

2021 Biokult Gruner Veltliner Austria

Biokult, located in Pamhagen in the Niederösterreich region of Austria, produces fine Austrian Biodynamic wines. The wines are produced by the Michlits family, one of the most creative and influential Biodynamic and organic wine growing families in Austria. Their products and production methods are revolutionary for the region. Not only have they been able to understand and implement the use of non-trimmed vines in the region, but the use of Biodynamic methods and the translation of these into new production standards are awe inspiring.

Grüner Veltliner is the signature grape of Austria, and by far the nation's most widely planted wine grape. As Austria battles its way back to stardom on the international wine market, crisp, spicy Grüner Veltliner has been its flagship wine.

The variety's name might be hard to pronounce for the uninitiated, but Austria's incisive marketers have turned this to their advantage, dubbing the variety "Gru-Ve" and even "Groovy". Grüner means "green", which neatly reflects both the variety's yellow-green berries and the fresh green-pepper character that typifies Grüner Veltliner wine. Veltliner – a name shared by several European grape varieties (notably Roter Veltliner) – is thought to be a reference to the varieties' possible origins in Valtellina.

Grüner Veltliner is grown extensively in almost every Austrian wine region. The finest Austrian expressions come from vineyards above the Danube River, in Wachau, Kremstal and Kamptal. Unfortunately the late-ripening variety has not proved successful in the cooler, wetter climes of neighboring Germany, or anywhere else in northern Europe.

The fruity-spicy aromas, reminiscent of freshly ground pepper, are the typical expression of this grape variety. Floral, aromatic and yet straightforward with animating acidity and a juicy finish. Not only great with classic Wiener Schnitzel, but also ideal with modern vegetarian dishes. Its lightness and freshness also makes it a great aperitif. Enjoy with Asian fare, sashimi, sushi, spiced Thai dishes, grilled shrimp, and oysters on the half shell, as well as a myriad of white meats, egg dishes, and light cheeses. Drink now.

Notes from www.biokultwein.at & www.wine-searcher.com



Seared Scallops with Spring Peas

An elegant meal featuring fresh Scallops and spring peas, perfect for special occasions or entertaining.

Ingredients:

Spring peas

1 tablespoon olive oil
1 tablespoon butter
1 shallot, finely diced
2 cups fresh shucked peas

1/2 teaspoon salt
1/8 teaspoon white pepper
1/4 cup water
1 teaspoon white truffle oil

Pea Sauce

1/3 cup water
3 tablespoons cooked peas
1/8 teaspoon salt
1 teaspoon truffle oil
1 tablespoon fresh tarragon

Seared Scallops

6– 8 scallops- patted dry, seasoned with salt
1 T butter
1 T oil
a little lemon zest
a few tarragon leaves

Directions:

Make the sauce: In a medium saucepan or pot, heat oil and butter over medium heat. Add shallot, and sauté until golden, about 2-3 minutes. Add peas, salt, pepper and water. Bring to a simmer, and simmer briefly, until peas turn bright green, about 1-2 minutes. Drizzle with a teaspoon of truffle oil. Turn heat off. Transfer 3 tablespoons cooked peas to a blender, add 1/3 cup water, salt, pepper, tarragon and truffle oil and blend until very smooth. Set aside.

Cook S

add scallops, turn heat to med. Sear until golden, about 2 minutes, turn over, sear other side.

Ass

or plates. Top with the scallops, drizzle with blender sauce. (or you can pour the sauce on the bottom of the plate in a circle or round, top with peas and scallops.)

Garnish with lemon zest and fresh tarragon. Serve immediately.

Serves 2 | Recipe <https://www.feastingathome.com/seared-scallops-with-spring-peas-tarragon-and-truffle-oil/#tasty-recipes-15690-jump-target>



\$13.99
Member discount on additional bottles: \$12.59

2020 Mary Taylor Anjou Rouge Loire Valley, France

Winemaking in the Loire Valley stretches back to Gallo-Roman times and proliferated during the Christian era. After the turn of the first millennium and the Viking and Barbarian Invasions, Benedictine monks largely created and maintained vineyards and thus created vine culture in such areas we know well today: Vouvray, Bourgueil, Sancerre, and Anjou, the second major city along the Loire River after Nantes.

Cabernet Franc, otherwise known as 'Breton,' is dominant here and for good reason. This unique combination of microclimate and tuffeau soil (chalk from the Paris basin), allows a Cab Franc that at its best smells of chalk, sandalwood, dried flowers, deep currant and licorice. This Anjou from the Biotteau Family captures precisely this magic.

Mary Taylor wines partner with grower-producers who farm their land respectfully and who are true artisans. While the majority of the wineries are independent, they also work with two small co-operatives whose viticulture practices align with their values of sustainability, minimal intervention, and artisanship. Like many small-scale vigneron, these growers often cannot afford to certify themselves as organic or biodynamic, yet they nonetheless adopt farming practices that would meet the criteria for certification. At a minimum, Mary Taylor prefers to partner with producers who follow the sustainability standards outlined by the Haut Valeur Environnementale (HVE), an environmental certification for farms adopted by the EU. These tenets include extremely conservative use of water, minimal use of fertilizers (and those made only of natural compost) and mildew treatment, holistic pest management, biodiversity, and comparatively low yields. The growers who we mention as biodynamic are self-declared; they work by the moon schedule and they treat their land with the utmost care so that the plants are healthy and happy.

The Mary Taylor Anjou Rouge comes from 25-30 year-old vines. The blend is 80% Cabernet Franc and 20% Cabernet Sauvignon. The wine is made using no additives, and is macerated for 10 days in ambient temperature with ambient yeasts. Mary Taylor wines don't see oak, so you get fruit-forward, bright wines that are delicious young. The Anjou Rouge is an excellent example of this with a fruity and floral nose and beautiful dark berry, soil, and tobacco notes. With its high acidity, medium-body and herbaceous aromas of green pepper and red fruits, Cabernet Franc is a perfect choice with steak, charcuterie, sausages, veal, or roasted chicken. Drink now.



Notes from www.mt.wines.com & www.wine-searcher.com

Philly Cheesesteak Casserole

If you're a fan of foolproof, no-hassle casserole recipes, this gooey, beefy Philly cheesesteak casserole has your name all over it. Whip it up to stay true to your keto or gluten-free diet, or serve with buns or noodles.

Ingredients:

2 lbs ground beef 85% lean or leaner
1/2 tsp ground black pepper
1 tsp salt
1 large green bell pepper cut into cubes

1 large red bell pepper cut into cubes
1 large onion diced
4 oz cream cheese
8 slices provolone cheese

Directions:

Preheat an oven-safe skillet on the stovetop over medium heat. Add in the ground beef to the skillet, breaking a part the larger chunks as you cook it. Season the beef with salt and pepper. Add in the diced onion and bell peppers, sautéing the mixture until

□ with slices of provolone cheese.

Bake the casserole in the oven at 350°F for about 15 minutes or until the top is golden and the cheese is melted.

Serving options:

Cheesesteak Sandwich-Style: Sandwich the filling in between hamburger buns or French bread for a quick sandwich.

Pasta-Style: Top some egg noodles with a hefty scoop of the casserole and serve it alongside cheesy bread.

Low-Carb Bowl: Serve the casserole on top of a bowl of riced cauliflower.

Nacho-Style: Serve the filling alongside tortilla chips and use the casserole as a fun party dip.

Serves 8 | Recipe <https://momsdish.com/philly-cheesesteak-casserole>



\$15.99
Member discount on additional bottles: \$14.39