

Dr. 
Konstantin
Frank

JUNE 2021 WINE CLUB SHIPMENT





2019 Dry Riesling

Now with at least one year of bottle age, our 2019 Dry Riesling is coming into its own. The petrol stoniness from our slate-driven soils on Keuka Lake express themselves balanced with lime zest, granny smith apples, and tangerine.

Boneless Pork Loin from Paul

2 Cloves Garlic, minced
3-pound Boneless Pork Loin
6 Sprigs Fresh Sage
½ Lemon
Salt and Pepper to taste
2 tbsp Olive Oil

1 medium Onion, sliced
3 Sprigs Thyme
2½ Cups Chicken Stock
½ Cup White Wine
Sage Sprigs for garnish

Preheat oven to 350 degrees. Chop half of the sage leaves and insert with the garlic into the center of the pork, then roll and tie the pork. Squeeze the half lemon over the pork and season the meat with salt and pepper.

Heat the oil in a heavy Dutch oven just large enough to hold the loin. Brown the loin on all sides and drain off the fat.

Arrange the onion over the bottom of the pan and sprinkle with remaining sage leaves and thyme sprigs. Put the loin on top and add the chicken stock and wine. Cover and cook for an hour. Uncover, turn the oven up to 375 degrees, and let the meat brown for 20 to 30 minutes. Test to see if the meat is done. (It is cooked when an internal temperature of 155 degrees on a meat thermometer is registered.)

Remove the pork loin to a serving dish and keep it warm. Skim the fat from the cooking juices and reduce them until thick. Season to taste with salt and pepper. Serve in a warmed sauce boat. Decorate the pork with sprigs of sage and thyme and serve with Dr. Frank's Dry Riesling.

2020 Winter Ferment Gewürztraminer *Pre-Release

This innovative wine utilizes the winemaking technique called Winter Fermentation. After harvest, the grapes are pressed and the unfermented juice is frozen at 0F for three months then thawed and fermented during the winter. The process results in a wine with enhanced expression of tropical and stone fruits, a greater concentration of those flavors, and a fuller body.

Gai Pad Khing (Ginger Chicken) from Holly

2 Chicken Breasts, Thinly Sliced	2 Garlic Cloves
¼ Cup Fresh Ginger, Peeled and Julienned	2 tbsp Oyster Sauce
1 Mild Red Chili	2 tsp Soy Sauce
4 Green Onions, Sliced	1 tsp Light Brown Sugar
1 Cup Oyster Mushrooms	1/2 tsp Black Pepper
1 Cup Broccoli	2 tbsp Olive Oil

This is a great stir-fry recipe that's quick to make and good for when there are leftover fresh vegetables in the fridge that need to be cooked. The ginger spice pairs wonderfully with a wine with a bit of sweetness to it.

Have all the ingredients sliced and ready to go as the cooking goes quite quickly. In a pan large enough to fit all the above ingredients, heat the olive oil on medium-low heat and sizzle the ginger for about 1 minute. Add the garlic and sizzle for another 30 seconds. Add the sliced chicken, turn the stove up to medium-high, and continuously stir the chicken while cooking. When the chicken is nearly finished, add the oyster sauce, soy sauce, sugar, and black pepper. Stir. Once hot, add about 1/4 cup of water to the pan. Add the chili, broccoli, and mushrooms and cook. In about 5 minutes, the watery mixture should have reduced to a thick sauce. When finished, add in the green onions, stir, and serve.





2020 Dry Rosé

A new wine from the famed 2020 vintage, this Dry Rosé is a 50/50 blend of Cabernet Franc and Cabernet Sauvignon. These grapes were picked with the intention of producing a Rosé wine. The hot and dry 2020 vintage gave us small grape berries with thick skins. The grapes were crushed and pressed immediately after picking without any additional skin contact time. Those small berries and thick skins gave us this deep rosé color.

This deep ruby rosé is vibrant and seductive with fresh strawberries, red cherry, hibiscus, and plums. This is a rosé for those who like a full-flavored and fuller-bodied rose that can handle foods that you would normally pair with lighter red wines.

Summer Pasta from Yvonne

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| 2 Zucchini (about 8 oz) | 5 tbsp Olive Oil |
| 1 Cup Parsley, finely chopped | $\frac{3}{4}$ Cup Almonds, slivered |
| 3 Garlic Cloves | 1 Pound Spaghetti |
| Zest from 1 Lemon plus 3 tbsp of the juice | Parmesan Cheese |

This is the perfect dish for those warm summer nights.

Julienne cut the zucchini lengthwise into slices, then cut them into thinner longer pieces.

To make the gremolata, mix together the of parsley, finely chopped garlic, lemon zest, lemon juice and the olive oil. Toast the almond slivers in a dry pan on low heat being careful so they do not burn.

Prepare the spaghetti in salted water as per the instructions with your pasta. When there is about 1 minute left of the cooking time, add the zucchini ribbons. Drain the water and mix the pasta with the gremolata. Salt and pepper to taste. Sprinkle the almond slivers and parmesan cheese on top.