

2020 Adelsheim Chardonnay Willamette Valley, Oregon

Established in 1971, Adelsheim is a family-owned and operated winery with estate vineyards located in Oregon's northern Willamette Valley. Over the past 41 years, the Adelsheim Vineyard estate has grown to include twelve exceptional vineyard sites throughout the Valley, totaling 237 acres. Company co-founder, David Adelsheim, has done work throughout the years to benefit both the Oregon and American wine industries: grape and wine research, wine labeling, industry education, and promotion. He is recognized for his "outstanding service" to the industry and has played a vital role in building the Oregon wine industry and establishing its reputation worldwide. Today, he leads a current generation of passionate staff devoted to leading the industry in crafting consistently transcendent wines.

The Adelsheim Chardonnay is the perfect introduction to the Willamette Valley and Oregon Chardonnay. Comprised of fruit from multiple vineyards throughout the northern Willamette Valley, this wine welcomes you to the Valley. All of the grapes for this wine were handpicked and gently whole cluster pressed. After the juice settled it was racked to its fermentation vessel, at which point fermentation commenced. This wine was fermented and aged in French oak barrels to complete primary fermentation and was left to age in barrel for 12 months. A portion of this wine (25%) was allowed to completed malo-lactic fermentation. After 12 months the wine was racked from barrel and aged in tank for another 5 months prior to bottling. The grapes in this wine come entirely from LIVE-certified sustainable vineyards in the north Willamette Valley

"The clean lines and vibrant palate are the first thing I notice. There's a quality of refreshment to this wine, in the best possible sense. The notes of apricot and Kaffir lime leaf on the nose and juicy tangerine flavors are simply delicious, dovetailing into a long, mineral-driven finish." Gina Hennen, Winemaker

Cool climate Chardonnay, like those produced in Oregon, is inspired by the crisp whites of Burgundy and can be dramatically different from the oaked interpretations of California. This will pair perfectly with salmon, crab cakes, roasted chicken, sautéed scallops, and wild mushrooms. Drink now.

Notes from www.adelsheim.com



Crab Cakes

Crab cakes are an appetizer staple at fancy seafood restaurants, but they're actually surprisingly easy to make at home! Ready in 30 minutes, this is the perfect easy appetizer to serve up when you want to feel transported to a seaside escape. Paired with lemon wedges and tartar sauce, these classic cakes are truly restaurant worthy.

Ingredients:

1/3 c. mayonnaise
1 large egg, beaten
2 tbsp. Dijon mustard
2 tsp. Worcestershire sauce
1/2 tsp. hot sauce
Kosher salt
Freshly ground black pepper

1 lb. jumbo lump crabmeat, picked over for shells
3/4 c. panko bread crumbs (or saltines)
2 tbsp. freshly Chopped Parsley
Canola oil, for frying
Lemon wedges, for serving
Tartar sauce, for serving

Directions:

In a small bowl, whisk together mayo, egg, Dijon mustard, Worcestershire, and hot sauce, and season with salt and pepper. In a medium bowl, stir together crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties. In a large skillet over medium-high heat, coat pan with oil and heat until shimmering. Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side. Serve with lemon and tartar sauce.

Yields 8 | Recipe <https://www.delish.com/cooking/recipe-ideas/recipes/a58704/best-crab-cakes-recipe/>



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2021 Amie Guthmann Pinot Noir 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.

Alsace, in the far north-eastern corner of France, stands out from other French wine regions thanks to its strong Franco-Germanic influences. These are the results of the region having switched back and forth between German and French sovereignty in recent centuries – and are evident not only in Alsatian architecture and culture but also in the wines. Although significantly outnumbered by white wines, red wines are also made here, mostly from Pinot Noir. Alsace Pinot Noirs are typically lighter-bodied and more rustic than those produced in the variety’s homeland Burgundy, 140 miles to the southwest. That said, climate change and warmer summers are leading the region’s winemakers to produce noticeably more powerful styles of Pinot Noir.

This is juicy and fresh with flavors of dark berries and hints of black tea leaves. Jammy blackberries carry an exceptional length on the juicy finish. It is a bright, fruity red that’s up for basically any pairing you throw at it, especially pork or mushroom dishes. Drink now.

Notes from www.terrissonwines.com & www.wine-searcher.com



Grilled Pork Tenderloin

Pork tenderloin is a great cut of meat for beginner cooks. It's relatively affordable, takes on rubs and marinades beautifully, and is generally pretty easy to cook. Round out the meal with some grilled vegetables like asparagus or zucchini to create a dynamite summer dinner.

Ingredients:

- Zest of 1 lemon
- 2 tbsp. packed brown sugar
- 2 tsp. smoked paprika
- 1 tsp. ground cumin
- 1 tsp. kosher salt
- 2 tbsp. extra-virgin olive oil
- 1 1/2 lb. pork tenderloin

HERB SAUCE

- 2 scallions, white and pale green parts only, thinly sliced
- 1/2 c. fresh parsley, finely chopped
- 1/4 c. extra-virgin olive oil
- 2 cloves garlic, minced
- 3 tbsp. red wine vinegar
- 2 tbsp. fresh oregano leaves
- 1/2 tsp. crushed red pepper flakes
- Kosher salt
- Freshly ground black pepper

Directions:

In a small bowl, whisk lemon zest, brown sugar, paprika, cumin, and salt. Stir in oil to create a paste. Spread paste all over pork.

Prepare a grill for medium-high heat; preheat 5 minutes, or heat a grill pan over medium-high heat. Grill pork, turning occasionally with tongs, until charred and an instant-read thermometer inserted into thickest part registers 145°, about 20 minutes. (For larger tenderloins, bake in a 400° oven until desired temperature is reached, 15 to 25 minutes more.) Let rest 10 minutes.

HERB SAUCE

In a medium bowl, stir scallions, parsley, oil, garlic, vinegar, oregano, and red pepper; season with salt and black pepper.

Slice pork and arrange on a platter. Spoon herb sauce over top to serve.



Serves 4 | Recipe <https://www.delish.com/cooking/recipe-ideas/a20079290/best-grilled-pork-tenderloin-recipe/>

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