

2022 Stafford Hill Sauvignon Blanc Willamette Valley, Oregon

Holloran Vineyard is a small-production, sustainably-farmed winery that aims to make wines representing the unique terroir and gifted characteristics of the vineyards in Willamette Valley. Since 1999, the winery has been in production in the Willamette Valley of Oregon. The wines begin with meticulous work in the vineyards. The company focuses on organic and biodynamic farming with its farming crew. They emphasize on low yields and careful hands-on management of the vines, including in their older Dundee Hills vines planted in the early 1970s.

Stafford Hill is the 'second label' of Holloran Vineyard Wines. The label offers outstanding value for hand-crafted, small-production wines. The Stafford Hill wines are produced from the same vineyard sources and use the same hands-on, traditional winemaking approach as the Holloran wines. These are elegant Oregon wines made in a classic style. The Pinot Noir has limited use of new oak to keep the wine fresh and approachable for everyday drinking.

The Sauvignon Blanc vineyard is farmed organic and biodynamic. The site is exposed to the winds from the Van Duzer corridor, a gap in the coastal range immediately to the west of the vineyard. This cooling influence helps the fruit retain bright, crisp acid, contributing to the character of this wine.

The wine presents with deep golden tones, and pineapple and citrus are generous on the nose, with a hint of white pepper. On the palate deep flavors of blood orange transition to citrus/lime notes. The finish shows grilled lemon and is lifted by generous acidity as it extends. Enjoy it with goat's milk cheeses, or try it with sautéed scallops with lemon or snapper in chile-lime sauce. Drink now.

Notes from www.holloranvineyardwines.com



Chilli Lime Snapper with Corn Salsa Salad

This chilli lime snapper dish is fresh, healthy and incredibly flavoursome. Serve with our zingy corn salsa salad for a light summer dinner that is sure to impress!

Ingredients:

1/4 cup olive oil, plus 1 tablespoon extra
1 garlic clove, thinly sliced
1 fresh long green chilli, seeded, finely chopped
1 tsp lime zest, finely grated
4 x 6 oz boneless, skinless snapper fillets
2 trimmed corn cobs
6 radishes, thinly sliced

1.5 oz snow pea sprouts, trimmed
1 spring onion, thinly sliced
1/4 cup coriander leaves
1 tbsp lime juice
1 tbsp white balsamic vinegar or white wine vinegar
1 medium avocado, sliced
1 lime, cut into cheeks*

Directions:

Combine 2 tablespoons of the oil with garlic, chilli and zest in a large bowl. Add snapper and turn to coat, then set aside. Brush corn with remaining oil. Cook on a heated grill plate for 8 minutes, turning every 2 minutes, until corn is lightly charred. Cool. Place radish, sprouts, onion and coriander in a bowl of iced water to crisp. Cut kernels from cooled cobs. Place in a large bowl with juice, vinegar and extra oil. Remove radish mixture from water with a slotted spoon and drain. Add to corn mixture. Season to taste, then toss gently to combine. Line the grill plate with baking paper (ensure paper doesn't extend over the edge). Cook snapper on the heated plate for 2 minutes each side or until just cooked. Serve snapper with corn salsa salad, avocado and lime cheeks.

**Hold the fruit (lemon, lime, orange, grapefruit) in a vertical position (one of the ends, be it the stem or blossom end) on a cutting board. Hold a knife perpendicular to the board, about 1/2 inch into one side, but not all the way to the center. That's a cheek. There are 4 of them on smaller fruits such as lemons, Meyer lemons, limes, tangerines; and more on grapefruits and pomelos.*

Serves 4 | Recipe <https://www.nzwomansweeklyfood.co.nz/recipes/chilli-lime-snapper-with-corn-salsa-salad-33273>

2020 Drouhin Pinot Noir Bourgogne Burgundy, France

Since 1880, Maison Joseph Drouhin has built a reputation for wines that primarily reflect their individual terroir and vintage. Faithfully preserving the individuality of each appellation, the Drouhin firm constantly strives for wines of breed, finesse and elegance. A balance of tradition and modern techniques characterizes Joseph Drouhin winemaking and vineyard management: on site nursery, plowing, leaf removal, 100% hand harvesting, open fermenters, fermenting and aging in oak.

