



## NOVEMBER 2022 WINE CLUB SHIPMENT

### 2020 Cabernet Sauvignon

Our latest red wine release from the famed 2020 vintage. The 2020 vintage was hot and dry which gave us small ripe berries, perfect for high-quality red wines. This 2020 Cabernet Sauvignon was aged in 25% new French oak barrels for 16 months before release. Seductive complexity in black fruit scents, a hint of foresty dried herbs, and a touch of leather, green peppercorns and cedar spice. Polished tannins are grippy and round the fruitness, giving breadth of texture, and providing a strong foundation for the fresh, mouthwatering black fruit.

### Bourguignonne Sauce from Sue

2 Tbsp. olive oil	¾ cup vegetable stock
1 pkg. (8 oz.) bella mushrooms, sliced	6-8 slices of cooked bacon, crumbled
1 shallot peeled and minced	Salt and pepper to taste
2 small garlic cloves minced	
¾ cup red wine	Serve with:
1 container (8 oz.) prepared demi glaze	beef tenderlion and mashed potato

Heat olive oil in a large saute pan and add mushrooms, cook several minutes until the mushrooms are soft.

Add shallot and garlic, cook 1-2 minutes, and stir until golden brown.

Add wine, cook and stir until reduced by half, about 6 minutes. Add demi glaze and vegetable stock. Reduce heat to low, add cooked bacon and stir until heated throughout. Season with salt and pepper to taste.

Serve warm with beef tenderloin and mashed potatoes.





## 2021 Semi-Dry Riesling

The 2021 vintage brings us back to our typical cool-climate style of Riesling. The growing season was cooler than in 2020 with decent rainfall. The wines offer crisp acidity with delicate fruit flavors and great structure. That crisp acidity balances the 2.8% Semi-Dry residual sugar perfectly and pairs well with spicy and aromatic ingredients.

### Crispy Roasted Pork Belly from Katherine

~2 lbs boneless pork belly	1 onion, sliced into 1 cm rounds
1 tablespoon sea salt flakes	1 lemon, sliced into 1 cm rounds
1 tablespoon of extra virgin olive oil	fennel and green apple for slaw

Score the pork skin at 1 cm intervals and pat the skin dry with a paper towel. Refrigerate the pork, uncovered, for at least 2 hours (overnight works best).

Preheat oven to 350F, rub the salt & EVOO into the skin & incisions, and place the pork skin side down on an oven tray & roast for 1 hour 30 mins.

Remove the pork from the oven and increase the oven temp to 425F.

Quickly arrange the onion & lemon on the oven tray next to the pork. Turn the pork over onto the onion & lemon. Roast for a further 20-30 mins or until skin is golden, crispy, and the meat is tender.

Serve on a bed of fennel & green apple slaw along side the 2021 Semi-Dry Riesling.

### Lentil and Smokey Eggplant Stew from Holly

1/4 cup extra-virgin olive oil	2 medium eggplants (1 1/2 pounds)
1 medium onion, finely chopped	2 tablespoons harissa
1 celery rib, finely chopped	1/3 cup chopped parsley
5 garlic cloves, finely chopped	Salt
1 bay leaf	Pepper
3 cups green Puy lentils (20 ounces), rinsed	Greek plain yogurt, chopped walnuts and
1 can (14.5 ounces) chopped tomatoes	parsley, small mint leaves and pomegranate
2 quarts vegetable stock	molasses, for serving.

Preheat the broiler. In a large saucepan, heat 2 tablespoons of the oil. Add the onion, celery, garlic and bay leaf and cook over moderate heat until softened. Add the lentils, tomatoes and stock; bring to a simmer over moderately high heat. Cover, reduce the heat and simmer, stirring occasionally, until the lentils are tender but still hold their shape, 45 minutes.

Meanwhile, set the eggplants on a foil-lined baking sheet and rub with the remaining 2 tablespoons of olive oil. Broil 6 inches from the heat, turning occasionally, until completely blackened and tender, about 20 minutes. Let cool.

Cut the eggplants in half lengthwise and scoop the flesh into a colander set over a bowl; discard the skins. Let the eggplant drain for 5 minutes, then transfer to a bowl and mash until smooth.

Stir the harissa and half the eggplant into the lentils until warmed through. Stir in the 1/3 cup of chopped parsley and season with salt and pepper. Ladle the stew into bowls; top with the remaining eggplant. Garnish with yogurt, chopped walnuts and parsley, mint leaves and a drizzle of pomegranate molasses and olive oil.

