

PREMIUM WINE CLUB

June 2019

2017 Spy Valley Sauvignon Blanc Marlborough, New Zealand



Marlborough is New Zealand's most important wine region by far. Situated at the northeastern tip of the South Island, this dry, sunny region is home to over 500 growers and produces around three-quarters of all New Zealand wine.

Marlborough is particularly famous for its pungent, zesty white wines made from the Sauvignon Blanc grape variety which dominates the Marlborough vineyards. In 2017, the variety accounted for 79 percent of vineyard surface area and 87 percent of regional production.

Owned and operated by the Johnson Family, Spy Valley Wines is one of Marlborough's few remaining 100% Kiwi family owned wine companies. Located up the road from a US government listening post (the Spy base), Spy Valley is known around the world as one of New Zealand's most acclaimed producers. The Johnson Family established the first of their 380 acres of estate vineyards in 1993. Pioneering what was then a Marlborough sub-region, the Johnsons' Lower Waihopai development continued, with the fruit being grown and sold to other wine companies. In 2000, the first vintage under the Spy Valley label was released. With a modern, fully integrated wine-making facility and a passion for excellence, Spy Valley consistently produces globally acclaimed award winning wines. Like most Marlborough wineries, Pinot Noir and Sauvignon Blanc are Spy Valley specialties but chief winemaker and aromatic fanatic Paul Bourgeois and his team, have set a benchmark for New Zealand aromatic whites. Both the winery and vineyards are certified sustainable by the NZ Winegrowers Sustainable Winegrowing program.

Great Sauvignon Blanc food pairings include goat cheese, green vegetables (asparagus, zucchini, fresh peas, artichokes), oysters, delicate fish like sole, fresh herbs, mild vinaigrettes, and dishes with tangy dairy ingredients. Drink now.

Notes from <http://www.broadbent.com/spy-valley/> & www.wine-searcher.com

"The light to medium-bodied 2017 Sauvignon Blanc features aromas and flavors of passion fruit, grapefruit, fig and a touch of snow pea. It's smooth and silky in the mouth, ending with gentle hints of bell pepper on the long finish." **Wine Advocate, 89 points.**

Grilled Halibut with Cilantro Garlic Butter

Fish is simply seasoned with lime juice, then served with a cilantro lime garlic sauce. Serve over a bed of greens with a nice loaf of bread for a complete meal.

Ingredients:

4 (6 ounce) fillets halibut
1 lime, cut into wedges
salt and pepper to taste

3 cloves garlic, coarsely chopped
1/2 cup chopped fresh cilantro
1 tablespoon fresh lime juice
2 tablespoons butter

Directions:

Preheat a grill for high heat. Squeeze the juice from the lime wedges over fish fillets, then season them with salt and pepper. Grill fish fillets for about 5 minutes on each side, until browned and fish can be flaked with a fork. Remove to a warm serving plate. Heat the oil in a skillet over medium heat. Add the garlic; cook and stir just until fragrant, about 2 minutes. Stir in the butter, remaining lime juice and cilantro. Serve fish with the cilantro butter sauce.

Serves 4 | Recipe <https://www.allrecipes.com/recipe/103971/grilled-halibut-with-cilantro-garlic-butter>



\$17.99/btl

Member discount on additional btls **\$16.19/btl**

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2017 Cantina Mesa Buio Sardinia, Italy

Carignan is a black-skinned wine grape variety, most likely native to Aragon. The variety is found in wines along the Mediterranean coast, particularly in northeastern Spain and in France's Languedoc-Roussillon region.

Other prominent growing areas are the island of Sardinia, where it is known as Carignano. The hot Mediterranean climate is perfect for the old vines planted here and the resulting wine is valued for its richness and spiciness. There are also two other grape varieties on the island, Bovale di Spagno and Bovale Grande, which have previously been mistaken for Bobal but have been shown to be distinct clones of Carignan.

The name Mesa, which in both Sardinian and in Spanish means table, sums up in just four letters the very soul of the winery. Nourishment, a meal among friends, simplicity, and fragrant odors of the Sardinian earth. Mesa was born as a declaration of love for Sardinia, as a marriage of beauty and goodness, as a celebration of the island's generosity and of its culture, expressed through one of its most noble cultural treasures, wine. It represents the fulfilment of a dream of founder Gavino Sanna, who dreamed of creating something extraordinary, as unique and simple as his own land, and for his own land.

The Buio is 100% Carignan, with elegant aromas of ripe plum and red fruits framed by black pepper spice notes. Unoaked to showcase the characterful fruit, the full-bodied palate is balanced between tannins and vibrant acidity leading to a long and vibrant finish. Pair this with grilled red meats, pasta and rice dishes with duck sauce, or pecorino cheese.

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

"This smooth red opens with aromas evoking ripe dark-skinned berry, Mediterranean scrub and dark culinary spice. The medium-bodied palate offers mature blackberry and star anise alongside lithe tannins. Drink through 2020." Wine Enthusiast 88 points.

Egg Rolls with Homemade Duck Sauce

This is an easy eggroll recipe that is quick to make and freezes well (cook eggrolls before freezing.)

Ingredients:

Egg Rolls

3/4 lb pork sausage or ground pork
4 cups cole slaw mix
3 tbsp reduced-sodium soy sauce
2 tbsp Hoisin sauce
1 can (8 ounces) sliced water chestnuts, drained and chopped

1/4 cup chopped green onion
2 cloves garlic, minced
1/2 tsp ground ginger
salt & pepper to taste
1 – 2 egg yolks, slightly beaten
Oil for deep-fat frying

Duck Sauce

1 cup apricot preserves
2 tablespoons plum sauce
1 garlic clove
1 teaspoon chili garlic sauce
3 tablespoons rice vinegar
1 small piece ginger root, peeled and minced
1/2 teaspoon soy sauce
1 teaspoon chili powder

Directions:

In a large skillet, cook sausage over medium heat, breaking up well, until no longer pink. Drain fat and return pork to the pan. Stir in the coleslaw mix, water chestnuts, onions, soy sauce, hoisin sauce, garlic and ginger. Saute until cabbage starts to wilt, but is not mushy. Season with salt & pepper to taste.

Position an egg roll wrapper with one point toward you. Place about 1/4 cup filling in the center. Fold bottom corner over filling and tuck under filling. Gently fold the sides toward center and over the filling. Roll toward the remaining point. Moisten top corner and any other "loose areas" with beaten egg yolk and press to seal. Repeat with remaining wrappers and filling.

Heat deep fat fryer (or oil in a heavy skillet) to 375.

Fry egg rolls, a few at a time, for 1-2 minutes on each side or until golden brown. Drain on paper towels.

Duck Sauce

Place all ingredients in a blender or food processor and process until smooth. Refrigerate at least 2 hours before using.

Recipe <http://momsneedtoknow.com/easy-eggroll-recipe-make-egg-rolls/>



\$21.99/btl

Member discount on additional btls **\$19.79/btl**