

PREMIUM WINE CLUB

August 2021



NV Sula Vineyards Brut Tropicale Cremant de Nashik, India

India is a rapidly emerging wine economy in terms of both production and consumption. It has the potential to become a significant player on the world wine scene. This stems from the fact that in recent decades the country has consistently experienced the highest growth in consumption in the world.

Nashik is India's most prolific wine-producing area, located some 135 kilometers (85 miles) north-east of Mumbai in the state of Maharashtra. The wine industry here has been growing steadily since the mid-1990s, and now there are around 40 vineyards spread throughout the area. Tropical white wines and fruit-driven red wines are made here. Grape varieties include Cabernet Sauvignon, Chenin Blanc, Shiraz (Syrah), Sauvignon Blanc, and Riesling.

Rajeev Samant established Sula Vineyards, Nashik's first winery, in 1999, and paved the way for the emergence of India's Wine Capital. Today, Sula is India's leading wine company, spearheading the charge of Indian wine across the world. He is a committed environmentalist, and everything at Sula is guided by sustainability and protecting the environment. Sula Vineyards is arguably Nashik's most prominent producer and is widely credited with introducing *Vitis vinifera* to the region, as well as raising the profile of Indian wines.

Covered in paisley in riotous tropical colors, the limited edition Brut Tropicale is a sparkling wine made in the Charmat method. The paisley motif – symbolic of life and eternity – has been interpreted and adopted as an auspicious motif for special occasions in India for centuries. This pale, salmon-colored wine is fresh, fruity, and very palatable. A blend of 60% Chenin Blanc with the remaining Shiraz, Pinot Noir, and Riesling. Try this with fried seafood appetizers, Anda Masala, salads, or pasta with white sauce. Drink now.

Notes from www.wine-searcher.com and www.sulavineyards.com

"Pale blush in color, with a persistent stream of small bubbles, this wine has aromas of apricot and rose petal. It offers a feeling of effervescence on the back palate, with flavors of apple, strawberry and yellow plum that culminate on the peach-flavored finish."
Wine Enthusiast 89 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.

Anda Masala (Northern Indian Egg Curry)

If you're an egg lover and/or new to Indian cooking, this is a winner of a recipe to try.

Ingredients:

4 or 5 large or extra-large eggs, boiled for 8 to 10 minutes (less for slightly underdone eggs)
1 tablespoon vegetable oil
1 rounded teaspoon cumin seed
1 medium yellow onion, finely chopped (1 cup)
3-inch cinnamon stick, broken in half

2 rounded teaspoons ground coriander
1/2 plus 1/8 teaspoon dried red pepper flakes
1/2 plus 1/8 teaspoon ground turmeric
2 large cloves garlic, thinly sliced
About 1/2 teaspoon salt
2 large ripe tomatoes, grated (about 1 1/2 cups)
3/4 cup water
1 tablespoon coarsely chopped cilantro leaves

Directions:

Peel the eggs and let them soak in water to cover while you prepare the sauce. This soaking seems to prevent the whites from getting too rubbery. Set aside.

In a medium skillet or wide, shallow pan, heat the oil over medium-high heat. Add the cumin seed and cook, stirring, for about 15 seconds, until slightly darkened and fragrant. Add the onion and cinnamon. Cook, stirring frequently, for 5 to 6 minutes, until the onion has taken on a bit of brown.

Add the coriander, red pepper flakes, turmeric, garlic, and salt. Continue cooking for about 2 minutes, until the garlic has lightly fried and is aromatic. Lower the heat as needed to coax the cooking. Add the tomato and cook for about 5 minutes, stirring, until it no longer smells raw and is slightly thickened. Add the water, bring to a boil. Turn the heat to low, cover with a slight vent, and gently simmer for 5 minutes to develop the flavor.

Meanwhile, drain the eggs, pat them dry, then halved each lengthwise. When the sauce has finished simmering, uncover and slide the eggs in, cut side up. Increase the heat to medium-low and simmer the eggs, spooning a little sauce on the top, until the eggs are hot. Adjust the heat as necessary. The sauce should cook down and thicken a bit during this final stage.

