

# PREMIUM WINE CLUB

December 2021



## 2019 Round Pond Sauvignon Blanc Napa Valley, California

Round Pond Estate, owned and operated today by the second generation of the MacDonnell family, is a highly sought-after and respected ultra-premium Cabernet Sauvignon producer, specializing in the creation of pure, expressive wines, artisan foods and unforgettable experiences—all from the heart of Napa Valley.

Their family has been growing some of the finest wine grapes in Napa Valley's acclaimed Rutherford region for over 40 years. Home to world-renowned American vineyards and some of the most coveted Cabernet Sauvignon fruit, Rutherford is widely recognized as one of the great viticultural regions of the world.

Over the years, they have cultivated a nurturing and sustainable relationship with their estate vineyard making their Cabernet Sauvignon prized by numerous esteemed wineries. To make their own highly-rated, handcrafted wines, they have combined two generations of wine growing experience with the same artisan attention to detail they have learned are essential parts of crafting world-class olive oils and red wine vinegars. Their goal is simple – by remaining true to time-honored traditions they strive to bring you the best the Napa Valley has to offer.

Napa Valley Sauvignon Blanc doesn't typically exhibit the grapefruit and gooseberry flavors that New Zealand is famous for. It tends to be more French in style with flint and mineral notes.

This zippy Sauvignon Blanc practically jumps out of the glass with its aromatics of white lilies, spring rain, lychee fruit and grapefruit pith, which continue to develop as the wine opens up with air. On the palate there is a stunning richness balanced with mouthwatering acidity from start to finish, making this a wine that truly over-delivers on every expectation. This is a great food wine – pair with poultry, pork, salad, seafood, shell fish, cheese, pasta, and eggs. Drink now.

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

*"Lemon curd, ruby grapefruit and green tea notes are juicy and straightforward, gaining momentum on the refreshing finish."* **Wine Spectator 88 points.**

*"This team makes a delicious white. Their 2019 Sauvignon Blanc has pretty peach and pineapple fruits as well as medium-bodied richness, a fruit-forward, pure, elegant character, and a great finish. It's going to be incredibly versatile on the dinner table and is ideal for near-term drinking."* **Jeb Dunnuck 91 points.**



**\$21.99/btl**

**Member discount on additional btls \$19.79/btl**

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

## Prosciutto, Egg and Spinach Strata

*This egg spinach strata recipe is perfect to make for Mother's Day, Easter, Thanksgiving, or Christmas brunch. Plus, you can prepare it the night before and just throw it in the oven in the morning.*

### Ingredients:

6 large eggs  
1-1/4 cups 2% milk  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
1/4 teaspoon pepper  
7 cups day-old cubed bread (1-in. cubes)

1/2 pound sliced prosciutto, cut into 2-in. strips  
2 medium Pink Lady apples, peeled and thinly sliced  
1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry  
1 cup chopped Brie cheese  
1 cup shredded white cheddar cheese, divided

### Directions:

In a large bowl, whisk eggs, milk, cinnamon, salt and pepper until blended. Stir in bread, prosciutto, apples, spinach, Brie and 1/2 cup cheddar cheese. Transfer to a greased 13x9-in. baking dish; sprinkle with remaining 1/2 cup cheddar cheese. Refrigerate, covered, overnight.

Preheat oven to 350°. Remove strata from refrigerator while oven heats. Bake, covered, 30 minutes. Uncover and bake until a knife inserted near the center comes out clean, 20-25 minutes longer. Let stand 10 minutes before serving.

Serves 6 | Recipe <https://www.tasteofhome.com/recipes/prosciutto-egg-and-spinach-strata/>

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## 2017 Altamana Malbec Grande Reserva Maule Valley, Chile



Founded in 2012 in Chile's prestigious Maule wine-growing region, Altamana is focused on expressing the rare and ancient old Malbec vines of Chile's historic vineyards. Founder Didier Debono has a successful track record, most recently with the highly acclaimed Alta Vista Winery in Mendoza, Argentina, owned by d'Aulan. Alta Vista was the first to craft single-vineyard Malbec wines from Argentina; these wines have become benchmarks, achieving some of the highest ratings ever awarded to Argentine wines. The rediscovery of Chile's rare and historic old Malbec vineyards could not be in better hands.

