

## 2023 Trivento White Malbec Reserve Mendoza, Argentina

Rooted in the energy of Argentina's passion for wine, Trivento—meaning “three winds” in Spanish—is synonymous with expressive, terroir-driven Malbec that paints a vivid portrait of Mendoza's high-altitude vineyards in the foothills of the Andes Mountains. Trivento Reserve offers a dynamic collection of four inviting wines, crafted predominantly from estate vines: the #3 best-selling Malbec in the U.S., a Cabernet Sauvignon, White Orchid Torrontés and Maximum Red Blend, named for Trivento Reserve Winemaker Maximiliano Ortiz.

Maximiliano Ortiz's new white Malbec was first released in the United States in 2022. “We are the first winery to create this style of wine, a (Malbec) white wine made with red grapes,” says Ortiz. “In a way, we have developed a new category of wine.”

White Malbec is a milestone for Ortiz, who began experimenting with the idea in 2018. To start with, Ortiz changed the harvest date in 2019 from March, when it usually is harvested, to the last week in January, when the grapes weren't as ripe. “We have an immediate soft press to separate the skin from the pulp, and then, we added oxygen in the fermentation, with the idea to burn the color during fermentation, and it was trial and error,” Ortiz says. The first White Malbec was bottled into only 30,000 cases, and the current vintage has grown now to a release of 160,000 cases. “The 2019 was the first vintage, and it was a good product, but the 2022, the current vintage we've just released, and the 2023...I think we have an amazing product,” Ortiz says. “Every year we improved on the techniques. When you say Malbec, people think of a wine with a lot of red color and red fruit aromas. This is a completely different product. You have the essence of (a regular) Malbec but in a different format.”

The wine's appearance, Ortiz says is “not just white - it's crystalline, beautiful, and it looks like water.” “First you look at the color, and then you smell the wine, and you get the aroma first of green apple, which is very strange if you're drinking a Malbec,” he says. “Then, you smell the cherries, the strawberries and you can feel the soft tannins. You have the tannins, but you also have the acidity of a white wine.” Unlike regular Malbec, which pairs well with heavy meats and barbecue, the white Malbec pairs beautifully with seafood, fish, and chicken, as well as salads and vegetables. Drink now.

Notes from [www.trivento.com](http://www.trivento.com)



## Fish Tacos with Strawberry Mango Salsa

*These fish tacos make a fresh and delicious lunch or dinner. They are nutritionally balanced because they are high in protein, fiber, and antioxidants. The tacos are also adaptable because you can use any fish or meat that you prefer and make the salsa out of ripe fruits you may have on hand. Serve with an avocado tomato salad for a complete meal.*

### Ingredients:

¼ cup orange juice  
1 Tbsp honey  
1 tsp cumin  
1 tsp paprika  
½ tsp salt  
¼ tsp pepper

1 lb. cod or other white fish  
1 Tbsp olive oil  
½ cup strawberries, diced  
1 mango, diced  
½ jalapeno (optional)

¼ cup cilantro, chopped  
¼ cup red cabbage, chopped  
1 lime, juiced  
8 corn tortillas

### Directions:

Combine orange juice, honey, cumin, paprika, salt, and pepper in a large container. Add fish and marinate for 10 minutes. Heat olive oil in large skillet. Add fish and cook for 4-5 minutes on each side, brushing marinade onto the fish as it cooks. While the fish is marinating, make the fruit salsa. Combine strawberries, mango, optional jalapeno, cilantro, cabbage, and lime juice. Store in the refrigerator until ready to use. Once fish is cooked, heat corn tortillas in microwave for 15 seconds, wrapped in a paper towel or clean dish towel. When you are ready to eat, make your taco. Add fish to the corn tortilla and top with fruit salsa.

