

PREMIUM WINE CLUB

March 2022

2021 Concha y Toro Gran Reserva Sauvignon Blanc Colchagua Valley, Chile



Chile is a fascinating country when it comes to wines and viticulture, and by far the most internationally renowned wine region in the country is the Valle Central. This expansive valley is located close to the Chilean capital of Santiago and stretches between the Maipo Valley and Maule Valley, a long, winding fault through the mountainous regions of the country which is now almost completely covered by vineyards producing wines of exquisite character. The region itself may well be associated with the 'New World' of wines, but in actual fact, vineyards have been cultivated around the Maipo valley since the 16th century, when settlers from Europe brought vines across the ocean with which to make sacramental wines. A wide range of grape varieties thrive in the hot climate of Valle Central, from the Cabernet Sauvignon and Merlot vines the country is most famous for, to Syrah, Chardonnay, Sauvignon Blanc, and Carmenere.

The Concha y Toro Vineyard was founded by Don Melchor de Santiago Concha y Toro, VII Marquess of Casa Concha and ex-Minister of Finance, and his wife, Emiliana Subercaseaux, in 1883. To start the winery, he brought grape varieties from the Bordeaux region in France. The grapes that he brought were: Cabernet Sauvignon, Sauvignon Blanc, Semillon, Merlot, and Carmenère. Today, Concha y Toro is the largest producer and exporter of wines from Latin America and one of the 10 largest wine companies in the world. Concha y Toro Winery is located in Santiago de Chile, but the company has vineyards in Chile, Argentina, and the United States.

Sauvignon Blanc is widely considered to be one of the finest varieties of white wine grapes. It has become a favorite grape variety for wineries in many very different countries around the world, where it can benefit from brisk, coastal breezes and mild early summers. Sauvignon Blanc is revered for its freshness and zesty character, and generally produces wines that are dry and very crisp on the palate.

The Gran Reserva Sauvignon Blanc comes from vineyards located 14 kilometers from the Pacific Ocean, in a ravine near the mouth of the Rapel River – where cool sea breezes and Lake Rapel cool the vines allowing them to produce fresh wines, with great complexity and great minerality. It expresses notes of citrus, lime, and grapefruit. Pair with citrus and seafood dishes. Drink now.

Notes from www.wikipedia.com & www.conchaytoro.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.

Roasted Fish with Citrus

A simple and vibrant fish dish easy enough for a weeknight, yet elegant enough for company.

Ingredients:

Citrus Glaze

- 1 1/2 Tbsp honey
- 2 Tbsp fresh orange juice
- 1 Tbsp fresh lemon juice
- 2 tsp soy sauce
- 2 tsp light brown sugar
- Salt and pepper

Directions:

Citrus Glaze

Combine all the ingredients together in a small saucepan over high heat. Bring to a boil and simmer for 1-2 minutes until the glaze reduces slightly. Season with salt and pepper.

Roasted Fish with Citrus

Preheat the oven to 450 degrees and line a sheet pan with parchment.

Cut the fish into filets and remove skin if desired.

Thinly slice the produce into rounds and lay them in a single layer on the sheet pan, reserving a couple slices. Lay the fish over the top and season with salt and pepper. Brush the fish with the glaze, reserving some to use midway through cooking. Scatter a couple of the reserved citrus slices over the top.

Roast, for about 5 mins, then brush with remaining glaze.

Return to the oven and roast until just cooked through, about 5-10 mins, depending on the size of your filets. Turn on the broiler and pop the fish back in the oven until citrus fruit begins to caramelize, about 1-2 mins.

Garnish with chives and serve.

