

2021 Kind Stranger Chardonnay Columbia Valley, Washington

Latta Wines was founded in 2011 by winemaker and owner Andrew Latta. It is the product of years of sweat equity, a gamut from cellar hand to winemaker at a Washington winery of note. Andrew is now proud to share his wines. He was born and raised in Kentucky, the restaurant world his path to wine. A similar trajectory up from the basement as a busser to a Sommelier working in Thailand exposed him to the wines of the world. While developing award-winning wine programs, Washington State stood out among all the emerging and traditional wine-growing regions. So, sight unseen, in 2011 he jumped into his first harvest in Walla Walla.

Latta Wines puts uncommon varietals from the most unique vineyards in Washington State on center stage. Years of scouring the geologically diverse soils of Eastern Washington led to an initial release of two very special wines, then four, and so on. The extremely small production, mostly Rhone offerings are put forward from sustainable vineyard sites after fermentation with native yeast and aging in mostly neutral French barrique and puncheon.

The name KIND STRANGER was inspired as Latta Wines saw the national landscape shift a bit and felt it's as important as ever to be a real kind stranger in the world. Proceeds from this wine benefit Mary's Place at the local level here in Seattle and the International Rescue Committee on a broader scale.

Fermented with indigenous yeasts in neutral barrels then aged sur lie for 14 months. High-elevation sites littered with caliche and broken basalt contribute freshness and minerality to the wine. Crisp Chardonnay does the heavy lifting, providing structured acidity and citrus notes—the touch of Roussanne accents with exotic fruit, richness, and complexity. Silky whites like this Chardonnay are delicious with fish like salmon or any kind of seafood in a lush sauce. Drink now.

Notes from www.lattawines.com



Easy Salmon Recipe with Creamy White Wine Sauce

Tender, fall-apart pan-fried salmon in rich, creamy, white wine and garlic sauce. All cooked in one pan, this dish has a few little extras to make the sauce over-the-top tasty.

Ingredients:

1 tbsp vegetable oil	¾ cup heavy cream
2 salmon fillets - boneless, skin-on	¼ tsp salt
1 clove garlic - peeled and minced	¼ tsp pepper
¼ cup white wine	3 tbsp grated parmesan
¼ cup strong chicken stock - (I use 1 stock cube crumbled into ¼ cup hot water)	zest of 1 lemon

Directions:

Heat the oil over a high heat in a frying pan (skillet).

Add the salmon, skin-side down and cook for 2 minutes.

Turn the salmon and cook for a further 2 minutes, until lightly browned, then turn back over so it's skin-side down again.

Turn the heat down to medium and add the garlic, stir for 30 seconds (no longer or the garlic may burn), then add in the white wine.

Bring to the boil and allow to bubble for a minute, then add in the chicken stock. Allow to bubble for a further minute.

Add in the cream, salt, pepper and parmesan and bring back to the boil. Simmer gently for a further 3-4 minutes until slightly thickened.

Stir in the lemon zest then serve the salmon topped with a sprinkling of fresh parsley.

Side dish ideas are steamed or roasted baby new potatoes and broccoli.

Serves: 2 | Recipe <https://www.kitchensanctuary.com/easy-salmon-recipe-with-creamy-white-wine-sauce/>



\$17.99
Member discount on additional bottles: \$16.19

2021 Alta Vista Vive Malbec

Mendoza, Argentina

Founded in 1997 and owned by the d'Aulan family, former owners of the Piper-Heidsieck Champagne house, Alta Vista is guided by the philosophy of expressing the best terroirs of Argentina and highlighting the typical Argentine varieties: Malbec and Torrontes. The winemaking team's system of terroir management led Alta Vista to produce the very first single-vineyard Malbecs in Argentina. Alta Vista has gained the respect of other wine professionals both in Argentina and in other wine-producing countries on the basis of the quality of its wines, which have been internationally classified as being among Argentina's finest.

By far the largest and best-known winemaking province in Argentina, Mendoza is responsible for over 70% of the country's enological output. Set in the eastern foothills of the Andes Mountains, the climate is dry and continental, presenting relatively few challenges for viticulturists during the growing season. Mendoza, divided into several distinctive sub-regions, including Luján de Cuyo and the Uco Valley, is the source of some of the country's finest wines.

For many wine lovers, Mendoza is practically synonymous with Malbec. Originally a Bordelaise variety brought to Argentina by the French in the mid-1800s, here it found success and renown that it never knew in its homeland where a finicky climate gives mixed results. Cabernet Sauvignon, Syrah, Merlot, and Pinot Noir are all widely planted here as well (and sometimes even blended with each other or Malbec). Mendoza's main white varieties include Chardonnay, Torrontés, Sauvignon Blanc and Sémillon.

Alta Vista Vive Malbec shows intense aromas of plum, black cherry, and exotic spices, with notes of coffee and vanilla from the oak barrels. The flavors on the palate are fresh, with good structure and soft tannins, and the finish is full and concentrated, with spice notes. Malbec works well with steak, pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese. Drink now.

Notes from www.wine.com



Creamy Mushroom Pork Tenderloin

This easy creamy mushroom pork tenderloin recipe has melt-in-your-mouth pork medallions smothered in a creamy garlic mushroom sauce! It's a 30-minute meal.

Ingredients:

1 pound pork tenderloin cut into medallions
Salt & pepper to taste
1 tablespoon olive oil
3 tablespoons butter divided
8 ounces cremini mushrooms

3 cloves garlic minced
1/2 teaspoon Dijon mustard
1/4 teaspoon Italian seasoning or Herbs de Provence
1/4 cup chicken/beef broth or wine (dry white or sherry)
3/4 cup heavy/whipping cream

Directions:

Trim any excess fat and the silver skin (the tough part that may cover some of the tenderloin) and cut it into 1" medallions. Season each piece with salt & pepper.
Add the oil and one tablespoon of the butter to a skillet over medium-high heat. Let the pan warm up for a few minutes.
Sear the pork for 3 minutes/side then transfer it to a plate.
Add in the remaining 2 tbsp butter and once it melts, add in the mushrooms and cook for 5-6 minutes, stirring occasionally, or until the water has been released and cooked off.
Stir in the garlic, Dijon mustard, Italian seasoning, and chicken broth. Let it bubble for about a minute.
Add in the cream and let it bubble for about a minute.
Add the pork back into the pan and let it cook for another 3-5 minutes or until the pork has cooked through and the sauce has reduced/thickened a bit. You may need to turn the heat down a bit so it doesn't boil furiously.
Season with extra salt & pepper as needed and serve immediately.

Serves 4 | Recipe <https://www.saltandlavender.com/creamy-mushroom-pork-tenderloin/>



\$11.99

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