

ORIGINAL WINE CLUB

July 2019



2017 Chateau Bellechasse Blanc Bordeaux, France

Sauvignon Blanc is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. While the grape may be more readily associated with the Loire Valley (for its pivotal role in Sancerre and Pouilly-Fumé), it is more likely to have originated from Bordeaux, where it is typically blended with Semillon.

Semillon is one of the wine world's unsung heroes. The gold-skinned grape produces France's most famous and revered sweet wines, notably Sauternes, and some of the greatest dry white wines of Australia. The grape's home is Bordeaux, and in the 1960s it was planted more than any other variety there.

Sauvignon Blanc-Semillon is a classic white wine blend. It is most widely produced in France, where both Sauvignon Blanc and Semillon are well-established varieties. The versatile blend is typically made into crisp, dry wines, but it is also the blend of choice for the world's most prestigious sweet wine style, Sauternes. The blend is endowed with vibrant acidity and grassy aromas from Sauvignon Blanc, and its structure and mouthfeel from Semillon.

This blend is a modern, simplified version of the classic White Bordeaux Blend, in which Muscadelle, Sauvignon Gris, Ugni Blanc, Colombard and Merlot Blanc may be added to the mix. In the past few decades, consumer demand for fresh, flavor-forward wine styles has led many Bordeaux producers to shun simple, grapey Muscadelle and neutral-scented Ugni Blanc and Colombard. The result has been a shift away from the classic white Bordeaux blend towards the more marketable pairing of Sauvignon Blanc and Semillon.

The 2017 BelleChasse is a blend of 85% Sauvignon and 15% Semillon. Fresh and fruity on the nose, with bright lemongrass aromas and vibrant notes of citrus. Light-bodied and refreshing on the palate, this is pleasantly fruity with balanced acidity and good minerality. Bordeaux Blanc pairs wonderfully well with white fish and asparagus with hollandaise sauce, salads with herbs and a vinaigrette dressing, and any citrus based dishes.

Notes from www.wine-searcher.com

Hollandaise Sauce for Fish, Salmon, or Asparagus

Hollandaise sauce is a rich, lemony sauce made with butter and eggs, most famously served with eggs Benedict.

Ingredients:

¾ cup unsalted butter	¼ teaspoon Kosher salt
2 large egg yolks	1 – 2 tablespoons water (depending on preferred thickness)
1 tablespoon lemon juice	1 tablespoon lemon zest (optional)

You'll also need:

Large sauce pan
Small sauce pan
Stainless steel mixing bowl
Whisk
2 glass measuring cups

Directions:

In a small sauce pan, melt butter. Remove from heat and let cool for 2 to 3 minutes. White milk solids will have formed in the melted butter—remove those with a spoon. Some will remain at the bottom of the pan, but don't try to get it all out yet. Pour the melted butter fat slowly into a measuring cup, being careful to only get the butter fat and not the remaining white milk solids or the water.

In a large sauce pan, add 2 – 4 inches of cold water and bring to just a simmer. Add egg yolks to mixing bowl. Add remaining ingredients to eggs. Place bowl over simmering water, making sure the bowl doesn't touch the water. Whisk the egg mixture vigorously, adding as much air as possible.

When mixture begins to peak, about 2 to 5 minutes, remove bowl from heat. Slowly add butter, continuing to whisk as you drizzle the butter. If your sauce breaks, don't panic. Add a tiny amount of water and whisk until the sauce comes back together. Finish adding butter and whisking until smooth and light. Add the lemon zest if you like, and serve over grilled, baked, or roasted fish.

Serves 4 | Recipe <https://globalseafoods.com/blogs/recipes/hollandaise-sauce-for-fish>



\$9.99/btl

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2015 Fernandez Gomez Seleccion Familia Rioja, Spain

Tempranillo is a black grape variety widely grown to make full-bodied red wines in its native Spain. Its name is the diminutive of the Spanish temprano, a reference to the fact that it ripens several weeks earlier than most Spanish red grapes.

