

2021 Richter Graacher Himmelreich Riesling Mosel, Germany

The estate of Max Ferd. Richter has been passed down from father to son for the past 300 years. The current reins are held by Dr. Dirk Richter, the 9th generation, and will eventually be passed down to his son Constantin. Max Ferd. Richter produces world-class Rieslings from some of the most esteemed vineyards in the Mosel, and all production comes from estate holdings.

The terroir of their steep vineyard sites is generally grey slate with different compositions of ferruginous (Brauneberg), mineral quartz (Veldenzen) or clay (Graach, Wehlen, Mülheim) soils; those deeply influence character and flavor of the wines. In order to reduce quantity and increase concentration, pruning is severe and in prolific years a green harvest is carried out in August. The vintage is picked much later than that of most growers and is done entirely by hand. Three passes are done to select the best qualities to eliminate all inferior grapes and to keep perfect botrytis bunches or single berries for Auslese qualities and above. The same attention is paid to all vines from the QBAs on up through the Eisweins.

In the Middle Ages, the Roman Catholic Church was by far the largest vineyard owner in Mosel. To this day, vineyard names there reflect that history. The Graacher Dompropst (Dean of the Cathedral) vineyard is located in the center of the former Catholic holdings; its name refers to the fact that tax income from this land went to the highest ranking official of the Trier diocese. The vineyard is surrounded by the Himmelreich (Kingdom of Heaven) vineyard, a reference to conditions that produce truly heavenly wine. In Burgundian terms, the Himmelreich can be seen as a "premier cru" vineyard, while the Dompropst would be a "grand cru" site.

With excellent southwestern exposure, the vineyards of Graach directly neighbor those of Wehlen. However, due to millions of years of alluvial deposits from the Mosel River, the Graach mountainside has a much richer, more fertile terroir, with an excellent watersupply. The wines of Graach are thusly vigorous, juicy, mouth-filling, with lots of citrus, floral, and dried herbal notes as well as a luscious complexity of minerals, slate and flint.

This is a great trocken (dry) Riesling from the Mosel made in the ethereally light style that no other region can truly replicate. Slate and flint stone with flavors of lemon and spicy herbs, juicy and intense on palate, mouth filling and complex. Pair with lighter dishes, spicy fare, seafood and sushi. Drink now through 2025.

Notes from www.maxferdrichter.de



Sweet and Spicy Noodles

A Thai inspired fast, easy weeknight dinner that can be ready and on the table in just 20 minutes!

Ingredients:

16 oz linguine rice noodles or regular pasta
3 tablespoons soy sauce
3 tablespoons hoisin
4 tablespoons honey
2 teaspoons chili garlic sauce
2 -3 cloves garlic, minced

1/8 - 1/4 teaspoon red pepper flakes to taste
1/4 cup sesame oil (regular, not dark)
2 cups shredded carrots approximately 2 large
1 cup roasted, salted peanuts
1/2 cup fresh cilantro, chopped
2 tablespoons green onion, chopped
Sriracha to taste

Directions:

Bring a large pot of water to a boil and cook noodles until al dente, approximately 6 minutes. Meanwhile, prep your veggies / garnishes. In a small bowl mix soy sauce, hoisin, honey, chili garlic paste, and red pepper flakes. A couple of minutes before the noodles are done, in a large saute pan, heat sesame oil over medium heat. Add garlic and cook for 30-60 seconds. Be sure it doesn't burn! Add sauce and stir. When noodles are done, drain and add immediately to pan with sauce and stir until the noodles are well coated. Top with carrots, peanuts, cilantro, green onion, and Sriracha. Mix and serve!

NOTES:

Add Protein: Add shrimp, tofu, or chicken by cooking them in the sesame oil, first.
Add Vegetables: Add your favorite vegetable by either cooking them in the sesame oil first.
If adding additional vegetables or a protein, double the sauce.

