

2023 Glunz Sauvignon Blanc Vogelzang Santa Barbara, California

The Glunz family story started in 1871 when Louis Glunz, age 17, left his country of Germany in pursuit of the American dream. Louis arrived in Ellis Island that year with friends Oscar Meyer and Theo Koshswersmill. The three moved from city to city in search of work until they arrived in the boomtown of Chicago in 1872. The American Dream was realized in 1888, with a business loan from Charles Wacker, when Louis Glunz was able to set up a shop as a wine, beer, and spirit merchant on Wells Street and Division Street.

In 1992, the third generation and fourth generation of the Glunz family opened their winery specializing in small batched fortified wines. Today, the winery is located on 40 acres in the rolling hills of Paso Robles, California.

Santa Barbara County occupies a roughly rectangular area at the southern end of California's Central Coast region. The county is bordered by the Pacific Ocean to its south and west, with the region's topography consisting primarily of coastal hills and river valleys. This gives rise to a broad spectrum of terroirs reflected in Santa Barbara County's diversity of grape varieties.

This Sauvignon Blanc comes from the Vogelzang Vineyard in the Happy Canyon region of Santa Barbara. The grapes are hand-harvested before the sun rises and cold-pressed into a combination of French Oak and stainless steel tanks where it is fermented at low temperatures for 10 days. The resulting wine is bright and fresh with lively flavors and aromas of Meyer lemon, tangerine, and freshly mowed grass. This will pair wonderfully with goat cheese, salads, grilled vegetables, seafood, and citrus-based dishes. Drink now.



Notes from glunzfamilywinery.com

"Rounded aromas of nectarine, grapefruit and gardenia draw the nose into this bottling. The palate is quite tropical, offering guava, tuberose and peach flavors." **Wine Enthusiast 90**

Whipped Goat Cheese Crostini

Goddess goat cheese crostini appetizers with whipped goat cheese & herbs! You could use it as a dip. If you prefer, a spread for open faced tomato sandwiches, as centerpiece on an Antipasto platter or serve with your favorite tomato soup.

Ingredients:

1 inch baguette sliced into 1/2 slices
2 cloves large garlic peeled
8 oz goat cheese
1/3 c extra Virgin olive oil

1/2 bunch chives
5 leaves thyme sprigs only
Thyme blossoms for garnish optional
Sea salt to taste

Directions:

Add the goat cheese with 2 tablespoons of olive oil to the bowl of a mini food processor. Season with a pinch of sea salt and add the chives and thyme but reserving some for garnish. Process together until whipped, a couple of minutes. Transfer the whipped goat cheese to the refrigerator until ready to use. Heat up a cast iron grill pan or griddle on medium high flame. Slice the baguette into 3/4 inch slices. Add them to the hot grill pan and cook for about 1 minute on each side until nice charred grill marks form. Use the garlic clove and rub one side of each of the grilled slices of bread to your liking. Gently brush with some olive oil and sprinkle with sea salt. Scoop some of the whipped goat cheese on top of each of the crostini and garnish with the reserved herbs. Serve promptly.

Serves 4 | Recipe <https://ciaoflorentina.com/goat-cheese-crostini-recipe/>



\$21.99
Member discount on additional bottles: \$19.79

2020 Mercer Reserve Cabernet Horse Heaven Hills, Washington

Since planting the first wine grapes in the Horse Heaven Hills back in 1972, the Mercer family has prided itself on growing a solid base of the Cabernet Sauvignon varietal. Over the years, they have learned that the rich soil and desert climate are beautifully suited for producing elegant tannin structures and enticing flavor profiles. The ability to grow exceptional wine grapes eventually led to the first vintage from Mercer Estates Winery located in Prosser WA in 2005. Today, they still produce mouth-watering Cabernet Sauvignons as well as world-class red blends and single varietal wines.

Estate grown in the Horse Heaven Hills, Mercer vineyards lie on some of the most rugged farmland in Washington with pockets of varied sandy soil types and canyons with differing climactic characteristics. The vineyards also benefit from the "river effect" providing constant wind pressure which amplifies vine and berry activity.

The Horse Heaven Hills AVA is located within the larger Columbia Valley AVA in Washington State. Chardonnay, the Bordeaux red varieties, and Syrah all perform admirably here. The AVA lies south of the Horse Heaven Hills themselves, so named when an early pioneer declared the rolling, grass-covered ridge of hills a 'horse's heaven'. Despite the region's proximity to the Columbia River, the land is bone dry, hot, and windy. Vines would not survive without irrigation, as the annual rainfall here averages only nine inches.

This wine begins with aromas of black cherry, blackberry, and cedar with hints of coffee. The dark fruit flavors continue on the palate and lead the way to bold tannins and firm structure provided by a beautiful combination of tannin and acid. Pair with BBQ, red meats, and stews. Drink now - 2027.

Notes from www.mercerwine.com



"Blending 13% Merlot and 12% Syrah, the 2020 Cabernet Sauvignon Reserve opens with dusty, red-fruited aromas and notions of wilted red flowers and spicy red cherry skin, creating a fresh and inviting nose. The medium-bodied palate is straightforward yet well-balanced, featuring balanced tannins that lead to a delightful finish. Attractively priced, this wine offers a nice drinking experience without breaking the bank. Give it a try." **Wine Advocate 90**

Weekday Beef Stew

The secret to this stew's success is the balsamic vinegar, which adds complexity and brightens up the beefy, wine-rich broth.

Ingredients:

1-1/2 pounds beef stew meat, cut into 1-inch cubes
1/2 teaspoon salt, divided
6 tablespoons all-purpose flour, divided
1/2 teaspoon smoked paprika
1 tablespoon canola oil
3 tablespoons tomato paste
2 teaspoons herbes de Provence
2 garlic cloves, minced
2 cups dry red wine

2 cups beef broth
1-1/2 teaspoons minced fresh rosemary, divided
2 bay leaves
3 cups cubed peeled potatoes
3 cups coarsely chopped onions (about 2 large)
2 cups sliced carrots
2 tablespoons cold water
2 tablespoons balsamic or red wine vinegar
1 cup fresh or frozen peas
Additional fresh rosemary, optional

Directions:

In a small bowl, toss beef and 1/4 teaspoon salt. In a large bowl, combine 4 tablespoons flour and paprika. Add beef, a few pieces at a time, and toss to coat.

In a Dutch oven, brown beef in oil over medium heat. Stir in tomato paste, herbes de Provence and garlic; cook until fragrant and color starts to darken slightly. Add wine; cook until mixture just comes to a boil. Simmer until reduced by half, about 5 minutes. Stir in broth, 1 teaspoon rosemary and bay leaves. Bring to a boil. Reduce heat; cover and simmer until meat is almost tender, about 1-1/2 hours.

Add potatoes, onions and carrots. Cover; simmer until meat and vegetables are tender, about 30 minutes longer.

Discard bay leaves. In a small bowl, combine remaining 1/2 teaspoon rosemary, remaining 1/4 teaspoon salt and remaining 2 tablespoons flour. Add cold water and vinegar; stir until smooth. Stir into stew. Bring to a boil; add peas. Cook, stirring, until thickened, about 2 minutes. If desired, top with additional fresh rosemary.

Serves 6 | Recipe <https://www.tasteofhome.com/recipes/the-best-beef-stew/#RecipeCard>



\$49.99
Member discount on additional bottles: \$27.99