

PREMIUM WINE CLUB

March 2021



2018 Chemistry Pinot Gris Willamette Valley, Oregon

Kindled in the midst of transition, the Stoller Family Estate and Chehalem winemakers were presented the opportunity to collaborate. This allowed the two estate-driven, tenured wineries a chance to further explore the Willamette Valley. The bond was formed.

The story of Chemistry began 30 years ago when Owner and Founder, Bill Stoller, followed his passion for wine. An initial investor, Bill quickly became a partner in Chehalem Winery and purchased his family's farm with the vision of cultivating a world-class vineyard. As his dream evolved, Bill decided to launch his own winery, Stoller Family Estate, in 2001. For the next 15 years, his two wineries remained relatively independent of one another, until Bill's partner retired in 2018, and he assumed ownership of both wineries. The winemakers seized the opportunity to broaden their palates and collaborate.

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. Pinot Gris is a refreshing, versatile wine that pairs really well with light, summery food and ever-popular Italian staples such as pasta and risotto.

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

"This all-stainless effort is fruit-powered and loaded with fresh flavors of apple and peach. It shows depth of concentration and texture, making it a fine example of Oregon Pinot Gris." **Wine Enthusiast, 89 points.**



\$14.99/btl

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

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

Chicken Mango Salad

This Mango Chicken salad has the most tender baked and sliced chicken breasts. They are served over a bed of lettuce and topped with diced mango, plus a fresh honey-lemon homemade dressing. It's the perfect easy salad for lunch or a light dinner.

Ingredients:

1 pound cooked chicken breasts, sliced
6 cups romaine lettuce, rinsed, dried, and chopped
2 cups baby spinach
1 mango, pitted, peeled, and diced
2 cups halved cherry tomatoes
1 English Cucumber, sliced and cut into half moons
1/3 cup diced red onion
1/4 cup parsley or cilantro, finely chopped

Honey Lemon Dressing

1/3 cup extra virgin olive oil
3 tablespoons lemon juice
1 to 2 tablespoons honey, or to taste
2 teaspoons Dijon mustard
1 clove garlic, finely minced
1/2 teaspoon salt, or to taste
1/4 teaspoon fresh ground black pepper, or to taste

Directions:

Add chopped romaine lettuce and baby spinach to a large salad bowl.
Top with cooked chicken slices, diced mango, cherry tomatoes, cucumbers, onion, and parsley or cilantro. Set aside.
In a separate mixing bowl whisk together olive oil, lemon juice, honey, Dijon mustard, garlic, salt, and pepper; taste for seasonings and adjust accordingly.
Drizzle dressing over the salad.
Serve.

Serves 6 | Recipe <https://diethood.com/mango-chicken-salad/>

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2017 Serial Cabernet Sauvignon Paso Robles, California

Serial Wines Vintner John Anthony Truchard is known for making wines in Napa Valley. John started out farming vineyards for others before finally starting his own winery. By then he knew exactly which root-stock and varietal clones to grow in which microclimates.

A chance invitation brought John to Paso Robles, connecting him with like-minded winegrowers intent on growing exceptional quality grapes. On subsequent trips John discovered more vineyards that produced intensely flavorful berries with just the right balance of sugars and acids to produce great wines. Plus, as a relatively undiscovered region, the quality greatly over-delivered on value.

John and the winemaking team worked alongside select Paso Robles farmers to make Serial Red Blend. It was a true expression of John's vision: rich, luscious and opulent, without an indulgent price tag. Serial Cabernet Sauvignon expanded the series—classic black fruit aromas with structured tannins. It is a true testament to John's roots in the Napa Valley where this varietal is considered "King."

Paso Robles has made a name for itself as a source of supple, powerful, fruit-driven wines. It is a large winegrowing area at the southern end of California's Central Coast region. At 666,500 acres (270,000ha) the official Paso Robles AVA is among California's very largest; it effectively covers the northern half of San Luis Obispo County. Paso Robles wines are typified by rich, ripe reds based on warm-climate varieties such as Zinfandel, Cabernet Sauvignon, Merlot and the Rhone Valley trio Grenache, Syrah and Mourvedre.

Rich and sophisticated, redcurrant and black cherry aromatics flirt with cedar and leather showcasing this opulent wine. Decadent flavors of plum, fig and chocolate-covered blueberries provide a big, fruit-driven core. Serial Cabernet Sauvignon is silky smooth and finishes elegantly on notes of ripe cherries and wild berries. Pair this with steak, a good burger, beef short ribs and other braised beef dishes, slow-braised beef, or roasted or grilled lamb. Drink now through 2023.

Notes from www.serialwines.com



\$24.99/btl

Member discount on additional btls **\$22.49/btl**

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Slow-Cooker Short Ribs

These slow-cooker short ribs are an easy alternative to traditionally braised short ribs—you don't need to pay any attention to them once you get them in the slow cooker.

Ingredients:

3 pounds bone-in beef short ribs

1/2 teaspoon salt

1/2 teaspoon pepper

1 tablespoon canola oil

4 medium carrots, cut into 1-inch pieces

1 cup beef broth

4 fresh thyme sprigs

1 bay leaf

2 large onions, cut into 1/2-inch wedges

6 garlic cloves, minced

1 tablespoon tomato paste

2 cups dry red wine or beef broth

4 teaspoons cornstarch

3 tablespoons cold water

Salt and pepper to taste

Directions:

Sprinkle ribs with salt and pepper. In a large skillet, heat oil over medium heat. In batches, brown ribs on all sides; transfer to a 4- or 5-qt. slow cooker. Add carrots, broth, thyme and bay leaf to ribs.

Add onions to the same skillet; cook and stir over medium heat 8-9 minutes or until tender. Add garlic and tomato paste; cook and stir 1 minute longer. Stir in wine. Bring to a boil; cook 8-10 minutes or until liquid is reduced by half. Add to slow cooker. Cook, covered, on low 6-8 hours or until meat is tender.

Remove ribs and vegetables; keep warm. Transfer cooking juices to a small saucepan; skim fat. Discard thyme and bay leaf. Bring juices to a boil. In a small bowl, mix cornstarch and water until smooth; stir into cooking juices. Return to a boil; cook and stir 1-2 minutes or until thickened; press cancel. If desired, sprinkle with additional salt and pepper. Serve with ribs and vegetables.

Serves 6 | Recipe <https://www.tasteofhome.com/recipes/slow-cooker-short-ribs/>