

ORIGINAL WINE CLUB

June 2020



2018 Castelvero Cortese Piedmont, Italy



Cortese is a white grape variety that is most famous for its role in the crisp, lime-scented wines of Gavi. The variety is known for its bracingly high acidity and its ability to retain freshness, even when grown in hot environments. Apple, peach and honeydew flavors are commonly associated with Cortese wine, with lime, almond and light herbal or grassy aromas.

The variety has been grown in the southeastern part of Piedmont for hundreds of years, and is mentioned in documents that date back to the beginning of the 17th Century. It has long been considered as Piedmont's finest white variety and is often credited as introducing the world to Italian white wine.

Castelvero is named after the Antica Contea di Castelvero, a count who once lived on the hills near Castel Boglione, and has carried this name since 1970. The Castelvero philosophy is to pursue the highest possible quality in the vineyard. Most of the work is done manually, including the rigorous grape selection that takes place during the harvest. A team of three agronomists apply vineyard management techniques with low environmental impact and use organic methods wherever possible. Castelvero has the capacity to vinify even the smallest lots individually, and wines from each site are handled separately.

The 2018 Castelvero is made up of 100% Cortese and has a fresh nose with grapefruit notes and underlying minerality, a light body, and pleasing citrus notes. It is ideal with light appetizers, light pasta, or fish. Drink now.

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

Fried Anchovy-Stuffed Zucchini Blossoms

For this simple Italian hors d'oeuvre, delicate zucchini flowers are filled with salty anchovy fillets and batter-fried.

Ingredients:

Canola oil, for frying
24 canned anchovy fillets
24 zucchini blossoms, stamens discarded
1 cup flour
2 tbsp. baking powder
Kosher salt and freshly ground black pepper, to taste
1 (12-oz.) bottle lager-style beer or seltzer, chilled

Directions:

Heat 2" oil in a 6-qt. saucepan until a deep-fry thermometer reads 375°. Place 1 anchovy fillet in each blossom and roll lengthwise to encase fillet. Whisk flour, baking powder, salt, and pepper in a bowl; whisk in beer until batter forms. Working in batches and holding stems, dip blossoms in batter; fry until golden and crisp, 1–2 minutes. Drain on paper towels; season with salt.

Makes 24 | Recipe <https://www.saveur.com/article/recipes/fried-anchovy-stuffed-zucchini-blossoms/>



\$8.99/btl

Member discount on additional btls **\$8.09/btl**

ORIGINAL WINE CLUB

June 2020



2017 Durigutti Bonarda Mendoza, Argentina



Hector and Pablo Durigutti were born in Mendoza, the cradle of wine. Their childhood and their home were always connected to a sensorial world, with aromas, ingredients and flavors that, over time, motivated them to choose the path to become enologists. As adults, they would find these familiar memories and similar passions. Since 2002 they have been dedicated to their project as a small family winery. Today the brothers have evolved to form the new generation of winemakers, leading an evolutionary change in Argentina's viticulture. With that same spirit, the Durigutti brothers craft their wines and have started to write their own history, a family legacy, in a chosen place where they live and work daily with dedication.

Charbono (Bonarda) is a widely traveled red-wine grape variety with a complicated history. Originally from the alpine vineyards of Savoie in eastern France, it is now mostly planted in Napa Valley, where it is known as Charbono, and in Argentina, where it goes by the name Bonarda. The variety's wines are generally medium bodied with high acidity and berryfruit aromas and some smoky characteristics.

Charbono, or Bonarda, is most important viticulturally in Argentina, where it is second only to Malbec in terms of plantings. It is sadly overshadowed by this variety, and is used mainly to make fruity, medium-bodied bulk wines with low tannins. However, some producers, like Durigutti, are beginning to look more seriously at Bonarda, and are using site selection and winemaking techniques to make more interesting and premium wines.

Like many other reds, Bonarda goes well with a variety of beef, lamb, and pork dishes. Thanks to its unusually high acidity and low tannins, the wine is also light enough to pair with chicken and meaty fish dishes, especially grilled or seared salmon. Drink now - 2022.

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

"A lovely blueberry and morello cherry nose. Ripe with generous, supple tannins and a long, rather complex finish that has some mineral character. Drink or hold." **James Suckling 92 points.**

Pan Seared Salmon with Sun-Dried Tomato Cream Sauce

Pan fried to a flakey perfection, salmon is crispy on the outside and drenched in a creamy and fragrant sauce.

Ingredients:

1 1/2 pounds (700g) salmon fillets, with or without skin
3 large garlic cloves, minced
1/2 yellow onion, minced
1 small jar (3-4 oz) sun-dried tomatoes in oil, drained and sliced (reserve 2 tablespoons oil for the recipe)
1/4 teaspoon paprika

1 cup (250ml) half and half (or mix half milk – half cream for a lighter cream)
1 tablespoon dried basil (or Italian seasoning)
1/4 teaspoon crushed red pepper flakes
1/2 cup (125ml) vegetable stock (1 crumbled bouillon cube with 1/2 cup water)
Salt and fresh cracked pepper, to taste

Directions:

Lightly season salmon fillets with salt and pepper. In a large non stick pan on medium heat, sear salmon fillets in 2 tablespoons oil, 2 – 3 minutes on each side. Remove salmon from the pan and set aside.

In the same skillet add 2 tablespoons oil reserved from the sun-dried tomatoes jar, saute onion, garlic, sun-dried tomatoes, paprika, red chili pepper flakes and dried basil for 1 minute until garlic fragrant.

Add vegetable stock to deglaze the skillet and bring to a gentle simmer. Add half and half to the skillet and stir until a creamy sauce forms. Adjust seasoning with salt and pepper.

Add salmon back to the skillet and reheat for a few minutes. Sprinkle with fresh basil and serve over pasta, rice or bulgur. Enjoy!

Serves 3-4 | Recipe <https://www.eatwell101.com/pan-seared-salmon-recipe#recipecard0>



\$15.99/btl

Member discount on additional btls **\$14.39/btl**