

# ORIGINAL WINE CLUB

September 2020



## 2018 Domaine du Haut Bourg Muscadet Cotes de Grandlieu Sur Lie - Pays Nantais, Loire, France

Located in the heart of the Appellation Muscadet Côtes de Grandlieu, the Domaine du Haut Bourg was built by four generations of winegrowers. The first vine was planted in 1945, and today, the surface of the vineyard reaches 40 hectares.

The Pays Nantais, Loire's only region abutting the Atlantic coast, is solely focused on the Melon de Bourgogne grape in its handful of subzones: Muscadet-Sèvre et Maine, Muscadet-Coteaux de la Loire and Muscadet-Côtes de Grandlieu. Muscadet wines are dry, crisp, seaside whites made from Melon de Bourgogne and are ideal for the local seafood-focused cuisine. (They are not related to Muscat.) Melon de Bourgogne is the most planted grape variety in the Loire Valley. There is a new shift in the region to make these wines with extended lees contact, creating fleshy and more aromatic versions.

In the winery, the fashion is to subject the best Melon de Bourgogne grapes to extended lees contact ("sur lie" on Muscadet labels) and sometimes also barrel maturation. This results in wines of greater depth, texture and complexity. Lees is a generic term for the solid particles settled at the bottom of a tank/barrel after alcoholic fermentation. It consists of dead yeast cells, pulp, seeds, skin fragments and any other insoluble particles. Apart from adding to the flavor, lees contact also imparts added mouthfeel to the wine. Food matches for Melon de Bourgogne include scallops cooked in white wine and garlic, goat cheese and rocket salad, and Middle Eastern lemon lentil soup. Drink now.

Notes from [www.wine.com](http://www.wine.com) [www.wine-searcher.com](http://www.wine-searcher.com)

*"Floral, citrus and apple nose. The palate is packed with stone fruit flavors and kept fresh with lemony acidity and a persistent, salty-nutty finish. Delicious and very classic."* **Decanter 95 points.**

## Seared Scallops with Garlic Basil Butter

*Seared scallops cook quickly — within 5 minutes — and are best when enjoyed straight-away. If you're serving them with pasta, vegetables or rice, make sure they are ready before cooking the scallops.*

### Ingredients:

12 large sea scallops, 1 1/4 to 1 1/2 pounds	1 1/2 tablespoons butter
2 teaspoons all-purpose flour, optional, see note	2 garlic cloves, minced
Salt and fresh ground black pepper	1 cup fresh basil leaves
2 tablespoons oil, such as olive oil, avocado oil or grape seed oil	3 to 4 lemon slices

### Directions:

Use a paper towel to pat the scallops dry. Dust one side of the scallops with a small amount of flour, and then season with salt and pepper.

Heat a wide skillet over medium-high heat. Add the oil to the pan. When the oil is hot and shimmering, carefully place the scallops, seasoned-side-down, into the pan. Cook, without moving them until browned, about 2 minutes.

While the first side is browning, dust the unseasoned side of the scallops with a bit of flour and season them with salt and pepper. Flip the scallops — if any stick to the pan, wait a few more seconds then try again, gently wiggling them side to side to help release them.

Add the butter and garlic to the pan, and then swirl the butter around the pan as it melts. Cook another minute or two then take the pan off of the heat. Stir in the basil leaves and lemon slices. Serve.

Note: If you don't want to use the flour, it's okay. It helps with even browning, and since some of the flour sticks to the bottom of the pan, it mixes with the butter, helping to thicken the garlic basil butter sauce. If you are gluten-free or don't want to get out the flour, make sure the scallops are as dry as you can get them for the best chance at a good sear.

Makes 4 servings, 3 large scallops each | Recipe <https://www.inspiredtaste.net/37110/garlic-basil-seared-scallops/>



**\$10.99/btl**

Member discount on additional btls **\$9.89/btl**

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## 2018 Fattoria di Piazzano Ventoso Tuscany, Italy



The Bettarini family have farmed Fattoria di Piazzano since its inception in 1948, when Otello Bettarini, a successful manufacturer from nearby Prato, fell in love with the area's rolling landscape and bucolic charm. But winemaking in these tufted hills south of Empoli goes back considerably farther than that; archeological excavations on the property have unearthed wine amphorae dating from the 4th century CE! In fact, the very name Piazzano is derived from the Latin "Fundus Plautianus," or "Plautus' Farm," a proud acknowledgement of the land's heritage and historical esteem. And a closer look at the estate's unique placement may reveal why: the property runs across a geological fault line, which resulted in a tectonic mashup that exhumed an astonishing array of distinct soil types throughout the vineyards.

Today, brother and sister Rolando and Ilaria Bettarini take shrewd advantage of this diversity in terroir, vinifying each plot separately, blending only the best expressions and selling off the remainder. For decades this passionate, family-run operation has produced quality wines of typicity at a fraction of the price of its better-known neighbors within the bounds of Chianti Classico a few miles to the east.

Fattoria di Piazzano Ventoso is a blend of Sangiovese, Canaiolo, and Malvasia Nera and other indigenous red varieties, sourced from clay-loam soils strewn with rock fragments. The slopes have southern, southwestern and some northern exposure. Grapes are harvested from the second week of September to the second week of October. Fermentation and aging takes place in glazed concrete tanks exclusively with indigenous yeasts to highlight the pure expression of the fruit. The Ventoso is best paired with tomato-based meat pasta sauce or your favorite pizza. Drink now.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com) & [www.fattoriadipiazzano.it](http://www.fattoriadipiazzano.it)

## Grilled Pizza

*If you're craving brick-oven crispy pizza crust, you can get the same results right at home with grilled pizza.*

### Ingredients:

1 lb. Pizza Dough (homemade or store bought)  
1 lb. Fresh Mozzarella, Sliced Thin And Patted Dry  
3/4 c. Pizza Sauce

4 oz. weight Thinly Sliced Pepperoni or Chorizo (or whatever toppings you prefer!)  
Minced Fresh Rosemary  
Shredded Parmesan Cheese  
Vegetable Oil

### Directions:

Sprinkle the back of a sheet pan with flour. Prepare toppings and pour some vegetable oil into a small bowl. Have everything organized and ready to take outside.

Using your hands, press the dough out to a thin rectangle. Pull the dough up and sprinkle more flour underneath to keep the dough loose.

Prepare the grill for high direct heat. Using tongs, dip a folded paper towel in vegetable oil and rub on grates. Carefully slide pizza dough onto the grill. Close grill and cook for 2 – 3 minutes. Using tongs, lift dough and check to see if lightly brown.

Using tongs and a sheet pan, flip the pizza dough, so it's grilled-side up. Brush pizza crust with olive oil and spread on pizza sauce. Top with mozzarella and pepperoni. Close grill and cook for another 2 – 3 minutes or until the bottom is a crispy brown and cheese melts. If the dough is browning but the toppings still need more time, lower the heat and let cook for an additional 2 minutes.

Serves 3 | Recipe <https://www.thepioneerwoman.com/food-cooking/recipes/a88247/how-to-grill-pizza/>



**\$13.99/btl**

Member discount on additional btls **\$12.59/btl**