

2022 La Giustiniana Gavi Antiche Piedmont, Italy

La Giustiniana, founded in the 1200s by Cistercian monks, is Gavi's most historic estate, and its location in Rovereto di Gavi is at the very heart of Piedmont's most famous white wine appellation. In the verdant hills of the Monferrato district, soft hills are interspersed with both woods and vineyards. The altitude, exposition, and characteristics of this particular terroir—with notable deposits of calcareous marl and ferrous clay—as well as the alternating cold winters and hot but breezy summers, create the perfect conditions for this elegant, complex, and pleasing white wine which was awarded DOCG status in 1998. The estate was purchased by the noble Giustiniana family in the late 1500s. By 1611, the estate returned to the hands of the church, where it stayed until 1798 when Napoleon seized all the ecclesiastic estates in the Republic of Genova. Since then, always appreciated for the quality of its soil and its stunning and timeless beauty, La Giustiniana passed between the most important families of Genova. In 2016, La Giustiniana was re-born under the ownership of Stefano Massone and Magdalena Pedrini, who both have a long history in Gavi wine. Their goals for the estate are simply: to glorify the classic perfumes of the cortese variety in La Giustiniana's wines through attention to detail and scrupulous care of their vineyards.

Among Piedmont's most historical and respected white wine-producing zones, Gavi—also known as Gavi di Gavi and Cortese di Gavi—comes from Piedmont's southeast, in the province of Alessandria. Gavi is the main town of the area; Cortese is the grape. Cortese for Gavi is grown in any of the 11 communes in the area where the soils are abundant in chalky, white, limestone-rich clay. The best Gavi from these locations is delicately floral, with stone fruit and citrus characters and a crisp, mineral-laden finish.

The Cortese grape is known for its bracing acidity and its ability to retain freshness even when grown in warm environments. The variety has been grown in the southeastern part of Piedmont for hundreds of years with documents on Cortese dating back to the beginning of the 17th Century. It has long been considered Piedmont's finest white variety and is often credited as introducing the world to Italian white wine.

The 2022 La Giustiniana Gavi Antiche is 100% Cortese with aromatic subtle citrus zest, stone fruit, and a fresh, mineral finish. Gavi is very food-friendly. In Piedmont, it is served with fish and seafood, pasta, risotto, and vegetarian dishes. Drink now.

Notes from www.wine-searcher.com

"A mouthwatering white, with peach and apple flavors boosted by citrus tang. Charming, with a moderately long finish." **Wine Spectator 88**



Grilled Shrimp with Oregano and Lemon

The sauce for this shrimp is a simple version of Italy's salmoriglio, typically made with lemon and herbs in a mortar. The sauce is also delicious spooned over grilled swordfish or any other meaty fish.

Ingredients:

1/2 cup salted capers, rinsed, soaked for 1 hour, and drained
1/2 cup oregano leaves
1 garlic clove, minced
3/4 cup extra-virgin olive oil, divided
1 teaspoon finely grated lemon zest

3 tablespoons freshly squeezed lemon juice
Freshly ground black pepper
2 1/2 pounds large shrimp, shelled and deveined
Kosher salt
Crusty bread, for serving

Directions:

On a cutting board, finely chop the drained capers with the oregano leaves and garlic. Transfer the mixture to a bowl and stir in 1/2 cup plus 2 tablespoons of the olive oil, along with the lemon zest and lemon juice. Season the sauce with pepper. Light a grill. In a large bowl, toss the shrimp with the remaining 2 tablespoons of olive oil and season lightly with salt and pepper. Thread the shrimp onto metal skewers and grill over high heat, turning once, until the shrimp are lightly charred and cooked through, about 3 minutes per side. Remove the shrimp from the skewers and transfer them to a platter. Spoon the sauce on top and serve with crusty bread.

Make ahead: The sauce can be refrigerated overnight. Bring it to room temperature before serving.

