

PREMIUM WINE CLUB

February 2021

2019 Michael Barraud Macon-Villages Burgundy, France



Crisp, balanced and delicately floral, Chardonnays from the Macon-Villages are often made in the unoaked style and offer a magnificent sampling of what white Burgundy has to offer—without years of waiting and high dollar price tags.

Within the greater Mâconnais, the Macon-Villages wines are those within a few defined and optimally situated villages, either noted by the name Mâcon-Villages or as Mâcon followed by the name of the particular village, for example Viré, Lugny, Azé, Bray or Burgy.

Commonly vinified in stainless steel or glass-lined concrete vats, these are mostly intended for consumption within a year or two of the vintage, though a few serious Mâconnais producers have turned their focus to smaller yields and barrel fermentation and maturation. Regardless, you can count on Macon-Villages whites to be fresh and fruity with citrus and melon flavors, and aromas of white roses, honeysuckle, and lemon-grass.

Produced from 100% Chardonnay, this sees only minimal handling to achieve clarity and brilliance, and a soft bottling process guarantees maximum expression of flavor and aroma. The resulting wine is rich, with aromas of quince and citrus fruits, a generous and full mouthfeel, and typical Mâcon flavors of apples, pears, and warm spices. This Chardonnay is raised in stainless steel, which contributes to its clean, crisp and pure flavor profile.

This Mâcon-Villages would be lovely served with mixed salads, sushi, poultry or veal in cream sauce, creamy risotto with poultry or fish and goat cheeses. Drink now through 2023.

Notes from www.wine.com



\$17.99/btl

Member discount on additional btls \$16.19/btl

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

Lobster Risotto

When you're cooking to impress, look no further than this divinely decadent lobster risotto recipe that's surprisingly simple to put together. Wow your dinner guests with this rich dinner recipe that's made with Arborio rice, lobster meat, white wine, garlic, shallots, and homemade or prepared stock.

Ingredients:

1/2 pound lobster meat
2 cups Arborio, carnaroli or other short-grain rice
4 tablespoons olive oil
2 shallots (finely chopped)
2 garlic cloves (finely chopped)

1 tablespoon parsley (chopped)
Large pinch of saffron
1/4 cup dry white wine
1 quart lobster (or fish or chicken) stock
Salt

Directions:

Finely chop half the lobster meat.

Crush the saffron into the white wine and stir well.

In a heavy, medium-sized pot, heat the olive oil over medium-high heat and saute the shallots for 2 to 3 minutes. Do not let them color.

Add the garlic and the rice and stir well for about a minute. Add the finely chopped lobster meat, about a 1/4 teaspoon of salt and the white wine-saffron mixture and stir to combine. Bring to a boil.

Let the wine boil down, stirring frequently—about once every 90 seconds or so. Turn the heat to medium and start adding the lobster stock, about 1/2 cup at a time, stirring frequently.

Cook until the rice is done, but still a little al dente. You don't want mushy rice. Add the rest of the lobster meat and the parsley, then check to see if it needs more salt. Add some if needed.

Serve at once with white wine.

Serves 4-6 | Recipe <https://www.thespruceeats.com/lobster-risotto-leftover-recipe-1300700>

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2019 Boundary Breaks Cabernet Franc Finger Lakes, New York



The Finger Lakes region of upstate New York is one of the eastern United States' finest wine-growing areas. This cool-climate zone is known particularly for its high-quality Riesling, which is produced in both dry and sweeter styles, and even as lusciously sweet ice wine. With its short growing season and icy winters, the Finger Lakes area has much in common with the key winegrowing regions of Germany. It is no coincidence that Riesling (the quintessential German wine grape) is by far the most successful and widely planted variety in Finger Lakes vineyards.

In addition to Riesling, various other cool-climate varieties – notably Chardonnay, Pinot Noir and Cabernet Franc – are widely planted here. Wineries here typically produce light, very crisp wines, quite different in style from their Californian equivalents. Moderate alcohol levels are a common feature in these (and all) Finger Lakes wines, as is to be expected from such a cool region.

The lakes themselves are vital to the region's wine industry. Without their temperature-moderating influences, the climate would be just too cold and continental to support quality viticulture. Vineyards planted near the lakes benefit from both moderated temperatures and increased air movement, which combine to reduce the risk of frost damage in spring and autumn. The lakes also release stored heat during the winter, making the temperatures milder than in outlying areas.

Boundary Breaks is a 70-acre vineyard located on the east side of Seneca Lake in the Finger Lakes. The primary focus for Boundary Breaks is Riesling, but they do grow other cooler climate varieties such as Cabernet Franc, Gewurztraminer, and Chardonnay. They achieve ripeness in the Cabernet Franc by reducing the amount of fruit carried on each vine. This enables the remaining fruit to become fully ripe and express the most desirable varietal character in the wine. Blended with 25% Merlot, this wine offers a mix of black and red berry aromas on the nose, with hints of peppercorn and tilled earth. It offers a persistent, juicy core of thick-skinned berries, with a slick of granite and tangy acidity. Cabernet Franc blends pair well with grilled steaks and chops, Portobello mushrooms, green olives, pepper, and herbs like thyme and rosemary. Drink now though 2024.

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



\$21.99/btl
\$19.79/btl

Member discount on additional btls

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Portobello Mushroom Chicken Braise

This Portobello Mushroom Chicken Braise recipe is a hearty, flavorful dish that pairs very well with a good bottle of Cabernet Franc.

Ingredients:

5 boneless chicken thighs, about 1 ½ lbs
salt and pepper to taste
2 tbsp extra virgin olive oil, divided
1 onion, chopped
2 portobello mushrooms, stem removed, caps chopped into bite sized pieces
½ red or yellow bell pepper

3 cloves of garlic
½ cup dry red wine, divided
1 tsp marjoram
½ tsp of dried rosemary
bundle of 5 thyme sprigs, bundled together with kitchen string
½ cup low sodium chicken broth
6 olives, sliced
⅓ cup feta cheese

Directions:

Rinse and pat dry the chicken thighs. Season with salt and pepper.
Heat 1 tbsp of the olive oil in a large pan on medium heat. Add the chicken thighs, and brown on one side for about 2 to 3 minutes. Turn the chicken over and brown on the other side for another 2 minutes. Remove the chicken thighs to a platter and set aside.
Add the other tablespoon olive oil to the pan used for the chicken, heat on medium. Add the onion to the pan, and cook until it begins to soften, about 5 minutes.
Stir the portobello mushroom into the pan, combining with the onions. Cook about 5 minutes until the mushrooms begin to soften, then add ¼ cup of the cooking wine. Cook until most of the wine has been absorbed.
Add the bell pepper and garlic to the pan, stirring to combine the ingredients. Add the chicken thighs back into the pan, along with the chicken broth. Stir in the marjoram and rosemary, then place the thyme sprig bundle into the pot.
Cover the pan and cook on low for 40 minutes. Remove the cover and simmer for 5 additional minutes to reduce the sauce.
Serve the portobello mushroom chicken over farro grain or rice. Top each serving with a few olives and sprinkling of the feta cheese.

Serves 5 | Recipe <https://cookingchatfood.com/portobello-mushroom-chicken/>