

ORIGINAL WINE CLUB

April 2022



2020 Tedeschi Filadonna Pinot Grigio Veneto, Italy



One of the world's best environments for Pinot Grigio is the Northern Italian region of Veneto, home to the famed city of Verona made famous by William Shakespeare's story of romantic tragedy. The Tedeschi family has been around long enough to nearly claim the bard as a contemporary, as their name has been synonymous with this region's winemaking since the 1630s.

The Tedeschi winery is one of the wineries that have made the wines of Verona known all over the world. Attention to tradition, focus on innovation, and knowledge of the local territory are the key elements that make up the identity of the Tedeschi's estate. Situated in Pedemonte, today the winery is a point of reference for the Valpolicella area and is run by Renzo Tedeschi together with his children Antonietta, Sabrina, and Riccardo. Together they continue the work of interpretation and exaltation of the territory begun by their ancestors. They vinify the grapes from each vineyard separately and produce wines with an unmistakable character.

Given their region of origin, Veneto IGT wines are most often based on such varieties as Pinot Grigio, Garganega, and Corvina – the traditional and most widely used grape varieties of the Veneto region. Pinot Grigio (Gris) is a white mutation of the Pinot family, sharing its genetic fingerprint with Pinot Noir and Pinot Blanc. Most commonly found throughout the northern regions of Italy, Pinot Grigio is strongly associated with light-bodied wines with a zestful acidity.

This 100% Pinot Grigio has loads of character and complexity laden with hints of pear and golden delicious apple. The crisp acidity and citrus-based volatile compounds of Pinot Grigio pair best with seafood-based dishes. Grilled white-fish, mussels, clams, and prawns as well as a seafood salad will match well. Pinot Grigio is commonly served to accompany the popular Italian staples of pasta and risotto with a cream or fresh tomato-based sauce. Drink now.

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

\$12.99/btl

Member discount on additional btls **\$11.69/btl**



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

Frutti di Mare Seafood Salad

This classic Italian mixed seafood salad recipe will transport you right to the Mediterranean Coast!

Ingredients:

Poaching Broth:

4 cups water
1 cup dry white wine or chicken stock
2 teaspoons kosher salt
2 to 3 bay leaves
1 teaspoon freshly ground black pepper
1 small onion, roughly chopped

Salad:

2 celery ribs, thinly chopped
1 large yellow or orange bell pepper, diced
1 pound tomatoes, seeded and diced
1/2 cup chopped chives
1 pound small cocktail shrimp
1 pound small clams in shell

1/2 pound bay scallops
1/2 pound calamari, cut into rings
1/4 cup high-quality extra virgin olive oil, or more to taste
Juice of 1 to 2 lemons
Kosher salt and freshly ground black pepper, to taste

Directions: *(Be sure to follow the steps in order, so all the seafood is properly cooked and the broth becomes flavorful.)*

Make the poaching broth: Put all the poaching broth ingredients together in a medium pot, cover and bring to a boil. Turn off the heat to let the flavors steep while you cut the veggies.

Prep the salad vegetables: While the poaching broth is steeping, prep the vegetables if you haven't done so already. Dice the yellow pepper, seed and dice the tomatoes and slice the celery ribs very thin. Chop the chives. Juice the lemons and remove any seeds. Put the diced peppers, tomatoes and celery into very large bowl. Most cocktail shrimp are pre-cleaned and cooked, so you can put them in the bowl, too.

Poach the clams: Bring the poaching broth back to a boil and add all the clams. Boil 3 to 4 minutes, or until the clams all open up. As soon as you see each clam open, fish it out and set it aside. Remove the meat and put in the bowl with the veggies.

Poach the scallops: Turn off the heat and put the scallops in the poaching water. Cover the pot and let stand for 3 to 4 minutes. Fish out the scallops and put into the bowl.

Poach the calamari rings: Bring the broth to a boil once more. Add the calamari rings and boil 30 seconds to 1 minute, then pour the contents of the pot into a strainer set over a bowl. You can save the broth or discard it. Pick out all the calamari rings and add to the bowl.

