

2021 Le Fraghe Camporengo Garganega Veneto, Italy

Le Fraghe is a charming, artisanal winery located in the heart of the small Bardolino appellation nestled between Lake Garda and Valpolicella. Matilde Poggi founded the winery with her inaugural 1984 vintage. Previously, her father had been selling their grapes to his brother who had his own winery. Poggi has become one of the most respected independent wine producers in Italy. Coming from the relatively little-known appellation of Bardolino, she grew to prominence and became the president of FIVI, the Italian Federation of Independent Winegrowers, and later, that same federation's parent entity for Europe, CEVI or European Confederation of Independent Winegrowers. The idea of these organizations is essential to give a stronger voice, on the level of much larger wine corporations, when it comes to policy and politics within the winemaking world. The winery produces under the organic wine certification since 2009.

Le Fraghe in dialect means fragole or strawberries which are found among her vineyards. The soil at Bardolino is glacial schist leftover from the glaciers that carved out Lake Garda and helps to imbue a nice base of minerality to the wines. Poggi has been working organically since 2009.

Garganega is best known as the white grape variety used to make Soave and Gambellara in Veneto, northern Italy. Despite the worldwide fame of its key wine style, Soave, Garganega itself remains virtually unheard of. This is largely because the variety's name is not included on Soave wine labels. Neither does the name exactly glide off the tongue. In its northern homeland – the Veneto region of northeastern Italy – Garganega is held in very high regard, both in the vineyard and the winery.

This is 100% Garganega with an appealing, elegantly balanced bouquet composed of floral essences of acacia and mimosa over a background of rich peach and apple, and concludes with nuances of pungent green pepper. The palate is notable for its full body, excellent progression, and overall harmony. The finish compels attention for its elegant continuance of aromas introduced on the nose. Camporengo Garganega is delicious with first courses of seasonal vegetables, and fresh or saltwater fish and shellfish. Drink now.

Notes from www.fraghe.com



Venetian Shrimp with Polenta

Inspired by Schie con Polenta in Venice, Italy, David McCann makes a batch of polenta, and while it simmers away, cooks some garlic, white wine, and stock; adds butter; and, literally two minutes (at most) before serving, tosses in the shrimp.

Ingredients:

POLENTA

8 cups water
2 cups stone-ground plain white or yellow cornmeal
1 1/4 teaspoons fine sea salt
1 fresh bay leaf

SHRIMP

3 tablespoons extra-virgin olive oil
4 garlic cloves, thinly sliced
1/4 teaspoon crushed red pepper, plus more to taste
1/2 cup dry white wine
3/4 cup lower-sodium chicken stock

2 pounds peeled and deveined raw large wild-caught Gulf shrimp
2 teaspoons lemon zest
1/2 teaspoon fine sea salt
1/4 cup unsalted butter, cut into pieces
1/2 cup finely chopped fresh flat-leaf parsley

Directions:

Make the polenta: Whisk together 8 cups water, cornmeal, salt, and bay leaf in a large saucepan. Bring to a boil over high, stirring bottom and sides of saucepan often with a wooden spoon. Reduce heat to low, and cook, stirring bottom of saucepan occasionally with a wooden spoon, until polenta is tender and thickened, about 40 minutes. Remove from heat, and cover to keep warm.

Make the shrimp: Heat oil, garlic, and red pepper a large, deep skillet over medium-low. Cook, stirring occasionally, until softened and fragrant, about 3 minutes. Add wine, and bring to a simmer over medium-high. Simmer, stirring occasionally, until reduced by half, about 5 minutes. Add stock, and return to a simmer; simmer 3 minutes. Add shrimp, lemon zest, and salt. Cook, stirring often, until shrimp are slightly opaque, about 4 minutes. Sir in butter until melted. Remove from heat. Cover and steam until shrimp until just cooked through, about 2 minutes.

Divide polenta among warm shallow bowls; top each with shrimp and sauce. Garnish with parsley, and serve immediately.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/venetian-shrimp-polenta>



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

2020 Jaboulet Crozes-Hermitage Mule Noire Northern Rhone, France

Paul Jaboulet Aîné has been a trend-setting grower and shipper in the Rhône since 1834. The Jaboulet company was founded by Antoine Jaboulet, and his twin sons, Paul and Henri continued to expand the family business. The elder son (“aîné” in French), Paul, established the company in its present form and gave it his own name. Since then, the company has been run by successive generations of sons from that side of the Jaboulet family.

The House of Paul Jaboulet Aîné is one of the Rhône’s most recognizable wineries. The reputation of Jaboulet wines rests on the quality of the well-situated and well-tended vineyards, on low yields, careful vinification, and diligent aging in oak casks. The Jaboulet family prefers carefully integrated oak aging, in which the influence of wood is never allowed to become excessive. Since this is an important point, they have their own cooper who makes and maintains their stock of barrels.

Jaboulet wines symbolize robustness and elegance, essential qualities of great wines. Their crown jewel is their Hermitage “La Chapelle” which Clive Coates states “is one of the great red wines of the world.” Thomas Matthews of Wine Spectator has singled out Jaboulet as a producer which “offers reliable wines across the entire range of appellations (in the northern and southern Rhône).”

Crozes-Hermitage is Northern Rhone’s largest appellation, surrounding the steep granite faces of Hermitage to its north and south. Here the rolling vineyards are less extreme and its soils, rich in clay-limestone and alluvial matter, produce Syrahs that range from fruity and charming to lush and seductive. Wild blackberry, cracked black pepper, and savory cured meat flavors beautifully meld together in the fresh, vibrant, and structured wine that is more than ready to drink today. Syrah loves the grill. Try it with grilled burgers, rib recipes, or even grilled eggplant or portabella mushrooms. It also likes roasted duck, grilled sausages, beef chili recipes, and beef casserole recipes. Drink now - 2027.



Notes from www.wine.com

Skirt Steak and Smashed Potatoes with Herb Dressing

Board dressing: take all of those flavorful juices that accumulate when the meat rests off your cutting board and pour them back over the meat, where they belong.

Ingredients:

2 pounds fingerling potatoes
3 large shallots, 2 sliced into ½-inch-thick rings, plus 1 finely chopped
5 tablespoons olive oil, divided
Kosher salt
1¼ pounds skirt steak, cut into 4 pieces

Freshly ground black pepper
1 garlic clove, finely chopped
1 cup parsley leaves with tender stems
½ cup mint leaves
2 tablespoons white wine vinegar

Directions:

Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Lay out a double layer of foil, at least 20” long. Arrange potatoes and sliced shallots along center of foil. Drizzle with 2 Tbsp. oil; season with salt. Bring up edges of foil and fold together to form a long, skinny packet. Place foil packet over direct heat, cover, and cook, turning occasionally and moving to cooler part of grill if needed, until a paring knife or skewer inserted through foil into potatoes slides easily into flesh, 35–45 minutes. Let cool slightly.

Meanwhile, season steak generously with salt and pepper and grill, turning occasionally, until deeply browned, about 4 minutes per side for medium-rare. Scatter garlic and chopped shallots on a cutting board and sit steak on top.

Carefully open foil packet and transfer potatoes to a platter. Gently crush with the side of a chef’s knife; season lightly with salt. Slice steak and arrange on top of potatoes. Scatter parsley and mint over meat juices and shallots and garlic on cutting board and coarsely chop. Scoop mixture into a small bowl and mix in vinegar and remaining 3 Tbsp. oil. Drizzle herb dressing over steak and potatoes.



Serves 4 | Recipe <https://www.bonappetit.com/recipe/skirt-steak-and-smashed-potatoes-with-herb-dressing>

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