

## 2022 Dos Minas Torrontes

### Salta, Argentina

The Dos Minas (“two chicks” in Argentine slang) of the name are Lucia Romero, who runs Bodega El Porvenir de los Andes in Cafayate, Argentina, and Heather Willens, who came to Buenos Aires via California and has experience working with small wineries in Argentina. Both are champions of wines from the mystical desert landscapes of Cafayate, and both believe that Torrontes is a wonderfully aromatic, food-friendly wine that is among the best of what Argentina has to offer to the world. So they decided to come together to create this small project to showcase the rugged, high-altitude Malbec and the elegant, balanced Torrontes that the best producers in Cafayate are capable of making.

The Torrontés grapes thrive in Argentina’s famously high-altitude vineyards, particularly in the Cafayate region of Salta. This region, on the edge of the Andes, boasts some of the highest vineyards in the world, reaching up to around 10,000 feet (3,000m) above sea level. Here, dry, desert-like conditions and a significant diurnal temperature shift help bring out the best qualities of Torrontés.

Multiple vineyards of the Salta region sit at lower latitudes and higher altitudes than anywhere else on Earth. Interestingly, these two factors balance each other out to create an excellent climate for viticulture as the cold temperatures associated with high altitude are mitigated by the high temperatures found at these latitudes. The viticultural area is mainly concentrated in Cafayate within the Calchaqui Valley. Argentina’s signature grape varieties of Torrontes and Malbec are Salta’s top performers, producing bright, intensely flavored wines.

Only 1,000 cases are made of the Torrontes, from 65-year-old vines trained in the pergola system. Spicy, floral aromatic notes, as well as a lovely rich scent of fresh tangerines. Juicy red grapefruit and mandarin flavors lead the way on the palate - vibrant and full of recently bottled freshness. Fabulous with Thai green curry dishes, scallops or white fish, and goat cheese with honey. Drink now.

Notes from [www.wine.com](http://www.wine.com) [www.wine-searcher.com](http://www.wine-searcher.com)



## Quick and Easy Thai Green Curry

A 30-minute Thai Green Curry you can make with any type of protein you like: chicken, shrimp, or make it vegetarian with chickpeas. An incredibly flavorful dish that takes as if it took forever to prepare but is actually super quick and easy.

### Ingredients:

1 lbs skinless boneless chicken thighs - or raw shrimp or cooked chickpeas or a combination  
1 tsp avocado oil  
2 scallions

2 cloves garlic  
1 Tbsp grated ginger  
3 Tbsp Thai green curry paste  
1 can full-fat coconut milk  
1 zucchini

1 cup snow peas  
1/2 cup frozen peas  
sea salt  
pepper  
1/2 cup cilantro leaves  
1 red chili

### Directions:

Preheat a large pan over medium heat and once hot add a drizzle of oil and pan-fry the raw protein of your choice (chicken, shrimp). Or omit this step when using cooked chickpeas.

Cut the dark green part of the scallions off and set aside for later and then thinly slice the white and light green part. Also finely chop the garlic and ginger.

Once the protein is cooked through, remove from the pan, and set aside. Reduce the heat to low and then add the sliced onion, and chopped garlic, and ginger to the pan juices and also add the green curry paste. Sauté for about 1 minute or until fragrant. Add the coconut milk to the pan and stir to combine. Bring to a boil and let simmer on low for approximately 4-5 minutes stirring occasionally.

In the meantime, cut the zucchini in fine stripes, then add it to the pan together with the snow peas, submerge in the curry sauce and let simmer for 3-4 minutes or until desired consistency.

Add the cooked protein (chicken or shrimp) back into the pan or the cooked chickpeas together with the frozen peas and stir to combine and reheat. Season with sea salt and pepper at this point if desired.

Serve over rice and then sprinkle with fresh cilantro leaves, a handful of sliced dark green scallion parts, chopped red chili, and fresh lime juice.

Serves 4 | Recipe <https://greenhealthycooking.com/quick-and-easy-thai-green-curry/#wprm-recipe-container-5493>



\$12.99

Member discount on additional bottles: \$11.69

## 2020 Chateau de Francs les Cerisiers Cotes de Bordeaux, France

Overlooking the landscape, the Chateau de Francs is an architectural wonder of the Middle Ages, encircled by a beautiful vineyard that is completely restored. Chateau de Francs was originally a strong military place under English domination from 115 to 1453 during the battle of Castillon. Only a small part of the castle served as a manor house, the rest was home to 300 troops with their horses and crews. The family of Segur, who had placed the castle at the disposal of the English, was compelled to sell it when the Aquitaine became French again under Henri IV.

