

PREMIUM WINE CLUB

January 2022



2020 Monteverchio Bianco Heathcote, Australia

The Chalmers family are largely responsible for the boom of Italian grape varieties in Australia, and their Monteverchio range is all about utilizing their nursery of varieties to create approachable, no-fuss blends for easy enjoyment.

No family in Australia has done more for the continued emergence of alternative grape varieties than the Chalmers. Since the mid-1980s Bruce and Jenni Chalmers have been responsible for importing up to 70 alternative varieties into Australia, culminating in establishing the Australian Alternative Varieties Wine Show in 1999. They are true visionaries of the Australian wine scene with their forward-thinking and courage to bravely plant what no one had planted before them.

The Heathcote Wine Region received its GI (Australian Geographical Indication) in 2002 following many years of advocacy from winemakers of the region for recognition under Commonwealth legislation. Located to the north of the Great Dividing Range, the Heathcote region is at elevations between 160m and 380m. The majority of soil under vine is Cambrian – red and deep with excellent water retention.

These calcium-rich red soils are made up of weathered “greenstone” and are prized for their water retention capabilities. While they drain freely, enough water is held in the soil to feed the vine throughout the growing season, and there is rarely a need for irrigation in Heathcote.

Small, concentrated grapes are the result, and they make rich concentrated wines. The soils are also notable because they impart deep intrinsic characters – almost a sense of place or terroir – to the wines.

Monteverchio Bianco is a co-fermented field blend made from the Italian grape varieties Vermentino, Pecorino, Ribolla Gialla, Falanghina, Moscato Giallo & Fiano. Fragrant, fleshy, and fruity, this wine shows notes of passionflower, grapefruit, and fresh almonds. It is crisp yet giving on the palate with a clean dry, chalky finish. The stone fruit and spice aromas in this Monteverchio Bianco taste almost as if the wine was predestined for linguini with crab or any other simply grilled or baked seafood dish. Drink now.

Notes from www.chalmers.com.au & www.heathcotewinegrowers.com.au



\$19.99/btl

Member discount on additional btls \$17.99/btl

We apologize for typographical or price errors. Prices subject to change without notice.

Linguine with Crab

This simple but elegant pasta dish combines linguine with a light sauce made with lump crabmeat, fresh tomatoes, butter and white wine.

Ingredients:

10 ounces fresh linguine
8 ounces lump crabmeat, *see note*
2 tablespoons extra virgin olive oil
4 cloves garlic, very finely chopped
1/4 cup dry white wine

4 large plum tomatoes, peeled, seeded and chopped
3 tablespoons butter
3 to 4 scallions, sliced
Salt and freshly ground black pepper
2 tablespoons fresh parsley, finely chopped

Directions:

Put a pot of salted water on to boil for the pasta.

Pick through the crab to remove any shells and set aside.

Heat the olive oil in a large skillet over medium heat. Add the garlic and sauté until fragrant, 1-1/2 minutes.

Add the wine, tomatoes and butter and continue cooking just long enough for the tomatoes to soften, but not break down, 2 to 3 minutes.

Add the reserved crabmeat and season to taste with salt and pepper. Cook 1 minute to heat the crab, stir in the scallions and remove from the heat.

Cook the pasta according to the package directions. Reserve 2 tablespoons of the cooking water, then drain thoroughly.

Combine the linguine with the crab mixture, adding a little of the reserved water if needed to help coat the pasta with the sauce.

Add the parsley, toss again and serve immediately.

NOTE: We use jumbo lump crabmeat for this recipe and 8 ounces provides plenty of flavor for the pasta, but if you're a true crab lover, you may want to add up to 4 ounces more.

Serves 4 | Recipe <http://www.mygourmetconnection.com/linguine-with-crab/>

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2017 Nozzole Chianti Classico Riserva Tuscany, Italy



This farm, purchased by the Folonari family in 1971, dates back to 1300 and has 385 hectares of land, 90 of which are used for specialized vineyard cultivation and 15 of which are used for olive groves. The Tenuta di Nozzole estate is located in the town of Greve in Chianti, in the heart of the Chianti Classico production area, and offers guided tours and the opportunity to taste wines from all of the Folonari estates.

