

ORIGINAL WINE CLUB

November 2021



2018 Rui Roboredo Madeira Beyra Branco Douro, Portugal

"Rui Roboredo Madeira is part of a younger generation of Portuguese who are setting the pace for the rising quality of the nation's table wines." **Wine Spectator**

It could be said that Rui is the torch-bearer for the ancient, highland wine regions such as the Douro and Beira Interior. He has renovated old properties which he believes show huge potential in showcasing authenticity of terroir and grape variety. A driven and focussed winemaker, Rui is a champion for the extremes of the Douro Superior and the higher altitudes of the Beira Interior, his homeland. His wines have purity and definition and energy.

Rui is the pioneer of the "Altitude Wines" concept. Beyra is the name of his wine project that results from this concept. Beyra wines are produced in the highest vineyards in Portugal, at over 750 meters of altitude. The unique combination of schist, the Douro's hydrographic basin, granite, the surrounding mountains and the quartz lumps in this area has been created for the development of native grape varieties in old vineyards (Alfrocheiro, Tinta Roriz, Jaen, Touriga Nacional, Fonte Cal, Rabo de Ovelha and Siria) perfectly adapted to the rigors of the climate and soils.

Siria is a pale-skinned grape variety grown throughout Portugal and exhibits citrus and stonefruit flavors with a pleasing aromatic lift. Fonte Cal is originally from Beira Interior, where it is mainly planted. Wines produced with Fonte Cal have floral and fruity aromas, good acidity, and a pleasant, well-structured taste. However, this grape variety is mostly used for blended wines.

"Fruity aroma with very elegant and discreet minerality. Berries and spices, fresh, with a fruity lasting finish. The soul of this wine lies in the unique combination of the Siria and Fonte Cal native grape varieties, from old vines planted in granite and schist soils with quartz veins, in the Douro River's hydrographical basin, at an average altitude of 700 meters above sea level. Enjoy with lamb dishes, appetizers, cheeses, pasta, and Mediterranean cuisine." **Rui Roboredo Madeira**

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

"A blend of two local grapes, Siria and the rare Fonte Cal, this perfumed wine has an attractive floral character balanced by hints of yellow fruits and a tensely mineral texture. Drink this fruity, tangy wine now." **Wine Enthusiast 87 points. Best Buy!**



Reg: \$11.99/btl

NOW: \$9.99/btl

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

Portuguese Mussels (Moules à la Portugaise)

These Portuguese mussels are packed with flavor. Fancy enough for a special occasion, but easy enough for any weeknight!

Ingredients:

2 lbs mussels
1/2 cup chicken broth
1 small onion, chopped
1 Bay leaf
5 garlic cloves, chopped or sliced

2 Tbsp tomato paste
1 Tbsp honey
1-2 fresh red chili peppers
1/2 tsp cumin
1 Tbsp red or white vinegar
1 cup white wine

Salt to taste
Crushed black pepper to taste
4 Tbsp butter
2 Tbsp parsley, chopped
2 scallion, chopped
4 Tbsp Olive oil

Directions:

Heat olive oil on medium heat in deep skillet or pan. Sauté onion along with bay leaf till onion becomes translucent. Add in garlic and cook for a minute. Stir in tomato paste and cook for 2-3 minutes. Add in honey, fresh red chili peppers, salt, pepper, cumin and vinegar and combine everything well. Add in wine and cook for 3-4 minutes. Add in mussels along with chicken broth. Cook for 6-7 minutes till all mussels are open. Remove the mussels to a separate pot or bowl. To the sauce, stir in butter and cook for a few minutes till the sauce thickens up. Add back in mussels along with parsley and scallions. Stir well. Serve in a bowl along with bread, pasta, zoodles or salad.

Serves 4 | Recipe <https://gypsyplate.com/portuguese-mussels/>

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2016 Beckon Pinot Noir Central Coast, California

Beckon wines are crafted to reflect the extraordinary natural forces of the Central Coast, expressed in two of California's greatest varieties: Pinot Noir and Chardonnay. Beckon wines come from established vineyards in prime locations. The vineyards are sustainably farmed, ensuring that the wines offer consistent quality from year to year.

The Central Coast AVA in California covers the long stretch of coastline from San Francisco Bay south to Santa Barbara and reaches inland from the Pacific Ocean to the borders of the Central Valley. The climate and topography vary enormously across this immense region, making it impossible to generalize about wine-growing conditions. Chardonnay and Pinot Noir are the most important grapes planted in the region, but Cabernet Sauvignon, Zinfandel, and Sauvignon Blanc make up a sizable chunk of the wines produced here.

The first cultivated vineyards in the Central Coast were planted in the 1700s, although early Spanish explorers found wild grapes growing around the rivers in the region. The early vineyards (mostly planted to the Mission variety) were established by Spanish missionaries moving north toward San Francisco from the first missions in San Diego and Los Angeles counties. The steadily growing wine industry in this part of California was all but killed off in the 1920s by Prohibition and didn't begin to recover until the American wine renaissance of the 1960s and 1970s when winemakers began to look for interesting examples of terroir in the state.

Master Winemaker Bob Blue crafts Beckon wines to capture the Central Coast's natural balance in the bottle. Beckon wines truly are an invitation to taste Pinot Noir and Chardonnay from California's Central Coast, one of the most exciting frontiers of New World winemaking.

Bright, garnet red in color, this Pinot Noir has classic varietal fruit aromas of fresh red berries and dried herbs, supported by hints of toasty oak and vanilla. A pretty, versatile wine that will pair neatly with most proteins cooked in a wide variety of styles, as well as earthy, and rustic vegetables, and bright-red to black fruits like cherry, cranberry, or plum. Drink now.

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



\$14.99/btl

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

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Festive Fall Chili

In addition to the usual beans, tomatoes, and beef this chili has squash, sweet potatoes, and a ton of aromatic spices like cinnamon and cloves for a real festive flavor. Happy fall!!

Ingredients:

3 baby butternut squash, peeled and cubed
4 tablespoons extra virgin olive oil
2 tablespoons corn meal
1.5 pounds ground beef
1 teaspoon salt

1 teaspoon pepper
2 teaspoons chili powder
2 cumin
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon cocoa

1 white onion, diced
2 cups cloves garlic, minced
2 bell peppers, diced
3 small sweet potatoes, cubed
2 32-ounce canned crushed tomatoes
2 15-ounce canned kidney beans
2 15-ounce canned navy beans

Directions:

Preheat oven to 350.

Coat cubed butternut squash in 2 tablespoons of the oil then toss with corn meal and spread out evenly on a baking sheet. This step is not mandatory but will help the squash hold its shape in the chili rather than turning to mush and getting lost in the dish. Bake squash until tender but still holding its shape, about 25-30 minutes.

While squash is roasting, get the chili going. Generously season the ground beef with the spices and cook in a large soup pot on medium high heat until caramelized and brown. Once cooked through remove with a slotted spoon and set aside. Keep grease in pot to serve as your cooking fat.

Add a little olive oil to the pot if needed, then add the onion, garlic, bell peppers and sweet potatoes. Cook until sweet potatoes begin to brown, stirring occasionally, about 20-30 minutes.

Next, add the diced tomatoes, the beans and the tomato sauce.

Fill up one to two empty cans of water and add to the chili, more or less depending on your preference.

Add the meat back to the pot and once finished roasting, stir in the butternut.

Let simmer on low for 25-30 minutes (or more if you have patience), taste and adjust the seasoning.

Serve with corn chips or crumbled corn bread and lots of cheese.

Serves 12 | Recipe <https://food52.com/recipes/38331-festive-fall-chili>