

ORIGINAL WINE CLUB

August 2020



2019 Koenig Pinot Noir Rosé

Vin d'Alsace, France



Many of our customers fear that Rosés will be sweet, but that is typically not the case. We like to say 'Pink is a color, not a taste.' With all the refreshing qualities of a white wine mixed with some characteristics of a red, Rosé is more of a 'white wine for red wine drinkers'. In the hot summer months, Rosé wines offer a welcome change from big red wines and serious whites. Today, almost every wine-producing country makes respectable Rosé.

Just outside of Strasbourg in the region of Alsace lies the Koenig Winery, the first kosher wine cellar in France. Alsace has a long and rich history of Jewish community - more than 176 synagogues were built in the region, with one in nearly every town and village - so it's of little surprise that the tradition of fine wine would include the kosher category.

Koenig has produced a wide range of wines since 1960, including Sylvaner, Pinot Blanc, Riesling, Pinot Gris, Gewurztraminer, Pinot Noir, Rosé, Crémant d'Alsace, as well as late-harvest wines. Koenig practices responsible viticulture with low yields. Its wines are known for reflecting their terroirs. Wines certified kosher are made under the supervision of the Consistory Beth-Din of Strasbourg, a kosher regulatory council.

A nose of fresh fruit with hints of blackcurrant and raspberry. Light and fruity with a beautiful freshness that's refreshing, crisp and juicy. Rosé pairs well with almost every cuisine, but is especially lovely with salads, grilled vegetables, pizza and burgers. Drink now.

Notes from www.koenig.com

Alsatian Bacon and Onion Tart (Flammekueche)

Cooking on a very hot pizza stone gives this bacon and onion tart a shatteringly crispy crust.

Ingredients:

1/2 cup crème fraîche
1 cup fromage blanc or cream cheese at room temperature
1/8 tsp. nutmeg, freshly grated
1 tsp. kosher salt, plus more to taste
Freshly ground white pepper, to taste
1 3/4 cups flour, plus more for dusting

1 tsp. baking powder
3 tbsp. olive oil
2 egg yolks
8 strips smoked bacon, finely chopped
1 medium white onion, thinly sliced

Directions:

Heat an oven to 500° with a pizza stone positioned on center rack. Mix crème fraîche, fromage blanc, nutmeg, and salt and white pepper in a bowl. Set aside.

Whisk flour, baking powder, and 1 tsp. salt in a bowl; make a well in the center. Whisk oil, yolks, and 1/2 cup water in another bowl, and pour into well. Using a fork, stir until a loose dough forms. Turn out onto lightly floured surface; knead dough for 1 minute. Divide dough into 3 pieces. Working with 1 piece of dough at a time, roll into a 12" circle, and place on a parchment paper-lined baking sheet. Spread 1/2 cup cheese mixture over circle, leaving a 1/2" border around edge. Sprinkle with a little of the bacon and onions. Transfer dough (on parchment paper) to pizza stone. Bake until lightly browned and crispy, 8–10 minutes. Repeat.

Makes 3 Large Tarts | Recipe <https://www.saveur.com/article/Recipes/Alsatian-Bacon-Onion-Tart/>



\$14.99/btl

Member discount on additional btls **\$13.49/btl**

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2017 Contrade Negroamaro

Puglia, Italy



The Contrade project started in 2015 from an idea of the Falvo family, owners of Masseria Li Veli. Relying on their long-term partnerships with local growers of the highest quality, the Contrade project produces premium quality wines of distinctive character and style with remarkable market value.

Puglia, located in the heel of Italy, has long been known for its indigenous grapes and has lately been re-discovered as a fine-wine producing region. The Contrade vineyards are planted on slight hills and plains which are largely influenced by the warm local climate and the North/Eastern winds. This combination gives wines that reflect their origin with elegance and true varietal characteristics: good structure and intensity on the palate, balanced with lively acidity. The blend of grapes from different vineyard locations gives the wines complexity and texture along with a wide range of aromas and depth of flavor.

The name Contrade (Latin for parcel of land) refers to vineyards bordered by olive trees, stone walls or other natural features that become identifiable by their name. The Contrade label design is a restyled graphic of the rose window of one of the most popular baroque churches of Lecce, Basilica di Santa Croce.

Contrade is 100% Negroamaro, one of the most representative red grapes of Salento. Known for producing wines that are full-bodied, rich, elegant and with the typical soft tannins of the Italian "classics."

Intense aromas, with notes of cherry and blueberry jam, cocoa, licorice and floral fragrances. Round with warm structure and smooth tannins. Drink now - 2021.

Notes from www.dallaterra.com/

Baked Rigatoni (Rigatoni al Forno)

Baked Rigatoni recipe from Puglia...a great pasta dish for the summer and for outdoor dining.

Ingredients:

1 pound rigatoni pasta
4 cups tomato sauce
1/2 pound chopped meat (beef)
1/2 pound grated Parmigiano
1 pound mozzarella, cut into small cubes

1/4 pound ham, sliced
1/2 cup dry white wine
extra virgin olive oil
3 leaves of fresh basil
1 medium onion
salt & pepper

Directions:

In a sauce pan add some olive oil and chopped onion. Once the onion turns clear add the chopped meat and let it sauté in the oil and the onion. After 3 minutes add the wine and let it evaporate for 5 minutes.
Add the tomato sauce and let everything cook at low heat for 20 minutes. Stir from time to time.
In a separate pot boil water and cook the rigatoni. The rigatoni should be cooked very "Al Dente".
In an oven pan spread a thin layer of meat sauce and add a layer of rigatoni. Cover the rigatoni with a layer of sauce and a good sprinkle of Parmigiano. Add a layer of mozzarella and a layer of ham.
Repeat the layering process until you have no more rigatoni.
The last layer of rigatoni should be covered with a generous layer of sauce, a good sprinkle of Parmigiano and mozzarella cubes.
Bake in the oven for 15 minutes at 375F.

Serves 4 | Recipe <https://www.cookingwithnonna.com/italian-cuisine/baked-rigatoni-rigatoni-al-forno.html>



\$9.99/btl

Member discount on additional btls **\$8.99/btl**