Transfer the eggs and sauce to individual serving dishes or a communal dish. Garnish with the cilantro and serve immediately.

Serves 2 as main dish - 4 as side dish | Recipe <https://www.vietworldkitchen.com/blog/2017/04/northern-indian-egg-curry-recipe-anda-masala.html>

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2019 Wairau River Pinot Noir Marlborough, New Zealand



New Zealand's modern wine industry began in Marlborough in 1973, when the Brancott vineyard was established in the southern Wairau Valley. Two years later the first Sauvignon Blanc vines were added. Nowadays, Marlborough Sauvignon Blanc is world famous, and the Wairau Valley is home to some of New Zealand's most famous producers.

New Zealand receives a lot of attention for their stunning, world-class Sauvignon Blanc wines, but over the past couple of decades, they have been quietly growing some of the most exciting Pinot Noir in the world. New Zealand is crafting Pinot Noirs that are beautiful with their youthfulness, fresh fruit, and straight-forward nature. They may not be as complex as Burgundy, but they are typically lighter than most California Pinots. You can expect light garnet-colored wines with fresh flavors of red cherry, cranberry, and red flowers complemented with soft, silky tannins.

Established in 1978 by Phil & Chris Rose, Wairau River (pronounced why-row) produces wines exclusively sourced from their family estate vineyards. Today, together with their five children, the extended Rose family manages and retains total control from vine to bottle.

Phil and Chris Rose were pioneers of the wine industry in the now prestigious Wairau Valley, Marlborough, New Zealand. They recognized the potential for the region's free draining stony soil and abundantly pure artesian water in 1978. After supplying grapes for other producers for several years, Phil and Chris decided in 1991 to release a wine under their own label and so the Wairau River label was born. Home to some of the oldest vines in Marlborough and planted by hand, the family vineyards are a reminder of their perseverance and hard work. Today, with 10 estate vineyards 100% family owned and run, Wairau River maintains total commitment to quality by carefully managing these sites to keep yields low.

Lifted aromas of ripe cherries and spice lead this wine. The palate is soft and generous with delicate primary fruit characters of wild berries shadowed by subtle toasty oak. Pinot Noir pairs well with a wide range of foods. They make a great match with salmon or other fatty fish, roasted chicken or pasta dishes. Drink now through 2023.

Notes from www.wairauriverwines.com

"Gentle scents of dry earth, smoke and cinnamon join with cherries on the nose of the 2019 Pinot Noir. It's a silky-textured, medium-bodied wine that doesn't possess inordinate depth or intensity, but its delicacy and harmony are charming. Drink it over the next couple of years." **Wine Advocate 87 points.**



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Grilled Dill-Mustard Salmon

Check out this grilled salmon spread with dill and mustard mixture – ready in 20 minutes.

Ingredients:

1 tablespoon chopped fresh dill
1 tablespoon Dijon mustard
1 tablespoon honey

1/4 cup mayonnaise
1 (1 1/2-lb.) fresh salmon fillet
Nonstick cooking spray

Directions:

Heat grill.
In small bowl, combine dill, mustard and honey; mix well. Place 2 tablespoons mustard mixture in small bowl; stir in mayonnaise until well blended. Refrigerate sauce until serving time. Reserve remaining mustard mixture for brushing on salmon.

When ready to grill, spray skin side of salmon with nonstick cooking spray. Place salmon, skin side down, on gas grill over medium heat or on charcoal grill 4 to 6 inches from medium coals. Spoon reserved mustard mixture onto salmon, spreading evenly; cover grill. Cook 10 to 15 minutes or until fish flakes easily with fork. Serve mustard sauce mixture with salmon.

Serves 4-6 | Recipe <https://www.bettycrocker.com/recipes/grilled-dill-mustard-salmon/d832e3e4-6df1-484c-8102-8147e445b87c>