

2022 Idlewild Flora & Fauna White Mendocino, California

Idlewild has a relatively concise aim within a broad context: to produce wines of exceptional balance and beauty. It is a journey to pursue Italy's Piedmont in the elevated hills of Mendocino County and to find the sides of these varieties that are intriguing, delicious, and haunting.

Each wine is unique and treated as such, though the common thread is balancing depth and seriousness with vibrancy and joy. Emphasis is on the vineyard followed by minimalist winemaking techniques. While not dogmatic in practice, an honest and sustainable approach is fundamental in making wines of purity.

Idlewild has a few homes: a lonely rolling ridge line in Yorkville Highlands, a strip of bench-land in Mendocino county, a crown vineyard high above the Russian River Valley, a funky warehouse turned simple winery, and a Tasting Room just off the plaza in Healdsburg, CA. Lost Hills Ranch, our home vineyard, sits in the elevated hills of the Yorkville Highlands in southwest Mendocino. The schist veined sandstone is planted for 15-year-old Arneis, Cortese, Dolcetto, Barbera, and Nebbiolo. Located in Central Mendocino County, Fox Hill Vineyard is managed by Idlewild. The rocky elevated slopes are planted to 20-30 year old Arneis, Cortese, Dolcetto, Barbera, and Nebbiolo. Rancho Coda, also managed by Idlewild, sits high above the middle reach of the Russian River Valley. The steep slopes and fractured sandstone and quartz are planted to over 40 different varietals.

This wine shows depth of flavor while retaining a very moderate weight and a lithe finish. The Flora & Fauna White is a balance of florals (orange blossoms), minerals (wet stones), citrus (lemon peel), and orchard fruit (pear). Just when the wine starts to feel intense in its phenolics and aromatics, the palate turns to this near rainwater-like lightness with a crisp and clean finish.

It is the collection of grape varieties from the cellar that make up the blend for the year. In 2022, this white is mostly Arneis, with a beautiful blend of other Piemontese white varieties including Muscat Canelli, Cortese, Favorita, and Erbaluce. This will be delicious with spicy Asian fare, fresh seafood, cheeses, hummus, and charcuterie, but you can also drink it on its own. Drink now.

Notes from www.idlewildwines.com/



Sriracha Glazed Seared Scallops

Quick and easy Sriracha Glazed Seared Scallops are finished off with a spicy and flavorful homemade Sriracha pan sauce.

Ingredients:

½ lb sea scallops (fresh or thawed if frozen)
salt and pepper to taste
1 tsp avocado oil or olive oil

1-2 tsp unsalted butter
a splash of white wine or dry sherry
Sriracha to taste
parsley to garnish

Directions:

Rinse scallops with cold water and remove any of the side muscles (the little extra flap found on the side of the scallops) that are present.

Pat scallops dry. Season scallops with salt and pepper to taste.

Heat a cast iron skillet or sauté pan to high heat with 1 tsp oil and 1 tsp butter. Once your pan is hot and ready, gently add the scallops, spaced and uncrowded.

Sear uninterrupted for about 1.5 to 2 minutes on each side (flip gently using tongs) until a golden crust forms on each end.

Overcooking will be your worst enemy here so keep an eye on them. Smaller scallops will cook faster while extra large scallops may need extra time on each side. Once done, plate the scallops.

Next deglaze the pan to make your sauce. Add a splash of white wine or dry sherry and a generous dollop of sriracha and whisk the orange bubbly amazingness until all the little golden bits of scallop have released from your pan. Add extra Sriracha and butter to the sauce as desired.

Remove from heat, pour over scallops, and sprinkle with parsley for a pop of green. Serve immediately and enjoy!

