

ORIGINAL WINE CLUB

January 2022



2018 Latour Grand Ardeche Chardonnay

Rhone Valley, France



Maison Louis Latour is one of the most highly-respected négociant-éleveurs in Burgundy. Maison Louis Latour is the producer of some of the finest Burgundian wines but has also pioneered the production of fine wines from outside of the confines of Burgundy. These wines from the Ardèche and the Côteaux de Verdon are slowly gaining esteem for their unmatched quality outside of Burgundy.

All of the grapes from the vineyards owned by the Latour family are vinified and aged in the attractive cuverie of Chateau Corton Grancey in Aloxe-Corton. The winery was the first purpose-built cuverie in France and remains the oldest still-functioning. A unique railway system with elevators allows the entire wine-making process to be achieved by the use of gravity. This eliminates the threat of oxidation from unnecessary pumping of the must. Since 1985, Louis Latour has been selling the wines of its vineyards under the name Domaine Louis Latour. Louis Latour has also been a leader in environmentally responsible winemaking for over 15 years.

Located in the northern Rhone, Ardeche is an IGP region that also encompasses the famous appellations of Saint-Joseph and Cornas. Before the reclassification of the French Country vineyard regions in 2009, Ardeche was a Vins De Pays region. Like many IGP regions, the traditional blends found in Ardeche are giving way to varietal wines, and Cabernet Sauvignon and Chardonnay are two grapes found planted alongside the traditional Rhone varieties of Syrah and Grenache. Mild winters and long, hot days are symbolic of the Mediterranean climate of Ardeche, and the cool Mistral wind that travels down the Rhone helps lengthen the ripening season.

The 2018 Grand Ardèche is 100% Chardonnay. It reveals an intense nose with aromas of toast, vanilla, and acacia flower. The mouth is round, powerful with a fresh almond finish. This would be great with fried chicken, grilled lobster tails, prawns, salmon, or grilled veggie kebabs. Drink now.

Notes from www.wine.com



\$14.99/btl

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

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

Fried Tandoori Chicken

For extra-juicy—and flavorful—fried chicken, chef Rupam Bhagat marinates his meat using the traditional two-step tandoori process: He first lets the chicken sit in a blend of aromatic spices for 12 hours and then folds in yogurt that helps tenderize the meat and caramelize the crust when it's fried.

Ingredients:

6 garlic cloves, chopped
One 3-inch piece of fresh ginger, peeled and chopped
1/3 cup fresh lemon juice
2 tablespoons ground coriander
1 1/2 tablespoons ground cumin
1 tablespoon ground turmeric
2 teaspoons cayenne

2 tablespoons vegetable oil, plus more for frying

Kosher salt

Pepper

6 small chicken thighs

6 small chicken drumsticks

1 1/2 cups full-fat Greek yogurt

1 1/2 cups chickpea flour

Chaat masala, for sprinkling

Small cilantro sprigs and lime wedges, for garnish

Directions:

In a food processor, puree the garlic with the ginger, lemon juice, coriander, cumin, turmeric, cayenne, the 2 tablespoons of oil, 2 teaspoons of salt and 1 teaspoon of pepper until smooth. Scrape the marinade into a large bowl, add the chicken and turn to coat. Cover and refrigerate for 12 hours.

Stir the yogurt into the marinade, re-cover the bowl and refrigerate for 12 more hours.

Preheat the oven to 250° and line a rimmed baking sheet with parchment paper. In a shallow bowl, mix the chickpea flour with 1 teaspoon of salt. Remove the chicken from the marinade, letting the excess drip back into the bowl. Dredge the chicken in the flour, then transfer to the prepared baking sheet.

In a large, heavy saucepan, heat 1 1/2 inches of oil to 325°. Set a rack over a rimmed baking sheet. Working in batches, fry the chicken until golden brown and an instant-read thermometer inserted in the thickest part of each piece registers 160°, about 10 min. Sprinkle the chicken with chaat masala and transfer to a platter. Garnish with cilantro leaves and lime wedges; serve.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/fried-tandoori-chicken>

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2020 Trivento Malbec Reserve Mendoza, Argentina

Trivento means three winds: The Polar, Zonda, and Sudestada winds blow across the sunny and arid land of Mendoza.

The history of Trivento begins in 1996, the year in which the company starts activities in Mendoza - the main wine-growing region of Argentina and recognized worldwide as the 8th Wine Capital.

The collection of terroirs includes eight vineyards located in the main wine-growing areas of Mendoza: Valle de Uco, Oasis Luján-Maipú, and Oasis Este. They've been selected carefully, with a wide variety of topographies and microclimates for the cultivation of numerous varieties.

Pioneering and innovation are reflected in the facilities of Trivento. The winery is equipped with the technology of the latest generation, and the techniques employed in the care of the grapes help preserve the character of each terroir. French and American oak barrels used to age high-end wines are kept in a climate-controlled room.

Mendoza is practically synonymous with Malbec. Originally a Bordelaise variety brought to Argentina by the French in the mid-1800s, here it found success and renown that it never knew in its homeland where a finicky climate gives mixed results.

Lighter juicier styles of Argentine Malbec are useful all around, while the riper heavier ones suit steaks and bolder dishes. Because of the dark fruit, coffee, and chocolate characters of the more oaked examples, they can even match well with chocolate. Drink now through 2027.

Notes from www.winesofargentina.org

"Dark fruit on the nose, such as blackberries, with meat and chestnut undertones. Full body with firm tannins. Structured, yet it retains a lean and juicy feel on the palate. Very clean. Real malbec character. Drink or hold." **James Suckling 91 points**



\$9.99/btl

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

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Asado de Bodas (Pork in Red Chile Sauce)

Chunks of pork are stewed together with the bold flavors of Mexican chocolate and piquant chiles in this sumptuous stew. This sumptuous stew makes a satisfying supper when paired with Mexican rice, pinto beans, and tortillas

Ingredients:

8 dried New Mexico chiles, stemmed and seeded
2 dried guajillo chiles, stemmed and seeded
1/2 cup almonds
1/2 cup unsalted peanuts
1/2 cup raisins
1/4 tsp. ground cumin
1/4 tsp. ground cinnamon

3 cloves garlic, smashed
2 whole cloves
2 oz. Mexican chocolate, such as Ibarra, roughly chopped
1/4 small yellow onion, chopped
Kosher salt and freshly ground black pepper, to taste
1 tbsp. canola oil
2 lb. boneless pork shoulder, cut into 1" chunks

Directions:

Heat chiles in a 12" skillet over high heat and cook, turning, until lightly toasted, about 5 minutes; transfer to a blender. Return skillet to heat and add almonds and peanuts; cook, stirring often, until lightly toasted, about 3 minutes. Transfer nuts to blender and add raisins, cumin, cinnamon, garlic, cloves, chocolate, onion, and 5 cups boiling water; season with salt and pepper, and puree until smooth. Set sauce aside.

Heat oil in skillet over medium-high heat. Season pork with salt and pepper and, working in batches, add to skillet and cook, turning as needed, until pork is browned on all sides, about 12 minutes.

Stir the sauce into the pork and bring to a boil. Reduce the heat to medium-low and cook, stirring occasionally, until pork is tender, about 1 hour.

Serves 8-10 | Recipe <https://www.saveur.com/article/Recipes/Asado-de-Bodas-Pork-in-Red-Chile-Sauce/>