

ORIGINAL WINE CLUB

August 2021



2020 Charles Krug Sauvignon Blanc St. Helena, Napa Valley, California

Now in its third century, Charles Krug Winery is the quintessential example of a multigenerational winery that fuses tradition and innovation to craft wines of high acclaim. It is the oldest winery in the Napa Valley and has been owned and operated by the Peter Mondavi, Sr. family for four generations.

The winery dates back to 1861, when it was founded by Charles Krug, a Prussian immigrant, teacher, revolutionary, and visionary. Charles was extremely innovative. In fact, he introduced the cider press for winemaking, and carefully selected rootstocks, varieties, and vineyard sites—all concepts unheard of in his time. After his death, the winery was held in proprietorship through Prohibition. Italian immigrants (and parents to Peter Sr. and Robert) Cesare and Rosa Mondavi purchased the winery in 1943 and rebuilt it to accommodate modern winemaking.

Today, Charles Krug Winery owns 850 prime Napa Valley acres from Carneros to Howell Mountain, 500 of which are planted to vineyards and sustainably farmed. “We are blessed with exceptional properties and healthy vineyards,” Co-proprietor Peter Mondavi, Jr. says. “Our wines are evolving to take advantage of the great clones and vineyard management that we have.”

Fruit for this Sauvignon Blanc, principally sourced from their historic St. Helena estate, was hand-picked in the cool of night to ensure it reached the winery in pristine condition. The freshly picked grapes were cold-soaked on the skins for 6-8 hours before going to press, a process that enhances the fruit’s natural aromatics. The wine was cold fermented slowly in stainless steel tanks to further its wonderfully aromatic bouquet and delicate flavor profile. This light to medium-bodied wine displays vibrant notes of lime, guava and lemongrass on the nose. The flavors are of lime, passionfruit and lychee, with crisp acidity. Some great Sauvignon Blanc food pairings include tart or citrus vinaigrettes, goat cheese, spicy dishes, and herbal fare. Drink now.

Notes from www.touringandtasting.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.

Hearty Shrimp Risotto

Super creamy and packed with shrimp, this impressive Italian meal maker is special enough to serve company. Laced with the warm flavors of white wine, goat cheese and fresh spinach, it's scrumptious, comforting and so fast!

Ingredients:

4 cups reduced-sodium chicken broth
1 small onion, finely chopped
1 tablespoon olive oil
1 cup uncooked arborio rice
1 fresh thyme sprig
1 bay leaf

1/4 teaspoon pepper
3/4 cup white wine or additional reduced-sodium chicken broth
1 pound uncooked medium shrimp, peeled and deveined
2 cups chopped fresh spinach
4 ounces fresh goat cheese, crumbled

Directions:

In a small saucepan, heat broth and keep warm. In a large nonstick skillet coated with cooking spray, saute onion in oil until tender. Add the rice, thyme, bay leaf and pepper; cook and stir for 2-3 minutes. Reduce heat; stir in wine. Cook and stir until all of the liquid is absorbed.

Add heated broth, 1/2 cup at a time, stirring constantly. Allow the liquid to absorb between additions. Cook just until risotto is creamy and rice is almost tender. (Cooking time is about 20 minutes.) Add the shrimp and spinach; cook until shrimp turn pink and spinach is wilted.

Stir in cheese. Discard thyme and bay leaf. Serve immediately.

Serves 4 | Recipe <https://www.tasteofhome.com/recipes/hearty-shrimp-risotto/>

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2019 Casillero del Diablo Malbec Central Valley, Chile

Founded in 1883, Vina Concha y Toro is Latin America's leading producer and occupies an outstanding position among the world's most important wine companies, currently exporting to 135 countries worldwide. Uniquely, it owns around 9,500 hectares of prime vineyards, which allows the company to secure the highest quality grapes for its wine production. Concha y Toro's portfolio includes a wide range of successful brands at every price point, from the top of the range Don Melchor and Almaviva to the flagship brand Casillero del Diablo.

As the story goes, more than a hundred years ago the founder of the winery, Don Melchor Concha y Toro, hid a prized collection of wines in his personal cellar protected behind a wrought iron gate. However, over time he began to notice that bottles would strangely disappear. It seemed his secret cellar was no longer so secret, and that the townspeople, having heard of his exquisite wines, couldn't resist tasting them for themselves. Needing a new way to safeguard his treasure, Don Melchor turned to local folklore. Knowing that superstitions and otherworldly phenomena were feared by the local people, he spread the rumor of strange nighttime events that could only be explained by a simple fact: that the devil inhabited his cellars. Fuelled by the locals' imagination, each sound in the cellar—every echo, shadow, and shape—gave weight to the story.

The 2019 Malbec is intense with concentrated aromas of blackberries, plums, and black cherries combine with subtle notes of vanilla and dark chocolate. This harmonizes perfectly with all types of barbecued meats, hearty stews, ripe cheeses and sweet-and-sour sauces. Drink now through 2023.

Notes from www.casillerodeldiablo.com

"This has a very fresh, polished and lively feel with supple blackberries and cherries, delivering attractive, juicy appeal. Drink now."
James Suckling 91 points.



\$9.99/btl

\$8.99/btl

Member discount on additional btls

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Mexican Cowboy Beans With Sausage and Poblanos

This hearty bean recipe comes from Mexico, where it is known as frijoles charros. It is believed that the stew is named after the famous Mexican charros or horseman. If Mexican longaniza is not available, use Mexican chorizo instead.

Ingredients:

14 ounces dried pinto beans (If using pre-cooked beans the weight is 2.1 pounds or 980 grams)
4 cups water (or more as needed, for boiling)
Splash of vegetable oil
13 ounces Mexican longaniza sausage (removed from casing and broken up into large pieces)
2.6 ounces white onion, chopped
4 Poblano peppers (seeded and sliced into long strips)

4 garlic cloves (minced)
3 Serrano chilies (evenly sliced; use fewer chilies or remove membrane and seeds for milder stew)
1/2 tablespoon fine sea salt (or more, to taste)
1/2 tablespoon ground cumin
2 dried bay leaves
Optional: 5 fresh leaves of epazote
6 cups broth from beans (or a mixture of it and water, boiling)

Directions:

Pick through the beans and remove any rocks or debris. Thoroughly rinse and place in a large pot. Pour in enough water to cover by 3 inches. Partly cover and simmer until cooked through. You will most likely need to add more water to the pot, do not let them dry out and always keep plenty of water in the pot. Once the beans are cooked, separate them from the broth and reserve the broth. (Make sure you have all of the ingredients ready to go because the following process moves fast.)

In a large pot heat a splash of oil, then add the sausage and sauté until it begins to brown slightly. Drain, leave a bit of the oil in the pan, and set aside. Add the onion and sauté until soft. Add the Poblanos and sauté them for about 4 minutes. Add the garlic and Serrano chilies and sauté for about 3 minutes. Add the salt, ground cumin, and bay leaves. Gently pour in the drained cooked beans. Very carefully, pour in the broth and give the stew a gentle stir. If using, place the epazote inside the pan.

Partially cover and simmer under medium-low heat for about 45 minutes or longer if desired. The amount of broth that will be left in the pot is entirely up to you. Some people like their beans more soupy. Taste and adjust seasoning if desired.

Allow to cool slightly before serving. Serve as a main dish topped with finely chopped cilantro and with warm corn tortillas on the side. Alternatively, these beans may be served as a side dish to grilled meats like steak.

Serves 4-6 | Recipe <https://www.thespruceeats.com/mexican-cowboy-beans-recipe-3111564>