

2022 Iron Horse Chardonnay

Russian River Valley, California

A pioneer in the Green Valley appellation within the Russian River area of Sonoma County, the Iron Horse family is building a legacy of prestige sparkling wines and elegant estate-bottled Chardonnay and Pinot Noir within a “holistic” environment of natural balance, cultivation and love of the land.

Iron Horse is best known for its Sparkling Wines, which have been served at the White House since 1985, beginning with the historic U.S.-Russian Summit Meetings ending the Cold War, at the White House Millennium celebrations ushering in the new century, and at the White House dinner honoring the Pope.

Iron Horse has been named an American icon in a reference book published by Random House called “Icons of the American Market Place”. Listed in alphabetical order, Iron Horse takes its place between iPod and Jack Daniel’s, validating Iron Horse’s reputation as a brand backed by pride, passion and quality.

The Iron Horse name came from a train that cut across the property in the 1890s. The logo, the rampant horse on a weather vane, came from a 19th century weathervane found while clearing away the rubble to build the winery.

A standout region for its decidedly Californian take on Burgundian varieties, the Russian River Valley is named for the eponymous river that flows through it. While there are warm pockets of the AVA, it is mostly a cool-climate growing region thanks to breezes and fog from the nearby Pacific Ocean.

Iron Horse Chardonnay is considered a signature wine for the cool, foggy Green Valley region. The nose on this vintage has juicy red apple, lychee fruit, dried stone fruit and hints of tropical fruit. Citrus notes on the front palate, with juicy apple following amazing acidity throughout the mouth and a touch of pear on the end with a sophisticated finish. Chardonnay that is aged in stainless steel has a lighter, crisp flavor. Unoaked chardonnay pairs well with light, crisp, and acidic dishes like seafood, poultry, and salads. Drink now.

Notes from www.wine.com



Autumn Harvest Honeycrisp Apple and Feta Salad

This colorful Autumn Harvest Honeycrisp Apple and Feta Salad combines all the best produce that fall has to offer into the season's best salad.

Ingredients:

1/4 cup raw pecans
2 tablespoons pumpkin seeds
3 tablespoons maple syrup
1/2 teaspoon cayenne pepper
1/4 teaspoon ground cinnamon
flaky sea salt

3 ounces thinly sliced prosciutto
6 cups arugula or shredded kale
2 honeycrisp apples, thinly sliced
1 avocado, diced
arils from 1 pomegranate
1/2 cup crumbled feta cheese

Apple Vinaigrette:

1/3 cup extra virgin olive oil
1/4 cup apple cider vinegar
1 tablespoon dijon mustard
1 tablespoon apple butter (optional)
2 teaspoons honey or maple syrup
1 tablespoon fresh thyme leaves
2 teaspoons chopped fresh sage
kosher salt and black pepper

Directions:

Preheat the oven to 350° F. Line a baking sheet with parchment paper.

On the prepared baking sheet, toss together the pecans, pumpkin seeds, maple, cayenne, and cinnamon. Arrange in a single layer. Lay the prosciutto flat around the nuts. Transfer to the oven and bake for 10-15 minutes or until the nuts are toasted and the prosciutto is crisp. Watch both closely. Sprinkle the nuts with sea salt.

Meanwhile, in a large salad bowl, combine the arugula, apples, avocado, and pomegranate arils.

To make the vinaigrette. Combine all ingredients in a jar with a lid and shake. Taste and adjust as needed.

Pour the vinaigrette over the salad, tossing to combine. Top the salad with toasted nuts, prosciutto, and feta. Eat and enjoy!

Serves 6 | Recipe <https://www.halfbakedharvest.com/autumn-harvest-honeycrisp-apple-and-feta-salad/>



\$34.99
Member discount on additional bottles: \$16.99

2020 Bouchet & Merle Cab Franc/Merlot France

Cabernet Franc is a black-skinned French wine grape variety grown in most wine producing nations. The variety is most famously known as a key red grape in the Loire Valley and as the third grape of Bordeaux. It can be found in many of the world's top Bordeaux blend wines. Cabernet Franc is commonly compared to Cabernet Sauvignon, which is not without justification. Along with Sauvignon Blanc, the former is a parent of the latter. (Recent DNA profiling has also shown that Cabernet Franc is also one of Merlot's parents).

Merlot is a red wine grape variety (*Vitis vinifera*) with strong historic ties to Bordeaux and the southwest regions of France. It is associated equally with easy-drinking red wines and the great labels of Saint-Emilion and Pomerol. Merlot is the second most-planted red wine variety in the world, after Cabernet Sauvignon. The precise flavors that Merlot imparts to a wine are not easily defined. Plum and black cherry are among the most common fruit descriptors used, though Merlot is often used for producing wines of a particular texture, rather than a particular taste.

Cabernet Franc has become one of the world's most desired red grapes and shows best when it comes from its native France...balanced with Merlot, the way many First-Growths do it. It's called "Bouchet" in the local dialect and Merlot takes its name from "Merle" (the blackbird that chooses Merlot as its preferred breakfast, lunch & dinner). Cabernet Franc has a magic richness of blue and purple fruits and the spice of exotic perfumes and cinnamons when perfectly ripe. It's become one of the most desired grapes globally but shows best from its native France's "Franc Corridor" stretching from the Loire Valley, through St. Emilion, and down to the ocean-facing elevations of Carcassone. The great First-Growths of Bordeaux's Right Bank blend it with Merlot to create the interplay of Francs' intensity and spice with Merlot's velvety richness.

Enjoy this 60% Cabernet Franc/40% Merlot from 100% estate-grown fruit with rich and fatty foods, vinegar-based dishes, and tomato-based dishes. Because of the herbal undertones of Cabernet Franc, dishes with fresh herb accents tend to shine with this wine. Drink now.

Notes from www.wine-searcher.com



Herb Roasted Chicken Breasts

These juicy and tender and are a breeze to make. They are a great substitute for store bought rotisserie chicken.

Ingredients:

3 Tbsp butter, room temperature	1 tsp dried rosemary
2 cloves garlic, minced	1/2 tsp salt
1 tsp dried basil	Freshly cracked black pepper (about 10 cracks of a mill)
1 tsp dried thyme	2 split bone-in, skin-on chicken breasts (about 3 lbs. total)

Directions:

Preheat the oven to 275°F. Remove the chicken from the refrigerator and allow it to warm slightly as you prepare the butter herb mix (5 minutes or so).

In a small bowl, stir together the butter, minced garlic, basil, thyme, rosemary, salt, and pepper. Rosemary pieces can be quite large, so either chop or crumble the dried pieces with your hands before adding them to the mix.

Place the chicken on a cutting board and pat it dry on both sides with a clean paper towel. Smear the butter herb mixture over both sides of the chicken. Drying the meat will help the butter herb mixture stick. If the meat is too cold, it will form condensation as you rub the butter mixture over the surface and the butter will not stick.

Place the seasoned chicken pieces in a casserole dish that is deep enough to fully contain the chicken. Cover tightly with foil, or with the dish's lid if there is one. Bake the chicken in the preheated oven for 90 minutes, basting once half way through.

After 90 minutes, remove the foil, baste again, and adjust the oven's temperature to 425°F. Bake the chicken at 425°F for 20 minutes without the foil, or until the skin is deep golden brown and crispy. Remove the chicken from the oven and let rest for 5-10 minutes.

Slice the breasts or pull the meat from the bone. Reserve the juices from the bottom of the casserole dish for drizzling over top of the meat.

Serves 4 | Recipe <https://www.budgetbytes.com/herb-roasted-chicken-breasts/>



\$18.99

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