

## 2021 Barra Chardonnay Mendocino, California

Following in the footsteps of his father, Antonio Barra, and his maternal grandfather, Giuseppe Rovera (who immigrated to Mendocino County from Piedmont, Italy in 1906), Charlie Barra began farming grapes in the mid 1940's. By 1954 he had purchased Redwood Valley Vineyards, the ranch that is now home to over 265 acres of organically grown grapes.

When Charlie started farming Redwood Valley Vineyards, farmers were averaging as little as \$40 a ton for their grapes, as the demand for quality wine based on true varietals had not yet been established. Most growers were still farming what Charlie called "standard" grapes that were used by the major wine producers to make Burgundy and Chablis--the basic table wines of the times. But after a few short years of growing "vin ordinaire", Charlie could see the tide was turning. He began working with Karl Wenthe, Robert Mondavi and others on moving to a varietal-focused vineyard.

The Barra vineyards have been certified by the CCOF (California Certified Organic Farmers) for over 30 years now (and it had taken another three years of inspections prior to that for the certification to become complete). But Charlie's favorite saying was "I've really been farming organically for 55 years...I just didn't know it the first 30!" Prior to World War II, growing without commercial chemicals and fertilizers was standard procedure.

Aromas of ripe pear, vanilla, banana and warm caramel notes. On the palate, its richness is balanced by refreshing acidity and delicate accents of peach, fresh sourdough, and honeysuckle. Medium-bodied, oak-aged chardonnay pairs great with foods that contain butter or cream. Drink now.

Notes from [www.barraofmendocino.com](http://www.barraofmendocino.com)

*"From first pour, the depth and complexity of this Chardonnay is immediately evident with pronounced aromas of ripe yellow and green apple, yellow peach and nectarine, cantaloupe and white and pink roses--dew-covered and warming in the morning sun. These fresh components are complemented by secondary notes of hazelnut, almond, vanilla and nutmeg. The palate doesn't disappoint toward a long finish."* **Wine Enthusiast 91, Editor's Choice**



## Creamy Corn Salad

*This easy Creamy Corn Salad is a must make for your next barbecue or picnic!*

### Ingredients:

6 corn on the cob  
1 red bell pepper  
1/2 red onion

2 tbsp minced parsley  
1/2 cup mayonnaise  
1/3 cup sour cream  
2 tbsp apple cider vinegar

1 tsp paprika  
1/2 tsp black pepper more or less to taste  
1 tsp coarse sea salt more or less to taste  
pinch cayenne pepper optional

### Directions:

**Cooking Corn:** Heat up a large pot of water over medium-high heat and season it generously with salt. Make sure to take off the husk and all the silk threads from the ears of corn before cooking. Once water starts to boil, lower the heat to medium-low and add corn. Cover the pot and let corn cook for about 10 minutes, until tender. Take all the corn out onto a cutting board and let it cool enough to be handled.

**Cut Off Corn Kernels:** To cut corn kernels off the cob, stand corn up in a large mixing bowl cut side down. Slice the kernels off with a sharp knife from top to bottom, close to the part where kernels attach to the cob. Turn the ear of corn and repeat slicing the kernels off all the way around.

**To Make Corn Salad:** Finely chop bell pepper and onion and try to keep the size small and uniform. Mince the parsley. Add corn, vegetables, and parsley into a large mixing bowl and mix it with mayonnaise, sour cream, vinegar, salt, pepper, and paprika. Mix everything well and refrigerate for a couple of hours before serving.

Serves 6 | Recipe <https://www.willcookforsmiles.com/creamy-corn-salad/>



**\$19.99**  
Member discount on additional bottles: **\$17.99**

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

## 2021 La Puerta Malbec

### La Rioja, Argentina

Valle de la Puerta was established in 1994 and is located in the Famatina Valley, approximately 754 miles North West from Buenos Aires by road. The property sits between the Famatina and Velasco mountain ranges, which branch off the impressive Andes. This unique valley offers a magnificent visual backdrop and provides well-drained topsoil.

Hot and dry summer days and cool nights combine with the valley's clean air and desert-like topography to ensure outstanding ripening conditions for grapes and olives. Rain is scarce with only 4 to 8 inches per year so we source water for irrigation from 200 meter wells. Despite the intense climatic features of the Famatina Valley, there are many varietals that thrive, responding with a unique and intense expression.

The vineyards lie on land that hundreds of years ago was inhabited by the indigenous people of La Rioja, Argentina, The Diaguitas. They worshipped the sun, thunder, and lightning. The Incas gave them the name Diaguita, which translates to "hill people". The lack of rain, a constant everyday problem for the Diaguitas, is one of the key factors in producing the high-quality wines that originate from this barren desert valley.

To honor the Diaguita heritage and culture the winery has adopted some of their symbols to represent the wines. The Diaguitas believed the Condor was the closest creature to divinity and was considered a messenger of the spirits. The puma in their culture, which is used on the logo and for the La Puerta labels, represents the supreme earthly being for its wisdom, strength, and intelligence.

Aromas full of fruit with hints of violets mingle with flavors of ripened plum and cherries accompanying this wine's characteristically smooth and sweet tannins. This unique and delightful Malbec is well-balanced across the palate with a long and persistent finish. Malbec pairs especially well with meat and cheese plates, pepper, sage, creamy mushroom sauces, grilled sausages, and chicken wings. Drink now.

Notes from [www.valledelapuerta.com](http://www.valledelapuerta.com)



## Grilled Sausage with Peppers and Onions

*For an easy weeknight meal or casual entertaining, Grilled Sausage With Peppers and Onions is always a hit. Mild or spicy Italian sausage and tender veggies are a classic combination that's fantastic served with your favorite side dish or on crusty rolls. This recipe is super easy, and you don't need an outdoor grill to make it. Just grab a grill pan or a cast-iron skillet and you are in business.*

### Ingredients:

6 mild or hot Italian sausages  
2 green bell peppers  
2 red bell peppers  
2 Vidalia or yellow onions

olive oil  
salt and pepper to taste  
red pepper flakes, optional

### Directions:

Heat grill to medium-high heat. Place a grill pan on grill and allow to heat, approximately 5 minutes.

While the grill is heating, core, and slice red and green peppers. Peel and slice the onions. Place the veggies in a large bowl. Drizzle with olive oil and sprinkle with salt and pepper.

Place sausages on the hot grill pan. Cook sausages 2-3 minutes per side until slightly charred and cooked. Remove and place on a plate and tent with foil.

Add peppers and onions to the grill pan, and cook for 5-7 minutes. Toss veggies when edges become charred. Remove from the grill pan.

Serve sausage with peppers and onions with your favorite side dish or toasted rolls.

Serves 4 | Recipe <https://www.asouthern soul.com/grilled-sausage-with-peppers-and-onions/>



**\$10.99**  
Member discount on additional bottles: **\$9.89**