



2021 Dry Rosé

This year's Dry Rosé is a unique blend of 61% Blaufränkisch, 12% Merlot, 9% Cabernet Franc, 9% Cabernet Sauvignon, 6% Saperavi, and 3% Pinot Noir. This vibrant pink rosé is energetic with fresh strawberries, passion fruit, hibiscus, orange and plums. The freshness from the Blaufränkisch is matched with a deep texture and red fruits from the Merlot and Cabernets, producing a wine that can stand up to fattier dishes.

Grilled Veggie Stackers with Balsamic Reduction from Allyn

- | | |
|------------------------------|--------------------------------------|
| 2 Eggplants 2" in diameter | 6 Portobello mushrooms 3" diameter |
| 2 Large tomatoes | 1 Ball of Mozzarella cheese |
| 2 Zucchini or Yellow Squash | 1 Cup Balsamic vinegar |
| 2 red or yellow bell peppers | 1 Teaspoon each of oregano and thyme |

Slice eggplants into ½" thick "rounds" and spread out on platter, salt, let "sweat" for 20-30 minutes. Dab dry with towel to absorb "sweat" and bitterness. Set aside. Pour vinegar into an acid-proof pot (stainless steel, non-stick) simmer for 20 minutes and stir continuously until slightly thick and syrupy. Save. Cut all veggies into ½" thick rounds and set into a large bowl with the olive oil and herbs. Save. Slice mozzarella into ¼" thick rounds. Save. Light grill, grease the grate, and bring temperature to medium heat. Grill all veggies (except for the tomatoes) for 5-7 minutes on each side or until a light char develops and the veggies soften. Remove to a platter. Save. Start making "sandwiches" with the veggies starting with the eggplant pieces on the bottom. Layer one of each veggie to create a "sandwich". Top with tomato slices and cheese slices. Drizzle stacker generously with Balsamic reduction and microwave for 60 seconds to melt the cheese.

Most importantly, pour a glass of Dr. Frank's Dry Rosé, savor with the stackers and enjoy one of my favorite summertime treats. If the bottle is fully consumed, no need to feel guilty...you've just eaten an extremely healthy dish. If you are feeling adventurous put some Marinara sauce between the layers!



MARCH 2022 WINE CLUB SHIPMENT





2021 Sauvignon Blanc

The 2021 is a 51/49 blend of two vineyard sites on Seneca Lake. Sawmill Creek is located on the southeastern shores where the warmer mesoclimate provides fruit with riper characteristics. The other half comes from Anthony Road located on the northwestern shores of Seneca Lake where the cooler weather provides acidity and citrus characteristics.

Our first release of 2021, this wine offers classic aromas of grapefruit, guava, and wet stones that perch alongside dried grass and herbs. Ripe nectarine and passion fruit round out the generous body. It's beautifully delicate and substantial with cool climate acidity cutting through.

Pair with Asparagus, Chicken (Fried, Roasted, Sauteed), White Fishes, Seafood (Lightly Grilled), Herbs, Peppers, Salads, Goat Cheeses, Tomatoes or George's Mustard Chicken.

Mustard Chicken from George

2 tablespoons butter	½ teaspoon black pepper
2 boneless, skinless chicken breasts cut into 1-inch pieces	½ cup heavy cream
½ teaspoon salt	2 teaspoons Dijon mustard
	1 teaspoon dried tarragon

In a medium-sized skillet melt butter over medium heat. Sprinkle chicken with salt and pepper and add to skillet and brown chicken. Reduce heat and cook for 8 minutes. Remove chicken from skillet. Add cream to skillet and scrape the brown bits from pan. Stir in the tarragon and mustard. Cook, stirring constantly until sauce thickens, about 5 minutes. Add the chicken back to pan and stir to coat each piece of chicken with sauce. Serve over cooked rice.

2021 Dry Rosé of Pinot Noir

A wine club exclusive, we are happy to include our newest 2021 Dry Rose of Pinot Noir to members. This release will be available to purchase at the upcoming wine club event and online during a special promotions.

Produced from 100% Pinot Noir grapes, the wine is subtle and sophisticated scents of strawberry, apricot, and spring flowers blend elegantly with orange flavors. The round and rich texture deliver flavors with excitement and persistence.

Skyline Drive Vinaigrette from Paul

For the dressing:

1-2 tsp dijon mustard
2-3 tsp red wine vinegar
5-6 tsp olive oil
pinch salt
8-10 grinds black pepper

For the salad:

Bibb or Boston lettuce
Hard-boiled egg
Croutons
Shaved Carrots
Chickpeas

I like my vinaigrettes a bit zingier than most people do, so feel free to reduce the amount of vinegar a tad if it's too much for you.

Spoon mustard into a small mixing bowl with vinegar. Add oil, salt, and pepper and whisk until emulsified. Dress a salad of soft Bibb or Boston lettuces, diced hard-boiled egg, croutons, shaved carrots, and perhaps chickpeas. Enjoy the salad out on the deck on a warm spring afternoon with a bottle of Dr. Frank Dry Rosé.

