

# PREMIUM WINE CLUB

July 2022

## 2019 Dopff & Irion Crustaces Alsace, France



With its fairytale aesthetic, Germanic influence, and a strong emphasis on white wines, Alsace is one of France's most unique viticultural regions. This hotly contested stretch of land running north to south on France's northeastern border has spent much of its existence as German territory.

The Dopff and Irion families, whose origins can be traced to the vineyard as of the 16th century, have known, from one generation to the next, how to build upon their heritage: the vineyard and Chateau de Riquewihr. Constructed in 1549, the Chateau was originally owned by the Princes of Wurtemberg, who ruled over the city and its region for five centuries. At present Riquewihr is dubbed "the pearl of Alsace"

René Dopff took over Dopff & Irion in 1945. He broke away from the old winemaking techniques and looked to the terroir rather than to the grape variety. He decided to divide the vineyard at Château de Riquewihr into four estates, which he re-christened with typically French names: Les Murailles, Les Sorcières, Les Maquisards, and Les Amandiers. He opted for clearer labeling, abandoning gothic lettering in favor of a more sober script. These wines, made solely from the four noble grape varieties, expressed the very soul of the terroir. From that day on, each estate was dedicated to a particular variety. René Dopff then proceeded to ensure that his wines graced the best tables in France and the world over. He supplied wines to the Palais de l'Elysée, the French President's residence, and for the launch of the luxury liner, "France".

The Crustaces is a blend of 80% Sylvaner and 20% Pinot Blanc. Sylvaner is an underrated, neutral-scented, white-wine grape used widely in western Germany, and just across the Rhine in Alsace where it is spelled Sylvaner. One of the world's less-revered wine grapes as its reputation falls far behind that of other Germanic varieties such as Riesling and Grüner Veltliner, Sylvaner is something of a quiet achiever. In Alsace, Sylvaner wines have a distinctively full-bodied style with a whiff of earth and smoke on the nose, highlighted at the expense of the scant fruit flavors the variety manages to muster.

This is fresh and very pleasant, with open tea and mineral aromas. It is a nice dry white with enjoyable fruitiness and is crisp and easy to drink. As you can tell by the label, this is a perfect pairing with shellfish! It will also be lovely with white fish, mussels, salmon with dill, onion tart, and soft cheeses such as Camembert.

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



**\$14.99/btl**

Member discount on additional btls **\$13.49/btl**

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## Alsatian Salmon

*This Alsatian salmon recipe was inspired by dinner at a lovely restaurant in Strasbourg, France.*

### Ingredients:

Salmon  
1 lb fresh salmon fillets  
1/3 cup white wine  
3 tbsp butter

### Sauce

1 g whole shallot peeled and diced, about 1/2 cup  
2 tbsp olive oil  
1 tbsp butter  
1 tbsp flour  
4 tsp capers  
2 tbsp lemon juice  
1/2 cup white wine  
1/2 cup heavy cream

### Directions:

In another skillet, and ideally while the salmon is cooking, melt the oil and butter over medium heat. Add the shallot and cook 2 minutes. Stir in the flour and cook another minute.

Add the capers, lemon juice, and wine. Stir until there are no lumps and allow to cook an additional 2 minutes until reduced and rather thick. Remove from the heat.

Stir in the heavy cream, then return to the heat and simmer an additional 1-2 minutes to reduce further if needed. Set aside and keep warm until the salmon has cooked. Salt to taste before serving.

Melt the butter in a skillet over medium high heat. Place the salmon skin side down and cook 2-3 minutes.

Flip the salmon, then pour in the wine and cook an additional 3-4 minutes until salmon is cooked and most of the wine has evaporated. Remove from heat.

Plate the salmon and top with sauce, garnish with fresh dill if desired, and serve immediately.

Serves 2-3 | Recipe <https://goodiegodmother.com/alsatian-salmon/>

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## 2020 Right Hand Man Syrah Paso Robles, California



McPrice 'Mac' Myers became a complete food and wine geek in his early twenties. This led him to frequent sojourns to the Central Coast, where he became a quick study of the burgeoning wine scene. Mac's first vintage was in 2002. His enthusiasm for the local vineyards in Paso Robles and Santa Barbara County was matched only by the lure of the Rhone Valley. Mac's own wines received overnight praise from the wine press-at-large. With a keen eye on the future of California vineyards and a respectful nod to the Old World, Mac continues to impress as one of the most progressive and even-handed winemakers on the Central Coast.

The largest and perhaps most varied of California's wine-growing regions, the Central Coast produces a good majority of the state's wine. This vast California wine district stretches from San Francisco all the way to Santa Barbara along the coast and reaches inland nearly all the way to the Central Valley.

Paso Robles has made a name for itself as a source of supple, powerful, fruit-driven Central Coast wines. But with eleven smaller sub-AVAs, there is actually quite a bit of diversity to be found in this inland portion of California's Central Coast. This is mostly red wine country, with Cabernet Sauvignon and Zinfandel standing out as the star performers. Other popular varieties include Merlot, Petite Sirah, Petit Verdot, Syrah, Grenache, and Rhône blends, both red and white. There is a fairly uniform tendency here towards wines that are unapologetically bold and opulently fruit-driven, albeit with a surprising amount of acidity thanks to the region's chilly nighttime temperatures.

Right Hand Man is a blend of Syrah from vineyards situated on the West Side of Paso Robles and Santa Barbara County; it is easy to drink and approachable. Aromas of plum preserves, licorice, leather, and brownie batter. On the palate, Cuban coffee, violet, and cherries. Lush, supple tannins, and a long bright finish. As a general rule Syrah pairs very well with grilled meats, vegetables, lamb, wild game, and beef stew. Drink now through 2027.

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

**\$24.99/btl**

Member discount on additional btls **\$22.49/btl**

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## Grilled Summer Vegetables

*Lightly charred and flavorful, this recipe is a delicious cookout side or vegetarian entree. It's perfect for mid-late summer, when all sorts of veggies are coming into season, and it's too hot to turn on the oven. The peppers, summer squash, onions, mushrooms, and corn are the best vegetables to grill and cut into similar-sized pieces and skewered, they all cook at about the same rate.*

### Ingredients:

1 yellow squash  
1 zucchini  
8 ounces cremini mushrooms, stemmed  
1 small red onion  
1 red bell pepper  
1 green bell pepper  
1 ear fresh corn, cut into 1-inch rounds  
Extra virgin olive oil, for drizzling  
Sea salt and freshly ground black pepper  
Tzatziki, pesto, or Greek dressing for drizzling/serving

### Directions:

Heat a grill to medium-high and spray with nonstick cooking spray.  
Cut the vegetables into similar sized chunks and thread onto 4 metal skewers.  
Drizzle with olive oil and season with salt and pepper.  
Grill the skewers for 8 minutes per side or until the vegetables are tender and lightly charred.  
Remove from the grill, season to taste, and serve with desired sauce or dressing or as a side dish.

Serves 4 | Recipe <https://www.loveandlemons.com/grilled-vegetables/>