Bordered by the River Ebro on the South and the towering Cantabria mountains on the North, the Rioja Alavesa region is home to the vineyards owned by family Fernandez Gomez, the majority of which are 80+ years old. Located in the Jewish quarter of Labastida, the winery and family home are composed of four houses. In the earth beneath them exists a framework of four different caves dating back to the 1400s, an excellent space for the cellaring of the wines.

Carlos Fernandez and his brothers produce Tempranillo and Garnacha that is zesty and lively, with tremendous energy and lifted aromatics. This Seleccion Familia is a blend of grapes from 6 different Tempranillo vineyards owned by the Fernandez Gomez family in the Rioja Alavesa region of D.O. Rioja. Ranging from 35-50 years old, these vineyards, all surrounding the hamlet of Labastida, offer different soil types (calcareous, clay, and many sections with rocky, alluvial content) which adds to the complexity and concentration of this Tempranillo.

This Tempranillo is characterized by a crimson red color and masculine, savory aromas and flavors. Light sage and cigar smoke balanced by ripe red fruits and medium plus tannins. Tempranillo pairs wonderfully well with barbecue grilled-meats and smoky dishes, any corn based dish like grits or polenta, and Mexican food like tacos or nachos. Drink now.

Notes from www.elixirwinegroup.com

Mexican Pork Ribs with Creamy Cheese Grits

Melting pork back ribs, fire roasted tomatoes and cheese polenta come together in this fine dining riff on Mexican pork chili.

Ingredients:

The ribs

1 3 lb rack meaty pork back ribs
2 Tbsp pure chili powder
1 tsp salt
1/2 tsp cumin
1/2 tsp granulated garlic
1/2 tsp granulated onion

The sauce

1 onion diced
2 cloves garlic minced
1 15 oz can fire roasted diced tomatoes
1 tsp pure chili powder
1/2 tsp cumin
1/2 tsp Mexican oregano
2 Tbsp vegetable oil
1/2 tsp salt
1/2 cup fresh cilantro chopped

Cheesy Grits

4 cups chicken stock
1 cup cornmeal (not hominy)
1 1/2 tsp salt
4 Tbsp butter
4 Tbsp heavy cream
4 oz grated old cheddar

Directions:

The ribs

Pre-heat your oven to 300F. Mix pure chili powder, cumin, granulated garlic, granulated onion and salt. This is your dry rub. Remove silver skin from the rib side of the ribs. Insert a knife between the membrane and the rib and lift. Get your fingers under the skin and pull. Thoroughly coat the ribs with the dry rub.

Place ribs on a rack on the cookie sheet, place in oven and slow roast until they reach an internal temperature of about 185F. This can take up to 2 1/2 hours depending on the rack. Measure temperature in the thick parts and between the ribs. While the ribs are cooking prep the sauce. When the ribs have reached 185F or so remove from oven and let cool slightly.

The sauce

Add oil to a pan and heat over medium low. Add the onion, chili powder, cumin, Mexican oregano and salt and cook until the onions are translucent. Add the garlic and cook another 30 seconds. Add tomatoes and a splash of chicken stock and simmer around 30-45 minutes, taking care not to let the pot boil dry. Take the ribs and slice into individual ribs and add to the tomato sauce. Add the cilantro. Simmer ribs in sauce for about 20-30 minutes.

The grits

Add salt to the chicken stock and bring to a boil. Reduce heat to low. Add cornmeal gradually, stirring to incorporate each time before adding more. Cook, covered, stirring every 3-4 minutes for 20 minutes or until creamy. Remove from heat and stir in butter and cream. Add cheddar while stirring and serve immediately.

Serves 4 | Recipe <http://glebekitchen.com/2017/02/08/mexican-pork-ribs-with-creamy-cheese-grits/>



\$15.99/btl

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