

# ORIGINAL WINE CLUB

August 2022



## 2021 Diora La Splendeur Chardonnay Monterey, California

Named for the golden hills of the Santa Lucia Mountain Range that frames the family-owned San Bernabe Vineyard in Monterey, Diora is inspired by "d'Or," the French phrase meaning "golden" and bestowed on beautiful, sun-filled regions.

Just over 80% of this Chardonnay comes from the San Bernabe Vineyard which has a range of soils from ancient aeolian sand dunes to calcareous soils. These sandy soils are free draining, allowing the grape vines to develop deep root systems developing healthier vines. The climate is much warmer during the day and cools down in the afternoon as the prevailing afternoon winds funnel down from Monterey Bay allowing for the development of more tropical characters such as pineapple, guava, and stone fruit. The remainder of the white wine blend comes from Santa Lucia highlands which is cooler than the San Bernabe Vineyards, providing more citrusy characteristics such as orange and grapefruit. It is a long narrow strip that runs down east south of the Santa Lucia Highlands Foothill with dense early fog, and the breeze that burns off as the sun rises. Only the best blocks with specific grape clones, mostly Dijon, made it to the finished wine.

The 2021 Diora La Splendeur du Soleil Chardonnay is a beautiful, golden hue, with aromas of toasted oak mingling with light spice notes of cinnamon. The delicate flavors of vanilla bean give way to a lovely, soft, and light buttery layer. This reminds one of a rich, yet delicate creme brulee with a soft, round mouthfeel that will pair beautifully with lobster or sauteed scallops. Drink now.

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

*"Excellent presented aromas of butter, nectarine, warm almond and white flower are delicate but expressive on the nose of this bottling. An immediate acidity races through the palate, lifting the toasty and buttery elements while pairing smartly against the ripe citrus and white flower elements."* **Wine Enthusiast 93**



Serving Cincinnati since 1973!

**\$14.99/btl**

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

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

## Creamy Garlic Pasta with Pan Seared Scallops

*This is a rich and indulgent 20-minute dinner for two that's perfect for date-night, and easily doubled for more.*

### Ingredients:

6-8 oz. high-quality dried spaghetti or linguine noodles  
5 Tablespoon unsalted butter, divided  
6-8 garlic cloves, thinly sliced  
Fine sea salt, ~ 1 tsp fine, to taste  
Freshly ground black pepper, to taste  
Crushed red pepper, to taste

1 Tablespoon all-purpose flour  
1/3 cup whole milk, room temperature  
1/2 cup vegetable stock  
1/2 cup grated parmesan  
Parsley to garnish, as desired  
6-8 Sea Scallops\*, pat dry  
Optional: squeeze of lemon or lemon zest

### Directions:

Cook pasta just under al dente according to package directions. Be sure to reserve approximately 1/2 - 1 cup pasta water. While pasta cooks, begin making the sauce and let the scallops come to room temperature.

### Pasta Sauce

Add 3 tablespoons butter to a large skillet over medium-low heat and let the butter melt. Add the thinly sliced garlic cloves and let cook for 2-4 minutes until garlic becomes slightly tender, being careful to not burn them. Add salt, pepper, and a dash of red pepper flakes as desired. Stir in flour until combined completely and cook for an additional minute, continuing to stir so it doesn't burn. Stir in milk and vegetable stock until combined and bring to a low simmer. Add the just-under al dente noodles to the sauce and stir to combine. Let simmer on low for about 1-2 minutes, adding additional pasta water as needed until your desired sauce consistency is reached (usually about 1/3 cup). Stir in parmesan cheese until melted and remove pasta from heat.

### Pan-Seared Scallops

Pat scallops dry and generously coat with salt and pepper on the tops and bottoms. As the sauce finishes cooking, heat a smaller stainless steel skillet over medium-high heat. Add the remaining 2 TBSP butter and let melt. Once the butter is hot and slightly bubbly, add the scallops "standing up" on the flat edge. Let cook for approximately 1-2 minutes (depending on their size) until a golden crust forms. Flip the scallops (they should easily come up, if not, cook a little longer) and cook for another 1-2 minutes until a golden crust forms and the inside is translucent. Remove from heat and top pasta with scallops. Optional: squeeze a lemon on top, or stir in lemon zest, for added brightness to the pasta. Garnish with fresh parsley as desired.

