

PREMIUM WINE CLUB

August 2019



2018 Andrea Felici Verdicchio Castelli di Jesi Classico Superiore - Marche, Italy

Verdicchio is a white wine grape variety that has been cultivated for hundreds of years in the Marche region of central Italy. It is a versatile variety, used both for light, easy-drinking table wines, and for more complex, ageworthy examples. It is commonly lauded by critics as being one of Italy's best white wine grape varieties, and is found in vineyards across the country.

The winery of Andrea Felici is located in the Marche region. Nestled on a hill at the foot of Mount San Vicino at an altitude of 516 meters above sea level, it possesses a wonderful landscape; a green valley with tilted slopes, blanketed by beautiful woods and vines, marked by the high peaks of Gran Sasso and Maiella to the south and Mount Catria to the north. The climate is dry, with average annual temperatures in the mid-50s and a constant breeze throughout the year. This is the southwest corner of the Verdicchio dei Castelli di Jesi appellation.

The winery started estate-bottling in 2003. Today, the 10-hectare estate is run by Leopardo Felici, whose passion for and dedication to Verdicchio are immediately obvious, as is his broad knowledge of the wine world. Before taking over the estate in 2007, his father insisted he gain more wine experience, so Leo worked as sommelier in London at Gordon Ramsey's Savoy and in Florence at Enoteca Pinchiorri. The winery produces only two wines: a single-vineyard bottling—"Il Canticco della Figura"—and a cuvée, "Castelli di Jesi Classico Superiore." Both wines are marked by incredible purity of fruit and pronounced minerality. These are high-quality wines that are immediately pleasurable and approachable, but are also characterized by longevity and the purity of the Verdicchio grape in this unique landscape.

This wine demonstrates freshness from the high elevation and minerality of the Marche hills. Aged in cement tanks, there are lovely zesty grapefruit and lemon sherbert notes. A perfect summer sipper, the wine matches seamlessly with the fresh seafood of the nearby Adriatic sea. Drink now.

Notes from www.bowlerwine.com

Turmeric Fish with Rice Noodles and Herbs

This recipe is inspired by the Vietnamese dish, Cha Ca La Vong. In Hanoi, where the dish originates, the fish is usually cooked tableside and served with a variety of accompaniments. You can keep the herbs, sauce, and noodles separate, or combine them all in a bowl.

Ingredients:

½ small red or green chile, finely chopped
2 tablespoons fish sauce
2 tablespoons fresh lime juice
1 tablespoon sugar
2 garlic cloves, finely grated, divided
6 ounces thin vermicelli rice noodles
1 ½-inch piece ginger, peeled, finely grated

½ teaspoon ground turmeric
3 tablespoons neutral oil, divided
¾ pound boneless, skinless cod, cut into 2-inch pieces
Kosher salt, freshly ground pepper
1 bunch of dill, very coarsely chopped (about 2 cups)
4 scallions, white parts very thinly sliced lengthwise, green parts cut into 2-inch pieces
¼ cup roasted, skin-on peanuts, coarsely crushed

Directions:

Nuoc cham: Mix chile, fish sauce, lime juice, sugar, half of garlic, and ¼ cup cold water in a small bowl until sugar dissolves; set aside.

Cook noodles according to package directions. Drain and rinse with cold water.

Mix ginger, turmeric, 2 Tbsp. oil, and remaining garlic in a medium bowl. Add fish and toss to coat; season with salt and pepper.

Heat remaining 1 Tbsp. oil in a medium nonstick skillet over medium-high until shimmering. Add fish mixture and cook, turning occasionally, until golden brown and just cooked through, 4–5 minutes. Add dill and scallion greens, toss a few times, then continue to cook until greens are barely wilted, about 30 seconds.

Divide noodles, fish mixture, and peanuts among bowls. Top with scallion whites. Serve with nuoc cham alongside.

Serves 2 | Recipe <https://www.bonappetit.com/recipe/turmeric-fish-rice-noodles>



\$19.99/btl

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2015 Mohua Pinot Noir New Zealand



Mohua Wines was founded in 2009 to create exceptional wines from some of New Zealand's highest quality regions. Driven by one family's passion for great wine-making, their focus is on merging that vision with sustainable practices to craft wines that capture the essence of their environment, while improving the land that creates them. Owned and managed by two generations of the McLachlan family, Mohua Wines combines a talent and love for great wine-making with the desire to preserve and enhance the land from which it comes. Motivated by the wish to create lasting wines from some of the finest grape sources in the southern hemisphere, the family is intimately involved with every aspect of the business, bringing a balance of professional expertise and agricultural skill to every stage of production.

Home to the globe's most southerly vineyards, which are cultivated below the 45th parallel, Central Otago is a true one-of-a-kind wine growing region, but not only because of its extreme location. Central Otago is more dependent on one single variety than any other region in New Zealand—and it isn't Sauvignon Blanc. They don't even make Sauvignon Blanc there. Pinot Noir claims nearly 75% of the region's vineyards with Pinot Gris coming in a far second place and Riesling behind it. This is also New Zealand's only wine region with a continental climate, giving it more diurnal and seasonal temperature shifts than any other.

The Mohua is one of New Zealand's rarest birds, being found now only in some of the most remote parts of the South Island - Mohua Wines is proud to be involved the conservation efforts of this stunning chorister.

Perfect Pinot pairings include salmon, duck, ham, roasted chicken or pasta dishes, and anything with mushrooms. Drink now.

Notes from www.wine.com

"The mouthwatering, supple Mohua Pinot Noir delivers ample cherry fruit and just enough earth and spice nuances to keep it interesting sip after sip. It's medium-bodied, plump and juicy, with a light dusting of tannin on the finish." **Wine Advocate 88 points.**

Mushroom Tarts with Poached Eggs

Top anything with a poached egg and it becomes a simple meal. These mushroom tarts are no exception. Light and crisp flaky pastry forms the base for these sweet and savory treats of onion jam (use store bought for convenience) and mushrooms.

Ingredients:

- 1 packet Puff pastry, you may need 2 packets, rolled or cut into 6 X 10cm rounds
- ¾ cup caramelized onion jam
- 6 portobello mushrooms, peeled
- ¼ cup thyme leaves
- 6 eggs, for poaching
- 3 stems broccolini

Directions:

Preheat an oven to 200C. Line a baking tray with paper.

Place the pastry rounds on to the baking tray.

Spread 1½ tsp onion jam on to each pastry round leaving a 1cm border. Top the jam with a mushroom. Sprinkle with thyme leaves, season with salt and pepper. Bake in the oven for 20 minutes until the edges of the pastry are puffed and golden.

When the tarts are removed from the oven, poach the eggs and cook the broccolini.

Place an egg on the top of each mushroom, season and serve with a side of broccolini.

Serves 3 | Recipe <https://www.bite.co.nz/recipe/15856/Mushroom-tarts-with-poached-eggs/?fromcol=2798>



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