Dress the salad: To finish, add the olive oil and a little salt and half the lemon juice. Mix well and taste. Add more olive oil, lemon and salt until you get the flavors you want: The salad should be glistening with oil, briny and tart with lemon. Finally, mix in the chives and chill. This salad is better a few hours after it's made.

Serves 6-8 | Recipe https://www.simplyrecipes.com/recipes/frutti_di_mare_seafood_salad/

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2020 Lurbira Garnacha Navarra, Spain

Lurbira refers to the “Mother Goddess of the Earth” in the ancient Basque Pantheon. This wine was made for Rooted Selections (a small importer who specializes in finding unique wines off of the wine world’s beaten path) by Bodegas Beramendi, a female-owned and operated winery in Navarra. This little wine was made for BBQ, with loads of fresh red and black fruits (raspberries, strawberries, plums) and spice. It’s a lighter take on Garnacha, fermented and aged in stainless steel rather than oak to retain the fruity freshness of the grape.

Rooted Selections has turned a curiosity about the world and its wines into a business. They scour the earth from historic regions to the completely unknown searching for unique, delicious, hidden gems. They are a small company importing small handcrafted producers. Although all distinctive their producers share some very important common threads: Family-owned, environmentally-conscious farming, natural winemaking techniques, and most importantly they offer something unique and completely needed in the wine market.

Grenache (Garnacha) is a red wine grape variety grown extensively in France, Spain, Australia, and the United States. It is particularly versatile both in the vineyard and the winery, which may explain why it is one of the most widely distributed grapes in the world. Grenache is the French (and most internationally recognized) name for the grape, but it has a number of synonyms.

In Spain, Garnacha is the second most-planted red-wine grape variety, surpassed only by its modern blending partner Tempranillo. It is grown in almost every area of Spain, but most notably in the north and east, and it is the key constituent in the prestigious wines of Priorat.

Grenache is a vigorous and hardy vine with a strong wooden frame, often grown as free-standing bush vines. A juicy Spanish Garnacha like this one is great for chargrilled foods and dishes with a little spice. Drink now.

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



\$11.99/btl

Member discount on additional btls **\$10.79/btl**

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New York Strip Steak

Strip steak (also called a New York Strip Steak, or New York Strip) is a beautiful cut of beef that requires little more than high heat, simple seasoning, and some solid technique.

Ingredients:

2 strip steaks
coarse Kosher or sea salt
coarse ground black pepper

Garlic Thyme Compound Butter

4 Tablespoons salted butter (softened)
2 cloves minced garlic
1 teaspoon Worcestershire sauce
1 teaspoon fresh thyme leaves (or 1/2 teaspoon dried thyme leaves)

Directions:

Season the strip steaks. 30 minutes prior to grilling, remove your steaks from the refrigerator, season on both sides with the coarse salt and allow to come up in temperature. Preheat the grill. Preheat your grill to High heat. You’re looking for temperatures around 900 degrees F on the grill grates. Make the compound butter. Combine all ingredients for the compound butter in a small bowl. Place one spoonful of butter directly on your serving platter underneath where each steak will be placed. Do this before you get your steaks on the grill so when they come off, you can set each steak on a spoonful of the butter. Set aside the remaining butter for the top of the grilled strip steaks. Grill the steaks. Place the steaks directly on the grill grates at a diagonal. For a medium rare steak, cook 2-3 minutes, then rotate 45 degrees and grill for 2-3 more minutes. Finish grilling the steaks to your preferred doneness. Flip the steaks over, cook 2-3 minutes, then rotate 45 degrees and grill for 2-3 more minutes. Increase or decrease cooking time as needed to reach ideal internal doneness. For a rare steak, cook to 125 degrees F, Medium Rare to 135 degrees F, Medium to 145 degrees F, Medium Well 155 degrees F, Well Done to 160 degrees F. Place the steaks on the resting butter. Remove the steaks from the grill and set each steak on the dollop of prepared compound butter. Rest the steaks before slicing and eating. Let the steak rest for at least 8-10 minutes before slicing. Sprinkle with the black pepper just before serving.

Serves 2 | Recipe <https://heygrillhey.com/strip-steak/>