

PREMIUM WINE CLUB

December 2020



2019 Cantine Barbera Tivitti Inzolia Menfi, Sicily

Inzolia is an ancient Sicilian native vine that has been around for more than 2,500 years. Introduced by the Greeks during the colonization of the eighth century BC, Inzolia probably evolved from a cross between varieties brought by the colonists and some indigenous varieties, which were already cultivated in the western part of Sicily by the populations who lived there, the Elimi and Sicani.

It is a vigorous vine and very resistant to drought and brackish environments. Due to these characteristics, Inzolia is suitable for cultivation along the coasts, where it develops its extraordinary adaptability in an exemplary way. The Inzolia di mare (by the sea) is very different from that cultivated in the hills. Along the coast in the narrow strip of land where the influence of salt is greatest, Inzolia is able to absorb the salt from the air and from the ground, and is enriched with an accentuated flavor which compensates for the genetic low values of acidity. Soft, fresh and tasty wines are obtained by the sea, which restore the vibrant personality of the Menfi area. In Menfi, Inzolia is so much an integral part of the natural environment that some specimens have been discovered right on the sea beach.

Tivitti is a Sicilian word that means "I saw you", it is a card game and also what you hear when kids are playing hide-and-seek. This Tivitti has a charming bouquet of pear and almond blossoms. On the palate, it is crisp and fruity, with hints of white peach and briny notes on the finish. This is great paired with anything from the sea, fresh veggies, and salads. Drink now.

Notes from www.cantinebarbera.it

Grilled Fish with Artichoke Caponata

To top meaty mahimahi at Marea, Michael White makes a vinegary caponata (a Sicilian relish) with fresh artichoke hearts, not the traditional tomatoes and eggplant. Trimming artichokes can be time-consuming, so buy marinated artichoke hearts from the grocery store instead.

Ingredients:

1/4 cup extra-virgin olive oil, plus more for rubbing
4 tender celery ribs, diced (1 cup)
1 onion, finely chopped
3 garlic cloves, thinly sliced
1/2 cup prepared tomato sauce
1/2 cup dry white wine
1/4 cup white wine vinegar

1/2 pound marinated artichoke hearts, drained and chopped
1/2 cup pitted green olives, chopped
1/4 cup pine nuts
3 tablespoons sugar
2 tablespoons small capers, drained
Kosher salt and freshly ground pepper
3 tablespoons shredded basil
Six 7-ounce skinless mahimahi fillets

Directions:

In a large, deep skillet, heat the 1/4 cup of olive oil until shimmering. Add the celery, onion and garlic and cook over moderate heat until just softened, 4 minutes. Add the tomato sauce, wine, vinegar, artichokes, olives, pine nuts, sugar and capers and season with salt and pepper. Simmer until the vegetables are tender and the liquid is reduced, 8 minutes. Stir in the basil and let cool.

Light a grill or preheat a grill pan. Rub the fish with olive oil and season with salt and pepper. Grill over moderately high heat, turning once, until cooked through, about 9 minutes. Transfer the fish to plates, top with the caponata and serve.

Serves 6 | Recipe <https://www.foodandwine.com/recipes/grilled-fish-artichoke-caponata>



\$19.99/btl

Member discount on additional btls **\$17.99/btl**

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2017 St Huberts The Stag Red Wine Paso Robles, California



Quintessentially Victorian, The Stag wines celebrate the noble creature and its connection to St Huberts. Named in honour of the Patron Saint of the Hunt, St Hubert, who had an epiphany while out hunting after an encounter with a magnificent stag.

The Stag is a new tier of wines from the pioneering Australian wine producer, St Huberts, sourced locally from different wine growing regions around the world. The Stag reflects a deep connection between St Huberts heritage and California's focused approach to vineyard selection. Approachable and for immediate enjoyment, the Stag expresses freshness of fruit, floral and spice intrigue, complexity in its youth, balance and elegance.

Paso Robles is a large winegrowing area at the southern end of California's Central Coast region. At 666,500 acres (270,000ha) the official Paso Robles AVA is among California's very largest; it effectively covers the northern half of San Luis Obispo County. Paso Robles wines are typified by rich, ripe reds based on warm-climate varieties such as Zinfandel, Cabernet Sauvignon, Merlot and the Rhone Valley trio Grenache, Syrah and Mourvedre.

Despite its proximity to the Pacific Ocean, Paso Robles' climate is remarkably warm and continental. This is due largely to the hills that lie between the main vineyard areas and the coast. These shield the area from climate-moderating coastal influences, meaning hot days and cool nights almost everywhere within the AVA. Big, bold reds pair wonderfully well with meals featuring rich cuts of red meat as the entrée. Drink now - 2023.

Notes from www.sthuberts.com.au

"There's a powerful boysenberry core to the nose of this bottling, which also offers brown spice and smoke on the cohesive nose. It lands quite rich on the palate, where dark berry flavors meet with lavender, caramel and French toast." **Wine Enthusiast, 90 points.**

Christmas Stuffed Flank Steak

Flavorful flank steak stuffed with a roasted red pepper walnut stuffing makes a show stopping holiday meal.

Ingredients:

3.5 pounds of flank steak, butterflied*
2 tbs balsamic vinegar
2 tbs olive oil
salt and pepper

* Have your butcher butterfly the steak.

For the filling

1 head of garlic, cloves removed and peeled
1 cup of chopped walnuts
6 sprigs of thyme, leaves removed from stems
3 sprigs of rosemary, leaves removed from stems
2 sage leaves
1 12 oz jar of roasted red peppers

1 cup of fresh parsley
1 cup of grated parmesan cheese
3 shallots
1 tsp red pepper flakes
1 tsp salt
black pepper to taste
1 cup of olive oil

Directions:

Preheat the oven to 425. Lay 3 pieces of cooking twine on a baking dish or cast iron skillet. Lay piece of meat on top. Sprinkle one side of the flank steak with salt and pepper. Set aside.
Add all the dry ingredients for the filling into the food processor. Pulse and drizzle in the olive oil until it reaches desired consistency. Spoon evenly over meat.
Roll the meat around the filling. Tie it with twine to secure and time ends of twine if needed. After meat is rolled, mix 2 tbs balsamic and 2 tbs oil together. Brush over outside of meat.
Heat a pan with a little oil (cast iron works great), over medium to medium high heat. Place meat roll on the pan and cook for 3 minutes, flipping to sear each side of the meat.

Serves 6-8 | Recipe <https://www.seasonedsprinkles.com/christmas-stuffed-flank-steak/>