

2023 Adelsheim Artist Series Rose

Willamette Valley, Oregon

Established in 1971, Adelsheim is a family-owned and operated winery with estate vineyards located in Oregon's northern Willamette Valley. Over the past 41 years, the Adelsheim Vineyard estate has grown to include 12 exceptional vineyard sites throughout the Valley, totaling 237 acres. Company co-founder, David Adelsheim, has done work throughout the years to benefit both the Oregon and American wine industries: grape and wine research, wine labeling, industry education, and promotion. He is recognized for his "outstanding service" to the industry and has played a vital role in building the Oregon wine industry and establishing its reputation worldwide. Today, he leads a generation of passionate staff devoted to leading the industry in crafting consistently transcendent wines.

For decades, Ginny Adelsheim's iconic hand-drawn illustrations adorned our bottles, captivating hearts with their timeless charm. We continue this artistic legacy with our annual "Artist Series" Rosé. Venture into the world of creativity as the Willamette Valley Rosé unveils a masterpiece by local artists who echo our philosophy: greatness arises when boundaries are pushed and risks embraced. The 2023 vintage marks our fifth vintage of the Artist Series Rosé. This label serves as a canvas of innovation crafted by the talented Portland artist, Anisa Asakawa.

"Ahh, the first wine released from a new vintage is always exciting and this year's Rose is a sheer delight. It's like smelling a glass that someone thoughtfully pre-filled with tangerine zest and white peach nectar. How considerate! Equally appreciated is the delicate dusting of grated nutmeg and the utterly vibrant palate. I could drink this with most meals, nearly any night of the week" - Gina Hennen, Winemaker

100% Pinot Noir. Oregon rosé wines can pair well with many foods, including seafood, charcuterie, and grilled meats. Drink now.

Notes from www.adelsheim.com



Miso-Sake Glazed Salmon

The key to this recipe is the time needed to marinate -- between 12 and 24 hours -- so plan ahead.

Ingredients:

- 1 cup white miso
- 3 to 4 tablespoons dark brown sugar
- 1/4 cup sake
- 1/4 cup mirin (Japanese rice wine) or medium-dry sherry
- 4 6-ounce salmon fillets
- 1 teaspoon olive oil

Directions:

To make the glaze:

Combine miso, brown sugar, sake and mirin or sherry in a medium saucepan and bring to a simmer over medium heat. Reduce the heat to low and cook for 5 minutes. Set aside to cool.

Spread one third of the glaze over the bottom of a glass baking dish. Arrange the fish in the dish and spread the remaining glaze over the fillets to coat them completely. Cover with plastic wrap and refrigerate for at least 12 hours but no longer than 24 hours. Bring the fish to room temperature 30 minutes before cooking.

To cook the fish:

Prepare a gas or charcoal grill or preheat a broiler.

Scrape the glaze from the fish and discard. Pat the fish dry with paper towels and brush lightly with the olive oil. Grill or broil 3 inches from the heat for 3 to 4 minutes. Turn and cook for 2-3 minutes longer, or until you feel no resistance when you insert a kitchen fork into the fish. Serve immediately.

Serves 4 | Recipe <https://recipes.oregonlive.com/recipes/miso-sake-glazed-salmon>



\$24.99
Member discount on additional bottles: \$22.49

2021 Dry Creek Heritage Vines Zinfandel Sonoma County, California

Established in 1972, Dry Creek Vineyard is Dry Creek Valley's flagship winery located in the heart of Sonoma County, California. As the region's first new winery following Prohibition, founder David Stare paved the way for a viticultural rebirth in this vibrant winegrowing appellation. Among other industry benchmarks, Dry Creek Vineyard is recognized as the first winery to plant Sauvignon Blanc in the Dry Creek Valley, and was also the first to use the term "Meritage" with the 1985 vintage.

This premier, family-owned winery is now led by the second generation. Dave's daughter, Kim Stare Wallace, serves as President overseeing a successful family winemaking and grape growing business that includes 185 acres of sustainably farmed vineyards. The second generation is dedicated to all aspects of the business, from vine to shelf, with a goal to remain one of the last truly private, family-owned, iconic wineries consistently producing 90+ point wines. Dry Creek Vineyard is officially recognized as a Certified California Sustainable Winery.

To preserve the tradition and "heritage" of old Zinfandel vineyards, cuttings from a pre-Prohibition era vineyard were grafted onto phylloxera-resistant rootstock. Then, for several years they worked diligently to screen and propagate virus-free vines that would ultimately produce a crop. The 2021 Heritage Vines Zinfandel is delicious and wonderfully balanced. This vintage presents alluring aromatics of black cherry, boysenberry, and plum with nuances of warm spices, mocha, and white pepper. On the palate, brambly flavors of dark berries come forward. The wine is complex, with bright acidity complimented by deeper notes of cedar, fine leather, and dark brown sugar. From start to finish, this remarkable wine offers refreshing acidity paired with excellent structure. 80% Zinfandel, 19% Petite Sirah, 1% Carignane. If it's charred, sweet, or spicy, most zins will work so think back ribs, brisket, or spicy sausages. Drink now - 2031.

Notes from www.drycreekvineyard.com



"A briar patch in a bottle, this hearty red abounds with bold raspberry, roasted anise and smoky black pepper flavors that build tension and structure toward broad-shouldered tannins. Drink now through 2031" **Wine Spectator 91**

Sweet and Spicy Grilled Chicken Breasts

Brown sugar gives these grilled chicken breasts a glistening glaze and caramel-like sweetness, while mustard powder and cayenne add an earthy kick. A crisp salad and some grilled corn completes the meal.

Ingredients:

4 (6-ounce) boneless, skinless chicken breasts
2 tablespoons dark brown sugar
2 teaspoons ground coriander
1½ teaspoons kosher salt

1½ teaspoons dry mustard powder
¼ teaspoon cayenne
1½ tablespoons extra-virgin olive oil, more as needed
4 tablespoons Dijon mustard
2 teaspoons minced fresh chives

Directions:

In a small bowl, combine sugar, coriander, salt, mustard powder and cayenne. Place chicken breasts in a bowl and rub well with spice mixture. Cover and refrigerate 1 to 2 hours. Remove chicken from fridge while you heat the grill.

Light the grill, building a hot fire, or heat your gas grill to high. Once grill is fully heated, brush breasts lightly with olive oil and place chicken on the grill. Cook until undersides are browned and chicken is about halfway cooked, 3 to 5 minutes. Flip breasts and grill until cooked through, 3 to 5 minutes more.

Transfer chicken to a platter. In a small bowl, whisk together mustard and chives. Whisk in 1½ tablespoons oil. Serve chicken with mustard for dipping.

Serves 4 | Recipe <https://cooking.nytimes.com/recipes/1017490-sweet-and-spicy-grilled-chicken-breasts>



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