

2023 Torbreck Juveniles Blanc Barossa, Australia

Torbreck is an Australian winery in the Barossa Valley, established in 1994. The winery was named one of the World's Top 100 Wine Estates by Robert Parker. The winery is named after a forest near Inverness in Scotland where the original owner Dave Powell worked as a lumberjack. The wines are made in a style emulating those of the Rhône Valley and are made from various grapes including red grapes Shiraz, Grenache and Mataró as well as white grapes Viognier, Roussanne and Marsanne.

Cuvée Juveniles was created as a 'Cotes Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache & Mataro (Mourvedre) from mostly unirrigated old vine vineyards. Alongside these three Barossa cornerstones, Torbreck has planted two other traditional Rhone varieties: Counoise and Carignan. These give savoury and spicy notes to the blend, and add a level of complexity, depth and bottle ageing potential.

The 2023 vintage has resulted in powerful wines from the Eden and Barossa Valleys, with bright colors and freshness from higher natural acidities, auguring them towards greater longevity and detail across the palate.

The 2023 Juveniles is an alluring and exotic blend of 37% Marsanne, 32% Roussanne, 15% Clairette, 9% Grenache Blanc, and 7% Viognier. It has appealing aromas of tropical fruits such as guava, and green mango against a more restrained nashi pear and yellow nectarine note. The exotic fruit profile intermingles with Asian spices such as lemongrass and pickled Japanese ginger and floral chamomile notes. The palate's medium weight demonstrates lightness and deft touch, with long acidity and acute fruit flavors. The mineral-like acidity shines through with a saline and seashell freshness. Although best in its youth, it will age for up to 5 years. Pair with spicy Asian seafood salads, French pate or duck rillettes. Drink now.

Notes from www.torbreck.com



Spicy Asian Ramen Noodles

In this yummy recipe, expect fast, easy, and spicy with salty, sweet, and sour flavors kicking in. The spiciness level can be adapted to your taste by adjusting the chili garlic sauce. This will make 4 side servings or 3 hearty main course servings.

Ingredients:

Sauce:

- 3 tablespoons reduced-sodium soy sauce
- 2 tablespoons sesame oil
- 1 ½ tablespoons brown sugar
- 1 tablespoon rice vinegar
- 2 teaspoons chili-garlic sauce, or more to taste
- 1 teaspoon grated fresh ginger
- 3 tablespoons creamy peanut butter

Noodles:

- 2 (3 ounce) packages ramen noodles
- 2 tablespoons chopped peanuts
- 2 medium green onions, thinly sliced diagonally

Directions:

Whisk soy sauce, sesame oil, brown sugar, rice vinegar, chili garlic sauce, and ginger together in a small bowl. Add peanut butter, whisking until well combined, and set aside.

Bring 4 cups of water to a boil in a pot. Discard the flavor packet and add ramen noodles to the boiling water. Cook until noodles are tender, 4 to 5 minutes. Drain noodles, reserving some of the noodle water in case you need to thin out the sauce later.

Pour sauce over ramen noodles, tossing until well coated. If sauce is too thick, thin out with a small amount of the reserved noodle water until you reach your desired consistency. Your hot noodles will soak up the sauce. Garnish with peanuts and green onion, and serve.

Serves 3 | Recipe <https://www.allrecipes.com/recipe/284005/spicy-asian-ramen-noodles/>



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Member discount on additional bottles: \$22.49

2021 Il Molino di Grace Chianti Classico Tuscany, Italy

Founded in 1995, Il Molino do Grace is a certified organic farm and winery with 44 hectares under vine in Panzano in the heart of the Chianti Classico appellation. The vineyards sit on the typical galestro soil, a combination of marl and limestone — very crumbly, calcareous rocks, that are soft and permeable to heat and water, thus ensuring outstanding drainage and maturation. The vines range in age from 25 to 70 years old. The Grace family believes in letting Sangiovese speak, which it is so good at doing, rather than attempting to craft a wine that reflects any particular house style. Their expressions of Sangiovese are elegant, complex, and powerful.

Chianti, situated in the region of Tuscany in central Italy, is home to the best-known of all Italian wine districts, closely associated with red wines based on the Sangiovese grape. The wines are characterized by red and black cherry characters, along with savory notes, wild herbs, and spice, supported by racy acidity and well-structured tannins.

The area's most highly regarded wines come from the Chianti Classico zone, which was awarded a separate DOCG status in 1996. As in other Italian regions, the Classico designation roughly corresponds to the original (and so theoretically the best) area of production in the Chianti hills, first codified in the early 1700s. Classico bottles (when sold in Europe) are adorned with the famous black rooster (gallo nero) seal.

The bouquet is complex and elegant with an explosion of ripe black cherries and small black berries. Very structured and complex. A classic match for a good Chianti is bistecca fiorentina, and the wine also matches well with duck, lamb, and pork. The acidity in the wine cuts through fattier cuts well. Drink now.

Notes from www.lestoriwines.com



Zuppa Toscana

Zuppa Toscana is a creamy soup, packed with ground Italian sausage, potatoes, and spinach or kale, that originated in Tuscany. This super-delicious version is guaranteed to warm you up on a chilly day!

Ingredients:

1 pound bulk mild Italian sausage	5 (13.75 ounce) cans chicken broth
1 ¼ teaspoons crushed red pepper flakes	6 medium potatoes, thinly sliced
4 slices bacon, cut into 1/2 inch pieces	1 cup heavy cream
1 large onion, diced	¼ bunch fresh spinach, tough stems removed
1 tablespoon minced garlic	

Directions:

Cook Italian sausage and red pepper flakes in a Dutch oven over medium-high heat until crumbly, browned, and no longer pink, 10 to 15 minutes. Drain and set aside.

Cook bacon in the same Dutch oven over medium heat until crisp, about 10 minutes. Drain, leaving a few tablespoons of drippings with the bacon in the bottom of the Dutch oven. Stir in onions and garlic; cook until onions are soft and translucent, about 5 minutes.

Stir in chicken broth and bring to a boil over high heat. Add potatoes and simmer until fork tender, about 20 minutes. Reduce heat to medium; stir in cream, cooked sausage, and spinach. Cook and stir until spinach has wilted and sausage is warmed through; serve.

Serves 6 | Recipe <https://www.allrecipes.com/recipe/143069/super-delicious-zuppa-toscana/>



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