Serves 8 | Recipe <https://www.foodandwine.com/recipes/grilled-shrimp-oregano-and-lemon>



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

2018 Francois Villard Crozes-Hermitage Northern Rhone, France

A cook by training, François Villard developed a passion for wine at the age of 20 in 1989. The estate in the Northern Rhone now has more than 40 hectares of vines, supplemented with a few purchases of grapes, and produces around 400,000 bottles a year. All the work in the vineyard is done entirely manually and the estate has been in organic conversation on the Ecocert label since August 2019. The attention paid to the vines and the care taken to preserve these specific terroirs are constant and accompany the cultivation throughout the year. The harvest is decided plot by plot so that each bunch is harvested with perfect maturity.

Marked by an unmistakable deep purple hue and savory aromatics, Syrah makes an intense, powerful, and often age-worthy red. Native to the Northern Rhone, Syrah achieves its maximum potential in the steep village of Hermitage and plays an important component in the Red Rhône Blends of the south, adding color and structure to Grenache and Mourvèdre.

Crozes-Hermitage is Northern Rhone's largest appellation, surrounding the steep granite faces of Hermitage to its north and south. Here the rolling vineyards are less extreme and its soils, rich in clay-limestone and alluvial matter, produce Syrahs that range from fruity and charming to lush and seductive. The Syrahs of Crozes-Hermitage have more mass than those from St. Joseph but are less intense than those from Hermitage. While many are intended for early consumption, some of the best Syrahs from Crozes-Hermitage will age beautifully for 5-10 years.

Up to 15% of white grapes may theoretically be added to red Crozes at the time of fermentation but whether this is done or not depends on the decision of the winemaker. The best Crozes-Hermitage Syrahs will be fleshy with black fruit (currant, blackberry, and black cherry) and bay leaf qualities, notes of tar and stone, and a well-concentrated finish of smooth tannins. As a general rule, Syrah (Shiraz) pairs very well with grilled meats, vegetables, wild game, and beef stew. Drink now - 2029.

Notes from www.wine-searcher.com

"This sports a high-pitched white pepper note that darts around amidst a core of juicy black cherry and black currant pâte de fruit flavors, while tar and tobacco notes add energy and texture on the grippy finish. Best from 2022-2029." **Wine Spectator 92**



Asian Sweet & Spicy Ribs

The right balance of sweet and spicy, these Asian beef ribs, using Country Style Ribs, garlic sauce, ginger and honey, will be sure to take your taste buds on a journey.

Ingredients:

1-1/2 to 2 pounds beef Country Style Ribs
1 cup mirin
1/2 cup sweet chili garlic sauce
1/2 cup water
1/4 cup agave nectar or honey

1/4 cup light brown sugar
1 teaspoon minced fresh ginger
1 tablespoon fresh lime juice
1 tablespoon reduced-sodium soy sauce
Hot cooked rice (optional)

Directions:

Preheat oven to 325°F. Combine mirin, sweet chili garlic sauce, water, agave nectar, brown sugar and ginger in stockpot over medium heat stirring occasionally until sugar dissolves. Place beef ribs in stockpot; bring to a boil. Reduce heat; cover tightly. Continue cooking in 325°F oven 1-3/4 to 2 hours or until beef is fork-tender.

Remove beef; keep warm. Skim fat from cooking liquid. Bring to a boil; reduce heat and cook 12 to 15 minutes or until sauce is reduced by half. Stir in lime juice and soy sauce. Return beef to cooking liquid; cook 1 to 2 minutes or until heated through, stirring occasionally.

Serve ribs with rice and remaining sauce, if desired.

Cook's Tip: Mirin is a low-alcohol, sweet wine made from glutinous rice and is essential in Japanese cooking. It's available in Japanese markets and the ethnic section of most supermarkets. Sweet chili garlic sauce, an Asian condiment made from red chilies, garlic and vinegar, imparts a tangy, spicy heat to dishes. Chili garlic sauce is available in Asian markets and the Asian section of most supermarkets.

Serves 4 | Recipe <https://www.beefitswhatsfordinner.com/recipes/recipe/4542/asian-sweet-spicy-ribs>



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