Serves 4 | Recipe <https://www.cancersupportcommunity.org/recipe/white-fish-tacos-strawberry-mango-salsa>



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

## 2021 Gaierhof Pinot Noir Trentino-Alto Adige, Italy

Trentino-Alto Adige is Italy's northernmost wine region, located right on the border with Austria. Reflecting its complex geopolitical history, Trentino-Alto Adige is composed of two autonomous provinces. Trentino is almost entirely Italian-speaking, while Alto Adige has a predominantly German-speaking population. Trentino-Alto Adige is the only Italian region whose planted area increased in the last quarter of the 20th Century. In many ways, the climate here defies what might be expected in an alpine region straddling the 46th parallel north (it shares this latitude with central Burgundy). The valley floors heat up very quickly on summer mornings, sending warm air up into the vineyard-lined slopes. This, coupled with the bright alpine sunshine, results in rich, ripe wine styles that one might not expect from such a cool, fresh region.

Gaierhof was established in 1975 by Luigi Togn, son of Germano Togn from Lechtaler Winery. Today Luigi continues to operate the winery assisted by his two daughters and his son-in-law.

The Togn family's winemaking tradition began with Germano Togn in the 1940s. It was at Germano's Vini-cola Valdadige that Luigi Togn began his viticultural journey in the 1960s, learning about wines through the unique lens of Trentino wines under the wing of his father. In 1975, Luigi would take this deep understanding of the region's wine and history and apply it to his first venture, Gaierhof, a vinifier and bottler of regional wines in Roverè di Luna outside of Trento.

Aromas of cherry, crushed raspberries, minerals, and flowers, show good typicity for Pinot. The dry palate is elegant, with more cherry fruit, a bit of toast, tea leaves, smoke, and meatiness. Smooth and medium-bodied, the wine has moderate acidity that complements rather than obscures the abundant cherry and black currant fruit. Try this lighter-bodied red with classic Pinot pairings, like duck or salmon. Its fresh acidity would provide a nice counterpoint to the earthy flavors of mushrooms. Drink now.

Notes from [www.wine-searcher.com](http://www.wine-searcher.com) & [www.wine.com](http://www.wine.com)



## Roasted Honey-Dijon Salmon with Spring Vegetables

*With this recipe, you have just enough time to prep each step as ingredients each take their turn in the oven.*

### Ingredients:

2 bunches red radishes, ends trimmed	1 1/2 tablespoons Dijon mustard
1 bunch thin carrots, ends trimmed, halved crosswise	1 teaspoon sriracha
1 large shallot, sliced lengthwise	1 (1 1/2-pound) side of salmon, skin removed
2 tablespoons plus 1 teaspoon olive oil, divided	8 ounces fresh sugar snap peas, strings removed, halved lengthwise
1 3/4 teaspoons kosher salt, divided	1 bunch fresh asparagus, trimmed
1 teaspoon black pepper, divided	1/2 cup fresh mint and/or fresh flat-leaf parsley leaves, for serving
2 tablespoons honey	Lemon wedges, for serving

### Directions:

Preheat oven to 425°F. Cut radishes in half; quarter any large radishes. Combine radishes, carrots, and shallot in a medium bowl; toss with 1 tablespoon olive oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper.

Spread vegetables in an even layer on a large rimmed baking sheet; roast in preheated oven until vegetables have started to sizzle and brown, about 10 minutes.

Stir together honey, mustard, and sriracha. Drizzle salmon with 2 teaspoons olive oil, and sprinkle with 3/4 teaspoon salt and 1/2 teaspoon pepper. Spread mustard mixture over top of salmon.

Remove vegetables from oven. Toss vegetables; clear a space in the center for the salmon. Nestle fish onto baking sheet, and return to oven. Roast 10 minutes.

Toss snap peas and asparagus in a bowl with remaining 2 teaspoons oil, remaining 1/2 teaspoon salt, and remaining 1/4 teaspoon pepper. Remove pan from oven; scatter asparagus and snap peas around salmon, stirring so they make contact with the pan.

Return to oven, and roast until salmon flakes easily with a fork and vegetables are tender, about 10 minutes. Transfer to a platter; sprinkle with herbs. Serve with lemon wedges.

Serves 6 | Recipe <https://www.foodandwine.com/recipes/roasted-honey-dijon-salmon-spring-vegetables>



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