

ORIGINAL WINE CLUB

June 2019



2018 Lubanzi Chenin Blanc South Africa



Lubanzi is founded by Walker Brown and Charles Brain, two US citizens who met while they were exchange students in South Africa. In 2014 they set off on a 20 hour bus ride along South Africa's southern coast en route to the wild coast, a remote part of the country - famously the birthplace of Nelson Mandela - for a week long backpacking expedition. On the second day, a wandering dog the locals called 'LUBANZI' began following them on their adventure. He stuck with them throughout their journey - for 6 days & 100 miles - until he disappeared in the middle of the night before their final morning.

In the spirit of this adventure they returned to South Africa in 2016 endeavoring to launch a business that would connect people back home in America with a country and a people they had both been so struck by. They met with over 40 producers, ranging from small family run farms to large co-ops (independent growers banding together across huge regions), to wine negotiants and independent wine-makers to source wine that could be part of what they were trying to build: a young, innovative, and socially responsible wine brand built on the concepts of collaboration & exploration, with a 'locally run, globally minded' mantra. They found those partners in their winemakers, Trizanne Barnard & Bruce Jack, & their designers, Fanakalo, who became friends and collaborators, and who have helped bring Lubanzi to life.

Fifty percent of their profits will go towards The Pebbles Project, an NGO that works with low-income families who live and work on South Africa's wine farms. The Pebbles Project focuses on growing families by providing resources and improving access to health & high-quality education, allowing families to realize a horizon for success in life that extends far beyond their current view.

The Lubanzi label is comprised of two wines, a red blend, composed of Shiraz, Cinsault, Grenache & Mourvedre and a white, a Chenin Blanc. Because of Chenin Blanc's awesome acidity and inherently sweet flavor, you'll find it pairs well with foods that have a sweet and sour element.

Notes from www.wineindustryadvisor.com & www.lubanziwines.com

"There's a pronounced, upfront floral note on the nose of this wine, expressed in scents of carnation and baby's breath. Those are partnered with additional aromas of white peach, underripe guava, yellow melon and a touch of talc. It's light in weight, with bright acidity and a nervy energy that lead into a refreshing, mouthwatering finish. Also available in cans, for on-the-go and easy outdoor enjoyment." **Wine Enthusiast, 86 points.**

Goat Cheese-Stuffed Chicken

Stuffing chicken breasts with goat cheese doesn't seem like a particularly healthy approach. But by using only a small amount of goat cheese and mixing it with chopped walnuts and lemon zest, this dish is both nutritious and delicious.

Ingredients:

1/4 cup walnut halves
1/4 cup fresh goat cheese, softened
1/2 teaspoon finely grated lemon zest
1 garlic clove, minced
Salt and freshly ground pepper

Four 6-ounce skinless, boneless chicken breast halves
1 tablespoon extra-virgin olive oil
3 tablespoons fresh lemon juice
1/4 cup chicken stock or low-sodium broth
2 tablespoons walnut oil
1/4 cup chopped flat-leaf parsley

Directions:

Preheat the oven to 400°. Spread the walnuts in a pie plate and toast for 6 minutes, until fragrant. Let cool, then chop. In a small bowl, mash the goat cheese with the lemon zest, garlic and half of the walnuts; season with salt and pepper. Using a small knife, cut a pocket in the side of each chicken breast; keep the pocket opening as small as possible. Stuff the chicken breasts with the mixture and gently press to flatten them. In a large ovenproof skillet, heat the olive oil until shimmering. Season the chicken with salt and pepper and cook over moderately high heat, turning once, until browned, about 6 minutes. Transfer the skillet to the oven and roast the chicken for 5 minutes. Transfer the chicken breasts to a platter and keep warm. Add the lemon juice and stock to the skillet and cook over moderately high heat, scraping up any browned bits stuck to the pan. Simmer for 3 minutes. Stir in the walnut oil, parsley and the remaining chopped walnuts. Transfer the chicken breasts to plates, spoon the walnut sauce on top and serve.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/goat-cheese-stuffed-chicken>



\$14.99/btl

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2017 Castelfero Barbera Piedmont, Italy

Castelfero is named after the Antica Contea di Castelfero, a count who once lived on the hills near Castel Boglione, and has carried this name since 1970. The Castelfero philosophy is to pursue the highest possible quality in the vineyard. Most of the work is done manually, including the rigorous grape selection that takes place during the harvest. A team of three agronomists apply vineyard management techniques with low environmental impact and use organic methods wherever possible. Castelfero has the capacity to vinify even the smallest lots individually, and wines from each site are handled separately.

