

# ORIGINAL WINE CLUB

September 2021



## 2020 Bonny Doon Le Cigare Blanc Central Coast, California



While Bonny Doon Vineyard began with the (in retrospect) foolish attempt to replicate Burgundy in California, Randall Grahm realized early on that he would have far more success creating more distinctive and original wines working with Rhône varieties in the Central Coast of California. The key learning here (achieved somewhat accidentally but fortuitously) was that in a warm, Mediterranean climate, blended wines are usually most successful. In 1986 Bonny Doon Vineyard released the inaugural vintage (1984) of Le Cigare Volant, an homage to Châteauneuf-du-Pape, and this continues as the winery's flagship/starship brand.

Since then, Bonny Doon Vineyard has enjoyed a long history of innovation – the first to truly popularize Rhône grapes in California, the first to successfully work with cryo-extraction for sundry “Vins de Glacière, the first to utilize microbubbles in California, the first to popularize screwcaps for premium wines, and, quite significantly, the first to embrace true transparency in labeling with its ingredient labeling initiative.

The inspiration behind Le Cigare wines is a true story from Châteauneuf-du-Pape in the Rhone Valley in France. In 1954 the village council was quite perturbed and apprehensive that flying saucers or ‘flying cigars’ might do damage to their vineyards, were they to land therein. So, right-thinking men all, they passed an ordinance prohibiting the landing of flying saucers or flying cigars in their vineyards. The ordinance further states that any flying saucers that did land were to be taken immediately to the pound.

The 2020 Le Cigare Blanc is a blend of 60% Grenache Blanc, 32% Vermentino, 8% Clairette Blanche. While the wine features Grenache Blanc in the majority, the Vermentino character shines through - pineapple, lime, mango, pine tree, herbal underbrush, and wet stones. There is a lively acidity on the palate and the addition of Clairette Blanche to the blend adds sustained length to the palate. Alcohol is well in hand and quite delicate in weight - just a delicious, refreshing gulp of wine. This would be perfect with shellfish and even delicate fish, ideally grilled a la plancha (pan-fried or cooked on a griddle). Drink now.

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

*“Lightly candied honeydew and peach aromas are delicate and clean, as jasmine and white spring flowers add a floral kick to this blend of 60% Grenache Blanc, 32% Vermentino and 8% Clairette Blanche. There’s a steely line of minerality to the grippy sip, where peach-rind and orange-blossom flavors converge.”* **Wine Enthusiast 91 points.**



**\$14.99/btl**

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

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

## Plancha-Style Shrimp

*Recipes that are a la plancha are traditionally cooked on a round, flat, metal plate, which sears meat or fish better than any other surface can. The seasoned surface and high heat mean the ingredients need no or little enhancements, allowing the flavors of the food to shine through.*

### Ingredients:

1/4 cup vegetable oil  
4 garlic cloves  
24 large shrimp (about 1 1/2 lb.), middle sections peeled; heads and tails left intact, if desired

1 medium red onion, thinly sliced  
Kosher salt and freshly ground black pepper  
2 tablespoons chopped flat-leaf parsley  
Lemon wedges

### Directions:

Cook oil and garlic in a small saucepan over low heat until garlic is soft but not yet golden, about 10 minutes. Remove pan from heat and let cool. Strain garlic oil through a fine-mesh sieve into a small bowl; set aside.

Place shrimp and onion in separate medium bowls; season with salt and pepper. Heat a cast-iron griddle over high heat until smoking. Arrange shrimp on one half of griddle in a single layer and onion on the other half. Alternatively, using a cast-iron skillet, cook shrimp first, then onion (don't overcrowd the pan or the shrimp will steam instead of sear). Cook until shrimp are golden brown, about 1 minute. Turn shrimp and onion, drizzle with some garlic oil, and cook until shrimp are cooked through, about 1 minute longer. Divide shrimp and onion among plates; garnish with parsley. Squeeze lemon over top.

