



SEPTEMBER 2022 WINE CLUB SHIPMENT

2021 Dry Rosé of Blaufränkisch

Brisk and complex leading with passion fruit, pineapple, plum, and red pear. It's delicate on the nose which rewards tasters with up-front flavors on the palate that are balanced nicely with bright lemon acidity.

To produce this wine, the Blaufränkisch grapes are harvested and crushed. After 18 hours of maceration between the juice and the skins, we separate the juice from the skins and then allow the wine to finish fermentation until dryness. Those 18 hours are just enough time for this wine to develop its vibrant rosé color.

Grilled Swordfish Steaks from Paul

4 swordfish steaks	2 teaspoons ground coriander
3 tablespoons olive oil	1 teaspoon ground cumin
2 teaspoons soy sauce	2 teaspoons grated lemon rind
1 tablespoon red-wine vinegar	1/4 teaspoon red pepper flakes
1 tablespoon finely chopped garlic	Salt and pepper to taste

Preheat a charcoal grill (or heat a grill pan).

Sprinkle fish with salt and pepper on both sides. Place oil in a flat dish, and add soy sauce, vinegar, garlic, coriander, cumin, lemon rind and pepper flakes. Blend well. Place fish steaks in marinade, coat well on both sides, and let stand for no more than 10 minutes.

Place fish on grill and cook for 3 to 4 minutes. Turn and cook for 3 minutes more.

Serve with Dry Rose of Blaufränkisch and a salad tossed with Skyline Drive Vinaigrette (from the June Wine Club brochure).





2021 Grüner Veltliner

Newly released, our 2021 Grüner Veltliner is our typical classic lime-zested and mineral-driven dry style.

Lime and green apple 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.

Zucchini Bolognese from George

2 tbsp olive oil	3/4 lb rigatoni
1 yellow onion, chopped	juice of 1/2 lemon
4 zucchini, chopped	1 cup grated parmesan
3/4 cup water	salt and pepper to taste
1 teaspoon miso paste	

Heat oil in a large pot over medium heat. Add the onion and cook for five minutes, until soft. Stir in the zucchini, water and miso paste. Season with salt and pepper. Cover pot and reduce heat to low. Cook for about 3 hours, stirring often, until the zucchini is falling apart and mushy.

When the sauce is ready, bring a pot of salted water to boil and cook the rigatoni until al dente.

Drain the pasta and add it to the zucchini pot. Add lemon juice, parmesan and stir well to combine.

Serve topped with more parmesan.

2021 Winter Ferment Gewürztraminer

This innovative wine utilizes the winemaking technique called Winter Fermentation. After harvest, the pressed grapes are chilled to 32F 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.

Peach Cobbler from Steven

6 peaches, peeled, cored and sliced	1 cup all-purpose flour
3/4 cup granulated sugar	1 cup granulated sugar
1/4 teaspoon salt	2 teaspoons baking powder
	1/4 teaspoon salt
For the batter:	3/4 cup milk
6 Tablespoons butter	ground cinnamon

Add the sliced peaches, sugar and salt to a saucepan and stir to combine.

**(If using canned peaches use 1 quart jar, undrained, skip steps 1 & 2 and follow the directions starting at step 3)*

Cook on medium heat for about 4 minutes, until the sugar is dissolved. Remove from heat & set aside.

Preheat oven to 350 degrees F. Slice butter into pieces and add to a 9x13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan. In a bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk, just until combined. Pour the mixture into the pan, over the melted butter. Spoon the peaches and juice over the batter. Sprinkle cinnamon generously over the top.

Bake at 350F for about 36-40 minutes. Serve warm or chilled.

