cellier des Princes is the leading cooperative in the Chateauneuf du Pape appellation. Created in 1924, Cellier des Princes is located in the commune of Courthezon. In total, 240 growers participate in the cooperative. Growers working with Cellier des Princes are under contract to provide 100% of their crop for the allotted time of their agreement. On average, close to 150 hectares of vines from Chateauneuf du Pape are sold to Cellier des Princes each year. When added with the other Southern Rhone Valley appellations, close to 750 hectares of grapes are produced and delivered to the cooperative in every vintage.

Viognier (“Vee-own-yay”) is a full-bodied white wine that originated in southern France. Most loved for its perfumed aromas of peach, tangerine, and honeysuckle, Viognier can also be oak-aged to add a rich creamy taste with hints of vanilla. Viognier is for those who love to stop and smell the flowers. Viognier ranges in taste from lighter flavors of tangerine, mango, and honeysuckle to creamier aromas of vanilla with spices of nutmeg and clove. Depending on the producer and how it’s made, it will range in intensity from light and spritzzy with a touch of bitterness to bold and creamy. If you like Chardonnay you’ll like the weight of Viognier and notice it’s often a little softer on acidity, a bit lighter, and also more perfumed. Viognier wines are almost always noted for an oily sensation on the middle of the tongue which is a characteristic of wines made with this grape. The drier styles come across as less fruity on the palate and deliver subtle bitterness almost like crunching into a fresh rose petal.

This wine issued from two aromatic grape varietals, 50% Chardonnay and 50% Viognier, has a nice shining clear pale gold color. Winemaking at a low temperature enhanced the aromas such as white flowers given by Chardonnay, but also peach and ripe apricot given by Viognier. In the mouth, the wine is very aromatic and round with subtle freshness, with citrus lemon and tangerine undertones. Enjoyed chilled by itself or with shellfish, grilled fish, with salads or steamed vegetables. Drink now.

Notes from [www.cellierdesprinces.fr](http://www.cellierdesprinces.fr) & [www.winefolly.com](http://www.winefolly.com)



**\$12.99/btl**

Wine Club members get first opportunity to purchase before this goes on sale to the public!

**\$9.99/btl**

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

## Kung Pao Tofu

*With crunchy cashews and lots of veggies doused in a healthy dose of spicy Kung Pao sauce, this quick vegetarian recipe really hits the spot.*

### Ingredients:

2 blocks (14-16 oz) extra-firm tofu  
4 Tbsp cornstarch  
4 Tbsp sesame oil  
1 red bell pepper, large diced  
1 green bell pepper, large diced

1 bunch green onions, cut into 3” pieces  
1 cup cashews (or peanuts)  
1 Tbsp minced or grated, fresh ginger  
6 garlic cloves, minced  
10 whole dried red chili peppers (cut a few in half if you like spice)

### Kung Pao Sauce

¼ cup soy sauce (or gluten-free tamari)  
⅓ cup rice vinegar  
2 tbsp sugar

### Directions:

Place two paper towels on a plate. Put the entire block of tofu (drained from its packaging liquid) onto the paper towels. Place two more paper towels on top of the tofu then place a heavy item on top of it. Not so heavy as to crush the tofu, just heavy enough to squeeze out the liquid. “Drain” the tofu for 30 minutes, changing the paper towels half way through.

Make the Kung Pao sauce: combine soy sauce, rice vinegar and sugar in a bowl. Stir to combine and set aside.

Once the tofu is done draining, slice it into 1-inch cubes and place them in a large bowl. Sprinkle with cornstarch and gently toss with your hands, until they are all coated.

In a large skillet, heat 2 tablespoons of the sesame oil over high heat. Working in batches so as not to overcrowd the pan, stir-fry half of the tofu until all 4 sides are lightly browned. About 15 minutes total. Remove the tofu from the pan, onto a paper towel lined plate. Repeat with remaining tofu.

Once all of the tofu is cooked, use the same skillet to finish the dish. Heat one tablespoon of sesame oil over medium heat. When the pan is hot, stir-fry the bell peppers until they begin to soften, about 4 minutes. Add the green onions, cashews, ginger, garlic, and dried chili peppers. Stir-fry the vegetables for two minutes before adding the Kung Pao sauce and the fried tofu. Bring everything in the pan to a simmer, and cook until the sauce has thickened— about 2 minutes.

