

ORIGINAL WINE CLUB

January 2022



2020 Surrau Limizzani Vermentino di Gallura Sardinia, Italy



Situated in the middle of the Mediterranean Sea, Sardinia is Italy's second-largest island. Mainly a mountainous region, the terroir is a unique mix of unspoiled wilderness, oak and cork tree forests, and a thorny scrubland of herbs and cacti known as the macchia Mediterranea. In stark contrast to the rugged interior, the island has over 1,200 miles of jagged coastline, which is home to some of the most pristine beaches of the Mediterranean. One of these spectacular coastal settings is in Costa Smeralda or the Emerald Coast, which is located in the northeast corner of the island. The area is part of one of the largest and most important wine zones in Sardegna - Gallura. The first and only Sardinian DOCG, Gallura means "stony area" which aptly describes the granite-based soils that make up the terroir of one of Italy's most important wines: Vermentino di Gallura.

From the beginning, Surrau was built around Vermentino and today it is 70% of the winery's production. Vermentino di Gallura is known to be the best expression of Vermentino on the island, reflecting the characteristics of the area, from the granite soil and the macchia Mediterranea to the Mistral sea breezes that blow across the vineyards. These influences are expressed in the aromatics and body of Vermentino di Gallura, an exemplar for their winery, Gallura, and Sardegna around the world.

Limizzani is the name of a mystical site from the ancient Mediterranean civilizations that inhabited the region thousands of years ago. From grapes sourced across all the estate vineyards, Limizzani is a fresh and pure Vermentino that embodies the essence of Gallura. When pairing with Vermentino, think fresh herb sauces, like pesto; light, breezy rustic soft cheeses; and seafood. Drink now.

Notes from www.dallaterra.com

"Fragrant and savory, this lovely white hits all the right buttons. It opens with heady aromas of elderflower, peach and Mediterranean scrub while the dry, refreshing palate doles out apricot, Meyer lemon, tang and saline. Crisp acidity gives it a bright, clean finish" **Wine Enthusiast 91 points.**



\$15.99/btl

Member discount on additional btls **\$14.39/btl**

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

Chilean Sea Bass with Basil Pesto

Tender and flaky with bold flavors, this Chilean Sea Bass Recipe with Basil Pesto is a quick and easy weeknight dinner. It's made with just 7 ingredients and comes together in 20 minutes! If you do not have access to quality wild-caught Chilean sea bass or from a sustainable source, opt for another white fish fillet.

Ingredients:

2 lb wild-caught Chilean sea bass, or another white fish fillet of your choice (see note), thawed if previously frozen
extra virgin olive oil
kosher salt and black pepper

1 teaspoon red pepper flakes, (I used 2 teaspoon Aleppo Pepper, which is milder)
¼ cup basil pesto, try this homemade basil pesto or quality store bought pesto, more to your liking
1 cup grape tomatoes, halved (optional)

Directions:

Heat the oven to 425 degrees F and position a rack in the middle.
Put the fish in a large lightly oiled baking pan. Drizzle the top of the fish with extra virgin olive oil and season with kosher salt, black pepper, and Aleppo pepper (or red pepper flakes). Cover the baking pan tightly with foil.
Bake, covered, in the heated oven for 12 to 15 minutes or until the fish is cooked through and flakes easily.
Heat a grill pan over medium-high heat and add the halved lemons, flesh side down. Grill briefly until the lemons soften and char a bit (about 2 minutes or so). Remove from heat and set aside.
When the fish is ready, remove it from the oven and uncover. Immediately squeeze one of the grilled lemons all over the fish then spread the basil pesto on top.
If using, toss the grape tomatoes with a dash of salt and some extra virgin olive oil and arrange over the fish as a garnish. Serve immediately with the remaining lemon.

Sustainability Note: If you do not have access to quality wild-caught Chilean sea bass (which is often in the freezer section) or from a sustainable resource, opt for another white fish fillet.

Other white fish options to use in this recipe include: striped sea bass, halibut, haddock, or cod.

