

2021 Aime Guthmann Pinot Blanc Alsace, France

The Lorentz family has been making wine since 1836 in the heart of the Alsace, which lies in the northeast corner of France, along the Rhine River. The current management, led by Georges Lorentz, is the sixth generation of the family firm, headquartered in the medieval village of Bergheim, in the Haut-Rhin.

As far back as anyone can recall, the grapes harvested from this extraordinary terroir have been vinified separately. Pinot Blanc, Riesling, Pinot Gris, Gewurztraminer, and other Muscat varieties from the Altenberg de Bergheim vineyards unerringly express their unique qualities in these wines year-to-year. The family is very proud that the wines are “gastronomic,” meaning fresh, clean, well-balanced, and mostly dry – great matches for many of the cuisines from the more than 55 countries where the wines are sold. As they have down through the generations, the Lorentz family hews to tradition while also employing state-of-the-art vinification techniques and equipment. They were among the first producers in Alsace to use stelvin (screw-cap) closures.

Pinot Blanc is a versatile white-wine grape variety used in the production of still, sparkling, and sweet dessert wines. It is a white mutation of Pinot Noir, with a smaller concentration of anthocyanins (Naturally occurring phenolic compounds responsible for the red/purple color of red-wine grapes and many other fruits and vegetables). Pinot Blanc’s spiritual home is arguably Alsace, which is overshadowed by the region’s undoubted stars, Riesling and Gewurztraminer. Pinot Blanc wines from the region are typified by almond aromas, with a hint of spice. Bottles labeled Pinot Blanc have fruity aromas, often of apple, citrus fruit, and floral characteristics. Although more difficult to find, varietally pure bottles provide stronger floral characteristics, stone fruits, and a headier minerality.

Made of 100% Pinot Blanc, this is an intense, fresh nose of white flowers, refined complexity that’s very expressive and charming. Nicely balanced, with orchard fruit and a dry and elegant finish. It’s a great match with hot or cold starters, fish dishes, mussels, Quiche Lorraine, and white meat. Drink now.

Notes from www.terrisson-wines.com



Quiche Lorraine

While quiche Lorraine can vary from recipe to recipe, we kept ours classic with bacon, shredded Gruyère, shallots, and heavy cream. Don't have Gruyère? Use Swiss cheese instead! This recipe is endlessly adaptable.

Ingredients:

FOR THE CRUST

1 1/4 c. all-purpose flour
1/2 tsp. kosher salt
1/2 c. (1 stick) cold butter, cubed
3 tbsp. ice water

FOR THE QUICHE

8 slices bacon
1 1/2 c. shredded Gruyère, divided
1 shallot, minced
6 large eggs

1 1/2 c. heavy cream
Pinch of cayenne
Pinch of nutmeg
Kosher salt
Freshly cracked black pepper

Directions:

Make the crust: In a large bowl whisk together flour and salt until combined. Using your hands, add butter, working it into the flour until the mixture resembles pea-size crumbs. Add ice water by the tablespoon until the mixture forms into a crust. Form into a disc, wrap in plastic wrap, and refrigerate until firm, 30 minutes.

Preheat oven to 375°. On a lightly floured surface, roll out crust until 1/4" thick. Loosely drape over a 9" pie plate and crimp edges. Refrigerate until ready to use.

In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Transfer to a paper towel-lined plate to drain.

Scatter cooked bacon on pie crust with 1 cup Gruyère and shallot. In a large bowl, whisk together eggs, cream, cayenne, and nutmeg and season with salt. Pour mixture over bacon and cheese. Sprinkle with remaining 1/2 cup cheese.

Bake until crust is golden and eggs cooked through, 40 minutes. Let cool 15 minutes before slicing and serving.



Serves 6 | Recipe <https://www.delish.com/cooking/recipe-ideas/a58388/easy-quiche-lorraine-recipe/>

\$14.99
Member discount on additional bottles: **\$13.49**

2020 Cantina Gambellara Pinot Nero Trevenezie IGT, Italy

Cantina di Gambellara was founded in 1947 by a group of 26 vine growers and it was the first cooperative winery started in the Vicenza Province. In the beginning, the harvest was made by only a few thousand grapes but year by year it has increased very quickly thanks to a continuous extension of the vineyards and the rising number of partners. For this reason, it was necessary to enlarge the winery and the storage capacity. Cantina di Gambellara vineyards are located in the center of the most important areas for DOC wine production. They have 365 members growing around 650 hectares of vineyards. Gambellara is a land of basalt, dark rocks, and an extinct volcano that has characterized the area and added great aromatic finesse to the wines.

The Trevenezie IGT was established in 1995 as delle Venezie IGT. It gained its new name in 2017 when the delle Venezie title was transferred to the new DOC. The zone for the Trevenezie IGT is the same as that for the old IGT and the new delle Venezie DOC. It covers all of Friuli-Venezia Giulia and Veneto, plus the province of Trentino within Trentino-Alto Adige.

Pinot Nero is the Italian synonym for the great Pinot Noir varietal. Found mainly in the northern reaches of Italy's peninsula, Pinot Nero is usually light and fruity, sometimes closer to a rosé than a red. Pinot Nero is thin-skinned and early budding plus it ripens early and it needs meticulous care in the vineyard to grow successfully. Pinot Nero doesn't do well in warm climates where it becomes jammy and loses its definition. For this reason, in Italy, it only appears in cool spots in the north.

Very fruity, intense, and elegant, with violet and red fruit scents. Dry, well-balanced, with a pleasant cherry finish. Excellent with mushroom dishes, and lean meats such as chicken and lamb. Try it with duck with citrus fruits or baked pork fillet with sage and apples. Drink now.

Notes from Heidelberg & www.wine-searcher.com



Secret-Ingredient Mushroom Pasta

All the secrets to making the most delicious mushroom pasta are out! This mushroom pasta is creamless – made from shallots, garlic, butter, parmesan cheese and marsala wine – creating a silky, insanely delicious sauce.

Ingredients:

1 pound tagliatelle pasta (preferred) or pappardelle (wider) or fettuccine (skinnier)
8 ounces baby bella (cremini) mushrooms sliced
5 ounces shiitake mushrooms sliced
4 large shallots finely chopped
2 garlic cloves minced

½ cup grated Parmigiano-Reggiano (or parmesan cheese) plus more to garnish
½ cup sweet marsala wine
⅓ cup extra virgin olive oil
4 tablespoons butter
Salt & pepper to taste
Fresh Italian flat-leaf parsley chopped to garnish

Directions:

Add butter and olive oil to a large pan, letting butter melt over medium heat. Add shallots and garlic. Sauté for 2-3 minutes until shallots sizzle and soften.
Add marsala wine to the pan, stir, and then the mushrooms. Over medium-high heat stirring often, cook mushrooms at a gentle boil for 5-6 minutes until mushrooms reduce to about half their size and the sauce thickens a bit. Do not reduce sauce too much, or else your pasta will be dry! See video for visual instructions.
Stir in parmesan cheese so it melts into the sauce, adding creaminess. Turn heat to very low, just to keep warm. Stir in salt to taste and a generous amount of black pepper.
Boil pasta. Then drain. Immediately add pasta to sauce, tossing until combined.
Serve with a garnish of fresh, chopped parsley and more parmesan cheese.

Serves 4 | Recipe <https://tastefullygrace.com/mushroom-pasta/>