

PREMIUM WINE CLUB

October 2020

2018 Pfeffingen Blanc de Noir Pfalz, Germany



Weingut Pfeffingen is operated by oenologists Jan Eymael, his wife Karin and his mother Doris. All three of them are passionate wine-growers, whose unconditional endeavors to achieve top quality, even on a small scale, make this traditional Pfälzer family operation truly special. They strive to cultivate their 15 hectares (37 acres) of vines to yield unique wines that are rich in minerals and fruit. Weingut Pfeffingen has numbered among the best wine estates of Germany for years. Sense of family is given pride of place at Weingut Pfeffingen. Four generations of the Eymael and Fuhrmann families live and work together at the attractive estate situated on the Deutsche Weinstrasse (German Wine Road). Both families can look back on a long viticultural tradition. Their coat of arms to this day, with its mythical unicorn, was conferred in 1622 by Emperor Ferdinand II.

Blanc de Noir, or white Pinot Noir, is made from red wine grapes, much like Blanc de Noirs Champagne. Unlike those sparklers, however, white Pinot Noir is a still wine. To make white wine from red grapes, winemakers take careful steps to ensure that there is minimum contact, or maceration, between the pre-fermented must and color-giving grape skins. To eliminate maceration for white Pinot, only a small amount of the grape's juice can be fermented into white wine. Free-run juice is released when grapes are piled, and their skins break under their own weight. Free-run juice, and occasionally must from a very light pressing, are used to make Blanc de Noirs still wines.

This wine is made from 100% Pinot Noir from only the best, fully-ripe grapes that were picked by hand. This is fruity and elegant, with notes of strawberries and raspberries. It has crisp, refreshing acidity, with wonderful harmony and depth. Pair with chicken, pork, and fish dishes, cheese and antipasti, and even lamb. Drink now.

Notes from www.pfeffingen.de

Easy Honey Garlic Pork Chops

Juicy honey garlic pork chops with caramelized edges ready and on your table in less than 15 minutes, smothered in a delicious only 4-ingredient sauce!

Ingredients:

4 pork chops bone in or out
Salt and pepper, to season
1 teaspoon garlic powder
2 tablespoons olive oil
1 tablespoon unsalted butter

6 cloves garlic, minced
1/4 cup honey
1/4 cup water (or chicken broth)
2 tablespoons rice wine vinegar (or apple cider vinegar, or any white vinegar)

Directions:

Preheat oven broiler (or grill) on medium-high heat. Season chops with salt, pepper and garlic powder just before cooking. Heat oil in a pan or skillet over medium high heat until hot. Sear chops on both sides until golden and cooked through (about 4-5 minutes each side). Transfer to a plate; set aside. Reduce heat to medium. Melt butter in the same pan, scraping up any browned bits from the bottom of the pan. Sauté garlic until fragrant (about 30 seconds). Add the honey, water and vinegar. Increase heat to medium-high and continue to cook until the sauce reduces down and thickens slightly (about 3-4 minutes), while stirring occasionally. Add pork back into the pan, baste generously with the sauce and broil/grill for 1-2 minutes, or until edges are slightly charred. Garnish with parsley and serve over vegetables, rice, pasta or with a salad.

Serves 4 | Recipe <https://cafedelites.com/easy-honey-garlic-pork-chops/>



\$19.99/btl

Member discount on additional btls **\$17.99/btl**

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2019 The Sum by Beckstoffer California



It began on back country roads and among the vines. The Beckstoffer family arrived in the Napa Valley in 1975 and the young son of a future pioneer spent his days in the vineyards throughout every growing season, cultivating deep roots.

Brought up to respect the land and its fruit, Tuck naturally sought out the practice of viticulture, learning from the masters around him. Much like his father before him, he is a farmer first. It was only after he mastered the art of his first craft that he turned his attention to a second craft—winemaking. Over three decades after he first set foot in the valley, Tuck bottled his first wine. For him, it was not a whim or passion project, but the culmination of a life lived on the land, among the vines.

Today, Tuck is one of the few Napa stewards who is both a grower and a winemaker. It is this pedigree that makes his approach different: the process begins with the land itself and culminates with a reverence for the winemaking traditions of the past—sharing successes and failures among fellow craftsmen and appreciating the fruits of their labor over a beautiful bottle of wine.

The SUM is a unique and stylistic blend of Cabernet Sauvignon and select varietals that make up a bold proprietary cuvee, where the finished wine is bigger than the sum of its parts. Aromas of dried lavender and fresh ground peppercorn fill the glass. The wine coats the mouth with flavors of fresh blackberries and crushed cherry. The finish is soft and lingering with a hint of cocoa and rose petal. Enjoy this wine with cassoulet, oven roasted root vegetables, grilled mushrooms and smoked brisket. Drink now - 2025.

Notes from www.tuckbeckstoffer.com/seventy-five-wine-company

Roasted Sweet Potatoes with Miso-Tahini Sauce

This addictive three-ingredient sauce can go on anything. Make a double batch and spoon the extras over just about any meat, your next grain bowl, or thin it out with a little extra vinegar and use it as a salad dressing.

Ingredients:

2 small sweet potatoes (about 10 oz. total)
2 Tbsp. neutral oil, such as canola or grapeseed
½ tsp. kosher salt
2 Tbsp. tahini

2 Tbsp. white miso
2 tsp. distilled white vinegar
1 scallion
1 tsp. raw sesame seeds

Directions:

Preheat oven to 450°. Rinse 2 sweet potatoes, rubbing to remove dirt from skins.

Cut potatoes into quarters lengthwise, then cut each wedge in half crosswise into 2"-long pieces (think a nice size to eat with your hands).

Toss potatoes, 2 Tbsp. oil, and ½ tsp. salt on a rimmed baking sheet. Roast, tossing every 5 minutes, until a knife easily pierces flesh but exterior is still crispy, 15–20 minutes total (really important since you are cooking them at such a high temperature!).

Meanwhile, mix 2 Tbsp. tahini, 2 Tbsp. miso, 2 tsp. vinegar, and 1 Tbsp. water with a fork in a small bowl until smooth.

Trim root end off 1 scallion, then thinly slice from bulb to dark green tip.

Heat a small dry skillet over medium. Toast 1 tsp. sesame seeds, tossing constantly, until fragrant and golden, about 30 seconds.

Spread tahini sauce on a platter. Arrange potatoes over. Top with sesame seeds and scallions.

Serves 2 | Recipe <https://www.bonappetit.com/recipe/roasted-sweet-potatoes-miso-tahini-sauce>