

PREMIUM WINE CLUB

April 2022



2020 Husch Chardonnay Mendocino, California

A large and diverse appellation within California's North Coast AVA, Mendocino is home to several smaller sub-regions—most notably the Anderson Valley. This scenic region, with rolling hills covered in redwood forests as well as vineyards, is one of the world's top producers of certified organically-grown grapes. Due to wide geographical and climatic variation, a vast array of wine styles can be found here.

Husch is a small family-owned winery. Founded in 1971, it is the oldest winery in the picturesque Anderson Valley. The vineyards are comprised of some of the earliest varietal plantings on the valley floor. In 1968, Tony and Gretchen Husch bought the 60-acre Nunn ranch, about equidistant between Philo and Navarro. The land was well known for its yields of apples and grains. They soon planted eight acres on a cool slope with a southern exposure that sweeps down towards the pristine Navarro River. Pinot Noir, Chardonnay, and Gewurztraminer quickly became the focus of the small winery. The first official crush was in the fall of 1971, thus making Husch the first winery in the Anderson Valley.

In 1979, Hugo Oswald Jr. bought Husch Winery from the Husch family. The Oswald family had been growing pears in the Santa Clara Valley, but when the area was expanding they sold the land and headed for the southern tip of Mendocino County in the Ukiah valley. The Oswald family combined the vineyards on their La Ribera Ranch in Talmage with their newly expanding vineyards in the Anderson Valley. This union produced a total growing area of about 200 acres. Today Husch Vineyards is still owned and operated by the Oswald family. Currently, three members of the family are involved in the winery: Miles, Ken, and Will. Winemaking is under the direction of Fritz Meier, a graduate enologist from Geisenheim University in Germany. Al White, now in charge of all viticulture operations, has been with Husch since 1973. Through the years Husch has modernized and expanded, but it has never lost its initial rustic charm or reputation for great wines.

Husch's 2020 Chardonnay showcases fruit, balance, and ideal terroir. Layered aromas and flavors of juicy pear, white stone fruit, Meyer lemon, and freshly-cut apple are beautifully framed by a light touch of oak. This well-structured wine is rich on the palate and sustained by its natural acidity. Pairings such as an appetizer of smoked salmon mousse or a harvest butternut squash soup will be delightful, as well as grilled chicken on the BBQ, or roasted pork loin. Drink now.

Notes from www.wine.com



\$19.99/btl

Member discount on additional btls \$17.99/btl

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

The Best BBQ Chicken Breasts

The best BBQ chicken breast recipe doesn't call for complicated marinades or rubs, it's all about this easy on-the-grill or in-the-oven cooking method sweetened with BBQ sauce for moist and juicy chicken breasts every time.

Ingredients:

4 boneless skinless chicken breasts*
extra virgin olive oil
kosher salt, to taste
freshly ground black pepper, to taste
1/2 cup of your favorite BBQ sauce

*I use boneless, skinless chicken breasts for this recipe. If you're a fan of a cut whole bird or the darker meat chicken thighs, the same principles apply, just add more time cooking time.

Directions:

Prepare the grill for direct cooking at high heat (450°F). Brush the cooking grates clean.

Drizzle the chicken breasts with extra virgin olive oil and rub over the breasts. Season generously with kosher salt and freshly ground black pepper.

Place the chicken breasts on the hot grill. Cover and cook for 5-6 minutes or until they easily release from the grates. Flip the chicken and cook for 4-5 minutes longer. Baste the chicken breasts with BBQ sauce, flip and cook for 2 minutes on each side. Repeat on the other side. Cook until the breasts are firm to the touch and opaque all the way through, registering 160°F internal temp (the temp will rise to 165°F as the chicken rests).

Transfer to a plate and cover with a piece of aluminum foil and let rest for 5 minutes. Serve with more BBQ sauce if desired.

Serves 4 | Recipe <https://www.foodiecrush.com/best-bbq-chicken/>

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2019 Chateau Grange Cochard les Charmes Morgon Beaujolais, France



Morgon is one of the 10 Beaujolais crus located on the slopes of the Beaujolais hills on the western side of the Saone River. The appellation applies only to red wines based on the Gamay grape variety. The wines made here tend to be denser than those made in much of the rest of Beaujolais. They often display cherry and dark fruit characters and a fleshy, juicy texture that is not common in Beaujolais wines. Morgon wines age so distinctively and consistently that the region's name is often used as a verb to describe this: "il morgonne" ("it morgons").

The Gamay grape used to produce these distinctive wines is an early ripening, acidic variety. For this reason, carbonic maceration has become the accepted method for making most red Beaujolais wines. Whole-bunch grapes are left in fermentation vessels, where the bottom layers are crushed under the weight of those on top. The resultant juice starts to ferment and saturates the upper grapes in carbon dioxide (a by-product of the fermentation process). This causes intra-cellular fermentation, where the grapes ferment as a whole berry, producing brightly colored wines with low tannin levels and intensely fruity flavors.

Château Grange Cochard is a wine estate in the Morgon appellation. It is a family estate with a great majority of the vines over 40 years old with many growing for almost a century. They make three distinct cuvées with different styles and all are 100% Gamay. They only use grapes grown from their own vineyard and everything is done by hand on the estate within a few hundred meters of the Château.

Grange Cochard aims to make authentic wines that reflect all the strengths of the Morgon appellation while respecting the unique environment and the glorious mature vines. For this reason, they have recently begun the organic conversion process in the vineyard. It means that by 2024 all of the vine-growing areas will be producing wines certified as organic.

This wine is stylish and characterful with a Burgundian feel. Lightly oaked with vanilla accents, rich on the palate, generous and silky fruit with that delicious Morgon spiciness, underpinned with well-structured tannins. Gamay's mellow fruity flavors make it a rare red wine equally capable of pairing with delicate dishes like fish, and salty, caramelized foods like roasted poultry, and aged cheeses. Drink now.

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



\$19.99/btl

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Braised Duck Tacos (Tacos de Carnitas de Pato)

Slowly braised duck infused with the aroma of Mexican cinnamon and orange is shredded and pan-fried until crisp in this recipe from chef Roberto Santibanez.

Ingredients:

3 lb. duck legs
1 1/2 tsp. kosher salt, plus more to taste
1 head garlic, halved horizontally
1 large white onion, thinly sliced, plus one small, finely chopped
1 (4") piece Mexican cinnamon, broken in half
1 medium orange, quartered

12 corn tortillas, warmed
3/4 cup roughly chopped cilantro
Lime wedges, for serving
Salsa, such as tomatillo and pineapple or peach pico de gallo, for serving (optional)

Directions:

Heat oven to 350°. Combine duck, 1 1/2 tbsp. salt, plus garlic, sliced onion, and cinnamon in a 6-qt. Dutch oven. Squeeze the orange quarters over the duck and add the spent oranges to the pot; toss to combine and arrange duck skin side up. Cook, covered, until duck is very tender, about 2 1/2–3 hours. Let duck cool in the pot, then transfer to a cutting board. Shred meat into large chunks, discarding skin and bones. Strain pan drippings through a fine-mesh sieve into a measuring cup; chill until fat solidifies on the surface. Reserve 1/4 cup fat; save remaining fat for another use. Heat reserved duck fat in a 12" skillet over medium-high heat. Cook duck, stirring occasionally, until slightly crispy, 3–5 minutes. Season with salt; pile into warm tortillas and garnish with chopped onion, cilantro, and lime wedges. Serve with salsa, if you like.

Serves 6 | Recipe <https://www.saveur.com/article/recipes/tacos-de-carnitas-de-pato-braised-duck-tacos/>