

2023 Vina Robles Sauvignon Blanc Paso Robles, California

Growers and makers of expressive, approachable estate wines from Paso Robles, California, Vina Robles owns and farms six estate SIP® Certified Sustainable vineyards in five sub-districts in the region. First-class hospitality service is offered by way of unique, memorable experiences with wine, food, and music at their core. The vineyards & winery are owned and managed by two Swiss families who have been farming wine-grapes in Paso Robles for more than 20 years.

As Paso Robles, California has soared in the number of wineries and gained in popularity, Cabernet Sauvignon has firmly taken root as the region's number one varietal. Alone, it accounts for just over 40% of plantings and is grown throughout both the western and eastern sides of the appellation. Though viticulture here dates back to the 18th century, Cabernet Sauvignon didn't emerge as a significant grape here until the 1970s. But since then it has definitely made up for the lost time.

The 2023 Sauvignon Blanc comes from a small sandy gravel block on our Jardine Vineyard. Although naturally vigorous on the vine, this variety can be sensitive to degradation during winemaking so steps are taken to preserve its fragile varietal characteristics. The grapes were picked and delivered to the winery in the cool morning hours. The fruit was gently pressed and settled with judicious use of inert gas. The wine was then cold fermented in stainless steel tanks to limit oxidation and preserve the aromatics. Following fermentation, the wine was kept on the lees to further enhance the characteristics and mouthfeel.

Guava and grapefruit with notes of passion fruit and hints of lemongrass. Light-bodied with lively acidity, guava, and grapefruit flavors, cleansing vibrant finish. Pair with any citrus-based dish, white fish, or grilled vegetables. Drink now.

Notes from vinarobles.com



Citrus-Braised Pork With Crispy Shallots

This savory, comforting pork dish spends three hours on the stove with no intervention from you.

Ingredients:

3 lb. boneless pork shoulder (Boston butt), cut into 4 large pieces, fat cap trimmed
Kosher salt
2 Tbsp. plus 1/3 cup vegetable oil
2 medium oranges
5 garlic cloves, smashed
1 3" piece ginger, finely chopped

1/3 cup soy sauce
1/4 cup mirin
2 Tbsp. light or dark brown sugar
1/4 tsp. crushed red pepper flakes
3 large shallots, thinly sliced
Steamed jasmine rice, cilantro leaves with tender stems, and mint leaves (for serving)

Directions:

Pat 3 lb. boneless pork shoulder (Boston butt), cut into 4 large pieces, fat cap trimmed, dry; season well on all sides with kosher salt. Heat 2 Tbsp. vegetable oil in a large heavy pot over medium-high. Working in 2 batches if needed, cook pork, turning occasionally, until browned all over, 8–10 minutes per batch (keep an eye on the second batch; it will brown faster). Transfer pork to a plate if working in batches.

Meanwhile, peel 1 medium orange into big strips, then cut both oranges in half and squeeze juice into a fine-mesh sieve set over a measuring glass or small bowl to catch seeds; discard seeds (you should have 1/2–2/3 cup).

Nestle all pork pieces back into pot if needed and add orange peel, orange juice, 5 garlic cloves, smashed, one 3" piece ginger, finely chopped, 1/3 cup soy sauce, 1/4 cup mirin, 2 Tbsp. light or dark brown sugar, 1/4 tsp. crushed red pepper flakes, and 2 cups water. Bring to a boil. Cover pot, reduce heat, and simmer 2 hours.

Remove lid from pot and simmer rapidly until pork shreds easily when pressed and sauce is thick enough to coat pork, about 1 hour.

Meanwhile, heat remaining 1/3 cup vegetable oil in a small saucepan over medium-high. Cook 3 large shallots, thinly sliced, stirring occasionally, until golden brown and crisp, 6–8 minutes. Using a slotted spoon, transfer shallots to paper towels to drain and immediately season with salt (save shallot oil for another use—like tossing vegetables in it before roasting or making a salad dressing).

Using a fork, break apart pork in pot just slightly. Spoon some steamed jasmine rice onto plates or into shallow bowls. Divide pork over and top with some sauce from pot. Scatter crispy shallots and some cilantro leaves with tender stems and mint leaves on top.