Serves 6 | Recipe <https://www.themediterraneanandish.com/baked-chilean-sea-bass/>

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2019 Domaine Laroque Cabernet Franc Languedoc, France



Laroque, which means “the rock,” is produced from vineyards located in the hills of the famous ancient fortified city of Carcassonne in Southern France. The vineyards which produce Laroque have been making wine since the 6th century; its name comes from the Stone Age menhirs found throughout the region. Carcassonne is located between the Pyrenees and the Black Mountains and enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic climate. This results in sunny, hot, and dry days, but also on cool nights and creates wines that are fresh, elegant, and balanced.

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 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). As a varietal wine, Cabernet Franc is delicate and aromatic – particularly in its youth. It shares many of the same attributes of Cabernet Sauvignon but is distinct by its pronounced green, vegetal note that can range from leafy and garrigue to green bell pepper.

Laroque is an easy-to-drink wine that combines the structure, minerality, and dusty rose characteristics of Cabernet Franc with the lively, fruitiness of wines from the south of France. This 100% Cabernet Franc has a nose of raspberries, a ripe palate with lovely middle fruit, and good acidity. Pair this with roast pork, lamb gyros, or even goat cheese and spinach quiche. Drink now.

Notes from www.wine-searcher.com



Reg: **\$11.99/btl**

Wine Club members get first opportunity to purchase before this goes on sale to the public! **\$8.99/btl**

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Greek-American Lamb Gyros

As close as you can get to the flavor and texture of gyro meat from the vertical rotisserie at your favorite Greek restaurant!

Ingredients:

For the meat:

1 pound ground lamb
2 teaspoons kosher salt (or 1 teaspoon table salt)
1/2 teaspoon freshly ground black pepper
2 tablespoons picked fresh oregano leaves (or 1/2 teaspoon dried)
1/2 medium onion, cut into 1-inch chunks
1 clove garlic, sliced
3 ounces slab bacon (or about 5 slices sliced bacon), cut into 1-inch pieces

For the yogurt sauce:

3/4 cup plain, unsweetened yogurt
1/4 cup mayonnaise
1 clove garlic
2 teaspoons juice from 1 lemon
2 tablespoons chopped parsley or mint

To serve:

4 pieces soft, hand-pulled-style pita (not pocket pita)
Chopped fresh tomato
Finely sliced onion
Cubed peeled seeded cucumber
Hot sauce

Directions:

Combine lamb, salt, pepper, and oregano in medium bowl. Mix with hands until homogeneous. Cover and refrigerate at least 1 hour or up to over night. Meanwhile, place yogurt in fine-mesh strainer set over small bowl. Allow to drain in refrigerator for 1 hour. Adjust oven rack to middle position and preheat oven to 300°F. Place cold lamb mixture in bowl of food processor with onion, garlic, and bacon. Process until smooth puree is formed, about 1 minute total, scraping down sides with rubber spatula as necessary. Line rimmed baking sheet with aluminum foil. With moist hands, form meat mixture into rectangle about 1 1/2 inches high, 8-inches long, and 5-inches wide. Bake until center of loaf reads 155°F on an instant read thermometer, about 30 minutes. Allow loaf to rest at room temperature for 15 minutes.

Meanwhile, make sauce. Combine strained yogurt, mayonnaise, garlic, lemon juice, and parsley and stir to combine. Season to taste with salt. Refrigerate, covered, until ready to use.

Adjust broiler rack to highest position (about 1 1/2 to 2 inches from broiler element) and preheat broiler. Slice loaf crosswise into 1/8th to 1/4-inch strips (each strip should be about 5-inches long and 1 1/2 inches wide). Lay strips on rimmed baking sheet lined with aluminum foil and broil until edges are brown and crispy, about 2 minutes. Tent with aluminum foil. Warm bread by placing on rimmed baking sheet and broiling until soft and pliant, about 45 seconds per side.

Spread 1/4 cup of sauce over each piece of bread. Divide meat evenly between sandwiches. Top as desired, wrap with foil, and serve.