Serves 2 | Recipe <https://peasandcrayons.com/2016/04/sriracha-glazed-seared-scallops-recipe.html>



\$19.99
Member discount on additional bottles: \$17.99

2021 Darnaud Les Trois Chenes Crozes-Hermitage - Northern Rhone, France

Emmanuel Darnaud started his domain in 2001 with just 1.3 hectares of vines but now has 15 hectares, all in Crozes-Hermitage. His painstaking work in the vineyard and regard for the fruit in the vinification process have ensured his place amongst the “big boys” with his first 2001 vintage. The quality of his wines has earned him great praise in French and international revues, as well as a place in many Michelin-starred restaurants. “If you like dark, rich, smoky-styled Syrah, this is a domain for you to try.” James Molesworth, Wine Spectator.

Shiraz and Syrah are alternate names for the same (in DNA terms) dark-skinned grape variety which originated in the Rhône and dominates plantings in the valley’s northern section. Some of the world’s most famous Syrah wines are the peppery, earthy reds of the northern Rhône, specifically of the Côte-Rôtie, Hermitage, Cornas, and Saint-Joseph appellation. Crozes-Hermitage is an appellation of the northern Rhône valley in France. It covers a relatively large area on the eastern bank of the river, to the north and south of Tain L’Hermitage town.

Syrah grapes are harvested by hand, destemmed, then cold macerated and fermented in open concrete vats with regular temperature control. During this period, the winemaker treads, punches, and pumps over several times. The wine is divided (35% in new barrels, 35% in one-year barrels, and the rest in 2-3-year barrels) and left to mature for 13 months.

A lovely aromatic complexity with cherry and violet, ending on notes of mocha and spices. The mouth brings out fine, silky lingering tannins. This is a wine with elegance, fineness, and delicacy. Pair with red meat grilled, ripe cheeses, and lamb dishes. 100% Syrah. Drink now - 2028.

Notes from www.terrisson-wines.it

“Attractive and impressively pure, with red currant and cherry flavors edged in smoke and salty minerality. Reveals graphite and subtle cured meat elements that emerge on the well-hewn palate, with good energy and floral high notes. Lovely. Drink through 2032.” Wine Spectator 92



Rack of Lamb with Mustard-Shallot Sauce

The secret to a perfectly cooked rack of lamb: Sear it in a skillet, transfer the pan to the oven to cook through, and make a quick pan sauce. A rich, piquant pan sauce made with whole grain and Dijon mustard takes full advantage of the meaty browned bits (or fond) created by pan-searing the lamb roast.

Ingredients:

1 tablespoon plus 2 teaspoons vegetable oil, divided
1 (2 1/2-pound) rack of lamb, frenched
Kosher salt
Freshly ground black pepper
2 medium shallots, thinly sliced

1/4 cup dry white wine
1/4 cup chicken stock or low-sodium broth
1 tablespoon whole grain mustard
2 teaspoons Dijon mustard
2 teaspoons chopped thyme

Directions:

Preheat the oven to 400°F. In a medium skillet, heat 1 tablespoon of the oil until shimmering. Season the lamb with salt and pepper. Add the lamb to the skillet, fat side down, and cook over moderately high heat until richly browned, about 3 minutes. Turn the lamb fat side up and cook for 2 minutes longer.

Transfer the skillet to the oven and roast the rack for about 20 minutes, until an instant-read thermometer inserted in the center of the meat registers 125°F for medium-rare. Transfer the lamb to a carving board and let rest for 10 minutes.

Discard the fat in the skillet. Add the remaining 2 teaspoons of oil and the shallots to the skillet and cook over moderate heat until softened, about 3 minutes. Add the wine and simmer until reduced by half, about 2 minutes. Add the stock and bring to a simmer. Remove the skillet from the heat. Stir in the whole grain and Dijon mustards and the thyme. Season the sauce with salt and pepper.

Carve the lamb into chops and arrange on warmed plates. Spoon the sauce over the lamb and serve.

Serves 2 | Recipe <https://www.foodandwine.com/recipes/rack-lamb-mustard-shallot-sauce>



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