



# MARCH 2021 WINE CLUB SHIPMENT





## 2020 Rkatsiteli \*New Vintage Release

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Our first release from the 2020 vintage is the highly anticipated Rkatsiteli! 2020 was one of the best growing years of the decade and we think this release lives up to the hype. The aromas are elegantly tropical with white apricots, pineapple, mango, and passion fruit balanced nicely with ginger, herbaceousness, and subtle spice.

### Chicken Rkats Piccata from Eric

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2 skinless chicken breasts, butterflied	1/4 cup capers, rinsed
Flour for dredging	1 oz Rkatsiteli
1/2 stick butter	Fresh parsley
EVOO	Kosher salt
1/3 cup lemon juice	Black pepper
1/2 cup chicken stock	

*In this recipe we use chicken, but feel free to substitute with sole or veal. Any of them will be perfecto! Cin Cin!*

Season the protein with salt and pepper, and dredge in the flour. Bring a large skillet over medium+ heat and melt 2 tablespoons of butter and an equal amount of EVOO and bring up to temperature. Shake off any excess flour, and cook the protein on each side until browned.

Once the protein is cooked, bring the heat to low, and deglaze the pan with the Rkatsiteli while scraping up the brown cooked bits. After a minute or two, add the lemon juice, chicken stock, and the remaining butter. Bring the sauce to a simmer and cook for a few moments. Add back the chicken, the capers, and simmer for 5 minutes or until the sauce has thickened. Check the sauce for seasoning and adjust with salt and pepper. Plate and garnish with parsley.

## 2019 Eugenia Dry Riesling

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Eugenia Bartle Frank was a woman with a tenacious spirit. Surviving the Russian Revolution, two World Wars, and starting a new life in America, her resilience kept the Frank family together. She devoted herself to their American dream of founding our winery. Dr. Konstantin Frank was working as a schoolteacher in Selz when he married Eugenia in 1923. Eugenia was the one who encouraged Konstantin to reapply to finish his degree in agriculture, and we are glad she did!

Our 2019 Eugenia Dry Riesling is a single-plot Riesling from our Keuka estate vineyards. These vines are located in an area in the vineyard with a very high slate content. We believe that this soil composition imparts a unique minerality to the final wine.

## Oriental Broccoli Salad from Jackie

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### Broccoli Salad:

1/2 bag of broccoli slaw (1/4 C shredded broccoli, 1/4 C shredded carrots, 1/4 C shredded red cabbage)  
1/2 cup sliced green onions  
1/2 cup sunflower kernels (tiny with salt)  
1/2 cup slivered almonds (toasted)  
1 package of Oriental flavored ramen noodles, uncooked and crushed

### Dressing:

6 T canola oil  
2 T white vinegar  
4 T sugar  
1 package of Ramen noodle flavor

*This recipe is from my family cookbook that was curated by my mother from beloved recipes that have been carried down through the generations.*

Combine the broccoli slaw and the green onions. At serving time, stir in the sunflower kernels, slivered almonds, and crushed noodles. Toss with dressing made from canola oil, vinegar, sugar and Ramen flavor packages.







## 2019 Gewürztraminer

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Gewürz, meaning "spice", is a famous grape variety in the regions of Germany, Northern Italy, and Alsace, France. This aromatic grape gives off plenty of floral notes with lychee, white pepper, and ginger. If your unfamiliar with this wine, try it with anything spicy like BBQ, Thai, Asian, or Indian cuisines.

## Grilled Honey Mustard Chicken from Allyn

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½ cup Grey Poupon Mustard (or any whole grain mustard)	1 minced garlic clove
½ cup honey	½ teaspoon Hungarian paprika (or regular paprika)
¼ cup soy sauce	¼ cup Gewürztraminer wine
½ lemon, squeezed. Grate the skin from the half lemon and add (for zest!)	4 boneless chicken breasts

*The white meat of chicken breasts is a wonderful pairing with Gewürztraminer. You want to make sure that the meat is moist, so this recipe is great because you will marinate the chicken before cooking, in some Gewürztraminer and other wonderful ingredients! Please enjoy several glasses of wine with this recipe...actually, it is quite possible, that before you know it, your bottle will be gone!!*

Mix all the ingredients (except the chicken) in a large bowl with an immersion blender (or use a Cuisinart). Marinate the chicken breasts in the marinade in the large bowl, covered for 45-60 minutes. Start the grill on high, once the marinating is finished. Cover the grates with greased foil and add chicken. Baste and turn the chicken a couple of times for 3 minutes. Lower heat to medium and STOP basting...you want to make sure any lingering marinade is cooked. Cook at medium heat for another three minutes. Remove and serve with your favorite veggies. I like to put my chicken on a bed of rice or if I am feeling a little more exotic, on some garlic couscous The instant couscous from Near East Co. is easy and delicious!!