

2023 Presqu'ile Sauvignon Blanc Santa Maria Valley, California

Presqu'ile ('press-keel') is a family-owned winery in the Santa Maria Valley dedicated to crafting exceptional, cool-climate Pinot Noir, Chardonnay, and Syrah from Santa Barbara County. Presqu'ile Vineyard was designed and planted to create a diverse tapestry of blocks that feature an array of clones, exposures, and elevations. The resulting wines are produced using both estate fruit and high quality fruit from select vineyard sites across the Santa Maria Valley and Santa Rita Hills. Presqu'ile aims to capture the true essence of its vineyards, vintages, and unique senses of place.

Four generations of the family have been farming land in Arkansas and Louisiana for nearly a century. A love of the land, combined with a shared reverence for great wine and a desire to create something meaningful and enduring, led them to establish Presqu'ile. In 2007, they undertook extensive research to find the best land possible suited to growing Pinot Noir. The adventure spanned from Oregon to the Russian River and ultimately landed in the Santa Maria Valley, where they acquired 200 acres of land to establish what is now Presqu'ile Winery.

Presqu'ile- French/Creole meaning peninsula, or literally translated, "Almost an Island", was a beloved family gathering place on the Mississippi Gulf Coast. It was a place that engendered a conviviality among family and friends, evoking a warmth of human spirit and a rapport among all who "passed a good time" there. In August of 2005, hurricane Katrina made landfall ending an era. They named the winery in honor of that place and a way of life.

Comprised of 100% Presqu'ile Vineyard fruit, the 2023 rendition of this exuberant variety captures the herbaceous, citrus fruit side that only cool climate Sauvignon Blanc can deliver. Utilizing six unique clones not widely planted in California, you will find the complexity and aromatics in this clonal mixture to be utterly distinctive. Native yeast fermentation in a combination of concrete egg, stainless steel and neutral French oak, sur lie aging, and light lees stirring capture and amplify the many different facets of our site. The result: A wild, singular expression of Sauvignon Blanc. Sauvignon Blanc's best food pairings include fresh goat cheese, lemon based sauces, and fresh spring vegetables like peas and asparagus. Drink now.

Notes from www.presquilewine.com



Roasted Chicken with Goat Cheese and Lemon

Sometimes it's best for us to just keep things simple. All you need for a delicious little dinner that's healthy to boot is some chicken, goat cheese, lemon, and a little ole time (and maybe some thyme, too).

Ingredients:

2 tbs. extra-virgin olive oil
Handful of thyme sprigs
2 large boneless skinless chicken breasts
Kosher salt
Freshly ground black pepper
4 oz. goat cheese crumbled
1 large lemon sliced

Directions:

Preheat oven to 375.
In a baking dish, pour in the olive oil, then place thyme sprigs on top, making a 'bed' for the chicken. Liberally season both sides of the chicken breasts with salt and pepper. Place on top of thyme sprigs. Sprinkle goat cheese on top of chicken, trying your best to keep the cheese on the chicken. Sandwich the cheese onto the chicken using the lemon slices.
Bake at 375 for 25-30 minutes, until chicken is cooked through. Turn on the broiler and cook an additional 2-4 minutes to brown the lemon and goat cheese.

Serves 4 | Recipe <https://pineapplehouserules.com/roasted-chicken-with-goat-cheese-lemon/#recipe>



\$24.99
Member discount on additional bottles: \$22.49

2022 Le Vilain P'tit Rouge Cot (Malbec) Touraine - Loire Valley, France

Vincent Ricard took over his family estate in 1998, and immediately quit the Oisly-Thésée Cave Cooperative, which had been founded by his grandfather. He never looked back—and is now one of the Loire Valley's most admired young growers, regularly crafting wines that are the equal of any top Sancerre or Pouilly-Fumé. The entire harvest is bottled at the estate. There are seventeen hectares planted mostly to Sauvignon Blanc, with small parcels of Cot (Malbec), Breton (Cabernet Franc), and Gamay. The farming is entirely organic and incorporates practices learned from the discipline of biodynamics, which Vincent encountered while working with Claude Lévassieur, the uncle of François Chidaine of Montlouis and Vouvray.

This French Malbec variety has many local names depending on where the vine is grown. These names include (most commonly) "Côt," "Auxerrois," and "Pressac." The primary variety of the ancient Cahors in southwest France, and important as well in many of the red wines of the Loire Valley, it can be found in small amounts nearly everywhere wine is grown in France.

This 100% Cot (Malbec) was hand-harvested and fermented in a concrete tank, after which the wine was transferred to a mix of 400-liter barrels of which one third were new. Following the malolactic, the wine matured in the barrels for nine months before bottling. In the glass, Le Vilain P'tit Rouge 2022 is dark violet at the center, with bright flashes of purple-flecked garnet towards the edge. Aromas of crushed black raspberries, sun-dried figs, plums, and crushed violets emerge at first, then intermingle with suggestions of smoked black walnuts, sweet poblano peppers, and fresh dill as the nose evolves in the glass. On the palate, a savory, plum-berry compote is seasoned with raspberry acids, and evolves into a classic Malbec core: an amalgam of red and black fruit with dried clay-rich earth, smoke, leaves and wood toast. The overall impression is charming and food-friendly. Grilled pork chops, steak frites, and roast beef will be wonderful with this wine. Drink now–2030.

Notes from www.moorebrothers.com

"Crafted exclusively with Côt, the 2022 Le Vilain P'tit Rouge exhales a delicate, gently leafy bouquet of herbs, licorice, gentian, violet and dark wild berries. Moderately weighted, fresh and elegant, it's perfectly juicy with a mouthwatering, elegantly tannic finish. This gourmand wine was matured in 400-liter barrels, with one-third of the barrels being new." **Wine Advocate 89**



Baked Pork Chops

This easy baked pork chops recipe makes the best oven baked pork chops! A simple spice rub gives the pork chops so much flavor.

Ingredients:

4 boneless pork chops, at least 1-inch thick*
1 tablespoon olive oil
1½ tablespoons brown sugar
2 teaspoons paprika, sweet or smoked

1 teaspoon onion powder
1 teaspoon dried thyme
1 teaspoon salt
½ teaspoon black pepper

Directions:

Preheat oven to 425° F. Line a rimmed baking sheet with parchment paper. (You can also bake pork chops in a baking dish, without parchment.)

Pat pork chops dry with paper towels. Rub pork chops with the olive oil and place them on the prepared baking sheet.

Combine the brown sugar, paprika, onion powder, dried thyme, salt and pepper in a small bowl. Stir to mix well.

Rub the spice mixture over all sides of the pork chops.

Bake pork chops in the preheated oven for 15 to 20 minutes for 1-inch thick boneless pork chops. The pork chops are done when the internal temperature measures 145° F on an instant read thermometer. (Thinner pork chops will cook faster, bone-in pork chops will take longer to cook. See notes.) Be careful not to overcook the pork chops or they may dry out.

Let the pork chops rest for 5 minutes and then serve.

*If your pork chops are thinner than 1 inch, start checking on them after 10-12 minutes in the oven. Bone-in pork chops will take a few minutes longer to cook than boneless.

Serves 4 | Recipe <https://kristineskitchenblog.com/baked-pork-chops/>



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