

PREMIUM WINE CLUB

January 2021

2018 Matanzas Creek Sauvignon Blanc Anderson Valley, California



Founded in 1977, Matanzas Creek Winery is located on the site of a retired dairy farm in Sonoma County. In 1985, the original winery gave way to a modern winemaking facility -- and, since that time, the Estate's vineyards have grown to include over 280-acres of Chardonnay, Merlot and Syrah. Vineyard acquisitions in Sonoma Valley, Carneros, Russian River Valley and Knights Valley provide the vineyard management and winemaking teams with an enviable selection of fruit.

Nearly a northern extension of Napa Valley, Alexander Valley starts just north of the small, Knights Valley, and is just a few minutes drive from the Napa town of Calistoga. It is Sonoma County's hottest AVA. But the Russian River, which runs through the valley, creates cooler pockets and its soft, alluvial soil is ideal for grape growing.

A relatively robust, vigorous vine Sauvignon adapts readily to all kinds of growing environments. Because it ripens early, it can be grown in relatively cool climates, while its naturally high acidity allows it to retain a level of freshness even in warmer areas like Anderson Valley.

This will be delightful with any seafood dish, salad with a citrus vinaigrette, or a lemon chicken dish. Drink now through 2023.

Notes from www.wine.com & www.wine-searcher.com

"Blended with 7% Sémillon, the 2018 Sauvignon Blanc Alexander Valley opens youthfully shy to gooseberry, lychee, lime, bruised apple and candle smoke with a crushed stone streak. It's medium-bodied, rounded and with restrained fruits, finishing with bright acidity, lots of crushed rock minerality and texture. This is similar to white Bordeaux, and I'd be curious to see it with a couple of years of bottle age." **Wine Advocate, 91 points.**

Creamy Chicken Lemon Rice Soup

This is quick, comforting and soup-er easy! Rice cooks with a combination of carrots, celery and onions in broth and is thickened with lemon juice and eggs. Ladle into bowls on a chilly day.

Ingredients:

1 teaspoon olive oil
1/2 cup finely diced carrot
1/2 cup finely diced celery
1/2 cup finely diced yellow onion
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
2 quarts (8 cups) low-sodium chicken broth

1/3 to 3/4 cup long grain white rice
2 whole eggs
2 tablespoons fresh lemon juice
2 teaspoons kosher salt, more or less to taste
1/2 teaspoon of black pepper, more or less to taste
1 cup (heaping) shredded leftover roast chicken or shredded poached chicken
minced fresh parsley or mint, for serving
soup crackers, for serving

Directions:

Heat a Dutch oven over medium heat and add one teaspoon of olive oil. Sauté the diced carrots, celery and onion until softened, about 5 to 8 minutes. Then stir in the oregano, parsley and pour in the chicken broth. Cover and bring to a rolling boil. Once boiling, stir in the rice. Cover the pot with a tight fitting lid and reduce the heat to medium-high. Cook the rice for 20 minutes; stirring only once or twice. Scrape the bottom of the pot as the rice likes to stick. Meanwhile, in a small bowl, beat the eggs with the lemon juice. When the rice is cooked, remove the lid and gather some of the broth into a ladle. While whisking, slowly pour the hot broth into the egg mixture to temper. Then pour the tempered egg/broth mixture into the soup and stir. Add in the shredded chicken, salt and pepper. Serve immediately with diced parsley or mint and with crackers!

NOTES

For a more brothy soup, use 1/3 cup of rice, for lots of rice use 1/2 cup to 3/4 cup. If the soup gets too thick and also, to reheat; add a little hot water to the soup or bowl to thin out without compromising any flavor. If looking for more lemon flavor, add 1/2 to 1 teaspoon very finely grated or minced lemon zest.

Serves 8 | Recipe <https://www.simplyscratch.com/2013/12/creamy-chicken-lemon-rice-soup.html>



\$19.99/btl

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2018 Usseglio L'Unique Vin de France, France

Pierre Usseglio, not to be confused with Raymond Usseglio (which is a different winery owned by his brother,) was founded in 1948 by Francis Usseglio. Francis Usseglio moved to the Rhone from Italy in 1931. Francis had two sons, Pierre Usseglio and Raymond Usseglio. Pierre Usseglio took over this domaine and his brother Raymond created his winery in 1960, using his name which is how you have two different Usseglio wines in the Southern Rhone Valley today.

The children of Pierre Usseglio, Jean-Pierre Usseglio and Thierry Usseglio now manage the Pierre Usseglio estate. That change took place in 1999. One of the first changes the new generation of owners did was begin to completely destem the grapes starting with the 2001 vintage.

Vin de France is the most basic quality tier for wines from France. These are typically uncomplicated everyday drinks. Although there are a handful of notable exceptions to the rule, most Vin de France wines are produced from high-yielding vines in the south of France.

This Rhone blend is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed dishes, sausage, grilled meats, barbecue and cassoulet. It is also good with Asian dishes, hearty fish courses like tuna, salmon, mushroom pasta, eggplant and tomatoes. Drink now through 2022.

Notes from www.winecellarinsider.com & www.wine-searcher.com

"A refreshing, fun quaffer, the 2018 Vin de France L'Unique is a blend of 50% Grenache, 15% Syrah, 10% each Marselan, Merlot and Mourvèdre, and 5% Cinsault. Medium to full-bodied, it's silky in texture and just loaded with juicy blackberry and blueberry fruit." **Wine Advocate, 88-90 points.**

Slowcooker Smoked Sausage Cassoulet

This hearty soup is exploding with flavors. Meat lovers will crave this bacon-packed and sausage-enriched delight. For a thicker consistency, let the cassoulet stand 30 minutes before serving.

Ingredients:

2 bacon slices
2 cups chopped onion
1 teaspoon dried thyme
½ teaspoon dried rosemary
3 garlic cloves, minced
½ teaspoon salt
½ teaspoon freshly ground black pepper

2 (14.5-ounce) cans diced tomatoes, drained
2 (15-ounce) cans Great Northern beans, rinsed and drained
1 pound lean boneless pork loin roast, trimmed and cut into 1-inch cubes
½ pound reduced-fat smoked sausage, cut into 1/2-inch cubes
8 teaspoons finely shredded fresh Parmesan cheese
8 teaspoons chopped fresh flat-leaf parsley

Directions:

Cook bacon in a large skillet over medium-high heat until crisp. Remove bacon from pan; crumble. Add onion, thyme, rosemary, and garlic to drippings in pan; sauté 3 minutes or until tender. Stir in crumbled bacon, salt, pepper, and tomatoes; bring to a boil. Remove from heat.

Place half of beans in a large bowl; mash with a potato masher until chunky. Add remaining half of beans, pork, and sausage; stir well. Place half of bean mixture in a 3 1/2-quart electric slow cooker; top with half of tomato mixture. Repeat layers. Cover and cook on LOW for 5 hours. Ladle into bowls. Sprinkle with Parmesan cheese and parsley.

Serves 8 | Recipe <https://www.myrecipes.com/recipe/smoked-sausage-cassoulet>



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