

ORIGINAL WINE CLUB

July 2020



2018 Aia Vecchia Vermentino

Tuscany, Italy



Aia Vecchia is the name of an old building which is today the centre of a company deep in the Tuscany countryside between Bolgheri and Castagneto Carducci. The Pellegrini family, Aia Vecchia's owners, have been grape growers in the Bolgheri area for several generations and have sold their grapes to many of the most notable wineries in the region for decades. After replanting their original vineyards in 1995, the following year they took the plunge and established their own winery with the goal of creating a portfolio of small-lot, high-quality Super Tuscan blends focusing on Bordeaux grape varieties.

The family enlisted the help of well-known agronomist Daniel Schuster in the selection of their vines, which were imported directly from Bordeaux. They also sought out the services of another highly talented consultant - Hungarian winemaker Tibor Gal - who had been chief winemaker at the pioneering Super Tuscan Ornellaia in Bolgheri. With this lineup, Aia Vecchia developed Lagone, their Merlot-based first wine, in 1998.

Under the supervision of Gal, Aia Vecchia launched a Cabernet-based Super Tuscan in 2001 (their top label Sor Ugo). and added a white wine in 2008. The Vermentino is made from estates at Orbetello and Magliano in Toscana, both of which are in Grosseto province some 60 miles southeast of Bolgheri.

The bouquet is fresh with zesty aromas of freshly cut grass, grapefruit and hints of salt air. On the palate, the wine has a creamy and round mouthfeel with bright acidity accompanied by hints of limestone and a slight earthiness. The finish is lengthy, dry and refreshing. Recommended as an aperitif or an accompaniment to fresh seafood, summer salads and poultry. Drink now.

Notes from www.wine.com

Grilled Shrimp with Pesto

Whether you serve the dish for dinner with pasta and a vegetable or as an appetizer all alone, the shrimp disappear in a flash. Make extra!

Ingredients:

2 pounds extra large or jumbo shrimp, peeled (tails left on) and deveined, thawed if frozen
6 tablespoons extra virgin olive oil
1 cup basil leaves
3 large garlic cloves, roughly chopped

1/4 teaspoon red pepper flakes
1/2 teaspoon salt
1/4 cup grated Parmigiano-Reggiano
1/4 cup walnuts
1 lemon, cut into wedges, for serving (optional)

Directions:

Thread the shrimp onto skewers, if desired. (I usually don't bother, unless the shrimp are on the smaller side, in which case they might slip through the grill grates.)

In a food processor or blender, combine the olive oil, basil, garlic, red pepper flakes, salt, Parmigiano-Reggiano and walnuts. Process until the mixture is well blended. Reserve two tablespoons of the pesto in a bowl large enough to hold all of the shrimp and set aside. Pour the remaining pesto over the shrimp and let sit at room temperature for about 30 minutes to marinate.

Preheat the grill to medium-high heat. Lightly dip a wad of paper towels in vegetable oil and, using tongs, carefully rub over the grates several times until glossy and coated. Place the shrimp on the grill and cook until plump and slightly charred, a few minutes per side. Transfer the cooked shrimp to the bowl with the reserved pesto and toss to coat evenly. Serve immediately.

Serves 4-6 | Recipe <https://www.onceuponachef.com/recipes/grilled-pesto-shrimp.html#tabbox>



\$13.99/btl

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2018 Montes Malbec Colchagua Valley, Chile



With the release of the first Montes Alpha wine back in 1988, Montes became one of the first premium wineries of Chile. Their premise - a clear belief that Chile had an untapped potential as a producer of quality wines - made them a benchmark for other wineries to follow. The original four partners' total involvement and the continuous help of the angels that decorate their labels was key to their success. Two decades later, Montes is the fifth most important winery of Chile where Aurelio Montes continues leading the winemaking area with the same passion as the first day. Hard work and total focus on quality has led Montes to be one of the most successful and respected quality-driven wineries in Chile as they continue pioneering and breaking new grounds in wine.

Well-regarded for intense and exceptionally high quality red wines, the Colchagua Valley is situated in the southern part of Chile's Rapel Valley, with many of the best vineyards lying in the foothills of the Coastal Range. Heavy French investment and cutting-edge technology in both the vineyard and the winery has been a boon to the local viticultural industry, which already laid claim to ancient vines and a textbook Mediterranean climate. The warm, dry growing season in the Colchagua Valley favors robust reds made from Cabernet Sauvignon, Carmenère, Malbec and Syrah. A small amount of white wine is produced from Chardonnay and Sauvignon Blanc.

Aromas of fresh red fruits such as strawberries and tart cherries predominate on the nose with a light touch of red plums. Floral notes underscore its fresh character with fragrances of wildflowers and violets. Sweet spices such as anise appear over light aromas of vanilla and jam. The sweet sensation is echoed on the palate with surprisingly smooth, round tannins that lend structure and tremendous volume. Very nicely balanced natural acidity makes this a very juicy, elegant Malbec with a remarkable finish that lingers long on the palate. Pair with red meat and cheeses. Drink now.

Notes from www.wine.com

Chilean Steak with Pepper Sauce (Entrana Con Pebre)

Entraña is a flat, robustly flavorful steak, otherwise known as skirt steak. Pebre (pronounced pe-vreh) is the Chilean member of a family of fresh salsas that includes Colombian ají and Brazilian molho à campanha.

Ingredients:

2 red ripe tomatoes
1 poblano pepper, or 2 Anaheim peppers
2 scallions, both white and green parts, trimmed
½ cup chopped fresh cilantro

½ cup extra-virgin olive oil, preferably Chilean
Juice of 1 lemon, or more to taste
Coarse salt (kosher or sea) and Freshly ground black pepper
1½ pounds entraña or skirt steak
Garlic salt (optional)

Directions:

Cut each tomato in half and wring out the pulp and seeds. For a milder pebre, seed the pepper(s). Very finely chop the tomatoes, pepper(s), and scallions.

Transfer the chopped vegetables to a mixing bowl and stir in the cilantro, olive oil, and lemon juice. Taste for seasoning, adding salt and black pepper to taste and more lemon juice as necessary; the pebre should be highly seasoned. You can make the pebre up to 4 hours ahead; taste it for seasoning before serving, adding more salt and/or pepper as necessary.

Set up the grill for direct grilling and preheat it to high. Brush and oil the grill grate. Season the steaks on both sides with salt and black pepper; a Chilean might not use garlic salt, however, it works nicely with the pebre. Grill the steaks until cooked to taste, 3 to 5 minutes per side for medium.

Transfer the steaks to a platter or plates. Spoon a little pebre on top and serve the rest on the side. As Santiagan grilling enthusiast Francisco Ortiz notes, you don't need salads, vegetable side dishes, starches, or desserts (although he does allow for the presence of a hard roll). It's all about the pebre and the meat.

Serves 4 | Recipe <https://app.ckbk.com/recipe/plan64470c04s001r014/chilean-steak-with-pepper-sauce>



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