

ORIGINAL WINE CLUB

January 2021



2019 Wither Hills Sauvignon Blanc Marlborough, New Zealand



Established in 1994, Wither Hills winery lies in the shadow of the majestic Wither Hills, part of Marlborough's southern landmark range. The vineyards are strategically sited throughout the Wairau Valley sub region of Marlborough, producing exceptional Sauvignon Blanc and Pinot Noir – varietals that are synonymous with this verdant terrain. Their state-of-the-art winery incorporates both innovation and tradition in the wine-making such as a traditional basket press for Pinot Noir. They are committed to sustainability through a Sustainable Winegrowing New Zealand certification, local conservation initiatives, and organic farming practices. Their hands-on approach and meticulous attention to detail ensures that the wines are crafted beautifully and reflects the Turangawaewae (Maori for "place where we stand").

Marlborough is New Zealand's most important wine region by far. Situated at the north-eastern tip of the South Island, this dry, sunny region is home to more than 500 growers and produces more than three-quarters of all New Zealand wine. The region's king variety, Sauvignon Blanc, is beloved for its pungent, aromatic character with notes of exotic tropical fruit, freshly cut grass and green bell pepper along with a refreshing streak of stony minerality. In 2017 the variety accounted for 79 percent of vineyard surface area and 86 percent of regional production.

Distinctly Marlborough, this Sauvignon Blanc presents vibrant aromatics of citrus and tropical fruits with a subtle hint of lemongrass and a hint of cilantro. The palate is refined and elegant with a juicy core of guava, citrus zest, sea salt, and minerality. The finish is dry with a refreshing zippy acidity. A perfect match with seafood, especially oysters or mussels, prosciutto and melon, and spicy dishes. Drink now.

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

Oyster Stew

Oyster Stew is the perfect thing to knock the chill off on a cold day.

Ingredients:

4 tablespoons butter
1 large onion, finely diced
2 garlic cloves
1/4 teaspoon red pepper
1/4 teaspoon paprika

1/4 teaspoon salt
1/2 teaspoon ground black pepper
6 cups whole milk or half and half
1 teaspoon dried parsley
16 ounces fresh raw oysters, undrained

Directions:

Heat butter over medium heat in heavy bottom 3-quart saucepan. Add diced onion and saute until tender, about 5 minutes. Grate in garlic (or mince), continue to saute for another 1-2 minutes, being watchful to not burn garlic. Add red pepper, paprika, salt, black pepper, stir to toast about 1 minute.

Drain oysters and reserve liquid (oyster liqueur).

Reduce heat to low, add milk, parsley and oyster liqueur.

Cook over low heat until mixture is hot and beginning to steam, and bubbles just start to appear around the edge. Do NOT allow to come to a boil. Salt and pepper to taste.

Add oysters and continue to cook over low heat until oysters begin to curl on edges.

Serves 4 | Recipe <https://shewearsmanyhats.com/oyster-stew-recipe/>



\$12.99/btl

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

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2018 Ensedune Malbec Languedoc, France

Malbec is a black-skinned grape variety native to southwestern France (specifically the area around Cahors), but now better known as the iconic wine grape of Argentina. Through its success in the vineyards of Mendoza, in a few short decades Malbec has shot from relative obscurity to international fame.

The young vines that produced this French wine are grafted from Argentinian Malbec. Even the winemaker is Argentinian, and he searched all over the Languedoc in Southern France for a place that would produce the characteristically bright and intense Malbec of his home country.

He found this possibility in partnership with winegrowers from the Coteaux d'Enserune, who follow a 1,000 year old viticultural tradition marked by a historically un-French willingness to develop varieties from other horizons. The unique soils on the Montandy plateau outside Béziers are red, chalky and acidic with traces of iron – very similar to the best Malbec vineyards in Argentina.

The wine is named for the Oppidum d'Enserune, an ancient ruin which sits high on a ridge and dominates the landscape surrounding the vineyards. It shows intense black cherry and licorice aromas with hints of flowers and spice. It is dry, medium-bodied, and smooth, with plump fruit and hints of spice, moderate tannins and refreshing acidity. It is very versatile with all sorts of foods, but really excellent with cured meats and cheeses. Drink now through 2023.

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

Roasted Sweet Potatoes with Speck and Chimichurri

Feel free to play with different herbs in the chimichurri recipe—that's what Michael and Patrick Sheerin (brothers and co-chefs at Trenchermen, Chicago) have always done: "When we were younger, our mom would buy lots of herbs, but she'd never use them," says Michael. "So we'd just blend them with garlic, oil, and vinegar."

Ingredients:

4 small sweet potatoes, unpeeled, cut lengthwise into wedges
2 Tbsp. plus ¼ cup olive oil
½ cup fresh cilantro leaves with tender stems
½ cup fresh flat-leaf parsley leaves
¼ cup fresh oregano leaves

1 Tbsp. fresh thyme leaves
2 garlic cloves
2 Tbsp. red wine vinegar
2 oz. thinly sliced Speck or prosciutto, torn
Kosher salt and freshly ground black pepper

Directions:

Heat oven to 425°. Toss sweet potatoes and 2 Tbsp. oil on a large rimmed baking sheet; season with salt and pepper. Roast, turning once, until tender, 25–30 minutes.

Meanwhile, pulse cilantro, parsley, oregano, thyme, and garlic in a food processor until finely chopped. With motor running, slowly add vinegar and remaining ¼ cup oil and process until combined; season with salt and pepper.

Spoon chimichurri onto a serving platter and top with sweet potatoes and Speck.

Serves 4-6 | Recipe <https://www.foodnetwork.com/recipes/rachael-ray/spanish-chicken-stew-with-manchego-polenta-recipe-1960582#reviewsTop>



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