As a result of its historic location deep in the heart of Beaune, the quality of its vineyards and the expertise resulting from years of experience in the cultivation of vines and traditional vinification, Maison Joseph Drouhin is uniquely placed to uphold authentic Burgundian style.

Starting with Joseph Drouhin, who founded Maison Joseph Drouhin over a century ago, a great estate has evolved with important holdings in Côte de Beaune, Côte de Nuits, Chablis and, most recently, Oregon. Twenty years after Philippe Drouhin first began introducing organic practices to the vineyards making up the family company's domaine (estate), Maison Joseph Drouhin (MJD), has been awarded organic certification for all grapes grown within its vineyards beginning with the 2009 vintage.

This is a wine full of charm. Bright ruby color and a nose rich with aromas of raspberry, red currants, and wild strawberry. On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance. A perfect summer red that can be served with a slight chill. Pinot Noir is fantastic alongside salmon and is also great with mushrooms and game meats. Drink now through 2025.

Notes from www.wine.com



Seared Salmon with Summer Vegetables

The myriad of vegetables in the recipe — corn, spinach, shiitakes, and tomato — sing of summer!

Ingredients:

3/4 cup unsalted butter (6 ounces), divided
1 cup thinly sliced red onion
3 garlic cloves (2 thinly sliced and 1 whole), divided
1/4 pound shiitake mushrooms, stems removed and reserved, caps quartered, divided
1 medium-size ripe tomato, coarsely chopped
1 teaspoon whole black peppercorns
1 bay leaf

1/3 cup balsamic vinegar
1/3 cup water
Salt
Freshly ground black pepper
3 tablespoons olive oil, divided
1 pound fresh spinach
2 cups fresh corn kernels
1 (1-pound) center-cut salmon fillet, sliced crosswise into 6 strips
3 tablespoons finely chopped chives

Directions:

Cut 6 tablespoons butter into 1/2-inch cubes, and refrigerate until ready to use. Melt 2 tablespoons butter in a medium nonreactive saucepan over medium-low. Add onion, sliced garlic, shiitake stems, tomato, black peppercorns, and bay leaf, and cook until vegetables are soft but not brown, about 12 minutes. Add balsamic vinegar and 1/3 cup water, increase heat to medium-high, and cook, stirring occasionally, until mixture is syrupy, about 4 minutes.

Reduce heat to low, and add cubed butter, 2 to 3 pieces at a time, whisking thoroughly between additions. Season sauce with salt and pepper to taste. Pour sauce through a fine wire-mesh strainer into a bowl; discard solids. Keep sauce warm over a double boiler.

Speare whole garlic clove with a dinner fork. Heat 2 tablespoons olive oil in a large skillet over high until just beginning to smoke. Add spinach; cook, stirring using fork with garlic clove, until spinach is wilted. Season with salt and pepper to taste; transfer to a colander to drain. Discard garlic clove.

Wipe skillet clean with paper towels. Reduce heat to medium, and add 3 tablespoons butter. Add shiitake caps, and cook, stirring, until softened, about 3 minutes. Stir in corn kernels; cook until completely heated through, about 3 minutes. Season with salt and pepper to taste. Transfer to a bowl, and keep warm.

Increase heat to high, and add remaining 1 tablespoon butter and remaining 1 tablespoon olive oil to skillet. Season salmon strips with salt and pepper to taste. Add fish to skillet, and cook until browned but barely cooked through, about 3 minutes per side.

Divide spinach among 6 plates; surround with corn and shiitakes. Place a salmon strip on top of spinach, and spoon vinegar sauce on fish. Garnish with a sprinkling of chives; serve immediately.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/seared-salmon-summer-vegetables>



\$29.99
Member discount on additional bottles: \$26.99