

# PREMIUM WINE CLUB

April 2021

## 2017 Casa la Rad Solarce Rioja Blanco Spain



This large, family-owned estate in the northern foothills of the Iberian Massif (Valle de Ocón) encompasses 2,000 acres; composed of 1,360 acres of indigenous wood with a mixture of species from mountain and Mediterranean environments, 272 acres of vineyards, and 37 acres of olive groves. The remainder of the estate is dedicated to growing almonds and cereal crops.

The winery's focus in production is to seek a balance between their activity and the local environment so as to sustain or improve its vitality and biodiversity. They see the environment as not just the part related to nature, but also that related to the human beings who live and work in those surroundings.

Rioja Blanco typically accounts for 7 to 8 percent of annual production. The category is often obscured by the volume and success of the red wines. The region's top white-wine grape was once Malvasia, which was used to create flavorful, high-alcohol wines, often with significant oak influence. Today, the emphasis has shifted to Viura (aka Macabeo), and the ubiquitous Chardonnay, to give a slightly lighter, fresher and more international white-wine style. Also authorized for use in white Rioja are Garnacha Blanca, Tempranillo Blanco, Maturana Blanca, Verdejo and Sauvignon Blanc. The debate continues whether to emphasize international grape varieties, or focus on Viura as a point of difference.

The Casa la Rad Solarce Rioja Blanco is a blend of 50% Chardonnay, 30% Malvasia, 10% Viura, 10% Tempranillo Blanco; all estate-grown fruit. It is subtle and elegant with just a touch of minerality giving a combination of aromas of white blossom and fruit with the aromas produced during the ageing on fine lees. It has a lovely fresh attack and yet also has plenty of body and volume which, together with well-balanced acidity, make it a lively, fresh wine with a long aftertaste. In general, pair Chardonnay with foods that are light and a little rich. This lighter wine will pair well with fish and shellfish options, or a spring salad with chicken or shrimp and fruit. Drink now.

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

*"A well-poised white, showing some aromas of chamomile, loquat, light reduction and bread crust. Medium-to full-bodied with some handy depth and texture, as well as a fruit-driven finish. Drink now."* **James Suckling 90 points.**



**\$19.99/btl**

**Member discount on additional btls \$17.99/btl**

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

## Grilled Shrimp and Noodle Salad

*Savor the first warm days of spring with a quick grilled meal: Grill sweet-and-spicy shrimp, asparagus and mushrooms, then serve with rice noodles and fresh cilantro. April showers? You can also cook the marinated shrimp and vegetables inside on a grill pan.*

### Ingredients:

14 ounces flat rice noodles  
1/2 cup fresh lime juice  
1/3 cup fish sauce  
1/2 cup packed light brown sugar  
2 cloves garlic, finely chopped

1 to 2 teaspoons Asian chili sauce (such as Sriracha)  
1 pound medium-large shrimp, peeled and deveined  
1 medium bunch asparagus, trimmed  
5 ounces shiitake mushrooms, trimmed  
1 medium carrot, shredded  
1/2 cup fresh cilantro

### Directions:

Bring a large pot of water to a boil. Add the noodles and cook as the label directs; drain and rinse with cold water. Meanwhile, whisk the lime juice, fish sauce, brown sugar, garlic, chili sauce and 1/3 cup water in a medium bowl. Transfer 1/4 cup of the marinade to another bowl and toss with the shrimp. Toss another 1/4 cup marinade with the asparagus and mushrooms in a third bowl. Let the shrimp and vegetables marinate 10 minutes at room temperature. Toss the noodles with the remaining marinade. Heat a grill or grill pan to medium-high. Grill the shrimp, asparagus and mushrooms until the shrimp is just cooked through and the asparagus is slightly tender, 2 to 3 minutes per side. Halve the mushrooms and cut the asparagus into pieces. Divide the noodles among bowls and top with the shrimp, asparagus, mushrooms, carrot and cilantro.

