

2021 Crocker & Starr Sauvignon Blanc Napa Valley, California

Crocker & Starr Wines is a partnership between a historic vineyard site and a winemaker focused on producing distinctive wines. In 1997, Pam Starr created this partnership to capture the essence of terroir in her wines – the soil and environment in which the fruit ripens. The Crocker Vineyard, where grapes have been grown since the 1870s, is located on the south side of St. Helena, bordered by Mills and Dowdell lanes. The most celebrated Bordeaux varieties - Cabernet Sauvignon, Merlot, and Cabernet Franc are grown in varying soils that gradually change as the terrain gently slopes towards the Napa River. So far, 9 acres have been successfully replanted using a variety of rootstocks and clonal selections that best match the soil.

Capable of a vast array of styles, Sauvignon Blanc is a crisp, refreshing variety that equally reflects both terroir and varietal character. Though it can vary depending on where it is grown, a couple of commonalities always exist—namely, zesty acidity and intense aromatics. This variety is of French provenance. Somm Secret—Along with Cabernet Franc, Sauvignon Blanc is a proud parent of Cabernet Sauvignon. The green bell pepper aroma that all three varieties share is no coincidence—it comes from a high concentration of pyrazines (herbaceous aromatic compounds) inherent to each member of the family.

Bright citrus aromas of lemon peel and tangerine are complemented by orange blossom and sweet pea. On the palate, refreshing tangerine leads the way, accompanied by lemon, yuzu, and mandarin. The balanced bright acidity and creamy texture carry through to the lengthy finish, so refreshing it begs for another sip. Some great Sauvignon Blanc food pairings are seafood, shellfish, chicken, green vegetables, and sauces like citrus, pesto, or chimichurri. Drink now.

Notes from www.wine.com



“The 2021 Sauvignon Blanc A.V.A. Napa Valley comes mostly from the estate and was brought up in concrete eggs and stainless steel. A bright, medium-bodied, juicy white, it offer textbook Sauvignon citrus and honeyed minerality, as well as a kiss of background pink grapefruit. This impeccably made white will shine on the dinner table.” **Jeb Dunnuck 91**

Chimichurri Chicken

You can make this Chimichurri Chicken on the grill or on the stovetop. Marinating the chicken in chimichurri sauce tenderizes it and topping with more chimichurri adds so much vibrant flavor.

Ingredients:

For the Chicken:

2 lbs chicken thighs, about 8 pieces, boneless and skinless
1/2 tsp fine sea salt

For the Chimichurri Sauce:

1 cup flat-leaf parsley, finely chopped from 1 bunch
4 garlic cloves, finely minced
1/3 cup extra virgin olive oil
2 1/2 Tbsp red wine vinegar
1/2 tsp dried oregano, or 1 Tbsp fresh oregano
1/2 tsp fine sea salt
1/4 tsp freshly ground black pepper
1/4 tsp crushed red pepper flakes

Directions:

Prepare the Chimichurri sauce by combining all of the ingredients in a bowl in the order listed. Stir together, cover, and refrigerate for 2 hours or overnight.

Place chicken into a mixing bowl and add 1/2 tsp salt and half of the prepared Chimichurri sauce. Cover and marinate for 15 minutes or refrigerate overnight if making ahead.*

To Grill the Chicken: Preheat the grill over medium/high heat. Place chicken smooth-side-down on the hot grates, cover, and grill for 5-7 minutes per side, or until the internal temperature reaches 165°F at the thickest point with an instant-read thermometer.

To Sauté the Chicken: Preheat a heavy skillet over medium heat and add 1 Tbsp olive oil. Add chicken smooth-side-down and sauté 5-7 minutes per side or until cooked through and 165°F at the thickest point.

To Serve the chicken, arrange it on a platter and spoon on the remaining chimichurri sauce then serve right away.

