

## 2022 Cirelli Trebbiano d' Abruzzo

Abruzzo, Italy

Francesco Cirelli is on the sunny side of life. Always in a good mood and positive. His small winery comprises only four hectares of vineyards. His holistic concept is rounded off by figs, olives, cereals, and a few animals. Besides the vineyards planted to Montepulciano, Francesco also grows Pecorino and Trebbiano. His wines are something for purists. The motto is: "less is more". The cultivation in the vineyards is as natural as possible. Filtration, clarification, sulfur, and enzymes are not used in the cellar. He relies on steel, concrete, and amphorae. The wines do not experience unnecessary extraction and relatively short mash contact. Lightness, drinkability, and digestibility are his maxims. He succeeds very well in the warm Mediterranean climate and the proximity to the Mediterranean Sea. The wines offer a great price-to-pleasure ratio and plenty of Mediterranean flair.

Trebbiano is a name applied to a broad, sometimes unrelated, group of white wine grape varieties originating in Italy but including France's Ugni Blanc, famed for its role in Cognac production. Covering a range of regions and names, current DNA research suggests that there are many distinct varieties of Trebbiano with distant or unproven relationships to other grapes in the group. Trebbiano Abruzzese, as its name suggests, this variety is grown mainly in the Abruzzo region on the eastern side of central Italy as the white counterpart to the Montepulciano grape. The correct name for this variety is usually conflated with that of the corresponding appellation, Trebbiano d'Abruzzo.

The 2022 Cirelli Trebbiano is aromatic with lemon-creme-curd-custard notes, crackling acids, and an almost saline finish. This is an extremely food-friendly wine that pairs well with hard Italian cheeses, seafood pasta, white pizza, roast chicken, and pesto. Drink now.

Notes from [www.cirelliwines.com](http://www.cirelliwines.com)



## Pesto Pasta with Chicken

*Pesto pasta topped with smoky grilled chicken a squeeze of lemon and fresh basil. This pesto pasta is easy to make and bursting with so much flavor!*

### Ingredients:

1 pound pasta of your choice (spaghetti, penne, farfalle, etc.)  
 ½ cup pesto  
 ½ cup freshly grated Parmesan cheese  
 1 tablespoon butter  
 4 6- ounces boneless skinless chicken breast  
 ½ teaspoon salt plus more to taste

1 teaspoon garlic powder  
 ½ teaspoon paprika  
 ¼ teaspoon black pepper plus more to taste  
 1 tablespoon olive oil  
 Juice of one lemon  
 Fresh basil for garnish

### Directions:

Bring a large pot of heavily salted water to a boil. Cook pasta until al dente according to package directions. Reserve 1 cup pasta water and drain.

Return drained pasta to the same pot over low heat and add the pesto, Parmesan cheese and butter. Season to taste with salt and pepper. Add in reserved pasta water gradually until the sauce is glossy.

Preheat a grill pan to medium high heat. Add the olive oil. Season both sides of the chicken with salt, pepper, garlic powder and paprika and transfer to the heated skillet. Cook the chicken for 3-4 minutes per side or until golden brown and cooked through. Allow the chicken to rest for 5 minutes, then slice into strips and add on top of the pesto pasta.

Add the lemon juice on top and garnish with fresh basil. Serve immediately.

Serves 6 | Recipe <https://feelgoodfoodie.net/recipe/pasta-pesto-sauce/#wprm-recipe-container-5627>



\$19.99  
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## 2022 The Sneak Red Blend by Cline Los Carneros, California

Cline Family Cellars is a family-owned and operated winery in Sonoma, California, built on a passion for winemaking and rooted in respect for the land. Fred Cline started Cline Family Cellars in 1982 in Oakley, California, making his first vintages from original plantings of Mourvedre, Zinfandel, and Carignane, some of which dated back to the 1880s.

In 1989, Fred purchased a 350-acre horse farm in Carneros and moved the winery to Sonoma County. As one of the original Rhone Rangers, he began planting varietals that included a number of vineyards dedicated to Syrah, Viognier, Marsanne, and Roussanne. Since those first plantings, Fred and his wife Nancy have continued to plant vineyards throughout Sonoma County, expanding to include more classic varieties like Pinot Noir, Merlot, and Chardonnay.

The Sneak fruit comes from the estate ranch at the bottom of Sonoma Valley on the western side of Carneros on an east-facing slope. The 2022 growing season was warm and challenging. They had an early budburst and a warm summer. A medium crop was on the vines, as they were still recovering from multiple drought years. Early morning sunshine and cloudy afternoons meant longer hang time.

The 2022 The Sneak is a blend of 51% Merlot, 22% Syrah, 22% Grenache, 2% Cabernet Sauvignon, 1% Sangiovese, 1% Malbec, and 1% Cabernet Franc. This red blend kicks off with juicy aromas of plum, boysenberry, and black currant, with a dash of white pepper for good measure. Take a sip and enjoy the playful mix of raspberry jam, elderberry, cinnamon, vanilla, and cocoa, all in a smooth medium body with balanced acidity. The tannins are fine-grained, giving it structure, and the finish is long and mouth-watering. Pair this with mushrooms with fresh herbs, berries and fruit, particularly red fruit sauces, and roasted pork or chicken. Drink now through 2025.

Notes from [www.clinecellars.com](http://www.clinecellars.com)



## Raspberry Balsamic Glazed Pork Chops

*Make these Raspberry Balsamic Glazed Pork Chops for an easy flavorful dinner. Pan fried bone-in pork chops with a raspberry balsamic glaze.*

### Ingredients:

2 Tablespoons Olive Oil  
4 Bone-in Pork Chops (1-inch Thick)  
Salt/Pepper - to taste  
½ Cup Raspberry Preserves

2 Tablespoons Balsamic Vinegar  
½ Teaspoon Thyme  
1 Teaspoon Minced Garlic

### Directions:

Heat olive oil in a large cast iron or non-stick skillet over medium-high heat.  
Season pork chops with salt and pepper to taste.  
Fry pork chops for 4-5 minutes per side or until just under internal temp of 145 degrees F.  
In a small bowl combine raspberry preserves, balsamic vinegar, thyme, and minced garlic.  
Remove pork chops from skillet and set aside.  
Reduce heat to medium then pour raspberry mixture into skillet and bring to a simmer. Simmer 2-3 minutes stirring frequently.  
Return pork chops to skillet and cook 1 minute per side until they are glazed.  
Serve hot with extra raspberry glaze on top.

Serves 4 | Recipe <https://wonkywonderful.com/raspberry-balsamic-glazed-pork-chops/>



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