

PREMIUM WINE CLUB

October 2021



2020 La Crema Pinot Gris Monterey, California

The winery's original name, La Crema Viñera, means "best of the vine," setting the standard for all the team has done since 1979. For more than 35 years, the family-owned and operated winery has focused exclusively on cool-climate appellations, from its original home in the Russian River Valley, to Monterey and, now, the Willamette Valley. La Crema is continually exploring these very special regions—passionate in the belief that they make uniquely expressive and elegant wines. Thorough vineyard site selection and boutique winemaking techniques ensure the consistently distinct, naturally balanced wines La Crema is committed to producing.

Pinot Gris is a white-wine grape originally from the vineyards of Burgundy. It is now found in wine regions all over the world. For wines in the pale, light style popularized in late 20th-Century Italy, the variety is typically referred to by the Italian name Pinot Grigio. 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).

Although sometimes used as a blending component, Pinot Gris is usually produced as a varietal wine as grapes are naturally low in acidity and high in sugars. Flavors and aromas vary greatly from region to region and from style to style. But common features include notes of pears, apples, stonefruit, tropical fruit and even a hint of smoke.

The 2020 La Crema Pinot Gris has aromas of gala apple, yellow plum, and orange blossom are followed by flavors of Meyer lemon, Bosc pear, and nectarine. On the palate, the wine presents distinct mineral notes and juicy acidity. Pinot Gris with its zesty and refreshing acidity pairs really well with fresh vegetables, raw fish and lighter meals, white meats including chicken and turkey, and even cured/spiced meats made from pork and duck. Drink now.

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



\$14.99/btl

Member discount on additional btls **\$13.49/btl**

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

Mustard & Sage Roast Turkey Breast with Fall Vegetables

The turkey breast is rubbed with a mustard herb mixture and then roasted on a bed of butternut and brussels sprouts.

Ingredients:

1 lb diced butternut squash
1 lb brussels sprouts, trimmed and halved
1 tablespoon olive oil
salt and pepper to taste
1 3 lbs thawed, bone-in, skin-on turkey breast (1 half-breast)
4 garlic cloves, minced

1 tablespoon melted butter
1 tablespoon whole grain mustard
1 tablespoon minced fresh sage
2 teaspoons minced fresh rosemary
2 teaspoons minced fresh thyme
2 teaspoons kosher salt

Directions:

Place oven rack in the bottom third of the oven. Heat oven to 450°F.

Spread vegetables in a single layer in 13 x 9 roasting pan or casserole dish. Drizzle olive oil over vegetable and sprinkle with kosher salt and pepper. Toss until well coated. Pat the skin of the turkey breast dry with paper towels and place on vegetables. Set aside.

In a small bowl combine garlic, butter, mustard, herbs, and salt. Mix until well combined, forming a paste.

Carefully loosen the skin from the turkey breast and rub the herb mixture on the meat under the skin. Pull the skin back to cover the turkey breast. Rub any remaining herb mixture over the skin.

Place the turkey breast in the oven and lower the oven heat to 350°F. Roast the turkey breast for 1 hours turning halfway. If the breast started to over brown tent with some foil.

Check the internal temperature of the turkey breast when it gets close to 1 hour. Check every 10 minutes until it reaches and internal temperature of 165°F at the thickest part of the breast.

Remove the turkey breast from the oven and let rest for 10 to 15 minutes.

Carve into slices on a cutting board and serve with roasted vegetables.

Serves 4 | Recipe <https://thenoshery.com/roast-turkey-breast/>

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2018 Chateau Mauvesin Barton Moulis en Medoc, Bordeaux, France

The history of Chateau Mauvesin dates from the 15th Century. It was in 1457 that Jean de Foix Grailly became proprietor of the first Chateau de Mauvesin (for there will be two) in the district of "Moulis en Médoc". At this time it was a true fortified castle with towers, battlements and arrowslits. Fifty years later it was acquired by the family de La Rivière and then through the marriage in 1582 of Marguerite de La Rivière with Jacques Le Blanc, who thus became "seigneur" of Mauvesin.

Soon after the Revolution in 1792 the old chateau was seized by the state and put up for sale in Lesparre, where it was attributed to "citizen" Clarke acting for the account of Pauline Le Blanc. The old chateau remained the property of the family but due to its state of ruin, it was demolished in 1852.

Having built the new chateau in 1853, the Marquis Lodoïs Le Blanc de Mauvesin died in 1884 leaving no direct heirs. He decided to leave his patrimony to his first cousin, Hyppolite de Baritault du Carpia, his closest relative. The Baritaults, an eminent family originally from the Vendée area, kept Chateau Mauvesin for 4 generations up to its sale in 2011 and sold the property on the 4th August 2011 to Lilian and Michel Barton Sartorius. The Barton family has for eight generations been owners of the Crus Classés Langoa and Leoville Barton, situated in the appellation Saint Julien.

The 48 hectare Left Bank vineyard of Chateau Mauvesin Barton is planted to 45% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc and 5% Petit Verdot. The 2018 Chateau Mauvesin Barton is a blend of 54% Merlot, 39.5% Cabernet Sauvignon and 6.5% Petit Verdot. The wine of Chateau Mauvesin Barton is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, and grilled dishes. Chateau Mauvesin Barton is also a perfect match with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta as well as cheese. Best drinking is between 3-10 years of age after the vintage.

Notes from www.thewinecellarinsider.com

"Shows gentle charm, with a kirsch and tobacco core framed by light dust and balsam hints." **Wine Spectator 91 points.**

"There is serious depth of fruit in the center palate. Medium to full body, firm tannins and a lovely finish. Shows brightness and minerality." **James Suckling 93 points.**



\$24.99/btl

Member discount on additional btls

\$22.49/btl

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Burgers with Maple Bacon Onion Jam

Simple, juicy burgers with provolone cheese and delicious Maple Bacon Onion Jam (aka the best burger topping ever).

Ingredients:

1.25 pounds ground chuck
salt and pepper
4 slices provolone cheese
green leaf lettuce
4 hamburger buns
Maple Bacon Onion Jam (Vino de Milo's sold at TWM!)

Directions:

Season ground beef well with salt and pepper and form into 4 patties.
Heat grill to medium-high. When hot place burgers on grill and grill 3 to 4 minutes. Flip over and cook until desired degree of doneness, placing a slice of cheese on each burger about 1 minute before removing from grill.
Place a leaf of lettuce on each bun, top with burgers.
Spread 1 to 2 tablespoons of bacon jam on burgers and enjoy.

Serves 4 | Recipe <https://spicysouthernkitchen.com/burgers-maple-bacon-onion-jam/>