

PREMIUM WINE CLUB

May 2019

2017 Anne Amie Pinot Gris Willamette Valley, Oregon



Pinot reigns supreme at Anne Amie Vineyards with Pinot Noir, Pinot Gris and Pinot Blanc forming the heart of the production. Complementing the pinot family is Old-Vine Estate Müller Thurgau, planted in 1979. As with all great wines, Anne Amie's start in the vineyards. They are fortunate to have some of Oregon's best sites, all of which are Salmon Safe and LIVE certified. Their estate vineyards receive only the minimal required treatments and yields are dramatically reduced in order to give fruit with great depth and complexity.

The estate vineyards are located in the rolling hills of the Yamhill-Carlton District and on the steep hillsides of the Chehalem Mountains, both nestled in Oregon's verdant Willamette Valley. The LIVE certified winery is located on the Yamhill-Carlton property, a few miles from both Lafayette and Carlton, Oregon.

Pinot Gris is a white-wine grape originally from the vineyards of Burgundy. It is now found in wine regions all over the world. A member of the extended Pinot family of grape varieties, Pinot Gris is a pink-skinned mutation of Pinot Noir. The two varieties are indistinguishable in the vineyard right up until veraison. Then Pinot Gris berries take on their distinctive array of colors; anything from orange-pink to pale, dusty purple. The adjective Gris is French for "gray", and refers to the dusty, light-gray sheen the grapes often take on. This convention is widely used in Europe, notably in Italian (Grigio).

This Pinot Gris is an elegant expression of this versatile varietal. Intensely aromatic powdery floral notes give way to a palate of Asian pear, Meyer lemon and rose petal. Balanced and crisp, this wine is a great match for many dishes from chicken paella or moules-frites to pork roast. Drink now.

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

Spring Vegetable Soup

Welcome Springtime with this healthy, flavor-packed and satisfying recipe for Spring Vegetable Soup.

Ingredients:

2 tablespoons of olive oil
1 onion chopped
3 cloves garlic minced or finely sliced
2 leeks cleaned and sliced
2 stalks of celery chopped
2 carrots peeled and sliced
4 cups chicken or vegetable stock

1 good handful of flat leaf parsley chopped, including the stems
2 zucchini halved long ways and sliced
1-8 ounce bag fresh baby spinach
1 teaspoon salt
1 teaspoon ground black pepper
8 ounce Ditalini pasta (or any other small pasta for soup)
grated Parmesan cheese for serving

Directions:

Heat the oil in a large pot over medium heat. Add the onion and cook until the onion is translucent. Add the garlic and cook another minute. Add the leeks, celery and carrots. Cook until they start to soften slightly. Add the stock and parsley. Raise the heat to high, bring to a boil. Once the soup has come to a boil, reduce the heat to medium low and simmer covered for 20 minutes.

While the soup simmers, cook the pasta according to package instructions and set aside until needed.

Add the zucchini and simmer another two minutes. Add the spinach and simmer an additional two minutes. Add the cooked pasta. Salt and pepper to taste.

Serve with grated Parmesan cheese.

Serves 4 | Recipe <https://www.errenskitchen.com/spring-vegetable-soup/>



\$19.99/btl

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

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2016 Dunham Cellars Three Legged Red Washington



Dunham Cellars makes its home in a rustic, remodeled World War II era airplane hangar in Walla Walla, Washington, and celebrated its 20th “Platinum” Anniversary in 2015. The family-owned winery strives for excellence from vineyard to bottle, and sources fruit from several renowned estate vineyards in prime locations around the Walla Walla and Columbia Valley appellations. Dunham wines include Cabernet Sauvignon, Syrah, Merlot, Trutina (Bordeaux-style blend), Three Legged Red (red table wine), Riesling and Chardonnay.

Each year, Dunham Cellars blends a portion of its wines into this red table wine. Featuring fruit from their estate vineyards and using the same barrels in which they age their finest Cabernet, Merlot and Syrah. This process enables them to maintain the consistent high quality of their top wines, while creating a great everyday wine that is price-friendly.

“It was a sunny day in the summer of 1994 when I met Port. Outside I heard the distinct sound of an animal in distress. It took only moments to realize what was happening across the field from my house – a young puppy had fallen into harm’s way and was being attacked by another dog. I ran to the scene, broke up the fight and found that the puppy was very badly injured. Instinctively, I wrapped him up and took him to the veterinarian, and although the puppy had lost a leg, he had found a home. With only three legs, and two on the port side, I named him Port, and he was my best friend.”

- Eric Dunham, Founding Winemaker

Notes from www.dunhamcellars.com

“Zesty and lively, showing expressive black cherry and smoky beef aromas, with licorice and sage flavors. Cabernet Sauvignon, Syrah and Merlot. Drink now through 2024.” **Wine Spectator 90 points.**

Sage Pork Chops with Cherry Balsamic Glaze

Seventy percent of the cherries (both sweet and tart) produced in the United States come from four states (Washington, Oregon, Idaho, and Utah). This makes a perfect pairing with a Washington Red!

Ingredients:

1/2 cup balsamic vinegar
2 Tbsp olive oil
1 tsp dried sage
1/2 tsp black pepper

4 boneless center cut pork chops
12 oz cherries, pitted (can use frozen)
1 Tbsp balsamic vinegar
1/2 cup water
1 Tbsp honey

Directions:

Combine the balsamic vinegar, olive oil, sage and pepper in a large gallon size zip lock bag. Add pork chops and marinate for 2 hours or overnight.

Turn broiler on low. Add pork chops to cast iron skillet or large baking sheet; ensuring they are spaced evenly apart and not touching. Broil on low for 10 minutes per side, if large pork chops, 7-8 minutes if smaller.

Meanwhile, in small sauce pan, add cherries, balsamic vinegar, water, and honey and bring to a boil. Reduce heat and let simmer until sauce reduces until almost all the liquid has been reduced.

To serve, add cherry balsamic glaze atop of pork chops.

Serves 4 | Recipe <http://withsaltandwit.com/sage-pork-chops-cherry-balsamic-glaze/>



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