

## 2022 Joyce Albarino Arroyo Seco, California

Joyce Wine Company is a result of the family's interest in Monterey County's diverse terroirs. Minimal cellar intervention, on-site production, and bottling frame the goals of Joyce; to showcase the impact of climate and soil on local varieties. Vineyards benefit from a unique climate during the growing season that further showcases fresh, clean, and mineral-driven wines with a sense of place. The deep, cold waters of Monterey Bay keep the nights cool making the growing season long enough to ripen fruit at a proper pace while maintaining finesse and structure.

Named after the dramatic, seasonal river of rain and snowmelt that cuts through the upper elevations of the Santa Lucia Mountains, the Arroyo Seco AVA extends east from the resultant mountain gorge, and into the rural and warm Salinas Valley. During the growing season, cool and damp Pacific Ocean air penetrates the gorge and flows into the valley, creating a cool evening respite for vineyards after a hot summer day. This natural water release has also created a subterranean aquifer, which helps set the foundation of the AVA's boundaries and supplies the vineyards with water. Arroyo Seco was home to the first commercial vineyard in California, called Mission Ranch, which was owned and propagated by the Mirassou family in the 1960s. Arroyo Seco is one of the oldest AVAs in California, its status was granted in the early 1980s and also remains one of its smallest.

Bright and aromatic with distinctive floral and fruity characteristics, Albariño has enjoyed a surge in popularity and an increase in plantings over the last couple of decades. Thick skins allow it to withstand the humid conditions of its homeland, Rías Baixas, Spain, free of malady, and produce a weighty but fresh white.

This brisk and steely Spanish style Albariño is crisp and refreshing with mouth-watering saline making for a great spring/summer sipper. Try it with ceviche, seafood risotto, grilled (or fried) fish tacos, oysters, mussels, and clams. Soft cheeses like burrata, or semi-hard cheeses such as manchego, gouda, and salty feta will be killer alongside these fresh and bright wines. Drink now.

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

*"Aromas of grapefruit and mandarin-orange juice splashed over melon and dusted in chalk make for a compelling nose on this bottling. Talc-like chalkiness gives texture to the palate, where apple blossom and Pink Lady apple-flesh flavors ride a brisk acidity"* **Wine Enthusiast 91**



## Radicchio, Bean, and Feta Salad

The lemony dressing combining zest-infused oil and bright juice that pulls double duty as a marinade a salad dressing.

### Ingredients:

1 lemon	2 15.5-oz. cans white beans, rinsed	1 head of radicchio, thinly sliced
4 garlic cloves, smashed	1 tsp. Morton kosher salt	6 oz. brussels sprouts, trimmed, thinly sliced
¼ tsp. crushed red pepper flakes	Freshly ground black pepper	½ cup coarsely chopped dill, divided
½ cup extra-virgin olive oil	¼ cup raw pistachios	8 oz. feta

### Directions:

Remove zest from lemon in wide lengthwise strips with a vegetable peeler, avoiding as much white pith as possible. Cut lemon in half and squeeze juice through a fine-mesh sieve or your hand into a small bowl; discard seeds. Set juice aside. Heat lemon zest, garlic, red pepper flakes, and oil in a medium saucepan over medium-low, stirring to break garlic apart and reducing heat if oil around aromatics starts to sizzle too much, until fragrant, 10–12 minutes. (The garlic should gently cook but not take on much color.) Remove saucepan from heat and add beans, reserved lemon juice, and salt; season with black pepper. Toss to combine; let sit at least 15 minutes. Meanwhile, toast pistachios in a dry small skillet over medium heat, tossing occasionally, until golden brown, 5–8 minutes. Transfer to a cutting board and coarsely chop. Combine radicchio, brussels sprouts, and ¼ cup dill in a large bowl. Crumble in feta in large pieces and toss to combine. Using a slotted spoon, add beans, garlic, and lemon zest. Drizzle with infused oil and toss to coat. Mound salad on a platter; top with pistachios and remaining dill.

