

# ORIGINAL WINE CLUB

June 2022



## NV Broadbent Vinho Verde Portugal

The most popular white wine from Portugal, Vinho Verde is a cheerful, translucent, lemon-yellow, and slightly pétillant white wine. It literally means 'green wine' and is named after the northwest Portuguese region from which it originates. The 'green' in the name refers to the youthful state in which the wines are customarily released and consumed, not the color of the wine. While the name means "green wine," it translates as "young wine", with wine being released three to six months after the grapes are harvested. In its early years of production, the slight effervesce of the wine came from malolactic fermentation taking place in the bottle. This is usually considered a wine fault in winemaking, but Vinho Verde producers found that consumers liked the slightly fizzy nature.

Bartholomew Broadbent's deep roots in Portugal inspired him to create his own range of table wines. His vision was to produce the most reliable and traditional of all Vinho Verdes and to resolve the usual whine that Vinho Verde never tastes as it tastes in Portugal. The solution was twofold: to partner with a winery with consistent production and ship the wines in refrigerated containers. The latter enables the wine to taste as fresh and spritzzy as it would ever taste in Portugal, and since its launch in 2005, Broadbent Vinho Verde has rapidly earned the reputation as one of the finest Vinho Verdes.

Vinho Verde is typically a blend of various percentages of Alvarinho, Loureiro, Trajadura, and Pederna (Arinto). Broadbent is a blend of 50% Loureiro, 40% Trajadura, and 10% Pederna. Following initial alcoholic fermentation, a natural, secondary malolactic conversion in the cask produces carbon dioxide, giving Vinho Verde its charmingly light sparkle. It is an ideal warm-weather wine, excellent for lunch and picnics, or as an evening aperitif. It makes a brilliant pairing with any fish, shellfish, and poultry. Drink now.

Notes from [www.broadbent.com](http://www.broadbent.com)

*"The freshly sliced apple fruitiness combined with citrus acidity give this fruity wine an attractive lively character. It is tangy, crisp and ready to drink."* **Wine Enthusiast 87 points.**



**\$9.99/btl**

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

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

## Fish Tacos al Pastor

*A chile marinade adds lots of flavor before the fish hits the grill, and a do-ahead pineapple salsa is the perfect finishing touch.*

### Ingredients:

10 guajillo chiles, seeds removed  
3 morita chiles, seeds removed  
3 lb. skinless striped bass or halibut fillets, cut crosswise into (1½"-wide) pieces  
½ cup fresh orange juice  
¼ cup store-bought or homemade achiote paste  
5 garlic cloves, 4 whole, 1 finely chopped  
¼ cup plus 3 Tbsp. fresh lime juice

1 Tbsp. plus 1½ tsp. kosher salt  
½ red onion, finely chopped  
1 habanero chile, finely chopped  
2 cups finely chopped pineapple (from about ½ medium pineapple)  
3 Tbsp. chopped cilantro, plus leaves for serving  
Vegetable oil (for grill)  
16 corn tortillas  
Lime wedges (for serving)

### Directions:

Bring guajillo and morita chiles and 1½ cups water to a boil in a medium saucepan. Cover, remove from heat, and let sit 30 minutes to allow chiles to soften.

Place fish in a large bowl or baking dish. Transfer chile mixture and soaking liquid to a blender. Add orange juice, achiote paste, 4 garlic cloves, ¼ cup lime juice, and 1 Tbsp. salt and purée until smooth, about 2 minutes. Set aside 1 cup chile sauce, uncovered, at room temperature for serving. Pour remaining sauce over fish and toss to coat. Cover and chill at least 1 hour and up to 3 hours.

Meanwhile, mix onion, habanero chile, pineapple, 3 Tbsp. cilantro, remaining finely chopped garlic clove, 3 Tbsp. lime juice, and 1½ tsp. salt in a medium bowl. Cover salsa and chill until ready to use.

Prepare a grill for medium-high heat; thoroughly clean grate and brush with oil. Working in batches if necessary, grill fish, leaving a few inches of space between each piece, until marinade is dried and beginning to char, about 2 minutes. Using a fish spatula, release fish from grate, turn, and continue to grill until charred on second side and flesh flakes easily with a fork, about 3 minutes more. Transfer to a cutting board and let rest 10 minutes.

