

2022 Domaine Pichot Vouvray Domaine Le Peu de la Moriette - Loire Valley, France

Vouvray is the most famous and most respected appellation of the Loire Valley's Touraine growing region. The title covers white Chenin Blanc wines of various styles (sweet wine, dry, still, and sparkling), from eight villages around the medieval town of Vouvray, on the northern banks of the Loire River.

Jean-Claude Pichot's family is one of the oldest in Vouvray, with origins as viculturists and restaurateurs dating back to 1739. The family cellars are located in the charming village of Vouvray, in caverns hewn from the rolling hills which were once quarried to provide stone to construct the grand châteaux of the Loire. Domaine Pichot was established in 1996, uniting the three historic vineyards of the family: Coteau de la Biche, Le Peu de la Moriette, and Le Marigny. The 60 acres of vineyards are all in Vouvray, six miles east of Tours on the right bank of the Loire River. The vines are thirty years old on average and are all of the Chenin Blanc variety. In an era when most Vouvray wines are bottled by négociants, the stylish wines of the Pichot family continue to show the perfumed elegance of Chenin Blanc and are authentic expressions of a particular terrain, climate, cellar, and the winemaker's art.

Chenin Blanc is the backbone of the Loire's dry, off-dry, and sweet wines, from Bonnezeaux to Quarts de Chaumes to Vouvray and Savennières. The versatility of Chenin Blanc is also prized worldwide, producing some of South Africa's finest white wines. Chenin Blanc is a versatile white-wine grape variety that has been cultivated in France for nearly 1300 years. It is most commonly associated with France's Loire Valley, and its high acidity levels mean it can be vinified in a number of different styles: as lusciously sweet, botrytis-affected dessert wines, light, honeyed sparkling wines, and as full-bodied, still white wines.

Beautiful deep golden-yellow color with brilliant reflections. Impressive concentrated nose with aromas of flowers and ripe fruit. On the palate, beautiful aromatic richness, and fruit perfectly balanced by the very present minerality. Serve this chilled with white fish in a beurre blanc sauce, chicken tarragon, or pork tenderloin with cream. Drink now.

Notes from www.vineyardbrands.com & www.wine-searcher.com

"Glossy and round, yet delicate, this white shows green apple and lime zest notes that have an off-dry edge, gaining balance from its savory dimension. Reveals green grass and wet stone elements that line the clean, lightweight finish." **Wine Spectator 88**



Chicken Tarragon

This creamy tarragon chicken recipe is a very easy meal that's designed to impress! It's ready in just half an hour, so you'll feel like a gourmet chef in no time.

Ingredients:

2 large chicken breasts cut in half lengthwise
Salt & pepper to taste
1/2 teaspoon garlic powder
Flour for dredging
1 tablespoon olive oil

3 tablespoons butter divided
2/3 cup dry white wine
1 tablespoon fresh tarragon chopped
1/2 cup heavy/whipping cream
Fresh chopped parsley, for serving optional

Directions:

Cut your chicken breasts in half lengthwise to make 4 thinner cutlets. Sprinkle them with salt and pepper and garlic powder, then coat them in the flour.
Add the olive oil and 1 tablespoon of the butter to a skillet over medium-high heat. Once the pan is hot, add the chicken and cook for 4-5 minutes/side until golden. Transfer the chicken to a plate.
Add the wine to the pan and let it bubble for about a minute. Stir to scrape up any browned bits from the bottom of the pan.
Add the remaining butter and the tarragon to the pan, and continue simmering for another 2 minutes.
Add the cream and chicken back into the pan. Reduce the heat to medium and cook for another 5 minutes or until the chicken is cooked through and the sauce has thickened up a bit. Season with extra salt & pepper as needed and sprinkle with fresh parsley if using.

Serves 4 | Recipe <https://www.saltandlavender.com/tarragon-chicken/>



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2020 Rocks of Bawn Shafts and Furrow Columbia Valley, Washington

The O'Reilly family has had a passion and history of making wine in the west coast since 1989. Our home in the Pacific Northwest gives our craft expression of the finest vineyards in the Willamette, Rocks District of Milton Freewater, and exclusive locales throughout the region. Together we have crafted a legacy that has been recognized globally by critics, wine writers and consumers.

The story behind Rocks of Bawn is rooted in the historical struggle and resilience of the Irish people. Inspired by the popular Irish folk song, Rocks of Bawn pays homage to the determination of those who faced hardship on the rocky west coast of Ireland. Just as our forebears persevered in cultivating the challenging soil, we are dedicated to crafting exceptional wines that embody the spirit of tireless effort and unwavering passion.

Comprised of Bordeaux varietals grown on select sites in the Columbia Valley this wine is full-bodied and delicious. 88% of the blend is from Merlot grown in the Royal Slope AVA at Frenchman Hills Vineyard — this site is high elevation and contributes bright fruit and natural acidity with the balance of the Merlot much fuller bodied and rich from the Southwind Vineyard in Walla Walla. Cabernet Sauvignon is 6% but overdelivers with plenty of power and tannins from Red Mountain and the Horse Heaven Hills growing areas. The remainder of this approachable red wine is 4% Cabernet Franc from the iconic Red Willow Vineyard in the far west end of Yakima Valley with a spicy 2% Malbec.

Bordeaux blends have long enjoyed their share of classic pairings: roast lamb, venison, duck breast or beef-based dishes. This is delicious now but will become even more approachable after a couple more years of cool cellaring.

Notes from www.rocksofbawn.com



Perfect Burger

This is Bobby Flay's standard, go-to burger how-to. Perfectly melted cheese and toasted burger buns are of the utmost importance.

Ingredients:

1 1/2 pounds ground chuck (80 percent lean) or ground turkey (90 percent lean)
Kosher salt and freshly ground black pepper

1 1/2 tablespoons canola oil
4 slices cheese (optional)
4 hamburger buns, split; toasted, if desired

Directions:

Divide the meat into 4 equal portions (about 6 ounces each). Form each portion loosely into a 3/4-inch-thick burger and make a deep depression in the center with your thumb. Season both sides of each burger with salt and pepper.

IF USING A GRILL: Heat a gas grill to high or heat coals in a charcoal grill until they glow bright orange and ash over. Brush the burgers with the oil. Grill the burgers until golden brown and slightly charred on the first side, about 3 minutes for beef and 5 minutes for turkey. Flip over the burgers. Cook beef burgers until golden brown and slightly charred on the second side, 4 minutes for medium rare (3 minutes if topping with cheese; see step 3) or until cooked to desired degree of doneness. Cook turkey burgers until cooked throughout, about 5 minutes on the second side.

IF USING A GRILL PAN: Heat a grill pan over high heat on top of the stove. Cook the burgers as for a grill, above.

IF USING A SAUTE PAN OR GRIDDLE (PREFERABLY CAST IRON): Heat the oil in the pan or griddle over high heat until the oil begins to shimmer. Cook the burgers until golden brown and slightly charred on the first side, about 3 minutes for beef and 5 minutes for turkey. Flip over the burgers. Cook beef burgers until golden brown and slightly charred on the second side, 4 minutes for medium rare (3 minutes if topping with cheese) or until cooked to desired degree of doneness. Cook turkey burgers until cooked throughout, about 5 minutes on the second side.

Add the cheese, if using, to the tops of the burgers during the last minute of cooking and top with a basting cover, close the grill cover, or tent the burgers with aluminum foil to melt the cheese.

Sandwich the hot burgers between the buns and serve immediately.

Serves 4 | Recipe <https://www.foodnetwork.com/recipes/bobby-flay/perfect-burger-recipe-1957542>



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