Serve over white or brown rice. Enjoy!

Serves 6 | Recipe <https://themodernproper.com/kung-pao-tofu>

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## 2019 Collosorbo Rosso Le Due Gemme Sant'Antimo DOC, Italy



Tenuta di Collosorbo was started in 1995 by Giovanna Ciacci from the division of her family's estate, Tenuta di Sesta, which was founded in 1850. The Ciacci family always cultivated grapes, olives, and all types of grains. Giuseppe Ciacci bottled the estate's first Brunello di Montalcino in 1966, the same year that the Producers Association was established and the estate's Brunello was given a DOC label.

Nowadays, Giovanna Ciacci and her two daughters run the winery, maintaining the family crest as a tie to the past. Giovanna takes care of the general administration of the winery. Laura Sutera Sardo works as both an enologist and viticulturist. Lucia Sutera Sardo, the agronomist, is responsible for the commercial side of the winery. The winery is located in the southern part of Montalcino, between Sant'Angelo in Colle and Castelnuovo dell'Abate. The 35 hectares of vineyards are located at an altitude of around 250 meters above sea level.

Sant'Antimo is a relatively new appellation located in the Montalcino commune in the Siena province, hometown for the famous red wine Brunello di Montalcino. The zone is named for the Sant'Antimo Abbey, built in the 12th century and located in the mystical isolation at the foot of the Castelnuovo dell'Abate ridge, in a valley surrounded by nothing but vineyards, olive groves and cypresses.

As previously mentioned, the wines are cultivated in the same area as the famous Brunello and Rosso di Montalcino wines with the exception of a small area to the northeast. When Sant'Antimo received its DOC in 1996, it was partly to be able to maximize the potential of wines that would otherwise "only" be classified as IGT (varietals made from international grapes). But the appellation also had a bonus effect, in that it gave winemakers the opportunity to experiment without changing the time-honored techniques used to produce the area's wines.

Le Due Gemme is made from 70% Sangiovese grapes harmoniously blended with the French varietals 20% Syrah, 5% Cabernet Sauvignon and 5% Merlot. It is a fresh and fruity wine, with a good and pleasing structure, that unites characteristics of the international varietals with those typical of the land. Pair Sangioveses with rare steaks, roasted game birds (or wild boar), rich chicken or mushroom dishes, or anything with tomato sauce. Drink now through 2025.

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



**\$14.99/btl**

Member discount on additional btls **\$13.49/btl**

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## Tuscan Ribs

*No grill needed for these succulent baby back ribs! They're rubbed with hot paprika, fennel seeds, and fresh herbs, then roasted, broiled, and finished with a garlicky white-balsamic glaze.*

### Ingredients:

1/4 cup extra-virgin olive oil  
Kosher salt and freshly ground pepper  
2 teaspoons hot paprika  
4 teaspoons fennel seeds  
2 teaspoons chopped fresh sage leaves

2 teaspoons chopped fresh thyme leaves  
2 tablespoons chopped fresh rosemary leaves  
3 racks baby back ribs (each about 1 3/4 pounds), membranes removed  
1/4 cup white balsamic vinegar  
1 small clove garlic, grated (1/4 teaspoon)

### Directions:

Line a baking sheet with parchment-lined foil. Stir together oil, 4 teaspoons salt, 1 teaspoon pepper, paprika, fennel seeds, sage, thyme, and rosemary. Rub mixture all over ribs. Cover; let stand at least 1 hour, or refrigerate up to overnight. Preheat oven to 325 degrees. Roast ribs, uncovered, until meat is tender, 2 hours. (Ribs can be allowed to cool completely at this point and stored, covered, in refrigerator up to 3 days.) Switch oven to broil, with a rack 6 inches from heating element. Stir together vinegar and garlic; season with salt and pepper. Brush ribs with half of glaze. Broil until crisp, 1 to 2 minutes. Brush with remaining glaze, if desired. Cut into pieces and serve.

*Cook's Notes: To prevent ribs from becoming chewy after cooking, remove the thin, tissuey membrane from the undersides: Slide the tip of a knife between the bone and the membrane at one end, then pull it back. It should come off in one piece.*

Serves 8 | Recipe <https://www.marthastewart.com/1530406/tuscan-ribs>