Grill tortillas until just beginning to brown in spots, about 30 seconds per side. Top each tortilla with a piece of fish, then a schmear of reserved chile sauce, a spoonful of pineapple salsa, and some cilantro leaves. Serve with lime wedges for squeezing over.

Do Ahead: Pineapple salsa can be made 4 hours ahead. Keep chilled.

Serves 8 | Recipe <https://www.epicurious.com/recipes/food/views/fish-tacos-al-pastor>

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## 2020 Umani Ronchi Montepulciano d'Abruzzo Abruzzo, Italy



In the warm, Mediterranean vine-growing paradise in Abruzzo, the distance from mountains to the seaside is relatively short. The Apennines, which run through the center of Italy, rise up on its western side while the Adriatic Sea defines its eastern border.

Wine composition tends to two varieties: Abruzzo's red grape, Montepulciano, and its white, Trebbiano. Montepulciano d'Abruzzo can come in a quaffable, rustic, and fruity style that generally drinks best young. It is also capable of making a more serious style, where oak aging tames its purely wild fruit. In the region's efforts to focus on better sites and lower yields, vine acreage has decreased in recent years while quality has increased.

The Umani Ronchi story is one of ancient vines, land, and people. It began more than half a century ago at Cupramontana, in the heart of Verdicchio Classico country, and has spread further. Today, Umani Ronchi is owned by the Bianchi-Bernetti family, who since 1959 have been making superb-quality craft wines, coaxing the best out of the Verdicchio and Montepulciano grapes that find their finest expression in the Marche and Abruzzo regions. For over ten years, Umani Ronchi has been a member of the Istituto del Vino di Qualità - Grandi Marchi, which unites over nineteen of Italy's greatest wine brands. Umani Ronchi continues to be family-run with Michele Bernetti at the helm, and his father, Massimo, acting as chair.

Montepulciano is the second most planted red variety in Italy after Sangiovese, though it achieves its highest potential in the region of Abruzzo. Consistently enticing and enjoyable, Montepulciano enjoys great popularity throughout central and southern Italy as well. Made of hand-picked grapes, this Montepulciano d'Abruzzo is a berry-laced, easy-drinking red, with candied boysenberry, dried herb, and wood smoke notes framed by bright acidity and light tannins. Montepulciano is best enjoyed with hearty, savory dishes, such as beef brisket, hamburgers, tagliatelle, and ragu. It's also a great option for grill enthusiasts, pairing well with smoked or barbecued meats. Drink now.

Notes from [www.wine.com](http://www.wine.com)



**\$14.99/btl**  
**\$13.49/btl**

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## Blackberry-Glazed Grilled Chicken

*Fire up the grill to make this fruit-infused chicken recipe. Add a touch of sweetness to your usual chicken dinner with fresh blackberries.*

### Ingredients:

- 1 (6-ounce) package blackberries
- 1/4 c. water
- 2 tbsp. white wine vinegar
- 1 tbsp. sugar
- 2 tbsp. cold butter
- 1 tbsp. whole-grain mustard
- 4 chicken thighs
- 4 drumsticks
- Kosher salt and black pepper
- Fresh, flat-leaf parsley

### Directions:

Heat grill to medium.

Combine blackberries, water, white wine vinegar, and sugar in a small saucepan; simmer, mashing occasionally, until liquid is reduced to about 2 Tbsp., 18 to 20 minutes.

Stir in butter and whole-grain mustard. Transfer half the glaze to a bowl; reserve.

Meanwhile, pat chicken thighs and drumsticks dry; season with kosher salt and black pepper.

Grill, skin-sides up, covered, 15 minutes.

Uncover, baste with some of the glaze and grill, turning and basting occasionally, until cooked through, 10 to 12 minutes.

Sprinkle with fresh flat-leaf parsley and serve with remaining glaze.

Serves 4-6 | Recipe <https://www.countryliving.com/food-drinks/a28610037/blackberry-glazed-chicken-recipe/>