

2021 Capolino Perlingieri Greco Bianco Campania, Italy

Natural wine production in Campania, Italy, celebrates the region's ancient winemaking traditions and diverse terroir. Nestled in the shadow of Mount Vesuvius and overlooking the picturesque Bay of Naples, Campania boasts a rich viticultural heritage dating back to antiquity. Here, native grape varieties such as Aglianico, Fiano, and Greco thrive in the region's volcanic soils and Mediterranean climate, yielding wines of remarkable character and complexity. Natural winemakers in Campania embrace a holistic approach to viticulture, prioritizing organic and biodynamic farming methods to nurture healthy vineyards and vibrant ecosystems. In the cellar, they eschew modern additives and manipulation, favoring spontaneous fermentation with indigenous yeasts and minimal sulfur usage. The resulting wines are a reflection of their terroir, with a purity of fruit, lively acidity, and a distinctive volcanic minerality. Whether enjoyed young and vibrant or aged to develop additional depth and nuance, Campanian natural wines offer a captivating expression of the region's ancient winemaking heritage and a true taste of la dolce vita.

Alexia Capolino Perlingieri, the third generation in her family to produce wine, carries on her family's viticultural legacy with passion and dedication. Growing up in Solopaca, Campania, she inherited her zeal for viticulture from her mother, one of the region's pioneering wine producers. Despite the closure of her family's winery, Azienda Agricola Volla, in 1992, Alexia persevered, continuing the tradition on a new farm. Today, she practices organic farming on her 40-hectare estate in Solopaca, focusing on indigenous grape varieties and manual harvests to ensure the highest quality grapes enter her cellar. With minimal intervention winemaking and state-of-the-art equipment, Alexia crafts exceptional wines that reflect the unique terroir of Campania.

Alexia's Greco is her prized wine because it difficult to get right. Greco is thick skinned and the resulting wine is structured and ages super well! Smells of citrus and stone fruits, nice tangy acidity, with a slight bitterness on the finish. Great for spaghetti with clams.

Notes from www.mysa.com



Spaghetti With Clams

A bowl of spaghetti with clams is just 30 minutes away.

Ingredients:

8 ounces spaghetti (can use up to 3/4 pound of pasta if needed)
Salt for pasta water
3 tablespoons extra virgin olive oil
3 to 4 cloves garlic, minced (about 1 heaping tablespoon)
Pinch red chili pepper flakes

2 (6-ounce) cans minced clams, including the liquid
1/2 cup dry white wine
1 teaspoon lemon zest
2 tablespoons chopped fresh parsley
Freshly ground black pepper to taste

Directions:

Bring a large pot of salted water to a boil (1 tablespoon of salt for every 2 quarts of water). Prep garlic, lemon zest, and parsley. Add the spaghetti to the boiling water, set your timer for 2 minutes less than the recommended time (so you can be assured that you are cooking the pasta al dente). Cook the spaghetti uncovered in vigorously boiling water. While the spaghetti cooks, prepare the clam sauce.

Heat 3 tablespoons of olive oil in a sauté pan on medium heat. Add the minced garlic and the red chili pepper flakes. Cook for 30 seconds to a minute, until the garlic just is on the edge of browning.

Add the white wine to the pan. Open the cans of clams and squeeze out the clam juice from the cans into the pan as well. Raise the temperature to high and let boil sauce the sauce reduces as the spaghetti cooks. (Put pan on largest burner on high heat to help the sauce reduce more quickly.)

About the same time the spaghetti is finishing its cooking, the sauce should be reduced by about two-thirds. There should be about 1/4 to 1/3 cup of liquid still in the pan.

Add the chopped clams, and return to a simmer. Then stir in the minced parsley and the lemon zest.

When the pasta is done to the point of al dente (cooked but still a little firm when you bite), drain it and place it in a serving bowl.

Pour the sauce over the spaghetti and toss to combine. Sprinkle with freshly ground black pepper to taste.

Serve with a little more fresh parsley sprinkled over the top. Serve immediately.

