

2023 Blalock + Moore Sauvignon Blanc Marlborough, New Zealand

Marlborough is New Zealand's most important wine region by far. It is particularly famous for its pungent, zesty white wines made from the Sauvignon Blanc grape variety. Sauvignon Blanc accounts for over 80 percent of vineyard surface area and more than 85 percent of regional production. The variety exploded onto the world wine scene in the 1980s and 1990s, and wine critics and consumers around the globe raptured it. Such was the success of Sauvignon Blanc from Marlborough it is widely regarded as the variety's New World home.

Ant Moore Winery is named after the owner and winemaker Ant Moore and is located in Marlborough, New Zealand. Ant owns vineyards throughout three of the subregions of Marlborough, the Awatere, Waihopai, and Wairau Valleys. Each vineyard and location has its own microclimate and terroir, allowing for a diverse cross-section of grape varieties and flavor profiles with which to craft wine. Ant helps to increase this diversity in the grapes by treating each plot individually and tending to different parcels in different ways. The team at Ant Moore aims to craft wines with complexity, yet retaining a distinct quality of terroir true to the region of Marlborough.

These grapes were selected from premium vineyards up in the Waihopai Valley and Wairau Valley to provide a balanced flavor profile. Stainless steel fermentation at between 11°C to 15°C using selected aromatic yeasts retains character and contributes texture and roundness. Fermentation occurred over 4 weeks to achieve the desired residual sugar. After blending the wine from our selected vineyards, the wine was stabilized without the need for additional fining before filtration and bottling.

It's wonderfully ripe and gorgeously aromatic on the nose, showing passionfruit, crunchy apple, melon, and fresh fig notes. It leads to a concentrated palate delivering splendid fruit purity and vibrancy, making the wine delicious and enjoyable. Food pairings to consider are bean and Chèvre salad, grilled asparagus with hollandaise, or oysters with a dill and lime vinaigrette. Drink now.

Notes from www.antmoorewines.co.nz

"Fragrant and fresh, with peppery white flower notes alongside flavors of passion fruit, lime and pomelo on a mouthwatering frame. Accents of lemongrass and lemon verbena linger. Drink now." **Wine Spectator 90**



Tender grilled spears of asparagus are topped with creamy, rich citrus Hollandaise sauce.

Ingredients:

1 pound fresh asparagus, woody ends trimmed
Kosher salt, for seasoning
Black pepper, for seasoning
Olive oil

Citrus Hollandaise Sauce:

6 large egg yolks
Kosher salt, for seasoning
1 large lemon, juiced, about 1 tablespoon
1 cup salted butter, melted and cooled
1 small blood orange, zested and juiced
Hot sauce, to taste

Directions:

Heat a grill to medium high heat. Toss the asparagus with salt, pepper, and olive oil. Grill until tender, about 3 to 5 minutes, depending on the thickness of the stems.
In a large jar or blender cup, combine the egg yolks, lemon juice, and a pinch of salt. Add your stick blender, we're using our blazing fast Ninja Foodi Power Mixer, and pulse to combine. With the blender running gradually add the melted butter and blend until smooth. Add the blood orange juice and give a few more swift pulses. Taste the sauce and season with more salt and a few dashes of hot sauce as desired.
Serve over the asparagus with lots of orange zest.

Serves 4 as a side | Recipe <https://thegrilldads.com/recipes/grilled-asparagus-with-citrus-hollandaise/>



\$15.99
Member discount on additional bottles: \$14.39

2023 Juan Gil Comoloco Monastrell Spain

The Gil Family is based in Jumilla, an upcoming wine-growing area just south of Valencia where the original winery, Juan Gil, is also located. The family established this winery in 1916, and since then it has been refined and expanded to take advantage of the remarkable climate – which sees hot summers and long, cold winters, with a regular difference of 25 °C between day and night temperatures. The success of these wines allowed the family to start working with other likeminded producers around Spain from 2002 onwards, in the regions of Castilla y León, Montsant and Priorat, Calatayud, Rueda, Almansa and Rías Baixas.

The increased exposure of these small estates has seen them receive consistently high ratings from international critics who belie their consistently accessible price points. This makes the Gil Family wines that rare thing: small-production wines that are both value buys and extremely rewarding.

Mourvèdre, or Monastrell as it is known in its native Spain, Mataro in Australia and California, is a black-skinned variety that has been grown in vineyards all around the western Mediterranean for centuries. Thought to have originated in Spain, it is now grown extensively throughout the Iberian Peninsula, southern France, California, and South Australia. At one time, it was the second most planted red wine variety in Spain (behind Garnacha). Spanish Monastrell wines tend to be rich, dark affairs, frequently showing flavors of blackberry and black cherry.

The 2023 Comoloco Monastrell offers a bold and robust profile with aromas of ripe blackberries, cherries, and a hint of leather. Its palate is full-bodied and intense, showcasing flavors of dark fruit, espresso, and baking spices, framed by firm tannins and a lingering finish with a touch of smokiness. Pair with beef, barbecue, rice and beans, or anything roasted or grilled. Drink now.

Notes from www.gilfamily.es & www.wine-searcher.com



Spanish Rice and Beans

Spanish Rice and Beans uses pantry staples to create a nutritious and flavorful one pot meal. Vegetarian, gluten free, and a complete source of plant protein, this easy dinner will become a family favorite.

Ingredients:

2 Tbsp. extra-virgin olive oil
1 yellow onion, finely chopped
3 garlic cloves, minced
1 1/2 tsp. paprika
1 1/4 tsp. kosher salt
1 tsp. chili powder
1 tsp. dried oregano
1/2 tsp. black pepper

1/4 tsp. cayenne pepper (optional for added heat)
2 cups long-grain white rice (such as jasmine or basmati)
1 (14.5-oz.) can fire-roasted diced tomatoes (sub 1 cup jarred salsa)
2 (15.5-oz.) cans kidney beans, drained and rinsed
3 cups vegetable or chicken broth (sub water)
1/3 cup sliced green olives

Parsley Oil (optional)

3 Tbsp. finely chopped fresh parsley leaves
1/2 tsp. lemon zest, plus 1 Tbsp. fresh lemon juice
3 Tbsp. extra-virgin olive oil

Directions:

Heat oil in a large skillet with a fitted lid over medium. Add onion; cook 5 minutes, until softened. Add garlic, paprika, salt, chili powder, oregano, black pepper, and cayenne; cook 2 minutes, stirring often, until aromatic. Stir in rice; cook 2 minutes, until slightly translucent. Stir in tomatoes, beans, and broth (or water). Bring mixture to a boil, reduce to medium-low, and simmer, covered, until liquid is absorbed and rice is tender, about 25 minutes.

Meanwhile, prepare parsley oil (if using) by combining parsley, lemon zest and juice, and olive oil in a small bowl; stir well. Scatter olives over Spanish Beans and Rice and drizzle with parsley oil.

Serves 6 | Recipe <https://dishingoutthehealth.com/spanish-rice-and-beans-one-pot/>



\$13.99

Member discount on additional bottles: \$11.69