

2023 Moulin de Gassac Picpoul de Pinet Languedoc, France

Several years back, the folks at Mas de Daumas Gassac began working with a neighboring cooperative in Sète to produce fun, full-flavored wines from the surrounding countryside and rocky hillsides. The goal is to produce wines grown under the strict vineyard & winemaking regimens employed at this unique domaine. Organic farming is de rigueur and the Guibert family closely oversees the vinification. The results are splendidly aromatic wines that bring out the terroir of this Mediterranean region. The wines are named after St. Guihelm, the patron saint of the area where the village of St. Guihelm le Desert, one of the most stunningly beautiful villages in Europe, draws people from all over the world.

The Guibert family was approached a few years back by the owner of this fine five-hectare site very near the village of Pinet, just a stone's throw from the sea. The soil is limestone and gravel, and the higher elevation and proximity to the cool sea breezes make for a fresh wine. Picked in the early morning hours, the grapes are fermented by the Daumas Gassac team in stainless steel tanks and left on their lees for 3-5 months.

Picpoul (also known as Piquepoul) is an ancient white-wine grape variety of the traditional and prolific Languedoc-Roussillon region in southern France. The name Pique-poul translates literally as "stings the lip", and is a reference to the grape's mouthwateringly high acidity. Picpoul's most famous incarnation is in the white wines of the Picpoul de Pinet AOC that bears its name. The variety's ability to keep its acidity even in a hot, Mediterranean climate makes it the perfect choice for the region, making taut, full-bodied white wines with herbal and citrus aromas.

Intriguing, briny mineral notes in both the nose and mouth provide the perfect backdrop for fish and shellfish. Some melon and citrus flavors keep you coming back for more and the crisp acidity assures that your palate does not tire from this zesty wine. Intriguing, briny mineral notes in both the nose and mouth provide the perfect backdrop for fish and shellfish. Some melon and citrus flavors keep you coming back for more and the crisp acidity assures that your palate does not tire from this zesty wine. Pair this with salmon with capers and butter, salted cod with potato hash, or ham croquettes. Drink now.

Notes from www.boutique.daumas-gassac.com



Ham Croquettes

Crispy on the outside with a savory, creamy center, this is the perfect treat. Ham croquettes are delicious, addictive, and amazing!

Ingredients:

3 tbsp butter	1 cup milk
1/2 small onion, finely chopped	8 oz ham, finely diced
2 cloves garlic, minced	1 sleeve saltine crackers
1/2 teaspoon salt	3 eggs
3/4 cup flour	2 cups oil, for frying

Directions:

Heat a heavy skillet over medium-high heat. Melt butter in a skillet, add onion, garlic, and salt, saute until fragrant, about 3 minutes.

Add milk and whisk until a paste forms. Turn off heat, add ham to flour mixture and mix until well combined. Set aside.

Place crackers into a food processor and process into fine crumbs. Pour crumbs into a shallow bowl. In a separate bowl beat eggs.

Using a medium cookie scoop the croquette filling and shape the croquettes. First roll the croquette in the crumbs, using a fork dip in beaten eggs, and finally again in the breadcrumbs.

Line a plate with paper towels set aside. Heat oil to 350 degrees. Working in batches carefully drop croquettes into the oil and fry until golden brown. Transfer the croquettes to the prepared plate to drain.

Yield 18 | Recipe <https://thenshery.com/croquetas-jamon-ham-croquettes/>



\$13.99

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2022 Haložan Dry Red Štajerska, Slovenia

Ptujška Klet winery cellars have been used for storing and aging wine since 1239. Located under the historic town of Ptuj founded by the Romans, the Ptuj Cellar is one of the oldest in Europe. Above it, one can find a state-of-the-art modern winery focused on vinifying fresh, cool climate wines that the Štajerska region is famous for. Varieties such as Pinot Grigio, Sauvignon Blanc, and Pinot Noir thrive here and produce vibrant, elegant, and fruit-forward wines. A casual, light blend known as Haložan is a fun local wine often used for wine spritzers, traditionally made by mixing it with sparkling water.

The terrain of the entire Štajerska region is made up of steep-sloped vineyards and narrow, wind-rich hill valleys. A diverse geological soil composition, consisting mainly of sand and clay with marl in the lower layers. The vineyards spread out over the finest wine-growing sites of Haloze Hills as well as Slovenske Gorice.

Made from perfectly ripe grapes that were picked by hand three times throughout September. All varieties were picked and fermented separately. Controlled cold fermentation with 2-3 weeks of skin maceration, and undergoing full malolactic fermentation. Blended, coarsely fined, and filtered before bottling.

Juicy and bright, with a nose of dark forest berries and cherry. Elegant medium body, bright red fruit acidity, smooth mouthfeel, and gentle tannins. This wine is fresh and fruit-packed with sour cherry, strawberry, and a touch of Middle Eastern spices.

Haložan blend is one of the most traditional local wines in Štajerska. Haložan Red highlights the typical varietals of the Haloze region, Blaufränkisch, Gamay, and Zweigelt. It's made for daily consumption, in a simple, fresh field blend of local red grapes. There is no specific formula to this blend, it is slightly different every year. A tremendous red wine for the table can be chilled and enjoyed with or without food. Great with BBQ, chicken wings, cured meats, and even smoked fish. Drink now.

Notes from www.vinumusa.com



Slow-Cooker Pulled Pork

The key to making excellent pulled pork is to cook it low and slow, and nothing else achieves that quite like this recipe. This method makes it easier than ever to prepare pulled pork for a crowd with maximum flavor and minimum effort.

Ingredients:

1 onion, finely chopped
3/4 c. ketchup
3 Tbsp. tomato paste
1/4 c. apple cider vinegar
1 tsp. paprika
1 tsp. garlic powder
1 tsp. mustard powder
1 tsp. cumin

1 (3- to 4-lb.) pork shoulder, trimmed of excess fat
Kosher salt
Freshly ground black pepper
Coleslaw, for serving
Buns, for serving

Directions:

Combine onion, ketchup, tomato paste, apple cider vinegar and spices in the bowl of a slow cooker. Season pork shoulder all over with salt and pepper then add to slow cooker, covering it with ketchup mixture. Cover and cook until very tender (the meat should fall apart easily with a fork!), on HIGH for 5 to 6 hours or on LOW for 8 to 10 hours.

Remove pork from slow cooker and transfer to bowl. Shred with two forks and toss with juices from the slow cooker. Serve on buns with coleslaw.

Serves 8 | Recipe <https://www.delish.com/cooking/recipe-ideas/a51267/slow-cooker-pulled-pork-recipe/>



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