

PREMIUM WINE CLUB

May 2022

2020 Terredora di Paolo Irpinia Falanghina Campania, Italy



Falanghina is an ancient Italian white-wine grape, reportedly of Greek origin. It is also said that Falanghina is the grape variety behind Falernian, the most famous wine of Roman antiquity and the inspiration for Falerno del Massico. There has been a renaissance of interest in Falanghina since the turn of the century, and there is now a movement to restore the reputation of this once-venerated grape. Most Falanghina is grown in Campania, in southern Italy. The vines thrive in the porous volcanic soils around Mount Vesuvius and the warm Mediterranean climate. The berries are yellow-skinned and coated with a thin layer of protective wax.

Terredora Di Paolo is a story of a family that is closely linked to Campania, its land, its history and its people for generations. With 494 acres of privately owned vineyards in the best sites of the Avellino province, Terredora di Paolo is one of the largest wineries in southern Italy.

Since its establishment in 1978, Terredora di Paolo has focused on rediscovering and restoring Campania's ancient and native varietals such as Aglianico, Fiano, Greco, and Falanghina. These varietals are key players that have brought about Campanian's wine renaissance.

Innovation is equally vital and is found throughout the winery, vineyards, and cellars. A team of experts at Terredora di Paolo integrates forward-thinking technology with the region's established traditions, bringing to life a unique legacy that combines culture and customs in a lively way. In 1994, when the business world looked to be pulling the Mastroberardino family in different directions, Terredora di Paolo decided to take action. A concept was realized that focused on the vineyards and modern technology that strengthened and fostered the avant-garde character of Terredora Di Paolo. This fundamental step was taken to guarantee the highest quality by controlling all aspects of the grape growing cycle. These checks are fundamental to the production of excellent wines.

Falanghina is versatile enough to serve for the whole meal; ideal with appetizers, soups, fish dishes, buffalo mozzarella, and fresh cheeses. Try it with pizza with pear, walnuts, and arugula, crispy orange beef with steamed broccoli, or chicken thighs baked with red peppers. Drink now.

Notes from www.terredora.com & www.wine-searcher.com

"Appealing yellow apple and peach flavors are laced with floral and spiced notes in this mouthwatering white. A chalky underpinning drives the creamy finish." **Wine Spectator 88 points.**



\$19.99/btl

Member discount on additional btls \$17.99/btl

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

Pear and Walnut Flatbread

This recipe is so easy – made extra delicious with caramelized onions, Gorgonzola, and finished with balsamic glaze.

Ingredients:

Pear Flatbread:

12oz pizza dough or naan flatbread
1 small red onion, sliced
1 medium pear, thinly sliced
1/4 cup crumbled gorgonzola
1/4 cup chopped walnuts
arugula

Balsamic Glaze:

1 cup balsamic vinegar
1/4 cup brown sugar or coconut sugar
(or store bought)

Directions:

Prepare dough as needed if making homemade. Preheat oven to 400°F and line baking pan with parchment paper. Pre-bake rolled out dough for 10 minutes if using homemade.
Start making the balsamic glaze: In a small saucepan bring vinegar and sugar to a boil; reduce to simmer and stir frequently until mixture has reduced by half. Mixture is done when glaze coats back of spoon. Remove from heat and let cool before storing in jar.
Meanwhile, heat medium skillet over medium heat and add oil to pan once hot. Add thinly sliced onions, stirring frequently until translucent and fragrant. Add thinly sliced pears to the skillet to soften just slightly – about 2 minutes.
Place onions and pear slices on flatbread, add crumbled gorgonzola and chopped walnuts. Bake pizza at 400°F for 10 minutes. Top with arugula and finish with balsamic glaze.

Serving size 1 flatbread | Recipe <https://usapears.org/recipe/pear-and-walnut-flatbread-with-gorgonzola-arugula-and-balsamic-glaze/>

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2018 Marques Casa Concha Cabernet Sauvignon Maipo Valley, Chile



Founded in 1883, Vina Concha y Toro is Latin America's leading producer and occupies an outstanding position among the world's most important wine companies, currently exporting to 135 countries worldwide. Uniquely, it owns around 9,500 hectares of prime vineyards, which allows the company to secure the highest quality grapes for its wine production. Concha y Toro's portfolio includes a wide range of successful brands at every price point, from the top of the range Don Melchor and Almaviva to the flagship brand Casillero del Diablo and innovative stand-alone brands such as Palo Alto and Maycas del Limarí. The company has 3,162 employees and is headquartered in Santiago, Chile.

Marques de Casa Concha wines were created as a tribute to the title conferred upon the Concha y Toro family in 1718 by King Felipe V of Spain. The wines are single vineyard, estate bottled wines made in limited production with grapes grown in the prime vineyards of the Central Valley. Marques de Casa Concha wines embody Concha y Toro's tradition in the art of winemaking and are consistently awarded 90+ point ratings from top US wine publications.

The Maipo Valley is Chile's most famous wine region. Set in the country's Central Valley, it is warm and quite dry, often necessitating the use of irrigation. Alluvial soils predominate but are supplemented with loam and clay. The climate in Maipo is best-suited for ripe, full-bodied reds like Cabernet Sauvignon (the region's most widely planted grape), Merlot, Syrah, and Carmenère, a Bordeaux variety that has found a successful home in Chile.

Marqués de Casa Concha is dark ruby red in color with luscious aromas of cherry and blackberries intertwined with cedar and smoke. These notes follow through to the palate. Tremendously concentrated flavors are revealed in firm tannins with a soft, silky texture and a lingering finish. Enjoy this fine Cabernet Sauvignon with prime red meats, firm cheeses, and other rich fares.

Notes from www.wine.com

"A cabernet that shows structure, yet at the same time it is savory and pure with currant, chocolate and walnut undertones. Juicy with lots of cassis, too. Full-bodied, chewy and savory. Dry. Delicious. Drink or hold." **James Suckling 92 points.**



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Spanish Steaks

These Spanish Steaks have it all: Flavor, Aroma, Looks. And while they may not look terribly fancy, the bright and vibrant colors give these steaks a lovely visual, feel-good appeal.

Ingredients:

6 (6-8 ounce) steaks (Use any steaks you like. Since they're going to be baked slow and slow you can use tougher cuts.)
Salt and freshly ground black pepper
2 cloves garlic, minced
1 large yellow onion, sliced into ¼ inch thick rings
1 of each: Large green, red, orange, and yellow bell pepper, washed, cored and sliced into ¼ inch thick rings
1 large lemon, washed and sliced into ¼ inch thick rings

For the Sauce:

1½ cups ketchup (paleo: use sugar free)
3 teaspoons Worcestershire sauce
¾ teaspoon salt
½ teaspoon freshly ground black pepper
3 tablespoons water

Directions:

Preheat the oven to 325 degrees F.

Place the steaks in a 9x13 inch casserole dish and sprinkle with salt and freshly ground black pepper. Sprinkle the minced garlic over the steaks.

Layer the sliced onions, peppers and lemons over the steaks.

Combine the sauce ingredients in a small bowl. Slather the sauce over everything. Cover the casserole dish with aluminum foil. Bake for 1 hour then remove the foil, increase the temperature to 375 degrees and bake for another 30 minutes until the edges of some of the vegetables are just starting to brown. (Adjust baking time according to thickness of steaks and desired doneness).

Serve with mashed potatoes or rice.

Serves 6 | Recipe <https://www.daringgourmet.com/spanish-steaks/>