

# PREMIUM WINE CLUB

September 2020



## 2019 Big Salt White Blend Oregon

Founded by husband-and-wife duo John House and Ksenija Kostic in 2011, Ovum is a celebration of the diverse expressions of Oregon Riesling. After years of learning the intricacies of the Willamette Valley while working together at Chehalem, John and Ksenija set off to further investigate the myriad terroirs of Oregon through the lens of Riesling, and now source fruit from throughout the state. They have found sites with blustery Pacific winds, extreme diurnal shifts, and rocky, well-draining soils.

To emphasize the idiosyncrasies of these vineyards, all of Ovum's wines see the same practices in the cellar: natural fermentations, no additions or subtractions except for SO<sub>2</sub>, extended lees contact of 8-9 months – all in neutral barrels of acacia and oak, as well as Nomblot concrete eggs. The resulting wines are textured and concentrated, driven by minerality, and framed by unwavering acidity. Ovum's work is among the most compelling white winemaking throughout the Pacific Northwest.

Big Salt is a white wine that embodies a day at the beach. It's bright, fresh, dry and a bit salty (although no salt is added of course!). They allow all of the grapes to ferment together, with native yeast...rather than making a blend in the laboratory. Fermenting all of these grapes together gives the wine its hallmark lifted aromatics, wild flowers, and racy citrus. Big Salt is a blend of 45% Riesling, 45% Gewurztraminer, 8% Early Muscat, and 2% other white varietals. Nicely textured with floral orange aromas that lead into a saline wine with a mix of cucumber, apple and green melon flavors.

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

## Zucchini Crab Cakes With Lime Aioli

*A delicious way to use zucchini from your garden or the farmers market.*

### Ingredients:

1 medium potato  
1 medium zucchini  
16 ounces lump crab meat, drained  
1/2 cup breadcrumbs  
1 whole egg, lightly beaten, plus 2 egg yolks  
Kosher salt and ground black pepper

2 cloves garlic, finely minced  
1 tablespoon Dijon mustard  
Zest and juice of 1 lime  
1 tablespoon white wine vinegar or white balsamic vinegar  
1/2 cup extra-virgin olive oil  
All-purpose flour, for dredging  
2 tablespoons vegetable oil

### Directions:

Poke the potato all over with a fork. Microwave on high until completely tender, 6 to 10 minutes depending on your microwave. Allow the potato to cool until easily handled, then peel and mash.

While the potato cooks and cools, prepare the other ingredients. Shred the zucchini on the largest holes of a box grater. Place the shreds in a clean kitchen towel and squeeze over the sink to remove any excess liquid.

In a large bowl, combine the zucchini, crab, breadcrumbs, whole egg, and cooled mashed potato along with 1/2 teaspoon of salt and 1/4 teaspoon of black pepper. Stir gently just until the mixture is combined. Using 1/2 cup of the mixture at a time, form 10 patties, arranging them on a plate. Refrigerate for 30 minutes.

Meanwhile, in small bowl, whisk together the garlic, 2 egg yolks, mustard, lime juice and zest, and vinegar. In a slow stream, drizzle in the olive oil while whisking continuously. Season with salt and pepper.

After the cakes have chilled, dredge them thoroughly in flour.

In a large skillet over medium-high, heat the oil. Add the cakes, working in batches if necessary, and cook for 3 minutes per side, or until golden brown and cooked through. Serve with the aioli.

Makes 10 servings | Recipe <https://recipes.oregonlive.com/recipes/zucchini-crab-cakes-with-lime-aioli>



**\$19.99/btl**

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

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## 2016 Blackbilly Shiraz Sonoma County, California



The Haselgrove family has deep roots in Australian wine production, and has exerted considerable influence throughout the industry. The recent emergence of Nick Haselgrove Wines marks a fresh beginning for a wine family with a long history and deep roots entwined in South Australia's wine industry. Nick Haselgrove Wines has its home in McLaren Vale, where the Haselgrove family has long enjoyed significant vinous success and where Nick has deep knowledge of outstanding local vineyards. Blackbilly's aim is to produce wines that have richness, flavor and softness with drinkability without breaking the bank.

The McLaren Vale wine region, in the north-west of Fleurieu Peninsula, is located approximately 22 miles south of Adelaide. It is by far the most important wine-producing area in the Fleurieu zone and is also regarded very highly throughout Australia and the world. A wide array of grape varieties can be successfully grown here. The best wines come from very old vines, some planted more than 100 years ago. These are prized for producing low yields of extremely concentrated fruit. Shiraz leads the region's list of award-winning wines, making McLaren Vale a favorite place to grow this grape.

Fresh blueberry and dark cherry fruits with a touch of cedar and licorice and pleasant vanilla American oak complexity. Fresh, bright yet complex aromatics. Full bodied with a nice line of acidity with interesting mocha and vanilla oak notes. Long, satisfying finish. Ideal with rib-eye steak or pulled pork and slaw. Drink now - 2022.

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

## Classic Pan-Seared Rib-Eye Steak

*This boneless steak is rich, tender, juicy and full-flavored, with generous marbling throughout.*

### Ingredients:

1 (16-ounce) ribeye steak  
cast iron skillet  
1 teaspoon peanut or canola oil  
1/2 teaspoon coarse kosher salt

1/4 teaspoon freshly cracked black pepper  
3-4 thyme sprigs  
2 garlic cloves, partially crushed  
2 tablespoons butter

### Directions:

Place skillet in oven and preheat oven to 450°F. Brush both sides of steak with oil and season with salt and pepper. When oven is heated, carefully remove pan and place on stovetop over medium heat. Place ribeye steak in skillet and sear for 2 minutes. Flip, top with garlic and thyme and place skillet back in oven for 6-7 minutes. Put skillet back on stovetop over low heat. Flip steak, top with butter and carefully tilt pan while scooping melted butter, garlic and thyme to continually coat steak for 1-3 minutes. Confirm doneness with an instant read thermometer and pull from skillet at 120-125°F for medium rare. Let rest five minutes and coat with browned butter before serving.

Note: This technique creates a great mouth-watering charred ribeye steak using a very hot skillet while emitting a great deal of smoke. Be prepared with pot holders and proper ventilation.

Serves 2 | Recipe <https://www.certifiedangusbeef.com/recipes/recipeDetail.aspx?id=628>