Serves 4 | Recipe https://www.simplyrecipes.com/recipes/spaghetti_with_clams/



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2023 Salem Wine Company Pinot Noir Eola-Amity Hills, Oregon

The spectacular view of snow-capped peaks is a nexus of Seven Springs Vineyard. To Salem Wine Country, it is no accident that the world's most celebrated vineyards are marked with incredible scenery, and the cone of Mount Hood, seen from Seven Springs, not only reflects Oregon's volcanic history but also resembles the great Mount Fuji. This label was inspired by one print of Hokusai's Thirty-six Views of Mount Fuji, and with each vintage, a unique print will be featured.

Seven Springs' eastern exposure ensures the vineyard awakens to the warmth of the morning sun. The vineyard's position opposite the windy Van Duzer Corridor mitigates hot, sunny afternoons in the Willamette Valley with cool winds from the Pacific. As valley temperatures increase throughout the day, warm air rises, replaced by cooling winds flooding in from the Pacific through the Van Duzer gap and across our vineyard. This daily cooling and the eastern aspect afford the grapes the luxury of extended time on the vine.

Since its inception, Seven Springs has been dry-farmed. The vineyard is LIVE™ certified and was converted to biodynamic viticulture in 2007. They continue to farm Seven Springs biodynamically, encouraging a healthy and sustainable ecosystem in the vineyard.

Seven Springs is planted overwhelmingly to Pinot Noir, followed by Chardonnay, and Gamay. The oldest own-rooted blocks of Pinot Noir and Gamay are a testament to, and a daily reminder of, Oregon's incredible history and potential. Benchmark Oregon producers have long sourced fruit from Seven Springs and the wines from this vineyard are the most decorated and award-winning wines in Oregon's history.

92% Pinot Noir, 8% Gamay Noir. Cranberry-ruby in the glass, this is a wine of lifted fruit and flowers; Morello cherry, blood orange, hibiscus, and fresh raspberry come to mind. Fresh, light-bodied, a flash of spice on the palate adds zip to what is an immensely drinkable wine with a polished finish. There is no hiding the energy of the cool climate of Eola-Amity Hills here. This will be perfect with salmon.

Notes from www.salemwinecompany.com



Marry Me Salmon

Salmon so good it will make you say "Marry Me" to whomever makes it for you!

Ingredients:

4 salmon fillets, skinless
2 tablespoons olive oil
2 teaspoons Italian seasoning
1 teaspoon salt
1 teaspoon garlic powder
1/2 teaspoon oregano
1/2 teaspoon black pepper
1/2 teaspoon red pepper flakes

Cream Sauce:

3 tablespoons unsalted butter
1/2 tablespoon minced garlic
1 cup heavy cream
1/2 cup chicken broth
1 teaspoon lemon juice

2 tablespoons cream cheese, softened
1/2 to 3/4 cup grated parmesan, to taste
salt, to taste
black pepper, to taste
1 tablespoon fresh parsley, finely chopped
2 tablespoons fresh basil, chopped

Directions:

To a plate, lay the salmon fillets flat. Drizzle olive oil on top and season with Italian seasoning, salt, garlic powder, oregano, black pepper, and red pepper flakes.

Heat an oiled skillet or pan over medium-high heat.

Add the salmon filets to the pan and cook on each side until golden brown and crispy, about 3 minutes on each side. Then drop the heat to low and allow the salmon to cook through to the center. Remove the filets from the pan.

In the same saucepan over medium heat, add the butter and the garlic. If you'd like to add onions, feel free to do so at this step. Saute for a minute or two.

Add the heavy cream, chicken broth, and lemon juice. Whisk together and bring to a simmer for 2 to 3 minutes.

Add the cream cheese and parmesan and whisk again until the sauce thickens. Once it thickens, add salt and black pepper to taste.

Mix in the basil and parsley. Add the salmon back into the pan with the sauce. Let the salmon sit in the sauce for a minute or two to reheat in the sauce again before taking off the heat and enjoying!

Serves 4 | Recipe <https://moribyan.com/marry-me-salmon/>



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