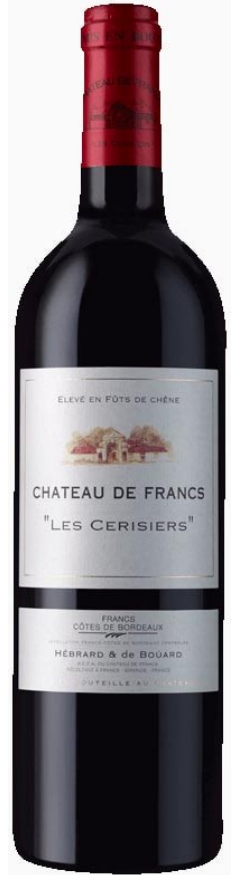
In 1986, the estate was taken over by Hubert de Bouard de la Forest, co-owner of the Chateau Angelus, and Dominique Hebrard, former co-owner of Chateau Cheval Blanc. Today, the estate has 37 hectares of vines on clay-limestone soil, close to what is found on the plateau of Saint Emilion.

In most of France, wines are named by their place of origin and not by the type of grape (except Alsace). Just like a red Burgundy is by law, always made of Pinot noir, a red Bordeaux is a blended wine composed mainly of Cabernet Sauvignon and Merlot. Depending on the laws of the village from which the grapes come, the conditions of the vintage, and the decisions of the winemaker, the blend can be further supported by Cabernet Franc, Malbec, Petit Verdot, and in rare cases, Carmenere. So popular and repeated has this mix of grape varieties become worldwide, that the term, Bordeaux Blend, refers to a wine blended in this style, regardless of origin.

Made mostly from hand-harvested Merlot from the estate's oldest vineyards, Les Cerisiers will seduce you with gorgeous aromas of blackberry, plum, crème de cassis, and violet. It's intense with ripe, concentrated fruit, particularly well-focused in the exceptional 2020 vintage. Chateau de Francs is best paired with all types of classic meat dishes, veal, pork, beef, lamb, duck, and grilled dishes. Drink now - 2028.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com) & [www.wine.com](http://www.wine.com)

*"Deep purple-black in color, the 2020 Les Cerisiers comes skipping out of the glass with cheery notes of kirsch, raspberry coulis and plum preserves and plush hints of cinnamon toast and mossy tree bark. The medium to full-bodied palate is laden with bright, crunchy red and black fruits, framed by ripe, rounded tannins and bold freshness, finishing perfumed."* **Wine Advocate 89-91**



## Pork Tenderloin with Sauce Poivrade

Serve with a classic pairing of mashed potato and a green veggie like steamed broccoli or Brussels Spouts.

### Ingredients:

1 pork tenderloin, about 1 1/4 pounds, trimmed of silverskin, tied if necessary  
1/2 teaspoon salt  
1 tablespoon pepper  
2 tablespoons olive oil  
2 cups chicken broth or one cup beef and one cup chicken broth

2 tablespoons black currant jelly or blackberry preserves  
1 tablespoon red wine vinegar  
2 teaspoons freshly cracked black pepper  
salt as desired (for sauce)  
1 teaspoon of cornstarch dissolved in about a tablespoon of water

### Directions:

Preheat oven to 350 degrees F. Rub tenderloin with salt and freshly cracked black pepper and sear in hot pan with olive oil. When browned on all sides, remove to a small ovenproof dish (set the pan aside off the heat for the sauce) and roast tenderloin until a thermometer reaches 145 (pink in the middle) to 160 degrees in the thickest part, about 25 minutes or so for pork cooked as shown in the photos. Remove and tent with foil for 10 minutes.

After the tenderloin is in the oven for about 15 minutes, in the pan you seared the tenderloin in, add 2 cups of chicken broth, the jelly, and the red wine vinegar. Bring to a boil and reduce to about one cup. Taste, stir in cracked pepper as desired. (If serving children, keep the heat level in mind when you add that pepper.) Stir in the cornstarch mixture and simmer a few minutes to thicken. Taste and add salt if desired. Keep warm.

Slice tenderloin thinly on the diagonal. Mix any accumulated juices into the sauce. When serving, serve three to four slices per person, drizzle a bit of sauce over each portion and pass the rest of the sauce.

*Notes: The best results will come from using a home-made or really good quality chicken stock and the currant jelly, which is not as sweet as most jams/jellies. Substitutions can be made, but try to stay with a good quality dark jelly or the sauce will be overly sweet.*

Serves 3-4 | Recipe <https://frugalhausfrau.com/2015/11/08/pork-tenderloin-poivrade-black-pepper-french-laundry/>



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