Serves 4 | Recipe <https://www.bonappetit.com/recipe/plancha-style-shrimp>

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## 2019 Cantine Colosi Rosso Terre Siciliane IGP, Sicily, Italy

Cantine Colosi has been part of the wine industry for three generations. The winery's bottling is done in Giammoro (Messina), Sicily. With the help of his father, Piero Colosi oversees all aspects of the wines, from vinification to bottling, and plays an active role in the marketing of the Colosi name at home and abroad.

The island of Sicily was once most famous for sweet Muscats and later fortified Marsala. Today many of its best-known wines are dry table wines produced under the regional IGT title Terre Siciliane or the Sicilia DOC. Terre Siciliane was created in November 2011, to take the place of Sicilia IGT and sit underneath the newly-created Sicilia DOC. The name Terre Siciliane translates literally as "Sicilian lands". Terre Siciliane IGT wines can be made in virtually any style: red, white, or rosé, still or sparkling, dry or sweet. Sicily has a strong focus on its traditional grape varieties including Catarratto, Inzolia, and Nerello Mascalese.

Nerello Mascalese wines have had a rapid upsurge in popularity in the last decade, and tend to reflect their surroundings, giving taut, fresh red wines with fruity, herbaceous flavors, excellent minerality, and an earthy nuance. Nerello Mascalese wines often have a perfume reminiscent of those of the noble wines of Barolo and Burgundy. The variety takes its name from the Mascali plain between Mount Etna and the coast where it is thought to have originated – a small portion of older vines predate the phylloxera epidemic of the 1880s. The prefix Nerello refers to the black color of the grapes. Recent DNA testing has confirmed that the variety is the offspring of Italy's famous Sangiovese grape variety and Mantonico Bianco.

Made with 70% Syrah and 30% Nerello Mascalese, the bouquet on the nose is full of red and black fruit, like blackberry and strawberries, together with flowers, herbs, and a slight smoky sensation. It is fresh, dry, and full-bodied on the palate, with soft tannins and a long savory finish. Ideal with red meats, aged cheeses, and meaty fishes, like grilled tuna steaks. Drink now.

Notes from [www.viaswine.com](http://www.viaswine.com) & [www.wine-searcher.com](http://www.wine-searcher.com)

**\$9.99/btl**

**\$8.99/btl**

Member discount on additional btls

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## Grilled Tuna Steaks

*Grilling tuna is all about high heat: You want to get a good sear on both sides, then take the fish off the grill as quickly as possible to avoid overcooking the center.*

### Ingredients:

4 tuna steaks, about 6 to 8 ounces (170 to 225g) each and 1 1/4 to 2 inches thick  
Vegetable, canola, or other neutral oil, for oiling the steaks  
Kosher salt  
Freshly ground black pepper (optional)

### Directions:

Light one chimney full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and spread coals evenly over half of coal grate. Alternatively, set all the burners of a gas grill to high heat. Set cooking grate in place, cover grill, and allow to preheat for 5 minutes. Clean and oil grilling grate.

Dry tuna steaks well with paper towels and lightly brush them all over with oil.

Just before cooking, season tuna steaks all over with salt and, if desired, pepper. Then set over hot side of grill. Cook tuna until first side is well-seared and the fish releases from the grill grate, 1 to 2 minutes. If the fish sticks, try to gently lift it from below using a thin metal spatula or the tines of a carving fork inserted down between the grill grates. Turn fish and repeat on second side.

For an ideal doneness of rare, cook the fish long enough to sear each side, and no longer. You should be able to watch the heat penetrate the fish from each side because tuna changes color so dramatically, from a deep purple when raw to a beige when cooked. Use the side of the fish to gauge doneness: if you want it very rare in the center, the sides of the steaks should still look purple, with the color of the cooked fish just starting to creep in from above and below. If you want it a little more done, let the cooked color creep up a bit more from both sides. We don't recommend cooking tuna steaks beyond medium-rare.

Serves 4 | Recipe <https://www.serious-eats.com/grilled-tuna-steaks>