

ORIGINAL WINE CLUB

July 2022



2020 Chateau Vircoulon Bordeaux Blanc Bordeaux, France

The Bordeaux wine region is most well known for the production of red wines. However, Bordeaux also produces close to four million cases of white Bordeaux wine per year. In fact, close to 10% of all Bordeaux wine is white, but that has not always been the case.

Not that long ago, up until the late 1950s, close to 50% of all the wine produced in Bordeaux was white. What is interesting to know is that the change in the grapes planted in Bordeaux took only a few decades. The move to producing mostly red Bordeaux wine began taking place after the devastating frost of 1956. The frost, coupled with consumer demand and better knowledge of the soils and terroir led to complete replanting for much of the Bordeaux wine region.

Today, the quality of white Bordeaux wine has never been better for both sweet and dry white Bordeaux. The major white grapes include Sauvignon Blanc, Semillon, and Muscadelle. There are a few other less-known varieties used in White Bordeaux such as Colombard and Ugni Blanc (the grape used in Cognac), but most White Bordeaux are made of Semillon and Sauvignon Blanc. Bordeaux is where Sauvignon Blanc originated and it's very old. In fact, it's older than Cabernet Sauvignon - it's one of the parent varieties of Cabernet Sauvignon (the other being Cabernet Franc).

This is a ripe and soft blend of Sauvignon Blanc and Sémillon. Well balanced, it has rich, spicy fruit lifted by lemon and apple flavors and by the final acidity. White Bordeaux wine is perfect for a wide variety of dishes and cuisines. Due to its fresh, citrus profile, along with sweet fruits, spice, and mineral characteristics, most seafood dishes make perfect pairings. Chicken, veal, pork, sushi, Crudo, and semi-spicy dishes are also great matches. Drink now.

Notes from www.thewinecellarinsider.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.

Spicy New Orleans Shrimp

These Spicy New Orleans Shrimp are hot, spicy, decadent, bold and super delicious, just the thing to satisfy your cravings!

Ingredients:

1 pound white tiger shrimp
2 tablespoon butter unsalted
2 tablespoon olive oil
2 tablespoon sweet chili sauce
1 tablespoon Worcestershire
1 teaspoon chili powder
1 teaspoon liquid smoke

1 teaspoon smoked paprika
1 teaspoon dried oregano
1 teaspoon sriracha hot sauce or tabasco
4 cloves garlic minced
juice from 1/2 lemon
salt and pepper to taste
2 tablespoon parsley chopped

Directions:

Peel and devein the shrimp.
Add the rest of the ingredients to oven safe skillet, stir and let simmer for 5 to 10 minutes.
Remove skillet from the heat and let cool for a couple minutes.
Add the shrimp and toss it around so that it's fully immersed in the sauce.
Cover with foil and refrigerate for at least 30 minutes to 4 hours.
Preheat oven to 400 degrees.
Bake shrimp for 10 to 15 minutes.
Serve immediately with crusty French bread and drizzle with additional lemon juice as needed.

RECIPE NOTES

In the fridge this recipe will keep for 3 – 4 days in an airtight container, so feel free to make ahead of time. You can freeze the shrimp from this recipe for up to 3 months in an airtight container. Just allow the dish to thaw overnight in the fridge before cooking.

Serves 2 | Recipe <https://www.jocooks.com/recipes/spicy-new-orleans-shrimp/>

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2018 Project Blackbird Premier Blend Vin de France



Merlot is a red wine grape variety with strong historic ties to Bordeaux and the southwest of France. The variety is the second most-planted red variety in the world, after Cabernet Sauvignon. The precise flavors that Merlot imparts to the wine are not easily defined. Plum and black cherry are among the most common fruit-based descriptors used, though Merlot is often used for producing wines of a particular texture, rather than a particular taste.

Smooth, rounded, and “easy-drinking” are common descriptions of Merlot wines. The main reason for this is that Merlot grapes are relatively large in relation to their pips and the thickness of the skins, in which tannins are found. For this reason, the variety is often used to soften wines made from more tannic varieties.

Cabernet Franc is another French wine grape variety grown in most wine-producing nations. The variety is most famously known as the third grape of Bordeaux and can be found in many of the world’s top Bordeaux Blend wines. It is commonly compared to Cabernet Sauvignon, which is not without justification. Along with Sauvignon Blanc, the former is a parent of the latter. (Recent DNA profiling has also shown that Cabernet Franc is also one of Merlot’s parents). As a varietal wine, Cabernet Franc is delicate and aromatic – particularly in its youth. It shares many of the same attributes as Cabernet Sauvignon but is distinct by its pronounced green, vegetal note that can range from leafy and garrigue to green bell pepper.

While Cabernet Franc grapes have thinner skin and lower acidity, it is also known for its hardiness. It ripens relatively early in the growing season making it less susceptible to the threat of poor weather later in the season. It is often grown as an “insurance” grape, able to produce good yields if managed correctly.

Project Blackbird celebrates the marriage of Cabernet Franc and Merlot from their native France while bringing the blend associated with some of the rarest and most expensive first-growth Bordeaux to your glass. This 2018 vintage was 100% estate-grown on high-elevation, dry-farmed vineyards. It shows subtle spice and vanilla notes with blue fruit flavors and a rich, velvety texture. This will complement just about any meat on your summer grilling menu. Drink now.

Notes from www.wine-searcher.com



\$18.99/btl

Member discount on additional btls **\$14.99/btl**

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Grilled Bison Burger with Smoky Aioli

A healthy alternative to beef, bison is lower in fat and calories. Enjoy this lighter, leaner burger, that tastes amazing!

Ingredients:

1 pound Ground Bison

3/4 teaspoon salt

1/2 teaspoon pepper

1/4 cup finely chopped onion or shallot

1–2 fat clove garlic cloves, finely minced

2 teaspoons stone-ground or dijon mustard

1 tablespoon fresh thyme (or 1 teaspoon dried thyme- or sub dried Italian herbs)

1 tablespoon olive oil, optional, but adds moisture.

Optional Smoky Aioli:

3 tablespoons Mayo

2 teaspoons stone-ground or dijon mustard

1/2 teaspoon smoked paprika

Directions:

Preheat grill to Medium-High heat.

Place the ground bison in a bowl and pull it apart with a fork. Sprinkle with salt, pepper, add the onion, garlic, mustard, thyme and olive oil, and mix until thoroughly combined.

With damp hands, form into 3 or 4 patties, 3/4 inch thick, that are slightly thinner in the middle. (At this point you could wrap in parchment and refrigerate for later.)

Grease the grill grate well. Place the patties on the hot grill, along with onions (if grilling). Cover and give them a good sear, 3–4 minutes on each side, rotating halfway through, to give them crosshatch grill marks. Use a thin metal spatula to flip over.

Cook to desired temperate. Burgers are cooked to medium-rare when they reach an internal temp of 140F–145F, cooked to medium at 150F, and cooked to well done at 155F–160F. Let rest 10 minutes, covered in foil.

To make the Smoky Aioli, simply stir the ingredients together in a small bowl.

Assemble your burgers as desired, grilling the buns if you like.

Serves 3 | Recipe <https://www.feastingathome.com/bison-burger/>