Barbera is a dark-skinned wine grape variety found in several Italian wine regions, including its native Piedmont, Emilia-Romagna, Puglia, Campania and even the island regions, Sicily and Sardinia. At the turn of the 21st Century, it was Italy's third most-commonly planted red wine grape, after Sangiovese and Montepulciano. Barbera grapes are used both in blended wines and varietals – the latter are becoming increasingly common as Italy continues its move towards varietal labeling.

When young, most Barbera wines have a bright-red cherry character, distinguished from Nebbiolo (which often overshadows Barbera) by softer tannins and a certain roundness. This 2017 Castelfero Barbera has a fresh nose with plum and blackberry notes. Medium structure, easy drinking with fresh notes of wild berries and a clean finish. This wine has bright acidity making it a great food pairing wine, particularly with rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese, higher tannin foods like root vegetables & braised greens. Drink now.

Notes from www.wine-searcher.com

Roasted Pork with Sticky Mango Glaze

Mangoes, ubiquitous in the Caribbean, flavor this sticky, slightly spicy glaze for roasted pork. Carolina Buia also uses sweet-and-sour tamarind paste in the glaze to add tartness.

Ingredients:

1/2 large mango, peeled and cut into 1/2-inch chunks (1 cup)
2 tablespoons sugar
1 1/2 teaspoons tamarind paste
1 teaspoon Worcestershire sauce
1/2 teaspoon soy sauce
1/4 teaspoon crushed red pepper

1/2 teaspoon vegetable oil
1 garlic clove, minced
Salt and freshly ground pepper
1 tablespoon extra-virgin olive oil
One 4-pound pork loin roast, tied
1/2 cup dry white wine
3/4 cup chicken stock or low-sodium broth

Directions:

Preheat the oven to 300°. In a blender, combine the mango chunks with the sugar, tamarind paste, Worcestershire sauce, soy sauce and crushed red pepper and puree until smooth.

In a small saucepan, heat the vegetable oil until shimmering. Add the garlic and cook over moderate heat until fragrant, about 1 minute. Add the mango puree, season with salt and pepper and bring to a simmer. Cook over low heat until slightly thickened, about 5 minutes.

In a large ovenproof skillet, heat the olive oil until shimmering. Season the pork roast with salt and pepper. Add the roast to the skillet and cook over high heat, turning occasionally with tongs, until browned all over, about 7 minutes.

Transfer the skillet to the oven and roast the pork for about 45 minutes, until an instant-read thermometer inserted in the thickest part registers 130°. Brush the mango glaze all over the roast, turning to coat it evenly. Continue to roast the pork until an instant-read thermometer inserted in the center registers 135°, about 5 minutes longer.

Light the broiler. Brush some of the mango glaze and pan drippings over the pork and broil 8 inches from the heat for 5 minutes or until the glaze is slightly sticky and golden. Transfer the roast to a cutting board and let rest for 15 minutes.

Meanwhile, pour off the fat from the skillet and set the skillet over moderately high heat. Add the wine and cook, scraping up any browned bits. Transfer to a small saucepan and simmer the jus until reduced by half, about 5 minutes. Add the chicken stock and simmer until slightly reduced, about 3 minutes longer. Season the jus with salt and pepper. Discard the strings from the roast and slice 1/3 inch thick. Serve with the jus.

Serves 12 | Recipe <https://www.foodandwine.com/recipes/roasted-pork-with-sticky-mango-glaze>



\$9.99/btl

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