A Bordeaux Winemaker, Debono boasts a prestigious resume including Chateau Clinet and La Croix du Casse in Pomerol and Classified Growth from Saint-Emilion Chateau Sansonnet, also owned by the d'Aulan family until 2008. In order to secure the best vineyard sourcing, d'Aulan and Debono teamed up with Jose Manuel Donoso and Laurent Teillet, two well-established growers from the Maule region. Their expertise in sourcing the best ancient Malbec vines combined with Debono's savoir-faire has yielded very unique 100% Malbec wines that reveal the true characters of the great terroirs of Southern Chile.

This wine is a blend of Malbec grapes from Maule's Vineyards. Plants are more than 60 years old, located in a temperate area with high thermal amplitude thanks to ocean breezes flowing next to the Andes mountain range. These vines have naturally low yields, producing grapes of high quality and authenticity. Soils are in part granitic and partly clayish with rocks. In both cases the vines are managed without irrigation because they grew very deep root systems over decades, giving unique character to the grapes. After 12 months in new French medium toasted oak, these elegantly structured wines retain the pure aromatic expression of the Malbec's fine tannins. Intense, lively ruby dark color. Aromas of raspberry and Morello cherry with floral notes introduce a complex palate with well-rounded tannins and great balance. The finish is intense and very long. Pair with grilled beef, lamb, chicken, and pork. Drink now through 2023.

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

*"The 2017 Grande Reserve Malbec continues to be a wine from Maule, produced with grapes from dry-farmed, 50+-year-old vines on granite soils. The process was quite classical—made with hand-harvested and destemmed grapes, 10% bleeding and selected yeasts. Half of the wine matured in used 225- and 600-liter French oak barrels. There is a meaty and smoky feeling that's a little unusual but makes it very interesting, somewhat reminiscent of a Northern Rhône. There is great freshness, but it was a short crop, and they harvested quite early. The wine is medium-bodied and lively, very drinkable and fresh, with the minerality from the granite." **Wine Advocate 90 points.***



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## Lamb and Red Wine Stew

*A rich and savory stew from Giada de Laurentiis that is very easy to make!*

### Ingredients:

2 tablespoons olive oil  
1 pound lamb stew meat, cut into 1-inch cubes  
Kosher salt  
3 carrots, peeled and diced  
2 ribs celery, diced  
2 cloves garlic, smashed and peeled  
1 onion, diced

2 tablespoons all-purpose flour  
2 tablespoons tomato paste  
1 1/2 cups dry red wine  
1 1/2 cups low-sodium beef broth  
5 sprigs fresh thyme  
1 bay leaf  
1 cup green Cerignola olives, smashed and pits removed  
2 tablespoons chopped fresh Italian parsley  
Mashed potatoes or crusty bread, for serving

### Directions:

Place a medium Dutch oven over medium-high heat. Add the oil and heat another 30 seconds. Dry the lamb meat well and sprinkle with 1 1/2 teaspoons salt. Place the meat in the pot and leave undisturbed for about 4 minutes. When the first side is deeply browned, use tongs to flip the meat. Continue to brown the meat for about 4 minutes on each side until the pieces are evenly browned on all sides, about 20 minutes total. Use a slotted spoon to remove the meat to a plate. Add the carrots, celery, garlic and onions. Season with 1/2 teaspoon salt and cook, stirring often, until fragrant and beginning to soften, about 5 minutes. Stir in the flour and tomato paste and cook for 1 minute more. Deglaze with the red wine. Bring to a simmer and cook, stirring often to reduce slightly, about 5 minutes. Stir in the broth, thyme, bay leaf and reserved meat. Reduce the heat to medium-low to maintain a gentle simmer. Cover and simmer for 1 hour.

Stir in the olives. Partially cover the pot, leaving a small opening, and simmer until the meat is completely tender, about 30 minutes more. Stir in the parsley. Serve with mashed potatoes or crusty bread to sop up the juices.

Serves 4 | Recipe <https://www.foodnetwork.com/recipes/giada-de-laurentiis/lamb-and-red-wine-stew-8327341#reviewsTop>