

2023 Semeli Feast Moschofilero Peloponnese, Greece

Founded in 1979, Semeli is a leading Greek winery and one of the country's most significant wine-related developments. With deep roots in time-honored traditions and eyes on the future, they produce wines of exceptional quality offering consumers the best value for money.

The sunny Mediterranean climate and the extraordinary terroir, combined with the expert craftsmanship of the winemakers and the successful blending of indigenous and international varieties, result in wines of distinct character that have earned the respect of experts and captured the hearts of wine lovers worldwide.

The protection and promotion of the natural environment are Semeli's basic principles that permeate all of their activities, from the production of grapes to the export of the products, and from the provision of wine tourism services to the training of the staff. The winery in Nemea is already carbon neutral. They invest continuously in modern facilities and processes, with an emphasis on energy efficiency, and operate a state-of-the-art cleaning and waste management system for waste.

Pink-skinned, aromatic and Peloponnese, Moschofilero is one Greece's top white-wine varieties. Here, it is the main constituent in fresh, light wines, whose aromatic character and floral, grapey flavors often bear comparisons to wines made from Traminer and Muscat. Peloponnese's high-altitude terroir makes for some interesting wines. The long, cool growing season and diurnal temperature variations produce aromatic wines with high levels of acidity and low alcohol.

The 2023 Semeli Feast Moschofilero is light yellow-white, almost transparent color with green hues. Elegant aromas of rose petals, lemon blossom and citrus. Fruity driven, refreshing mouthfeel, balanced with medium acidity and subtle aftertaste. Enjoy with almost any traditional Greek dish, seafood and pasta but also as an aperitif accompanied by fruit. Drink now.



Notes from www.semeliestate.gr

Greek Chicken Spinach Salad with Figs & Feta

A salad inspired by the flavors synonymous with Greek cuisine. A hearty yet healthy spinach chicken salad.

Ingredients:

For the Chicken Marinade

1 tablespoon extra virgin olive oil, plus more for the pan
1 teaspoon oregano, dried or fresh
2 garlic cloves, crushed or minced
1 teaspoon onion powder
1 lemon, juiced
Kosher salt
Freshly ground pepper
1 pound boneless skinless chicken breasts

For the Vinaigrette

1/4 cup extra virgin olive oil
1/2 cup balsamic vinegar
2 tablespoons honey
Kosher salt
Freshly ground pepper

For the Salad

10 ounces baby spinach
1 small red onion, thinly sliced
1/2 English cucumber, sliced
3 1/2 ounces pitted Kalamata olives, halved
1 cup dried figs, sliced (or substitute torn fresh seasonal figs)
7 ounces feta, cubed
Small bunch of fresh mint leaves (about 1/3 cup), finely chopped
Freshly ground pepper

Directions:

Marinate the chicken: In a large mixing bowl, stir together olive oil, oregano, garlic, onion powder, lemon juice, and a big pinch or two of salt and pepper. Slice the chicken horizontally into strips, then add to the marinade and mix until evenly coated. Cover and leave in the fridge for a minimum of 4 hours, preferably overnight, for the marinade to fully flavor chicken.

Cook the chicken: Place a large pan over medium-high heat and coat with a thin layer of olive oil. When the oil is shimmering, place the chicken slices in the pan, shaking off the extra marinade with each slice. Cook until well browned on both sides, about 5 minutes. Cook the chicken in batches if the pan is not big enough. Place cooked chicken on a plate to rest and cool while you prepare the remaining ingredients and dressing.

Prepare the vinaigrette: To a small bowl, add the olive oil, balsamic vinegar, honey, and salt and pepper to taste. Whisk together until well combined.

Prepare, dress and serve the salad. In a large bowl or serving dish, add the spinach, chicken, red onion, cucumber, olives, dried figs, feta and mint. Pour the vinaigrette over the salad, toss to mix evenly and serve.

