

# PREMIUM WINE CLUB

May 2020



## 2017 Morgan Highland Chardonnay Santa Lucia Highlands, California

Santa Lucia Highlands is a long, narrow AVA that runs down the western side of the Salinas Valley in Monterey, California. Oceanic influences from the cold Monterey Bay make the area suitable for the production of premium, cool-climate wines. The AVA has earned a reputation for intensely flavored Chardonnay and weighty Pinot Noir. In fact, the Santa Lucia Highlands has one of the longest growing seasons in California, with harvest sometimes following the rest of the state by up to six weeks. This long growing season means that grapes can ripen slowly and evenly, developing complex varietal character and fresh acidity.

The AVA covers an area that runs south-east along the foothills of the Santa Lucia mountain range, stretching from the town of Gonzales to the neighboring AVA of Arroyo Seco in the south. Vineyards are planted on south- and east-facing hills, often at elevations of up to 1200ft (365m). Wine growing in the area dates back to the late 18th century, when Spanish missionaries planted the first vines. The modern wine industry sprang up in the 1970s, and the area became an AVA in 1991.

This focused, elegant Chardonnay's aromas feature pear, clove, green apple, and caramel. On the palate, aromas are complemented by a light touch of Meyer lemon, graham cracker, and nutmeg. Incredibly food-friendly, the 2017 Highland Chardonnay is a perfect match for cream-sauced pastas, roast pork, and seafood. Drink now.

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

*"Offers mouthfilling richness, with generous flavors of butterscotch, baked apple and glazed pear, accented by a twist of citrus zest. Spicy and toasty notes fill the finish. Drink now through 2023."* **Wine Spectator, 91 points.**

## Tarragon Chicken with Chardonnay Cream Sauce

*All it takes is some humble chicken, some wine and tarragon to make this awesome gourmet skillet dinner.*

### Ingredients:

1 whole chicken cut up or equivalent parts\*  
2 tbs unsalted butter  
1 clove garlic crushed  
1 tsp dried tarragon

1 1/2 cup chardonnay wine  
1/2 cup heavy cream  
1 tsp salt  
1/2 tsp pepper

### Directions:

\*I used bone-in thighs and drums with skin on. Skinless is fine too.  
Heat a large, heavy skillet over medium-high heat. Add butter.  
When butter sizzles, brown chicken well on all sides. Remove from pan.

Deglaze pan with the wine. Add the tarragon, garlic, salt and pepper.  
Add chicken back to the pan, reduce heat, cover and simmer for 30 minutes.  
Remove chicken from pan and discard crushed garlic clove. Reduce pan drippings about 50%--this will take about 5 minutes.  
Slowly stir in cream (you can add more if you like) and heat through.  
Add chicken back to pan and spoon sauce over chicken.

Serves 4-6 | Recipe <https://bakeatmidnite.com/tarragon-chicken-with-chardonnay-cream/>



**\$23.99/btl**

Member discount on additional btls **\$21.59/btl**

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## 2017 Durigutti Cabernet Franc Mendoza, Argentina

Hector and Pablo Durigutti were born in Mendoza, the cradle of wine. Their childhood and their home were always connected to a sensorial world, with aromas, ingredients and flavors that, over time, motivated them to choose the path to become enologists. As adults, they would find these familiar memories and similar passions. Since 2002 they have been dedicated to their project as a small family winery. Today the brothers have evolved to form the new generation of winemakers, leading an evolutionary change in Argentina's viticulture. With that same spirit, the Durigutti brothers craft their wines and have started to write their own history, a family legacy, in a chosen place where they live and work daily with dedication.

Cabernet Franc is a black-skinned French wine grape variety grown in most wine producing nations. The variety is most famously known as the third grape of Bordeaux and can be found in many of the world's top Bordeaux Blend wines. It most commonly appears in blended red wines, where it adds herbaceous accents of tobacco and dark spice. Cabernet Franc is commonly compared to Cabernet Sauvignon, which is not without justification. Along with Sauvignon Blanc, the former is a parent of the latter. (Recent DNA profiling has also shown that Cabernet Franc is also one of Merlot's parents).

This wine has not been filtered, fined, or stabilized in order to preserve the natural characteristics of the grape. It may contain some deposits. Cabernet Franc is a very versatile food wine. Try it with roast chicken, pork (roasted or grilled), beef, duck, sausage, lamb, veal, hearty fish dishes and even hard and soft cheese. Drink now through 2021.

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

*"This is very floral and inviting on the nose with notes of rosemary, violets, lavender, citrus, orange peel and boysenberries, as well as lots of spicy undertones. Full-bodied and really seductive with tightly-wound, grainy tannins, vibrant acidity and a long, succulent finish. Drink in 2021."* **James Suckling, 94 points.**

## Warm Potato Salad with Herbs

*A great way to use fresh spring herbs! Enjoy as an accompaniment to grilled veggies and burgers.*

### Ingredients:

2 Lbs Waxy or New Potatoes, Scrubbed  
5 Tbsp Olive Oil  
1/4 Cup Apple Cider Vinegar  
2 Cloves Garlic, Minced  
1/2 tsp. Sea Salt  
1 tsp. Black Pepper  
1 Tbsp. Grainy Mustard

1/4 Cup Chopped Dill  
2 Tbsp. Capers  
1 Tbsp. Chopped Chives (Optional)  
1/2 Cup Diced, Shallot  
1/2 Cup Chopped Parsley  
1 Green Onion, Chopped  
5.5 oz Green Beans (or a nice big handful)  
Chive Blossoms for Garnish, or Chopped Chives

### Directions:

Chop the potatoes into bite sized pieces (I cut them into rough quarters). Get a large pot of salted water to a boil. When it's rapidly boiling add the potatoes and cook them just until they are fork tender (be careful not to let them go mushy) – this might be around ten minutes depending on the size of your cut.

While the potatoes are cooking, heat a pan over medium heat. Once it's hot, add a splash of oil and add the green beans. Sauté them for a few minutes, until they turn bright green. Add 1 Tbsp. of water, then cover the pan quickly to trap the steam. Let them cook for about two-three minutes. You want them to be cooked but still have a crispness.

Next make the dressing. In your serving bowl combine the garlic, olive oil, apple cider vinegar, salt, pepper, and mustard. Stir to combine. Next add the herbs, onions, and capers, along with the beans.

Once the potatoes are cooked, drain them and add them to the serving bowl. Toss to dress. Taste and add more salt if needed. Serve the salad warm or refrigerate for later.

Serves 4 | Recipe <https://www.wholeheartedeats.com/2017/06/warm-potato-salad-herbs/>



**\$19.99/btl**

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