Serves 2 | Recipe <https://www.forkintheKitchen.com/creamy-garlic-pasta-with-pan-seared-scallops/>

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## 2020 Argento Cabernet Sauvignon Mendoza, Argentina

Deeply rooted in the soils of Mendoza, crafted with the spirit of Argentina, and shared with the world, Argento embodies the essence of modern Argentina. The story is simple – the winery is intrinsically entwined with its country of origin. When you drink Argento's wines, you experience the real Argentina.

In 1998, the team recognized an opportunity to unlock the extraordinary potential of Malbec. The winemakers set out with the goal of revealing its vibrant, velvety character and the intense flavors of Malbec grown at the foothills of the Andes.

Following on from their original Malbec vision, the team now also produces Cabernet Sauvignon, Bonarda, Chardonnay, Pinot Grigio, and more. Argento is very proud of its country's winemaking heritage and the unique terroir of Mendoza, and the team is dedicated to crafting wines that emphasize the hallmarks of the Argento style – fruit purity, vibrancy, and elegance.

By far the largest and best-known winemaking province in Argentina, Mendoza is responsible for over 70% of the country's enological output. Set in the eastern foothills of the Andes Mountains, the climate is dry and continental, presenting relatively few challenges for viticulturists during the growing season. For many wine lovers, Mendoza is practically synonymous with Malbec. Originally a Bordelaise variety brought to Argentina by the French in the mid-1800s, here it found success and renown that it never knew in its homeland where a finicky climate gives mixed results. Cabernet Sauvignon, Syrah, Merlot, and Pinot Noir are all widely planted here as well (and sometimes even blended with each other or Malbec). Mendoza's main white varieties include Chardonnay, Torrontés, Sauvignon Blanc and Sémillon.

Deep ruby in color, this Cabernet Sauvignon offers aromas of ripe plums, black cherries, and cassis. Rich and full-bodied, the black cherry fruit flavors are complemented by subtle notes of cloves and cacao from gentle oak aging which leads to a lingering finish with elegant structure. Cabernet Sauvignon is usually best paired with red meats, but can also go well with rich vegetarian meals such as portobello mushrooms and bold cheeses. Drink now.

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



**\$9.99/btl**  
**\$8.99/btl**

Member discount on additional btls

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## Argentinian-Style Grilled Beef Ribs

*In Argentina, ribs are cut differently—crosswise across the bone—so that each piece has larger, thin portions of rib meat interspersed with smaller pieces of bone. This cut is often called “flanken-style” and is popular for Korean barbecue ribs.*

### Ingredients:

#### Ribs

1 1/2 to 2 pounds flanken-style ribs  
1 to 2 tablespoons kosher salt  
Chimichurri sauce, for serving

#### Chimichurri

3 to 6 cloves garlic, to taste  
2 tablespoons chopped red onion  
2 cups flat-leaf parsley, firmly packed  
1/4 cup fresh cilantro, optional  
1/4 cup fresh oregano leaves, or 1 teaspoon dried oregano, optional

1 tablespoon lime juice, or to taste  
2 tablespoons red wine vinegar, or to taste  
1/2 to 3/4 cup olive oil  
Kosher salt, to taste  
Red pepper flakes, to taste

### Directions:

#### Chimichurri

In a food processor, pulse the garlic and chopped red onion just until they are finely chopped. Add the parsley, cilantro, and oregano, as desired, and pulse briefly, just until the herbs are finely chopped. Transfer the mixture to a separate bowl. Add the lime juice, red wine vinegar, and olive oil and stir. Season with salt and red pepper flakes to taste. Store in the refrigerator until ready to serve. Enjoy.

#### Ribs

Place the ribs on a plate or platter, and sprinkle both sides generously with the kosher salt. Let ribs sit at room temperature while the grill heats to medium-high (using charcoal with some wood chips for best flavor).

Grill ribs for 4 to 6 minutes on each side, to the desired doneness. Cut into a rib to test for doneness (use the handy gaucho knife tucked into your belt for true authenticity).

Serve right off the grill with chimichurri sauce on the side.

Serves 4 | Recipe <https://www.thespruceeats.com/chimichurri-sauce-argentinian-style-3029624>