Serves 6 | Recipe <https://natashaskitchen.com/chimichurri-chicken-recipe/>



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2019 Simi Landslide Cabernet Sauvignon Alexander Valley, California

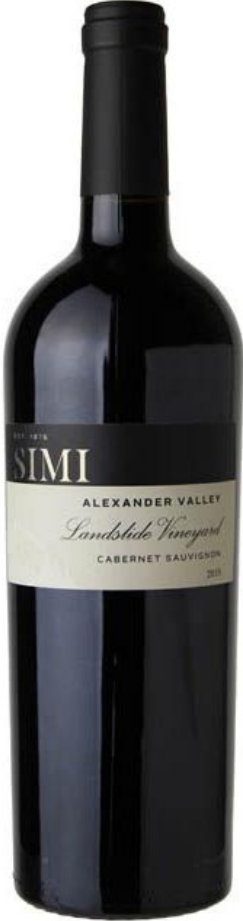
For over 140 years, Simi has been producing world-class wines and is one of the oldest continuously operating wineries in California history. Founded by brothers Giuseppe and Pietro Simi, who immigrated to California from Italy, Simi has been making wine in Healdsburg, California since 1876. Isabelle Simi, daughter of Giuseppe, took over management of the winery for over 70 years and today, her spirit of determination continues to drive the female-led winemaking team. Simi produces quality wines sourced from the best of Sonoma County and crafts a range of remarkable offerings. Simi's Sonoma County-designate wines include Chardonnay, Cabernet Sauvignon, Pinot Noir, and Sauvignon Blanc and deliver true-to-fruit expressions of Sonoma at every vintage. Simi's Reserve tier offers distinct Chardonnays, Pinot Noirs, and Cabernet Sauvignons from noteworthy Sonoma regions and single vineyard designates including the Russian River Valley and Alexander Valley.

Nearly a northern extension of Napa Valley, Alexander Valley starts just north of the small, Knights Valley, and is just a few minute's drive from the Napa town of Calistoga. It is Sonoma County's hottest AVA. But the Russian River, which runs through the valley, creates cooler pockets and its soft, alluvial soil is ideal for grape growing, especially Cabernet Sauvignon. In fact, some believe that Alexander Valley Cabernets truly rival the best from Napa Valley and many of the heavy-hitter producers have largely invested here.

A noble variety bestowed with both power and concentration, Cabernet Sauvignon enjoys success all over the globe, its best examples showing the potential to age beautifully for decades. DNA profiling in 1997 revealed that Cabernet Sauvignon was born from a spontaneous crossing of Cabernet Franc and Sauvignon Blanc in 17th-century southwest France.

This wine reveals elegance, depth, and concentration and demonstrates the unparalleled complexity of Alexander Valley's unique landscape. Cabernet Sauv 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 through 2025.

Notes from www.wine.com



Mushroom French Dip

Meaty portobello mushrooms have just the right amount of earthy, savory flavor and the perfect texture to replace beef in these vegetarian French dip sandwiches.

Ingredients:

- 3 tablespoons extra-virgin olive oil, divided
- 1 medium onion, thinly sliced
- 2 cloves garlic, thinly sliced
- 4 large portobello mushroom caps, gills removed, cut into 1/4-inch-thick slices
- 12 ounces oyster or shiitake mushrooms, trimmed and coarsely chopped

- 1 tablespoon Dijon mustard
- 1 tablespoon chopped fresh thyme
- 1 ½ cups reduced-sodium vegetable broth or mushroom broth
- ¼ cup dry sherry
- 4 small whole-wheat hoagie rolls, halved lengthwise
- 4 slices provolone cheese

Directions:

Heat 1 tablespoon oil in a large cast-iron or heavy skillet over high heat. Add onion and cook, stirring frequently, until lightly browned, 3 to 4 minutes. Add garlic and cook until fragrant, about 1 minute. Transfer to a medium bowl. Add 1 tablespoon oil to the pan. Add portobellos and cook, stirring occasionally, until browned, 5 to 6 minutes. Transfer to the bowl. Add the remaining 1 tablespoon oil and oyster (or shiitake) mushrooms to the pan. Cook, stirring occasionally, until browned, 5 to 6 minutes. Return the portobellos and onion to the pan. Stir in mustard and thyme; cook for 1 minute. Stir in broth and sherry and simmer for 5 minutes. Position a rack in upper third of oven; preheat broiler to high. Scoop out most of the inside of the rolls (reserve for making breadcrumbs, if desired). Place the rolls cut-side up on a baking sheet. Using a slotted spoon, divide the mushroom mixture among the bottom halves of the rolls (reserve the sauce). Top with cheese. Broil until the cheese is bubbly and lightly browned, 1 to 2 minutes. Place the top halves of the rolls on the sandwiches and serve with the sauce.

Serves 4 | Recipe <https://www.eatingwell.com/recipe/7916493/mushroom-french-dip/>



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