Serves 6 | Recipe <https://www.servedfromscratch.com/20-minute-sweet-and-spicy-noodles/>



\$27.99
Member discount on additional bottles: \$25.19

2020 Domaine du Chavannes Cote de Brouilly Beaujolais, France

Mont Brouilly rises to a height of nearly 1,600 feet, an old volcano sticking out of the plain. The Roman cultivated vines on Mont Brouilly's steep slopes, and vines to one extent or another have been raised here ever since. Its crown is forested, and the summit was once part of Jambon's Domaine du Pavillon de Chavannes and was donated for the construction of the Chapel of our Lady of Brouilly, built to celebrate the victory over downy mildew (a fungus which wreaked havoc in Europe's vineyards upon the heels of phylloxera).

Philip the Bold issued his famous 14th-century edict banning Gamay from the Côte d'Or in Burgundy and limiting it to Beaujolais with good reason; the grape makes far better wine growing in the Haut Beaujolais' granite hillsides than it does in the Côte d'Or's limestone escarpment. The terroir is granite and schist with andesite, that "blue granite" for which Beaujolais is famous. This soil, combined with the elevation, largely accounts for Côte de Brouilly's highly scented and finely concentrated wines. This profile is particularly apparent in the wines of Pavillon de Chavannes because many of its vines are among the highest and the steepest in this elevated appellation.

The domaine farms a total of 12 acres, of which 7 are parcels averaging 40 years of age that are reserved for the Cuvée des Ambassades. This is a very old-school Beaujolais in the best sense: beautiful garnet color, beguiling aromatics, and a savory burst of mineral because of the domain's high elevations and because of Brouilly's meager volcanic soils. With its bright acidity and low tannins, Gamay can be paired with a wide range of dishes. It is most famously paired with Thanksgiving dinner for its ability to match the numerous foods on the table. It can also be enjoyed slightly chilled as a summer red.

Notes from www.vintage59.com

"The 2020 Cote de Brouilly Cuvée des Ambassades is lovely, bursting with aromas of cherries and mulberries mingled with hints of peony, licorice and ripe apricots. Medium to full-bodied, fleshy and charming, with succulent acids and a chassis of rich, powdery tannin that asserts itself on the back-end. Drink 2021-2027."

Wine Advocate 91



Easy Chicken Tikka Masala

This chicken tikka masala is easy to make right at home in one pan with simple ingredients.

Ingredients:

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| 1 cup basmati rice | 1 ½ teaspoons garam masala |
| 1 ½ tablespoons canola oil | 1 ½ teaspoons chili powder |
| 1 ½ pounds boneless skinless chicken thighs, cut into 1-inch chunks | 1 ½ teaspoons ground turmeric |
| Kosher salt and freshly ground black pepper, to taste | 1 15-ounce can tomato sauce |
| ½ medium sweet onion, diced | 1 cup chicken stock |
| 3 tablespoons tomato paste | ½ cup heavy cream |
| 3 cloves garlic, minced | 2 tablespoons chopped fresh cilantro leaves (optional) |
| 1 tablespoon freshly grated ginger | Naan (optional) |

Directions:

In a large saucepan of 2 cups water, cook rice according to package instructions; set aside.
Heat canola oil in a large stockpot or Dutch oven over medium heat. Season chicken with salt and pepper, to taste. Add chicken and onion to the stockpot and cook until golden, about 4-5 minutes.
Stir in tomato paste, garlic, ginger, garam masala, chili powder and turmeric until fragrant, about 1 minute.
Stir in tomato sauce and chicken stock; season with salt and pepper, to taste. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 10 minutes.
Stir in heavy cream until heated through, about 1 minute.
Serve immediately with rice and naan.
Garnish with cilantro, if desired.



Serves 4 | Recipe <https://damndelicious.net/2019/02/08/easy-chicken-tikka-masala/>

\$29.99
Member discount on additional bottles: \$22.99

We apologize for typographical or price errors. Prices subject to change without notice.