Chianti Classico DOCG is the heartland of the Chianti wine region – its traditional and longest-established viticultural area. Chianti Classico wines must contain a minimum of 80% of the Sangiovese variety. The remainder can be made from native grapes such as Canaiolo or Colorino, plus international varieties such as Cabernet Sauvignon and Merlot. Wines made only from Sangiovese have been permitted since 1996.

The Chianti Classico hierarchy has three tiers: Annata: the “standard” wines - the term is rarely used on labels, Riserva: must be aged for 24 months before commercial release, and Gran Selezione: must be made from a single estate and have been aged for a full 30 months.

The Nozzole Chianti Classico Riserva is made from 100% Sangiovese grapes. In order to obtain concentration and complexity in the wine, yields are kept low. The grapes were hand-harvested, destemmed, and crushed. Fermentation was initiated on the skins in temperature-controlled stainless steel tanks and maceration lasted 15-20 days. The wine was racked into stainless steel tanks for malolactic fermentation before aging for 16 months in large Slavonian oak vats followed by a minimum of 3 months in bottle before release.

Cherry and violet aromas, persistent and rounded flavors of spices and mushroom. Great structure with elegant finesse. This is a classic, traditional Chianti from the Folonari family who has been making wine since the 1700s. Chianti Classico goes very well with meat dishes such as osso buco, leg of lamb, lamb chops, roast beef in Madeira sauce, wild duck, venison, and pizza with meat. Drink now through 2025.

Notes from www.tenutefolonari.com & www.kobrandwineandspirits.com/

“Aromatic and pretty with cherry, spice, walnut and light chocolate character on the nose. Medium to full body, round and chewy tannins and a flavorful finish. Impressive structure.” James Suckling 95 points.



\$21.99/btl

Member discount on additional btls **\$19.79/btl**

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Peposa Dell'Impruneta (Tuscan Black Pepper Beef)

Beef short ribs are braised in Chianti and lots of black pepper and fresh herbs until the meat is melt-in-your-mouth tender. It is well worth the wait! This delicious Tuscan dish is typically served over polenta, but you could also serve it over rice or pasta.

Ingredients:

6 beef short ribs (8 to 10 oz. each), *see note*
1 tablespoon kosher salt
8 cloves garlic, peeled and crushed
1 tablespoon tomato paste
2 tablespoons whole black peppercorns, freshly crushed

1 tablespoon freshly ground black pepper
3 sage leaves
3 small sprigs fresh rosemary
2 bay leaves
2 cups red wine, preferably Chianti
salt to taste, to adjust sauce

Directions:

Place meat in a large mixing bowl. Sprinkle all sides generously with 1 tablespoon kosher salt. Place chopped garlic and a pinch of salt in a mortar and mash with pestle until pastelike. Add tomato paste; mash until blended. Transfer mixture into bowl with beef and rub onto all sides of meat. Add crushed peppercorns and ground pepper. Distribute evenly over all sides of beef. Transfer to a deep skillet or Dutch oven bone side down. Tuck sage leaves, rosemary, and dry bay leaves between pieces of meat. Carefully add wine along the side of the pan to avoid washing over the top of the meat. Place pan over high heat and bring to a simmer; reduce heat to low. Cover tightly. Cook until meat is fork tender, turning pieces every 30 minutes or so, about 3 1/2 hours. Transfer pieces of meat to a warm bowl. Increase heat to high and bring braising liquid to a boil. Simmer until liquid is reduced by about half or until slightly thickened, 8 to 10 minutes. Remove bones from meat. When sauce is thickened, transfer meat back to skillet. Reduce heat to medium-low and spoon sauce over meat. Cook until heated through, about 5 minutes.

NOTE: Beef shank is traditionally used for this recipe, but the short ribs worked really well. You could even use chunks of beef chuck, but would need to adjust cooking time. Just remember, cook until a fork goes easily into the meat.

Serves 6 | Recipe <https://www.allrecipes.com/recipe/261791/peposa-dellimpruneta-tuscan-black-pepper-beef/>