

ORIGINAL WINE CLUB

May 2019



2017 Underwood Pinot Gris Oregon



Pinot Gris is a white-wine grape originally from the vineyards of Burgundy. It is now found in wine regions all over the world. A member of the extended Pinot family of grape varieties, Pinot Gris is a pink-skinned mutation of Pinot Noir. The two varieties are indistinguishable in the vineyard right up until veraison. Then Pinot Gris berries take on their distinctive array of colors; anything from orange-pink to pale, dusty purple. The adjective Gris is French for “gray”, and refers to the dusty, light-gray sheen the grapes often take on. This convention is widely used in Europe, notably in Italian (Grigio).

In 1966, Pinot Gris was introduced in Oregon when David Lett of The Eyrie Vineyards, who had witnessed Pinot Gris production firsthand in the Alsace region of France, planted 160 cuttings obtained from the University of California at Davis where he earned his degree in viticulture in 1964. By 1970, he had produced the first Oregon Pinot gris wine. While his first harvest yielded a mere 11 gallons, his 1971 crop produced 81 gallons. His wine library still contains a few bottles of those early vintages.

What started as an experiment soon turned into a love affair with the varietal, not only by Lett himself who was impressed with the character, flavor and ease of growing the grapes, but by scores of other winegrowers. Somewhere along the way, the word started getting out about this amazingly food-friendly and affordable white wine.

In 2000, Pinot Gris eclipsed Chardonnay as the number one white grape variety grown in Oregon. Enjoy this crisp, dry white on its own or with lighter dishes. Drink now.

Notes from www.oregon-wine.com

“This exceptionally lively, all stainless Pinot Gris has more natural fruit complexity than most unoaked Chardonnays, at half the price. Lime, apple and white peach fruit, along with compelling minerality, make this surefire for seafood, simple poultry and mild cheeses.” **Wine Enthusiast, 90 points.**

Parmesan Peas

This Parmesan Peas is made with just a few simple ingredients and makes a perfectly delicious side dish for any meal!

Ingredients:

2 tablespoons unsalted butter
3 small shallots, sliced
14-ounces fresh peas, or bag of frozen peas, thawed

1/2 teaspoon kosher salt, plus a pinch
2 tablespoons freshly squeezed lemon juice
1/4 cup grated Parmesan cheese
Freshly ground black pepper

Directions:

Melt the butter in a medium skillet over medium heat. Add the shallots and a pinch of salt and cook until soft and translucent, about 4 minutes.

Stir in the peas and 1/2 teaspoon salt and cook until the peas are soft but still bright green, 2 to 3 minutes. Add the lemon juice and toss. Remove from heat and stir in the Parmesan and a generous pinch of black pepper. Serve hot.

Serves 4 | Recipe <https://www.foodnetwork.com/recipes/parmesan-peas-2770528>



\$12.99/btl

Member discount on additional btls **\$11.69/btl**

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2016 Born to Run Cabernet Sauvignon Washington/California



In 2005, the Bieler family sold Chateau Routas and established Bieler Père et Fils to focus solely on Dry Rosé in Provence. After a big success with that winery, the Bieler Family turned their attention to the U.S. and wanted to make wines from both Washington State and California. 'Born to Run' was born from 10+ years of experience crafting American wines, and is a blend of 50% Columbia Valley fruit and 50% Lodi California fruit that is 100% Cabernet Sauvignon.

When he was 22 Charles Bieler finished college early, painted a 1965 Cadillac Deville pink, and drove it straight into a wine industry he knew nothing about. For two years he lived out of his Caddy, touring the country and selling his father's rosé out of the trunk. Over 20 years later and he still runs on that same passion and hustle. The result is a rich, soft California Cabernet Sauvignon blended with dark brooding and structured Cabernet Sauvignon from Washington State. A gorgeous blend that's all its own and more complex than its parts.

'Part of the fun for me is making a wine that's a little unexpected. A wine that's equal parts edgy and traditional. It's about phenomenal fruit and thoughtful winemaking, driven by the desire to craft wines with soul. To pull it off, I team up with like-minded winemakers who bring a sort of kinetic energy to the hard-won journey that begins in the vineyard and ends in the glass. People like venerable Washington State winemaker, Charles Smith. Comrades like Joel Gott and Roger Scommegna, who share my spirit of adventure. Together, we make the kind of wine we love to drink.' Charles Bieler

Notes from www.bielerwines.com

All-American Cheeseburger

The All-American Cheeseburger has certain non-negotiable elements: American cheese is one of them. Rather than unwrap individual singles, get sliced cheese from your nearest deli counter - it tastes better and melts slower and more evenly.

Ingredients:

2 pounds freshly ground chuck, (at least 80% lean, aka 80/20)
1 tablespoon onion powder
1 teaspoon salt
1 teaspoon freshly ground black pepper
12 slices deli-counter American cheese
6 large burger buns, toasted if desired

Garnish:

ketchup
mayonnaise
thousand island dressing
sliced red onion
sliced tomatoes
sliced pickles
fresh lettuce leaves

Directions:

In a large bowl, mix ground beef, onion powder, salt and pepper until just combined. Do not over mix, or your patties will be tough. Divide into six portions and form patties, without pressing too hard. They should be uniform in thickness. Smooth out any cracks using your fingers. Make these right before you grill them, so they stay at room temperature.

Preheat your grill. Grill pan or cast-iron skillet to high heat and add burger patties. If using a grill, cover with the lid.

Cook until the crust that forms on the bottom of the burger releases it from the pan or grate — about 2 minutes. Gently test, but don't flip it until it gets to this point. When burgers lift up easily, flip, add two slices of cheese to each, close lid if using a grill, and cook on the other side for another 2-3 minutes for medium to medium rare.

Remove burgers with a sturdy metal spatula and transfer to a plate. Allow to rest for several minutes, then transfer to buns.

Garnish as desired and serve immediately.

Serves 6 | Recipe <https://www.foodrepublic.com/recipes/all-american-cheeseburger-recipe/>



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