

PREMIUM WINE CLUB

April 2020

2018 Field Recordings Chenin Blanc Paso Robles, California



Field Recordings is 35-year old winemaker Andrew Jones' personal catalog of the people and places he values most. Spending his days as a vine nursery fieldman planning and planting vineyards for farmers all over California, Andrew is sometimes offered small lots of their best fruit on the side. Having stood in just about every vineyard on the Central Coast, he has a keen eye for diamonds in the rough: sites that are unknown or under-appreciated but hold enormous untapped potential. As friendships are made and opportunities are embraced, Andrew produces small quantities of soulful wine from these unusual, quiet vineyards.

Unquestionably one of the most diverse grape varieties, Chenin Blanc can do it all. It shines in every style from bone dry to unctuously sweet, oaked or unoaked, still or sparkling and even as the base for fortified wines and spirits. Perhaps Chenin blanc's greatest asset is its ever-present acidity, maintained even under warm growing conditions. While most would agree it reigns supreme when from its birthplace of the Loire Valley, Chenin is the most planted variety in South Africa. California is also winning more notoriety for its Chenin.

While this is a Chenin with a bit of a California feel, it still feels like the real deal from the Loire Valley with flavors of fresh pear, lemon and apple with a subtle nutty almond note on the finish. It's a great lighter bodied wine ideal for spring sipping, vegetable dishes or salads, or pairing with hard cheeses. Drink now.

Notes from www.wine.com

Chopped Spring Salad

This dressing is also great as a dip, and most of the vegetables listed here can be left in bigger pieces and treated as crudité's instead.

Ingredients:

½ cup plain yogurt
2 tablespoons olive oil
1 tablespoon fresh lemon juice
1 garlic clove, finely grated
¼ teaspoon Sriracha
2 tablespoons finely chopped chives, plus more for serving
2 tablespoons finely chopped mint, plus more for serving

Kosher salt, freshly ground pepper
½ English hothouse cucumber, chopped (about 1 cup)
1 avocado, chopped
2 scallions, chopped
3 radishes, trimmed, chopped
1 cup thinly sliced sugar snap peas
¾ cup cherry tomatoes, quartered

Directions:

Whisk yogurt, oil, lemon juice, garlic, Sriracha, 2 Tbsp. chives, and 2 Tbsp. mint in a small bowl to combine; season with salt and pepper and let dressing sit at least 1 hour to allow flavors to meld.

Just before serving, toss cucumber, avocado, scallions, radishes, peas, and tomatoes in a large bowl to combine; season with salt and pepper. Divide evenly among plates and drizzle with dressing. Top with chives and mint.

Do Ahead: Dressing can be made 3 days ahead. Cover and chill.

Serves 4 | Recipe <https://www.bonappetit.com/recipe/chopped-spring-salad>



\$19.99/btl

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2016 Idiart 1911 100 Years Red Blend Pays d'Oc, France



Nicolas Idiart, founder of Maison Idiart, is also the winemaker. He grew up with the love of wine a passion he shared with his father and Grandfather. He graduated from Bordeaux, winemaking school, Blanquefort, at 19 years old (youngest graduate winemaker ever)! Nicolas' passion for Loire wines brought him to work in Chinon, Touraine, Muscadet in France, but also in Australia and New Zealand. After several years traveling the world, he moved to the sales side of the wine business, mainly in North America. After 7 years of sales and now 33 years old, he decided to go back to winemaking with an artisan approach: small batches, hand crafted wines shaped by the mind and hands of a contemporary winemaker.

This wine represents a very special project, brought to life by Idiart. Located right next to the Canal du Midi*, in the village of Pezens, this small plot of land was planted in 1911. The vineyard has 14 different grapes varieties: Aramon Noir, Aramon Gris, Grenache, Syrah, Cinsault, Vieux Carignan, Alicante, Malvoisie, Negrette, Portan, Mourvèdre, Aspiran, Carmenère, Terret Blanc. The blend is unique and full of the history. It is deep and shows concentrated fruit flavors, but yet it is silky and soft with notes of cassis and minerality. Pair with pork or duck dishes. Drink now.

*The Canal du Midi, designed and built by Pierre-Paul Riquet in 1662-1681, is a remarkable work of engineering, justifying its inclusion in the Unesco world heritage list in 1996. It is one of the most popular cruising waterways in France. It links the Garonne river off the Atlantic coast to the Mediterranean.

Notes from www.sevenffty.com

Pork Tenderloin with Cherry Vinaigrette

A peppy cherry dressing is a natural pairing for pork.

Ingredients:

- 2 tablespoons vegetable oil
- 1 1½-pound pork tenderloin
- Kosher salt and freshly ground black pepper
- 2 cups quartered pitted sweet or sour cherries
- 2 tablespoons red wine vinegar
- 1 tablespoon olive oil
- 1 tablespoon whole grain mustard
- 1 bunch watercress, tough stems removed

Directions:

Preheat oven to 400°. Heat oil in a medium skillet over high. Season pork with salt and pepper; cook, turning occasionally, until golden brown, 10–12 minutes.

Transfer pork to a rimmed baking sheet; roast in oven for 8 minutes. Transfer to a cutting board and let rest 10 minutes.

Meanwhile, toss cherries, vinegar, oil, and mustard in a medium bowl; season with salt and pepper.

Slice pork and serve with watercress and vinaigrette.

Serves 4 | Recipe <https://www.bonappetit.com/recipe/pork-loin-with-cherry-vinaigrette>



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