Roasted Fish with Citrus

- 1 1/2 - 2 lbs firm, fresh fish (cod or halibut)
- 1-2 clementines or oranges
- 1 blood orange
- 1 lemon
- Kosher salt and pepper
- Chives for garnish

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2016 Château Carlagnus Fronsac, Bordeaux, France

Bordeaux, in the southwest of France, needs little introduction as one of the world's most famous, prestigious, and prolific wine regions. The majority of Bordeaux wines (nearly 90 percent of production volume) are the dry, medium- and full-bodied red Bordeaux Blends that established its reputation. One of the world's most classic and popular styles of red wine, Bordeaux Blends have spread from their homeland in France to nearly every corner of the New World and are typically based on either Cabernet Sauvignon or Merlot and supported by Cabernet Franc, Malbec, and Petit Verdot.

Home of the very first remarkable Right Bank wines, dating back to the 1730s, Fronsac and Canon-Fronsac actually retained more fame than Pomerol well into the 19th century. Today these wines represent some of Bordeaux's best-hidden gems.

Fronsac is a very small region at an unusually high elevation compared to other Bordeaux appellations. Its vineyards unroll along the oak-dotted hills bordering the river's edge, making it perhaps Bordeaux's prettiest and most majestic countryside. Merlot covers 60% of the vineyard acreage; the rest of the vines are Cabernet Franc and Cabernet Sauvignon. The Fronsac and Canon-Fronsac appellations are limited to the higher land where soils are predominantly limestone and sandstone.

Arnaud Roux-Oulié is the 3rd generation of winegrowers. It was his grandfather, Ernest Roux, who acquired Château Lagüe in the 1950s and launched the estate. In his youth, Arnaud took advantage of precious wine advice from him. Françoise Roux, Arnaud's mother, ran the vineyard for a few years. Arnaud took over the business from the age of 20 and diversified it by acquiring 2 hectares in order to create his own estate, "Château Carlagnus". The name of the estate is inspired by Emperor Charlemagne, who stayed in the region and built a fortress. Since then, this cru has become one of the flagships of the Fronsac appellation and its distribution is international.

The 2016 Carlagnus is a blend of 90% Merlot & 10% Cabernet Franc. Merlot pairs beautifully with many foods - try it with pâtés or other charcuterie, pork or veal roasts, rich, cheesy gratins, and even hamburgers. Drink now through 2026.

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

"Blackberry and walnut character plus hints of stones. Full body, plenty of blackcurrant flavors and chewy tannins." **James Suckling 92 points.**



\$24.99/btl

Member discount on additional btls **\$22.49/btl**

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Walnut and Lentil Bolognese

Boldly flavored, super hearty and incredibly easy, this bolognese recipe takes your plant-based eating goals to new heights.

Ingredients:

- 2 Tbsp Extra virgin olive oil
- 1 cup Grated carrots
- 1 cup minced celery
- 1 cup finely minced, yellow onion
- 4 large garlic cloves, minced
- 1 cup walnuts, finely chopped
- 1 cup dried lentils (brown or green), rinsed in a fine mesh sieve
- 1 tsp sea salt, plus more to taste
- 6 cups water
- 1 (24) oz jar good quality marinara
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- 1 lb Cooked Wide pasta noodles, such as pappardelle or tagliatelle
- Parmesan cheese or vegan parmesan cheese, optional

Directions:

In a large saucepan or braiser heat the olive oil over medium heat. Add the carrots, celery and onions and sauté until tender, about 6 minutes. Add the garlic and cook until fragrant, about one minute longer. Add the walnuts and lentils along with the salt, water, jar of marinara, garlic powder and Italian seasoning, stir to combine and bring to a boil over high heat. Reduce the heat to medium-low and simmer for 45 minutes stirring occasionally, until sauce thickens. When the lentils have reached your desired tenderness, transfer 2 cups of the sauce to a blender or food processor. Blend until nearly smooth. Add the blended sauce back to the pan and stir to combine. Blending is an optional step, but it helps add a creaminess without the need to add cream. Remove from heat, and serve over your favorite cooked pasta—such as pappardelle or tagliatelle—and top with freshly grated or vegan parmesan cheese.

Serves 8 | Recipe <https://themodernproper.com/walnut-and-lentil-bolognese>