

PREMIUM WINE CLUB

January 2022



2020 Florent Cosme Vouvray Loire Valley, France

Florent Cosme has deep roots in Vouvray, with his family having been in the village for generations. Being the youngest sibling in the family, the vineyards originally owned by his grandmother, went to his older brother Mathieu. This small speed bump would not stop young Florent from pursuing his dream of making wine in his sacred home village. Today he has committed himself full time to his small, but growing Domaine. Only indigenous yeasts are used, never any malo and the wines are aged in older 400L barrels. With his small Domaine, Florent is part of a young and talented group of vigneron who have elevated this noble appellation through organic farming and non-interventionist winemaking.

Of all of the French wine-producing regions, the Loire might produce the greatest variety of wines. They range from still to sparkling, very dry and acidic to hearty sweet, and clear in color to a deep purple. The diversity of wine produced in this region is due in part to its dynamic climate, which ranges from Continental to Mediterranean. This region is best known for Sauvignon Blanc, Chenin Blanc, and Cabernet Franc. The most famous areas in the Loire Valley may be Sancerre and Vouvray.

Chenin Blanc is a versatile white-wine grape variety that has been cultivated in France for nearly 1300 years. It is most commonly associated with France's Loire Valley, and its high acidity levels mean it can be vinified in a number of different styles: as lusciously sweet, botrytis-affected dessert wines, light, honeyed sparkling wines, and full-bodied, still white wines.

This is an absolutely beautiful biodynamic Vouvray made from 45 year old+ Chenin Blanc vines with indigenous yeast. Fresh apple, pear, and spices on the nose. Very pure and focused in the mouth, offering juicy pit fruits, a hint of honeydew, and fresh citrus zest. Vouvray is especially flexible with food. It goes well with pork roasts, fowl, white bean stews, scallops, lobster, crab, less delicate fish, and many different kinds of cheese. Drink now.

Notes from www.skurnik.com



\$19.99/btl

Member discount on additional btls \$17.99/btl

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

Spicy White Bean Stew With Broccoli Rabe

Vegetarian by nature, but feel free to start the pot with sausage, slab bacon or leftover ham if you're feeling more omnivorous.

Ingredients:

1 large bunch (or 2 small bunches) broccoli rabe or kale, thick stems separated from the leaves
¼ cup olive oil, plus more for drizzling
4 garlic cloves, thinly sliced
1 medium red or yellow onion, thinly sliced
Kosher salt and black pepper
2 to 3 tablespoons harissa or tomato paste
Red-pepper flakes (optional)

3 (15-ounce) cans large white beans, such as cannellini, butter or great Northern, drained and rinsed
4 cups vegetable or chicken broth
1 preserved lemon, thinly sliced, or 1 lemon, halved, for squeezing
2 ounces feta or other salty cheese, such as queso fresco or pecorino, crumbled
1 cup parsley or cilantro, leaves and tender stems
Fried or medium-boiled eggs, for serving (optional)

Directions:

Tear broccoli rabe or kale leaves into bite-size pieces and set aside. Chop the stems into about 1/4-inch pieces; set aside. Heat 1/4 cup olive oil in a large pot over medium heat. Add garlic and onion, and season with salt and pepper. Cook, stirring occasionally, until lightly browned and sizzled at the edges, 4 to 6 minutes. Add harissa (or tomato paste and a pinch of red-pepper flakes), and stir to coat in the oil. Cook until the harissa is a nice brick red color, the sugars start to caramelize and the oil turns a nice vibrant fiery orange color, about 2 minutes. Add beans, and season with salt and pepper. Using a wooden spoon or spatula, crush a few beans to release their creamy interior. Add the broth and reserved stems, and season with salt and pepper. Bring to a simmer and cook until you've reached your desired consistency (less time for a brothier soup, more time for a thicker stew), 15 to 20 minutes. Add broccoli rabe or kale leaves and preserved lemon or lemon juice, and stir to wilt the greens. Season with salt, pepper and more red-pepper flakes if you want it spicier. Serve with feta and parsley, and with eggs, if you like.

Serves 4 | Recipe <https://cooking.nytimes.com/recipes/1020754-spicy-white-bean-stew-with-broccoli-rabe>

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2020 Montevercchio Field Blend Rosso Heathcote, Australia



Lagrein is an ancient grape variety that finds its home in the sunny vineyards of Trentino-Alto Adige in northeastern Italy. Its wines are strong and full-bodied with plum and wild cherry flavors, and the variety is particularly well known for the deep, dense color it imparts on wines. Lagrein has a characteristically north-Italian fresh, acidic structure and a slightly astringent finish, making it best paired with food.

Nero d'Avola (also known as Calabrese) is the most important and widely planted red wine grape variety in Sicily. Vast volumes of Nero d'Avola are produced on the island every year and have been for centuries.

Sagrantino is a deeply colored red wine grape variety grown mainly in the Umbria region of Central Italy. It is often described as Italy's most tannic variety, exceeding even Nebbiolo in this respect.

Schioppettino is a dark-skinned grape variety native to Friuli-Venezia Giulia in the far northeastern corner of Italy. Having declined in plantings massively in the late 19th and 20th Centuries, it was saved from extinction in the 1970s and is now regaining the respect and recognition it once enjoyed. Most Schioppettino wines are medium-bodied, deeply colored, aromatic on the nose (violets and red berries), and spicy to the palate ("peppery" and "earthy" are oft-encountered descriptors).

Refosco (more accurately pluralized as the Refoschi) is an ancient group of closely related dark-skinned grape varieties. In general and across the group, Refosco wines have particularly high acidity and are mostly dark and densely colored with violet and grassy aromas. Flavors of dark peppery spices and plums abound on the palate.

The 2020 Montevercchio Rosso has aromas of fragrant cherry and forest fruits that are balanced perfectly with a generous mid-palate and refreshing acidity. This vibrant, medium-bodied wine has plenty of luscious fruit, earthy tannins, and appealing freshness. Pair this unique blend with pork chops with fennel and roast potatoes, venison stew with dumplings, and strong, hard cheeses like Grana Padano.

(Please refer to last month's write-up about this producer.)

Notes from www.wine-searcher.com



\$19.99/btl

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Venison Dumpling Stew

Dill-seasoned dumplings top this homey stew featuring tender venison, carrots, and potatoes.

Ingredients:

1/4 cup all-purpose flour
1 pound venison stew meat, cut into 1-inch cubes
3 tablespoons butter
4 to 5 cups water
2 bay leaves
2 teaspoons beef bouillon granules

3 tablespoons Worcestershire sauce
1 teaspoon salt
1/2 to 3/4 teaspoon pepper
5 medium potatoes, peeled and cubed
5 medium carrots, peeled and cut into 3/4-inch slices
1 medium onion, chopped

Dilled Dumplings:

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon dill weed
1 large egg
1/2 cup whole milk

Directions:

In a large resealable plastic bag, combine flour and venison; shake to coat. In a Dutch oven, brown meat in butter. Add water; stir to loosen browned bits from pan. Add the bay leaves, bouillon, Worcestershire sauce, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 1 hour or until meat is tender.

Discard bay leaves. Add potatoes, carrots and onion. Cover and simmer for 25 minutes.

For dumplings, in a large bowl, combine the flour, baking powder, salt and dill. Stir in the egg and milk just until moistened. Drop by tablespoonfuls onto simmering stew. Cover and simmer for 15 minutes (do not lift cover) or until a toothpick inserted in the center comes out clean.

Serves 4 | Recipe <https://www.tasteofhome.com/recipes/venison-dumpling-stew/>