

ORIGINAL WINE CLUB

July 2021



2020 Vigneti del Sole Pinot Grigio Delle Venezie D.O.C., Italy



In 1925, brothers Natale, Nicola, Riccardo and Umberto moved from Puglia to Veneto and established their company, Vigneti del Sole, in Verona. Their philosophy, based on constant attention to quality in all aspects of viticulture and winemaking, carried over to the second generation of brothers, Carlo, Giorgio and Umberto. They, along with their now grown sons and daughters, continue to run the prosperous wine company. In 2000, the family decided to return to their southern roots and set up winemaking operations back in Puglia, where they cultivate local varieties. This independent, family-owned winery has, for years, been successfully producing wines packed with fruit, liveliness and the superb characteristics of their region while remaining uncomplicated, easy to drink, and easy on the wallet.

Pinot Grigio is the Italian name for Pinot Gris, a white mutation of the Pinot family. It shares its genetic fingerprint with Pinot Noir, Pinot Blanc and several other varieties. The term Pinot Grigio has become strongly associated with light bodied wines produced in great quantities, particularly in northern Italy. The wines are most commonly described as dry white wines with relatively high acidity. This "everyday" Grigio Italian style is achieved by harvesting the grapes relatively early. This is done in an attempt to retain as much fresh acidity as possible. Otherwise the variety is naturally quite low in acidity.

This is 100% Pinot Grigio fermented in stainless steel and bottled young and fresh for a crisp, clean expression of this classic Italian grape. This popular Italian white has crisp acidity and a nose of lemons, green apples and almonds. No oak, well-balanced with a fresh, clean finish. As a delicate, neutral wine, Pinot Grigio pairs best with light, fresh flavors. Think summery dishes like salads, chicken and seafood, as well as light pasta dishes and risottos. Drink now.

Notes from www.skurnick.com and www.wine-searcher.com



\$9.99/btl

Member discount on additional btls **\$8.99/btl**

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

Easy Tuna Cakes with Greens & Lemon Dressing

Dried herbs, white beans and canned tuna come together in these easy tuna cakes served over greens. A lemony dressing ties this quick dinner together.

Ingredients:

½ cup rinsed no-salt-added canned white beans
1 large egg, lightly beaten
3 teaspoons Dijon mustard, divided
1 teaspoon lemon zest
1 teaspoon dried dill
1 teaspoon dried mint
½ teaspoon dried tarragon

2 (5 ounce) cans wild albacore tuna packed in oil, drained
¾ cup whole-wheat panko breadcrumbs
6 tablespoons extra-virgin olive oil, divided
3 tablespoons lemon juice
1 teaspoon honey
½ teaspoon ground pepper
¼ teaspoon salt
1 (5 ounce) package spring mix salad greens

Directions:

Coarsely mash beans with a fork or potato masher in a large bowl. Stir in egg, 2 teaspoons mustard, lemon zest, dill, mint and tarragon. Flake tuna into chunks; gently fold into the bean mixture. Sprinkle panko over the mixture; gently fold in until well combined. Form the mixture into 4 (1-inch-thick) patties.

Heat 1 tablespoon oil in a large nonstick skillet over medium heat. Swirl to coat the pan. Cook the patties until golden brown on both sides, about 3 minutes per side.

Whisk lemon juice, honey, pepper, salt and the remaining 1 teaspoon mustard and 5 tablespoons oil in a small bowl. Divide greens among 4 plates; top each with a tuna cake and drizzle evenly with dressing.

Serves 4 | Recipe <https://www.eatingwell.com/recipe/7906373/tuna-cakes/>

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2018 Pavette Cabernet Sauvignon California



Baron Ziegler began buying Bordeaux futures at the age of 15, the sale of which later funded the down payment for a Boston condo while in college at Boston University. At 18 he was hired by Food & Wine Magazine's 2012 "Top Sommelier" Peter Eastlake, to work in his wine retail shop "under the radar" for three years. By 21 he was managing three stores and purchasing wines by the container. Baron then deferred medical school to work for a James Beard award-winning wine importer, Eric Solomon. After managing most of the East Coast for five years, he took over the role of national sales director, where he ran all aspects of sales for the next five years. Baron moved to California in 2007 and two years later Banshee Wines became a reality followed by the founding of Valkyrie Selections (imported wines), Averaen (Oregon), Valravv (Sonoma) and Requiem (Washington State).

A native of Napa, Rob Fischer had no plans to pursue the valley's natural professional path in winemaking, but that quickly changed when he landed a job in the tasting room at Domaine Carneros. What was intended to be a summer job soon turned into a series of fortuitous opportunities that quickly jumpstarted Rob's winemaking career. During his six years with Domaine Carneros, Rob advanced quickly and held a variety of roles in the cellar and lab. Before heading back to school to complete a degree in Enology at Fresno State, Rob worked at Donum Estate where he was immersed in the production of Carneros and Sonoma Pinot Noirs. Upon graduation, Rob joined the Ancien Wines team as assistant winemaker and worked alongside Ken Bernards. In 2008, Rob joined Etude Wines as associate winemaker, and for the next 9 years advanced to winemaker positions at Etude, Lyric and Beaulieu Vineyards.

Rob joined Baron in 2017 bringing his passion, drive, and leadership to the family of projects in which Pavette is the latest. Pavette means "little peacock," an appropriate name for this showy wine strutting its stuff at such a diminutive price. It is 92% Cabernet Sauvignon & 8% Merlot from Lodi. This has classic Cabernet character with briar patch fruit, dark cherry, toasted vanilla, black pepper, and cedar notes. Deep and juicy at its core with soft tannins. Cabernet Sauvignon is usually best paired with a red meat entrée, but can also go well with vegetarian meals such as portobello mushrooms and certain cheeses like aged cheddar.

Notes from www.valkyrieselections.com



\$14.99/btl

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

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Grilled Stuffed Portobello Mushrooms

Large portobello mushroom caps, grilled with pesto sauce, sun-dried tomatoes, and cheese, make a delicious main course and can be served atop torn salad greens for a complete meal.

Ingredients:

4 large portobello mushrooms, stem and gills removed
2 tablespoons canola oil, for brushing mushrooms

Stuffing:

1 cup pesto sauce (homemade or store-bought)
3/4 cup grated Parmesan
1/2 cup julienned sun-dried tomatoes with oil
1/2 cup panko bread crumbs
1 cup shredded part-skim mozzarella cheese
Salt and freshly ground black pepper

Directions:

Preheat the grill to medium heat.

Wipe the mushrooms with a damp paper towel to clean and dry well. Do not rinse under water. Brush the tops of the mushrooms with canola oil and set aside.

In a mixing bowl, mix together the pesto sauce, Parmesan, sun-dried tomatoes and the bread crumbs. Season with salt and pepper, to taste, and mix thoroughly. Divide the mixture evenly into the 4 mushroom caps and top each with some mozzarella cheese. Put on the grill and cook until cheese is melted, about 10 minutes. Transfer to a serving dish and serve immediately.

Serves 4 | Recipe <https://www.foodnetwork.com/recipes/grilled-stuffed-portobello-mushrooms-recipe-1920921>