

ORIGINAL WINE CLUB

November 2020



2018 Cono Sur Bicicleta Sauvignon Blanc Chile



Cono Sur Vineyards & Winery was founded in 1993 with a vision of producing premium, expressive and innovative wines that convey the spirit of the new world. The company distinguishes itself by three main features: the creative use of technology, orientation towards quality and respect for the environment. Cono Sur's name refers to the company's geographic position, representing wines proudly made in South America's southern cone, on whose western edge lies Chile and its gifted wine valleys.

Since its conception, Cono Sur has been deeply committed to the development of its environmental policies, believing that high quality wine production can work hand-in-hand with eco-friendly practices. Over the years, they have implemented a clean action plan, which embraces our natural vineyard management, organic production, ISO certifications and balancing CO2 emissions through CarbonNeutral® delivery status.

The Cono Sur Vineyard workers travel around the estate by bicycle, tending the vines using natural methods, in order to produce the best quality grapes. The Bicicleta wine is a tribute to them and symbolizes Cono Sur's sustainable philosophy and commitment to the environment.

This Sauvignon Blanc has a bright and clean greenish-yellow coloring. The nose displays great aromatic intensity with notes of citrus, white flowers and pineapple. A balanced mouth with good concentration, acidity and persistence. Excellent for serving with seafood, salads, chicken, cheeses and vegetarian dishes. Drink now.

Notes from www.conosur.com

Chicken Breasts with Herb Basting Sauce

Chicken breasts basted with a medley of herbs. Can also be made with skinless, boneless meat.

Ingredients:

3 tablespoons olive oil
1 tablespoon minced onion
1 clove crushed garlic
1 teaspoon dried thyme
½ teaspoon dried rosemary, crushed
¼ teaspoon ground sage

¼ teaspoon dried marjoram
½ teaspoon salt
½ teaspoon ground black pepper
⅛ teaspoon hot pepper sauce
4 bone-in chicken breast halves, with skin
1 ½ tablespoons chopped fresh parsley

Directions:

Preheat oven to 425 degrees F (220 degrees C).

In a bowl, prepare the basting sauce by combining olive oil, onion, garlic, thyme, rosemary, sage, marjoram, salt, pepper, and hot pepper sauce.

Turn chicken breasts in sauce to coat thoroughly. Place skin side up in a shallow baking dish. Cover.

Roast at 425 degrees F (220 degrees C), basting occasionally with pan drippings, for about 35 to 45 minutes. Remove to warm platter, spoon pan juices over, and sprinkle with fresh parsley.

Serves 4 | Recipe <https://www.allrecipes.com/recipe/8524/chicken-breasts-with-herb-basting-sauce/>



\$9.99/btl

Member discount on additional btls **\$8.99/btl**

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2016 Marques de Caceres Crianza Rioja, Spain



In 1970, Enrique Forner founded Marqués de Cáceres Unión Vitivinícola S.A., a historic alliance of growers in the village of Cenicero in the Rioja Alta subregion of Rioja. The enterprising Forner family has been devoted to the wine trade for five generations. Their search for the best vine growers and vineyards in Rioja and the introduction of a Bordeaux concept revolutionized the production and business model of the region. They work with one single objective: producing the highest quality wines. Today this obsession continues to be the leitmotif of Cristina Forner, the fifth generation of this distinguished wine family.

Rioja in Northern Spain is best known for berry-scented, barrel-aged red wines made from Tempranillo and Garnacha. It is arguably Spain's top wine region. Rioja's traditional classification system for aging (with quality implied) has influenced other Spanish regions. Crianza red wines are aged for at least one year in oak, and one year in bottle. They are released in the third year.

This has soft spice and refined oak on the nose with a depth of jammy red berry fruits. Luscious and intense on tasting with pleasant tannins that mingle with fresh and mature fruit. Finishes with delicious, long-lasting flavors. Food pairings include roasted red peppers stuffed with rice and sausage, pork and bean stew, and roast lamb with redcurrant jelly. Drink now - 2022.

Notes from www.marquesdecaceres.com and www.wine-searcher.com

"A fruity and delicious red with blackberry and cherry character. Medium body. Firm tannins." **James Suckling 91 points.**

"Deep ruby. Ripe dark berries, licorice and a hint of vanilla on the fragrant nose, along with a subtle floral topnote. Sweet and broad on the palate, offering plush blackberry and cherry flavors that are given spine by juicy acidity. Rich and open-knit, delivering solid closing thrust, slow-building, harmonious tannins and very good, dark-fruit-dominated persistence." **Antonio Galloni Vinous 90 points.**

Crock Pot Ham and Bean Soup

Ham and Bean Soup is delicious to come home to on a chilly day. This "no-soaking required" soup takes just minutes to prepare and cooks effortlessly in your Crock Pot all day long.

Ingredients:

1 package Hurst's® HamBeens® 15 Bean Soup®
8 cups low sodium chicken broth can sub water, beef, or vegetable broth for added flavor
1 leftover ham bone with meat or ham hocks, diced ham or 1 lb. cooked sausage
1 onion diced

1 clove garlic minced
1 teaspoon chili powder optional
1 15 oz can diced tomatoes
1 lemon juiced
Optional: Hot sauce or crushed red pepper to taste

Directions:

Rinse beans and drain. Sort any unwanted debris and set seasoning packet aside.
Place beans, onions, ham bone (or diced ham), broth/water, garlic and chili powder in a 6qt slow cooker.
Cook on high 5 hours (or low for 7-8) or until beans are tender.
Once tender, remove the hambone (if used) and chop any meat left on the bone and add it back to the pot.
Stir in diced tomatoes, Ham Flavor packet, and lemon juice.
Cook for additional 30 minutes.

Serves 12 | Recipe <https://www.spendwithpennies.com/slow-cooker-ham-and-bean-soup/>



\$14.99/btl

Member discount on additional btls **\$13.49/btl**