

PREMIUM WINE CLUB

June 2020

2018 Broglia Gavi Cortese Gavi, Italy



Now a third generation family business, Broglia safeguards its oldest vineyards, which date back to the 1950s, thanks to the unique calcareous marl soil that allows the vines to have an extended lifespan. However, in the winery, which was renovated in 2000, the best of modern winemaking techniques are used to continue and elevate the tradition of Gavi. Their efforts have been rewarded with recognition as one of the top Gavi producers on the international stage, receiving industries titles such as Tre Bicchieri, as well as, a place as some of the most exclusive tables, such as the Vatican and G8 summits.

Among Piedmont's most historical and respected white wine producing zones, Gavi - also known as Gavi di Gavi and Cortese di Gavi - comes from Piedmont's southeast, in the province of Alessandria. Gavi is the main town of the area; Cortese is the grape. Cortese for Gavi is grown in any of 11 communes in the area where the soils are abundant in chalky, white, limestone-rich clay. The best Gavi from these locations are delicately floral, with stone fruit and citrus characters and a crisp, mineral-laden finish.

While typically made in a fresh and unoaked style, by law Gavi can come in many forms: frizzante, spumante, metodo classico and méthode ancestrale. But most producers maintain a conventional winemaking practice of temperature-controlled fermentation in stainless steel and make fresh, still whites. However, there are several barrique-aged examples, which can be interesting. The Broglia is made from 100% Cortese di Gavi grapes and aged in stainless steel tanks for 6 months. It is ideal as an aperitif, but perfect with grilled fish. Drink now.

Notes from www.viaswine.com and www.wine.com

"A fruity style, boasting peach, apricot, almond, white pepper and bitter citrus flavors. Juicy and balanced, with moderate length. Drink now." **Wine Spectator, 89 points.**

Grilled White Fish with Avocado Relish

This super simple fish dish needs a bit of time to marinate but then cooks up in just minutes! It's perfect for a quick and easy evening meal. Prep the ingredients before you head out the door for the day.

Ingredients:

Marinade Ingredients

1 tablespoon olive oil
Zest of 1 medium lime
1 lb mild white fish fillets, such as cod or halibut, rinsed and patted dry

Relish Ingredients

1 medium avocado (diced)
1 8-oz can pineapple tidbits in their own juice, drained
3 tablespoons red onion (diced)
3 tablespoons chopped, fresh cilantro
Juice of 1 medium lime

Directions:

In a medium glass bowl, stir together the oil and lime zest. Add the fish, turning to coat. Cover and refrigerate for at least 1 hour, but no more than 12 hours, turning occasionally if marinating for more than 1 hour.

Shortly before the fish is ready to be cooked, in a separate medium bowl, gently fold together the relish ingredients. Set aside.

Preheat the grill on medium high. Drain the fish, discarding the marinade. Place the fish on the grill with the short end facing 10 o'clock. Grill for 1 to 2 minutes, or until dark grill marks appear on the fish. Rotate the fish so that the short end is facing 2 o'clock. Grill for 1 to 2 minutes. Turn over the fish. Turn off the heat directly under the fish but keep all the other burners on medium high (indirect cooking). Close the grill lid. Cook the fish until it flakes easily when tested with a fork but is still very moist. (The fish should no longer be opaque in the center.)

Transfer the fish to plates. Top with the relish. Serve immediately.

Serves 4 | Recipe <https://recipes.heart.org/en/recipes/grilled-white-fish-with-avocado-relish>



\$19.99/btl

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

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2018 Seghesio Zinfandel Sonoma County, California

Established in 1895, Seghesio Family Vineyards produces benchmark Zinfandels that honor five generations of winegrowing leadership, and share the heart of Sonoma County and our Italian heritage. Seghesio Family Vineyards encompasses more than 300 acres of estate vineyards in the Alexander, Dry Creek and Russian River Valleys – that also represent a significant amount of Old Vine plantings that are more than 50 years old and up to 125 years old. With a passionate belief that wine is made in the vineyard, Seghesio Family Vineyards pairs more than a century's worth of experience in the vineyard with labor-intensive farming techniques that reduce yields, increase quality and ensure wines of outstanding purity and balance. True to the winery's heritage, Seghesio Family Vineyards is focused mainly on Zinfandel and a handful of Italian varieties. Andy Robinson is the winemaker.

