

2022 Julien Braud Chardonnay Loire Valley, France

Julien Braud hails from the small village of Monnieres in the Sevre et Maine appellation of the Loire Valley. Today he owns just over seven hectares, with approximately five of them going in to his production. He began his winemaking career at his family's Domaine Fief aux Dames, where he worked through the 2011 vintage. In 2012, he ventured out on his own when he took over three hectares from his parents. His vision was to work in a way that highlighted the individual terroirs of the region and the heights to which Melon de Bourgogne could be taken.

Julien is bucking the trend in the area and represents the new guard of young and incredibly talented wine-makers. He is organically certified and incorporates biodynamics. Horses are used throughout the vineyards and all grapes are hand harvested with only natural yeasts used for fermentation. The wines age on their lees in glass-lined, underground cement vats. In 2021, his wife Apolline joined him on the estate, and together they work to produce authentic wines with distinct character. Recently, Julien Braud took over his parents' estate, Fief aux Dames domain.

Chardonnay wines are incredibly versatile when it comes to food pairings. The wine's richness and texture make it an excellent pairing for creamy dishes like risotto, pasta with cream-based sauces, and roasted chicken. The wine's acidity and minerality also make it a great match for seafood dishes like crab cakes, scallops, and shrimp. Drink now.

Notes from www.terroirexport.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, providing the right amount of acid to uplift those fruits and add a refreshing center to this voluptuous white wine, leading toward a long finish." **Wine Enthusiast 91, Editor's Choice**

Creamy Garlic Chicken

This Creamy Garlic Chicken is smothered in a rich and flavorful gravy that's easy to make in a single skillet.

Ingredients:

2 large boneless skinless chicken breasts
Salt/Pepper
3 teaspoons Italian seasonings
½ cup all-purpose flour
4 Tablespoons Parmesan cheese, shredded
3-4 Tablespoons olive oil

Sauce:

3 Tablespoons unsalted butter
10 cloves garlic
3 Tablespoons flour
2 ½ cups chicken broth
1 beef bouillon cube or 1 tsp better than bouillon
1 teaspoon low sodium soy or Worcestershire sauce

1 teaspoon onion powder
½ teaspoon mustard powder
½ teaspoon dried thyme
½ cup heavy cream
½ cup Parmesan cheese

Directions:

Combine the chicken broth, bouillon, soy sauce, onion powder, mustard powder, and thyme. Set aside.
Combine flour and Parmesan cheese on a plate and measure out additional ingredients prior to beginning.
Slice the chicken to create 2-3 thinner slices. Place the chicken in a gallon freezer bag (or in between saran wrap) and use the textured side of a meat mallet to pound it to ½ inch thick. Pat completely dry.
Season with Italian seasoning and salt/pepper. Dredge each side in the flour mixture. Tap off excess.
Heat olive oil in a large skillet over medium-high heat. Sear the chicken in batches for 4-5 minutes per side, until a golden crust has developed. Set aside and leave brown remnants in the pan. (See notes for key tips for searing chicken.)
Melt the butter in the skillet over medium/medium-low heat. Use a silicone spatula to "clean" the bottom of the pot. Add the garlic cloves and let them soften and caramelize for 6-7 minutes.
Add the flour and whisk with a fork for 1-2 minutes, until raw flour smell is gone and it begins to brown.
Add the chicken broth mixture in splashes, stirring continuously.
Stir in the cream. Bring to a boil, then reduce heat to low. Stir in the Parmesan cheese.
Add the chicken back to the pan along with any juice from the plate. Spoon the sauce on top. Cover and cook for 5 minutes. The sauce will continue to thicken during this time.
Garnish with parsley and serve with mashed potatoes and roasted green beans!

Serves 4 | Recipe <https://thecozycook.com/creamy-garlic-chicken/>



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

2020 Norton 1895 Cabernet Sauvignon Chile

Founded in 1895, Bodega Norton is one of the most awarded Argentine wine brands in the US. Bodega Norton combines a modern, state-of-the-art facility with rich heritage and old world charm. The estate is one of the largest in Mendoza with over 3,000 acres of land and over 1,750 acres under vine allowing Bodega Norton to control quality from the vineyard to the bottle.

Situated in the foothills of the Andes mountain range, the estate boasts an average vine age between 30-80 years old across its five vineyards. These old vines help to drive richness and depth across the entire portfolio.

Bodega Norton's focus on quality has made their wines a global phenomenon with more than 156 million glasses of Bodega Norton wines consumed worldwide every year. Dedication to quality has also garnered the estate over 150 international awards. With over 125 harvests under their belt, the winery continues to push the limits with innovative approaches in the vineyard and cellar all aimed at achieving stellar quality. The five estate vineyards of Bodega Norton combine to give the winemaking team a broad palette of varietals and terroirs to create a unique portfolio of wines.

Early harvest, healthy grapes and vines, ideal temperatures, deep wine concentration and an anticipated end of the harvest season. The 2020 harvest began around September/October after a mild winter, low amounts of snow and some late spring frosts. December and January days were very warm with scarce precipitation which caused the grapes to mature early. Grape harvest occurred earlier than usual this year, in January. 2020 was a truly healthy year both regarding the fruit and the vineyards. We experienced a decrease in quantity but a significant rise in quality. Regarding the wines, this vintage will display concentrated, delicious and memorable wines.

Concentrated aromas of ripe plums, blackberries, strawberries and cassis. Very good structure, balanced tannins, and a long finish. Cabernet Sauvignon is usually best paired with a red meat entrée, but can also go well with vegetarian meals such as portobello mushrooms and certain cheeses. Drink now.

Notes from www.kobrandwineandspirits.com



Mashed Potatoes with Mushrooms, Shallots and Herbs

The earthy notes of the mushrooms and herbs, coupled with the caramelized notes of the shallots, allow these mashed potatoes to pair well with Cabernet Sauvignon.

Ingredients:

4-6 Russet potatoes, mashed
3 shallots, peeled and caramelized in a cast-iron skillet or grilled to a char on each side
¾ cup sautéed wild mushrooms (chanterelles and maitake recommended)

2 tsp tarragon, chopped
1 Tbsp Extra Virgin Olive Oil
Tarragon sprigs for garnish
Salt and pepper to taste

Directions:

Follow your favorite mashed potato recipe to completion. Executive Chef Todd Knoll recommends heating butter and cream together before folding into potatoes and adding salt during the fold, which ensures even seasoning, eliminates the need to reheat the finished product and decreases the risk of over mashing.

After potatoes are mashed, fold in chopped shallots, mushrooms, tarragon and olive oil.

Garnish with additional tarragon sprigs. Season to taste and serve.

Serves 6 | Recipe https://www.jordanwinery.com/recipes/mashed-potatoes-with-mushrooms-shallots-and-herbs/?_ga=2.167465981.2139660008.1693328447-1374647942.1693328447



\$9.99
Member discount on additional bottles: \$8.99