Serves 4 | Recipe <https://www.bonappetit.com/recipe/radicchio-bean-and-feta-salad>



\$24.99  
Member discount on additional bottles: \$22.49

## 2021 Vajra Barbera Freisa Piedmont, Italy

Freisa is an ancient grape varietal that has never been cloned. In other words, the grapes are exactly as they were in centuries past, which is not what can be said about other varietals. A distant relative of Nebbiolo, it shares the same crisp acidity and tannic structure. Aldo Vaira planted his first selection of vines of Freisa in the 1970s and is considered one of the saviors of the varietal.

In 1971, Aldo Vaira, then still a university student, was one of the earliest to adopt organic farming in Piemonte. Vineyards have been nurtured, and soil preserved, by grassing and spontaneous cover crops for almost 50 years now. They are sustainable and organic certified. With an incredible ratio of manual work per hectare, farming at Vajra is a labor of love and "recipe-free" attention. Intense research is also placed into monitoring and improving the biodiversity of both flora and fauna not just in the vineyards, but also in the winery fields and forests.

High-elevation vineyards are a unique factor in Vajra wines, allowing them to express finesse and remarkable complexity over simple power. Attention to detail and humility toward nature, uncompromised efforts, and humanity, are the ideals of the Vaira family: Aldo and Milena, now joined by their children Giuseppe, Francesca, and Isidoro, and by an amazing team of young professionals. G.D. Vajra is an independent winery, entirely family-owned.

This is 70% Barbera and 30% Freisa and has a vivid garnet red color. The nose opens with tones of wet stone, pine needles, morning dew, red cherry, and red fruits. Foods from Northern Italy are a classic pairing. Creamy risotto, braised meat dishes, pasta in cream or tomato sauce, and anything with mushrooms. Drink now - 2025.

Notes from [www.gdvajra.it](http://www.gdvajra.it)

*"In the bottle with the light blue label, this is a blend of 70% Barbera and 30% Freisa. This is another terrific value wine from G.D. Vajra. The 2021 Piemonte Barbera Freisa reveals floral tones, crushed rose, wild fruit, spice and white pepper. This is the kind of super popular wine that sells out before I can write my review. The low price makes this an irresistible deal."* **Wine Advocate 92**



## Parmesan Mushroom Risotto

*This creamy parmesan mushroom risotto is an earthy and hearty dish. Flavored with stock, thyme, mushrooms and topped with salty parmesan cheese this dish is comfort in a bowl.*

### Ingredients:

3 tbsp butter

10 oz baby bella mushrooms sliced

1 small yellow onion minced

5 cloves garlic minced

1 tbsp thyme pulled off stem left whole. If using dried 3/4 tsp

1 cup arborio rice

4 - 4 1/2 cups beef broth

1/2 cup parmesan cheese freshly grated

salt

### Directions:

Warm the broth separately on the stove.

In a wide pan on low-medium heat melt butter. Once melted add onions, garlic, mushrooms, thyme, and a 1/2 tsp of salt. Sweat and cook down for 3-4 minutes.

Once sweated out add rice. Toast rice for another 3 minutes until the grains begin to become translucent.

Add the first round of broth. Depending on the pan add broth until it just covers the risotto. (could be 1 cup to 1 1/2 cups). Give it a quick mix, a shake of the pan to ensure all grains are covered and cook until rice absorbs the majority of the broth. Mix about 2-3 times per broth add.

I typically salt after the first round of broth. I add approx. 1/2 tsp of salt (Mortons) but depending on the sodium level of your broth this could be more or less. Start with a pinch and taste. Add more if needed.

Add more broth and repeat above steps. If you are worried about the rice sticking you can mix at any time.

Once all broth has been added, but not completely absorbed (15-18 minutes of cooking) give it a taste. Rice should be loose, creamy, and al dente. If the rice is too hard add a touch more broth. Add in parmesan cheese and give it a mix. Serve Immediately.

Serves 3 | Recipe <https://boldappetite.com/parmesan-mushroom-risotto/>



\$24.99

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