

PREMIUM WINE CLUB

July 2020

2019 Domaine Sigalas A/M Cyclades, Greece



"Sigalas is one of Greece's finest white wine producers – in fact, a short list candidate for the best. I would like to take credit for that conclusion, but there is not much dissent here. This producer is universally acclaimed for his skill with Assyrtiko of all types – dry, barrel fermented and sweet – and I can only climb on the bandwagon. Sigalas is simply a master with this grape." - The Wine Advocate

Domaine Sigalas was founded in 1991 by Paris Sigalas, Christos Markozane and Yiannis Toundas. Sigalas has been a pioneer in the organic viticulture and has participated in a government organic farming methods program since 1994.

Sigalas concentrates on native grape varieties and works most closely with Assyrtiko, but also has plantings of Athiri, Aedani, Mandilaria and Mavrotragano.

The porous volcanic soil of Santorini allows the earth to retain water, giving the vineyards the ability to stay nourished during the high summer temperatures. During the hot Greek summer, rains are extremely rare and the only source of water for the vineyards is the nocturnal fogs. After the evening sun sets the island becomes enveloped in a fog that comes in from the sea. The vines are able to retain the water they need from this evening fog and use it during the warm daylight hours when it is needed most.

Responding to the increasing price pressure inherent to the island of Santorini, Paris and team have begun sourcing Monemvasia from the nearby Cycladic island of Paros and blending it 50/50 with the press-juice Assyrtiko. The result is a gloriously drinkable new expression of the southern Aegean from the acknowledged master of Santorini.

This has a subtle nose of citrus fruit. Excellent structure with a depth of flavor and an acidity which brings the flavors to the fore and adds freshness, with a lasting after-taste. Has the characteristic mineral taste, typical of the variety and the soil of Santorini - at its very best. Serve with classic greek salads and fish dishes. Drink now - 2021.

Notes from www.skurnick.com

Ina Garten's Greek Salad

So easy and delicious, it just might become your favorite summer go to salad.

Ingredients:

1 hothouse cucumber, unpeeled, seeded, and sliced 1/4-inch thick
1 red bell pepper, large-diced
1 yellow bell pepper, large-diced
1 pint cherry or grape tomatoes, halved
1/2 red onion, sliced in half-rounds
1/2 pound feta cheese, 1/2-inch diced (not crumbled)
1/2 cup calamata olives, pitted

Directions:

Place the cucumber, peppers, tomatoes and red onion in a large bowl.

For the vinaigrette, whisk together the garlic, oregano, mustard, vinegar, salt and pepper in a small bowl. Still whisking, slowly add the olive oil to make an emulsion. Pour the vinaigrette over the vegetables. Add the feta and olives and toss lightly. Set aside for 30 minutes to allow the flavors to blend. Serve at room temperature.

For the vinaigrette:

2 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon Dijon mustard
1/4 cup good red wine vinegar
1 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup good olive oil

Serves 6 | Recipe <https://www.foodnetwork.com/recipes/ina-garten/greek-salad-recipe-1948517>



\$22.99/btl

Member discount on additional btls **\$20.69/btl**

PREMIUM WINE CLUB

July 2020



2015 Dorina Lindemann Reserva Alentejo, Portugal

In the late 1970's Hans Jörg Böhm, a German viticulturist of tremendous energy and passion, arrived in Portugal to undertake the daunting task of cataloging the Portuguese wine varietals. He suspected there were a number of lesser-known and unidentified varieties with great potential – he discovered about 300 different varietals and opened the first vine nursery in Portugal, dubbed “Evora” in the region of Alentejo. This knowledge, passion and sense of purpose ensured the future of indigenous varietals was passed to his daughter Dorina Lindemann, herself a young enologist who in 1997 founded the winery Quinta da Plansel.

Dorina's work is focused on nonvarietal wines and blends of the most significant grapes of northern Portugal: Touriga Nacional, Tinta Barroca and Touriga Franca. In 2001, she launched the first single varietal wines in Portugal and continues to champion these iconic grape varieties.

The 2015 Reserva is a blend of 40% Tinta Barroca, 40% Touriga Nacional, and 20% Touriga Franca. Tinta Barroca grounds the blend with firm structure, depth and grip, while Touriga Nacional provides perfume & ripe fruit character, and Touriga Franca lends fresh acidity and lift. Mouthwatering and full, the Reserva Tinto exudes red and black currant, baked fig and black cherry on the nose. The palate is juicy and satisfying with enough structure to stand up to sturdier fare, but eminently quaffable on its own. Drink now.

Notes from www.elixirwinegroup.com/

Piri Piri Chicken and Potatoes

Piri-piri, peri-peri or peli-peli is the name used in Portuguese and a number of African languages to describe the African bird's-eye chili. The variations in spelling derive from the various pronunciations of the word in parts of Africa, although 'piri-piri' is the correct spelling in Portuguese.

Ingredients:

1 pound Yukon Gold potatoes, cut into 1-inch pieces
7 tablespoons extra-virgin olive oil
Kosher salt and freshly ground pepper
8 skin-on, bone-in chicken thighs and drumsticks (4 of each; about 2 1/2 pounds total)
3 Fresno chile peppers, seeded and roughly chopped

2 cloves garlic, chopped
Grated zest and juice of 1 lemon
1 tablespoon plus 2 teaspoons red wine vinegar
1 teaspoon paprika
Heaping 1/2 teaspoon honey
4 cups iceberg lettuce salad mix

Directions:

Put a baking sheet on the top oven rack and preheat to 475 degrees F. Toss the potatoes with 1 tablespoon olive oil in a bowl; season with salt and pepper. Spread out on the hot baking sheet and roast until the potatoes start browning, about 10 minutes. Meanwhile, heat 1 tablespoon olive oil in a large skillet over medium-high heat. Pat the chicken dry with paper towels and season with salt and pepper. Cook skin-side down until the skin is crisp and brown, about 6 minutes, then flip and brown lightly on the other side, about 3 minutes.

Make the sauce: Blend the chiles, garlic, lemon zest and juice, 1 tablespoon vinegar, the paprika, honey and 1 teaspoon salt in a blender to make a chunky puree. Gradually blend in 1/4 cup olive oil. Set aside half of the sauce for serving.

Move the potatoes to one side of the baking sheet and add the chicken skin-side up to the other side. Brush all over with the remaining chile sauce. Roast until the chicken is cooked through and the potatoes are browned and crisp, 13 to 15 minutes. Divide the chicken, potatoes and pan juices among plates.

Serves 6 | Recipe <https://www.foodnetwork.com/recipes/food-network-kitchen/piri-piri-chicken-and-potatoes-4665123>