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## 2018 Alma Negra M Blend Argentina

Ernesto Catena, the owner of Ernesto Catena Vineyards in Argentina, is the eldest son of Nicolás Catena of Catena Zapata. A 4th generation winemaker, Ernesto has traveled and lived around the world, and along the way has earned a Bachelors degree in Computer Science and Economy, a Master's in Design in Milan and a degree in history in London. Defined by many as the "bohemian" side of the Catena family, Ernesto is a tireless and avid reader, painter, art collector, horseman, polo player and archer. While president of Bodegas Escorihuela, Ernesto felt the need to produce wines that would reflect his basic beliefs: high quality, a different style from the majority of wines being made at the time, smaller volumes and a strong brand concept. In 2002, Ernesto Catena Vineyards was created to express those beliefs.

Alma Negra means "Black Soul", because the color of the wines made from the Bonarda grape is deep and intense. The first wines made, which were all reds, had a real "black soul" when you saw them in the glass. Ernesto also wanted to create a wine about which little was known, the composition or technical details, so that the wine was judged solely on how the taster perceived it. When the line was launched in 2006, the wines were named Misterio, and the mask on the label was a symbol for a hidden identity or mystery.

Bonarda (Charbono) is a widely traveled red-wine grape variety. Originally from the alpine vineyards of Savoie in eastern France, it is now mostly planted in Napa Valley, where it is known as Charbono, and in Argentina, where it goes by the name Bonarda. Although overshadowed by Malbec and only just ahead of Cabernet Sauvignon and Syrah (in vineyard area), Bonarda in Argentina is used mainly to make fruity, medium-bodied bulk wines with low tannins. However, some producers, like Ernesto, have looked more seriously at Bonarda, and are using site selection and winemaking techniques to make more interesting and premium wines. The Alma Negra M is a blend of Bonarda and Malbec, but the exact percentage remains a closely guarded secret. Pair this with meat dishes, and anything from the grill. Drink now - 2028.

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

*"This shows a compressed palate of blackberries and licorice with hints of currants. Full-bodied. Svelte. So delicious to drink now, but will improve with age. Enjoy now or hold in your cellar."* **James Suckling 94 points.**



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## Classic Argentine Chimichurri Steak Asado

*Easy Argentine marinated flank steak topped with a mouthwatering chimichurri sauce is so bursting with flavors, everyone will be begging for seconds! The vibrant chimichurri sauce is used both as a marinade and topping for the grilled beef.*

### Ingredients:

#### Steak

2 lbs flank steak skirt steak or top round steak (boneless)  
Salt and pepper to taste

#### Chimichurri sauce

1 bunch flat leaf parsley roughly chopped (1 cup, packed)  
5 large garlic cloves roughly chopped about 3 tablespoons  
1 tablespoon dried oregano  
1 teaspoon crushed red pepper flakes  
¼ cup distilled white vinegar  
½ cup extra-virgin olive oil  
Salt and pepper to taste

### Directions:

Using a food processor or blender, pulse the ingredients for the sauce just until everything is combined and garlic is very finely minced. (Don't over process the sauce, as the oil will emulsify. The sauce is best when somewhat chunky.) Set aside. Place the steak in a nonreactive (glass, ceramic, stainless steel) container. Spread four tablespoons of chimichurri sauce on top of it; flip over a few times to coat. Marinate at room temperature for 1 hour or in the refrigerator for at least 2 hours or overnight. Allow meat to come to room temp before proceeding (about ½ hour out of the fridge); preheat grill to high (450 F). Sprinkle steak with salt and pepper and grill for 3-4 minutes per side (5-6 minutes per side), until it is lightly charred on the outside and medium-rare inside (or to your liking).

Let steak rest for 5 minutes before slicing. Slice against the grain. Spoon chimichurri on top or serve on the side.

Serves 4 | Recipe <https://www.all-thats-jas.com/classic-argentine-chimichurri-steak/>