Unapologetically bold, spice-driven and jammy, Zinfandel is often thought of as California's flagship grape. In fact it owns this title by having the ability to adapt to the states' many microclimates and landscapes, producing unique expressions of the grape throughout. Zinfandel thrives in California's Central Coast, as well throughout Sonoma County.

Zinfandel was born in Croatia and later made its way to southern Italy where it became known as Primitivo. The astute imperial nursery of Vienna collected specimens of the vine and acted as the source of its journey to New England, carried by George Gibbs circa 1829. Eventually, making its way to California around the Gold Rush of 1849, Zinfandel found its new home, parading the true American spirit. In keeping with that spirit, Zinfandel wine is happiest when paired with anything from the meat aisle, from barbeque pork ribs, leg of lamb or a big, hearty meal. Drink now - 2027.

Notes from www.wine.com

"Generous, with fresh fruit, accented by cherry jam, dried sage and white pepper flavors, lingering on a sleek finish. Drink now through 2027." **Wine Spectator, 90 points.**

The Ultimate Barbecued Chicken

Perfect balance between smoky, tangy and sweet. The thyme adds a lovely flavor with the bacon.

Ingredients:

Brine:

2 quarts water
2 tablespoons kosher salt
1/4 cup brown sugar
2 garlic cloves, smashed with the side of a large knife
4 sprigs fresh thyme
6 chicken legs and thighs, still connected, bone in, skin on, about 10 ounces each

The Ultimate Barbecue Sauce:

1 slice bacon
1 bunch fresh thyme
Extra-virgin olive oil
1/2 onion, chopped
2 garlic cloves, chopped
2 cups ketchup
1/4 cup brown sugar

1/4 cup molasses
2 tablespoons red or white wine vinegar
1 tablespoon dry mustard
1 teaspoon ground cumin
1 teaspoon paprika or smoked paprika if available
Freshly ground black pepper

Directions:

For the brine, in a mixing bowl combine the water, salt, sugar, garlic, and thyme. Transfer the brine to a 2-gallon sized re-sealable plastic bag. Add the chicken, close the bag and refrigerate 2 hours (if you've only got 15 minutes, that's fine) to allow the salt and seasonings to penetrate the chicken.

Meanwhile, make the sauce. Wrap the bacon around the bunch of thyme and tie with kitchen twine so you have a nice bundle. Heat about 2 tablespoons of oil in a large saucepan over medium heat. Add the thyme and cook slowly 3 to 4 minutes to render the bacon fat and give the sauce a nice smoky taste. Add the onion and garlic and cook slowly without coloring for 5 minutes. Add the remaining ingredients, give the sauce a stir, and turn the heat down to low. Cook slowly for 20 minutes to meld the flavors. Once the sauce is done cooking, remove about 1 1/2 cups of the sauce and reserve for serving along side the chicken at the table. The rest of the barbecue sauce will be used for basing the legs.

Preheat oven 375 degrees F. Preheat a grill pan or an outdoor gas or charcoal barbecue to a medium heat. Take a few paper towels and fold them several times to make a thick square. Blot a small amount of oil on the paper towel and carefully and quickly wipe the hot grates of the grill to make a nonstick surface. Take the chicken out of the brine, pat it dry on paper towels. Arrange the chicken pieces on the preheated grill and cook, turn once mid-way, and cook for a total of 10 minutes. Transfer the grill marked chicken to a cookie sheet and then place in the oven. Cook the chicken for 15 minutes, remove it from the oven and then brush liberally, coating every inch of the legs with the barbecue sauce and then return to the oven for 25 to 30 more minutes, basting the chicken for a second time half way through remaining cooking time. Serve with extra sauce.

Serves 6 | Recipe <https://www.foodnetwork.com/recipes/tyler-florence/the-ultimate-barbecued-chicken-recipe-1916919>



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