



SEPTEMBER 2021 WINE CLUB SHIPMENT





2019 Grüner Veltliner

Our 2019 vintage of the Grüner Veltliner offers lime and green apple that are held in sleek suspension by a stony minerality. With touches of pepper on the finish, it's full in the mouth and quite powerful. It succeeds as it is very expressive while maintaining its focus and precision. This vintage was awarded 91 Points from Decanter Magazine and won Best Grüner Veltliner in the 2020 New York Wine Classic.

Tomato Gazpacho from Eric

1 cup chopped red onions
1 cup chopped green bell peppers
1 cup chopped English cucumbers
1 cup chopped, peeled tomatoes
1 1/2 teaspoons chopped garlic
1 1/2 teaspoons kosher salt
1/4 teaspoon cayenne

1 tablespoon white wine vinegar
1/4 cup plus 2 tablespoons extra virgin olive oil
1 tablespoon fresh lemon juice
3 cups tomato juice
Sprig of thyme
Balsamic glaze (2 cups balsamic vinegar)

Mix all the ingredients except balsamic glaze in a bowl, cover, let sit overnight refrigerated.

On the following day, remove the thyme sprig and blend all ingredients until smooth. This recipe should yield about 2 quarts. Refrigerate until ready to serve.

Balsamic glaze: Heat 2 cups balsamic vinegar in heavy saucepan over medium until steam rises. Place saucepan on heat diffuser, allow liquid to reduce very slowly, 2-3 hours until thickened to syrupy glaze, about 1 cup. Store at room temperature, squeeze bottle. Garnish gazpacho with the glaze at serving.

2020 Pinot Gris

Our 2020 vintage of the Pinot Gris is an expressive style with aromas of pear and cherry blossom with red apple, candied apricot and a shale undertone. The palate is lemony and bright, round and rich with tropical flavors. A touch of sweetness is balanced nicely with bright acidity and savoriness.

Sea Scallops with Brown Butter, Capers and Lemon from Holly

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| 12 fresh sea scallops | 2 tablespoons salt-packed capers, rinsed of |
| Sea salt | excess salt |
| freshly ground black pepper | Juice of half a lemon |
| ¼ cup olive oil | ⅓ cup (packed) flat-leaf parsley leaves, finely |
| 3 tablespoons unsalted butter | chopped |
| 1 tablespoon finely chopped shallot | |

Pat the scallops dry with paper towels, and season lightly with salt and pepper. Heat a large sauté pan over medium heat, and add oil. After 30 seconds, add scallops; do not crowd the pan, work in batches if necessary. Sauté until well browned, about 2 minutes, then turn and cook other side. When second side is dark golden, transfer scallops to a platter; cover and keep warm.

Remove remaining oil from the pan and Return sauté pan to heat, add butter, and cook until it begins to foam and turn golden. Add shallot and capers, sauté for 1 minute, then add lemon juice (being careful to avoid sputtering butter) and chopped parsley.

Serve the brown butter sauce over the scallops and enjoy!





2019 Blaufränkisch *Pre-Release

The pre-release comes straight off the bottling line into your package! If you can resist yourself, put this one away until Thanksgiving and enjoy with Meaghan's fall risotto.

Corn and Tomato Risotto from Meaghan

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| 2 ears sweet corn | 1 pound tomatoes, peeled, seeded, and diced |
| 7 cups vegetable or chicken stock | Salt and freshly ground pepper to taste |
| 2 tablespoons olive oil | ½ cup dry white wine |
| ½ cup minced onion | 2 to 3 tablespoons slivered fresh basil |
| 2 garlic cloves, minced | ¼ to ½ cup freshly grated Parmesan cheese |
| 1 ½ cups arborio rice | |

Remove corn kernels from cobs and set aside. Simmer the cobs in the stock for 20 to 30 minutes. Remove from stock and discard. Make sure your stock is well seasoned. Bring back to a simmer over low heat, with a ladle nearby or in the pot.

Heat olive oil over medium heat in a wide, heavy skillet. Add onion and a generous pinch of salt, and cook gently until tender, about 5 minutes. Add garlic and rice and cook, stirring, until grains of rice are separate and beginning to crackle, a minute or two. Stir in tomatoes, sugar, and salt to taste and cook, until tomatoes have cooked down slightly, 5 to 10 minutes.

Add wine and stir until it has evaporated and has been absorbed by the rice. Begin adding simmering stock, a couple of ladlefuls at a time. Stock should just cover the rice and should be bubbling, not too slowly but not too quickly. Cook, stirring often, until it is just about absorbed. Add another ladleful or two of the stock and continue to cook in this fashion, adding more stock and stirring when rice is almost dry. You do not have to stir continually, but stir often and vigorously. After 10 minutes, add corn and continue for another 10 to 15 minutes. When rice is just tender all the way through but still chewy (al dente) it is done. Taste now and adjust seasoning.

Add another ladleful of stock to rice. Stir in basil and Parmesan and remove from heat. The mix should be creamy (add more stock if it isn't). Serve right away in wide soup bowls or on plates, spreading the risotto in a thin layer rather than a mound. Arrange colorful slices of tomatoes and sprig of basil on top, just before serving.