Serves 6-8 | Recipe <https://www.bonappetit.com/recipe/citrus-braised-pork-with-crispy-shallots>



\$14.99
Member discount on additional bottles: \$13.49

2021 Giralan Patricia Pinot Noir Alto Adige, Italy

Innovation and pioneering spirit led to the foundation of the Giralan Winery in 1923. Thanks to these two characteristics, the first winery of Giralan has always played a leading role and has taken new ways in terms of cultivation and marketing. The Giralan Winery was one of the first wineries to pay producers not just for the quantity delivered, but also for the quality of the grapes. Their vineyards are in the north in one of the best white wine regions of Italy. It's a North to South valley and it's protected in the North from the Alps. It is open in the South and sits at an altitude between 1000 and 1550 feet where the temperature ranges widely between day and night.

A mountainous northern Italian region heavily influenced by German culture, Trentino-Alto Adige is actually made up of two separate but similar regions: Alto Adige and Trentino.

Trentino, the southern half, is primarily Italian-speaking and largely responsible for the production of non-native, international grapes. There is a significant quantity of Chardonnay, Pinot Grigio, and Merlot produced.

The rugged terrain of German-speaking Alto Adige (also referred to as Südtirol) focuses on small-scale viticulture, with great value placed on local varieties—though international varieties have been widely planted since the 1800s. Sheltered by the Alps from harsh northerly winds, many of the best vineyards are at extreme altitudes but on steep slopes to increase sunlight exposure. Dominant red varieties include the bold, herbaceous Lagrein and delicate, strawberry-kissed, Schiava, in addition to Pinot Nero (Noir).

The grapes for this wine are derived from 3 Pinot Noir-growing cru "Giralan", "Mazon" and "Pinzon". An intense aroma of sweet and sour cherry and raspberry. This wine shows a lively acidity framework with a juicy finish. Thanks to its velvety structure, it goes well with a wide variety of meat dishes. Drink now.

Notes from www.wine.com



"Vivid character here, offering ripe raspberries and strawberries together with spicy and earthy undertones as well as a touch of walnut and bark. Medium-bodied, juicy and ripe with crunchy tannins and a mellow, red-fruited finish." **James Suckling 92**

Crispy Speck Alto Adige Rosti

Speck Alto Adige is a lightly smoked ham, very similar to prosciutto or bacon. Use either if you can find speck.

Ingredients:

2 Large Russet Potatoes, Peeled and submerged in water
½ Onion, Diced
5 slices Speck Alto Adige, thinly sliced and chopped

3 tbsp Ghee
4 Eggs (or however many you would like)
4 tbsp Green Onion, chopped
Salt and Pepper, to taste

Directions:

Heat skillet on medium heat, once hot, add chopped Speck Alto Adige until crispy. Set aside in bowl reserve a tbsp of meat and set aside, this will be used to top finished dish.

Add 1 tbsp of ghee add onion and cook until soft. Once done add to Speck Alto Adige bowl.

Using a grater, grate potatoes. To remove excess water squeeze potato through a clean towel, cheese cloth, or nut bag until it does not drip.

Mix cooked onion, Speck Alto Adige, grated potatoes, salt, and pepper until well mixed.

Heat 1 tbsp of ghee in pan. Once hot, scoop desired rosti size unto pan like a pancake. Be sure to push it down and level it out, it should resemble a pancake. Cook for 5-10 minutes.

Once it is browned, flip and cover pan.

Allow to cook for an additional 5-10 minutes (I was able to cook 3 at a time, but your pan size may vary.) Once brown on both sides, remove from pan and set aside and keep warm. Repeat steps until all potato mixture is used up.

Using a clean frying pan, cook your eggs to you liking (I did sunny side up)

To plate add desired amount of rostis and top with eggs. Sprinkle with green onion and remaining Speck Alto Adige.

Serves 2-4 | Recipe <https://www.theseasonaljunkie.com/2019/01/23/crispy-speck-alto-adige-rosti-recipe/>



\$34.99
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