Serves 6 | Recipe <https://www.themediterraneanandish.com/chicken-spinach-salad/#wprm-recipe-container-85239>



\$14.99
Member discount on additional bottles: \$13.49

2019 Mitolo Jester Cabernet Sauvignon McLaren Vale, Australia

Mitolo Wines is a producer based in the McLaren Vale wine region of South Australia. It specializes in red wines made from typical Australian varieties, but also features a selection of traditional Italian styles.

The Mitolo family arrived in McLaren Vale in the 1950s, bringing viticultural ancestry from their homeplace of Abruzzo, Italy. Once established as a McLaren Vale stalwart of grape-growing, the first Mitolo wine was released in 2000, initiating the family as wine producers. Today, Mitolo wines have over 15 wines within the portfolio that are exported to over 15 countries.

Mitolo has two ranges in its portfolio. The Jester range is single-variety bottlings that are made to be drunk young and fresh. Grape varieties of the Jester range include Vermentino, Sangiovese, Shiraz and Cabernet Sauvignon. These wines are all bottled under screw cap and have been vinified to be fruit-driven and fresh. The Cabernet Sauvignon has a portion of the grapes dried in the appassimento style prior to fermentation.

Appassimento is an Italian winemaking technique that involves drying grapes before fermenting them. The word "appassimento" comes from the Italian word "appassire," which means "to wilt" or "to dry".

Intensely aromatic with a bouquet of blackcurrant, cassis, graphite and an array of florals. Soft tannins round out the palate, providing an elegant wine that tastes of dark berry fruits intermingled with spice and cedar. Vibrant brick red with purple hues, the nose shows hints of nutmeg, crushed leaves and tar with lifted brambly fruit and cloves. Cabernet Sauvignon is usually best paired with a red meat entrée, but also goes well with vegetarian meals such as portobello mushrooms and cheeses. Drink now.

Notes from www.wine-searcher.com



"Marked by scents of cassis and mulberries, the 2019 Jester Cabernet Sauvignon is a ripe, medium to full-bodied effort that's silky enough to drink over the next 4–5 years. Offering plenty of flavor and a soft dusting of tannins on the finish, it's a fine example of the Jester Cab." **Wine Advocate 90**

Spinach & Artichoke-Stuffed Portobello Mushrooms

Stuffed mushrooms and spinach-artichoke dip come together in this quick vegetarian recipe. Serve these cheesy stuffed mushrooms with a big salad for a satisfying and healthy dinner.

Ingredients:

2 tablespoons extra-virgin olive oil
1 teaspoon garlic powder, divided
½ teaspoon ground pepper, divided
⅛ teaspoon salt, divided

4 large portobello mushrooms (about 14 ounces), stems and gills removed (see Tip)
1 (5 ounce) package baby spinach, roughly chopped
1 (14 ounce) can artichoke hearts, rinsed, squeezed dry and chopped
2 ounces reduced-fat cream cheese, softened
¼ cup grated Parmesan cheese, plus more for garnish

Directions:

Preheat oven to 400 degrees F.

Combine oil, garlic powder, 1/4 teaspoon pepper and 1/8 teaspoon salt in a small bowl. Using a silicone brush, coat mushrooms all over with the oil mixture. Place on a large rimmed baking sheet and bake until the mushrooms are mostly soft, about 10 minutes.

Meanwhile, combine spinach and 1 tablespoon water in a large saucepan over medium heat. Cook, stirring occasionally, until just wilted, about 2 minutes. Drain as much water as possible from the spinach, then transfer to a medium bowl. Add artichokes, cream cheese, Parmesan and the remaining 1/4 teaspoon pepper and 1/8 teaspoon salt. Stir well to combine. Divide the mixture between the mushrooms and bake until hot, 7 to 10 minutes.

Tip: To prepare mushroom caps, gently twist off the stems of whole portobellos. Using a spoon, scrape off the brown gills from the underside of the mushroom caps. If you prefer, purchase mushroom caps rather than whole mushrooms.

Serves 4 | Recipe <https://www.eatingwell.com/recipe/277963/spinach-artichoke-stuffed-portobello-mushrooms/>



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