

2023 Aia Vecchia Vermentino

Marema - Tuscany, Italy

Aia Vecchia is located in Tuscany countryside between Bolgheri and Castagneto Carducci. Aia Vecchia is the name of an old building on the property and is now the symbol and namesake of the company. This area in Tuscany is where the particularly favorable microclimate and The Pellegrini family, Aia Vecchia's owners, have been grape growers in the Bolgheri area for several generations and have sold their grapes to many of the most notable wineries in the region for decades.

Given the success of this vineyard's Merlot-based Super Tuscan Lagone, Aia Vecchia launched a Cabernet-based Super Tuscan in 2001, their top label Sor Ugo. Aia Vecchia added white wine in 2008. The Vermentino is made from estates at Orbetello and Magliano in Toscana, both of which are in Grosseto province some 60 miles southeast of Bolgheri.

Vermentino is a white wine grape grown in various locations and under various names, around the western Mediterranean. Strongholds of which include northwestern Italy, southern France, and the neighboring islands of Corsica and Sardinia. It is known for its refreshing acidity and attractive aromas of peach, lemon peel, dried herbs, and a whiff of saline minerality.

The bouquet is fresh with zesty aromas of freshly cut grass, grapefruit, and hints of salt air. On the palate, the wine has a creamy and round mouthfeel with bright acidity accompanied by hints of limestone and a slight earthiness. The finish is lengthy, dry, and refreshing. Recommended as an aperitif or an accompaniment to fresh seafood, summer salads, and poultry. Drink now.

Notes from www.aiavecchiabolgheri.it & www.wine-searcher.com



Grilled Grouper

These mild grouper fillets pick up lightly smoky, savory flavor in scallion, lemon, and butter stuffed packets on the grill.

Ingredients:

16 medium scallions or 8 small spring onions, roots trimmed
4 (6-ounce) skinless grouper fillets
2 teaspoons kosher salt
1 teaspoon black pepper
1 teaspoon smoked paprika

1 medium lemon, sliced crosswise into 1/8-inch-thick rounds, seeds removed
2 tablespoons unsalted butter, cut into 8 (1/2-inch) cubes
1/4 cup chopped fresh flat-leaf parsley
Toasted baguette or cooked white rice

Directions:

Cut scallion or spring onion stalks roughly in half crosswise to separate white and light green bottoms from dark green tops. (If using spring onions, slice the bottom pieces in half lengthwise to make thinner.) Cut scallion bottom pieces in half crosswise to make shorter segments. Set separated dark green tops aside.

Preheat a gas or charcoal grill to medium-high (400°F to 450°F). Arrange 4 (12-inch) square sheets of aluminum foil on a work surface. Arrange 8 scallion bottom segments in a single layer on the center of each foil square. Sprinkle grouper fillets evenly with salt, pepper, and paprika, and place 1 fillet on top of scallions on each foil square. Top each fillet evenly with lemon slices to cover completely. Place 2 butter cubes over each layer of lemon slices.

Bring together top and bottom of each foil square above the grouper mixture, and fold foil tightly over itself three times. Fold each outer side of foil packet in toward center three times, pinching to seal the packet. The packet should be airtight but with space above the food inside the packet.

Place foil packets on uncoiled grill grates; grill, covered, until a thermometer inserted into grouper registers 135°F, 8 to 10 minutes. Transfer foil packets to a baking sheet and let rest 5 minutes (the grouper will continue to cook until the internal temperature reaches 140°F to 145°F). Meanwhile, thinly slice 1/4 cup of the reserved dark green scallion tops; toss with parsley in a small bowl until combined.

Carefully unwrap each foil packet, reserving liquid in bottom of each packet; discard lemon slices. Arrange grilled scallion segments and grouper evenly on four plates, and pour reserved liquid over each fillet. Top fillets with sliced scallion-parsley mixture. Serve immediately alongside baguette or rice.

Serves 4 | Recipe <https://www.foodandwine.com/recipes/grilled-grouper>



\$14.99
Member discount on additional bottles: \$13.49

2022 Broadbent Cabernet Sauvignon North Coast, California

Bartholomew Broadbent founded Broadbent Selections in 1996. He's renowned in the wine industry for his knowledge of, and passion for, Port. He established Premium Port Wines in San Francisco in 1986 and re-launched Madeira in the United States in 1989. Broadbent Selections was twice nominated for the Best Importer award by Wine Enthusiast, most recently at the 2020 Wine Star Awards.

For Bartholomew, wine is more than a beverage — it's a celebration of family, friendships, and adventure. His love for California's North Coast wines began with a Cabernet Sauvignon sourced from vineyards owned by a family he has been friends with for over 35 years. Building on the success of the Broadbent Cabernet Sauvignon, Bartholomew also introduced a North Coast Chardonnay that continues his tradition of offering affordable wines with exceptional quality.

This is a blend of 91% Cabernet Sauvignon, 4% Petit Verdot, 3% Cabernet Franc, and 2% Merlot. The grapes are harvested early morning, sorted, and gently destemmed. They are then cold-soaked for color and flavor extraction, fermented in small stainless steel tanks, and then aged for 10 months in 80% American and 20% French oak.

Aromas of blackcurrant, plum, and black cherry with cedar, vanilla, and sweet tobacco. This is a medium-bodied Cabernet Sauvignon with rich dark fruit flavors, blackberry, cassis, dark chocolate, and well-integrated oak. Structured tannins lead to a lingering fruit and spice finish. For a medium-bodied Cabernet Sauvignon, paired with robust, savory dishes like grilled or roasted red meats, hearty stews, rich pasta, or aged cheeses, as well as dishes with umami-rich ingredients like mushrooms or soy sauce. Drink now.

Notes from www.broadbent.com



"This wine is concentrated, with aromas of blackberry compote, Bing cherry, florals, toasty oak and dried herbs. The palate finds huckleberry, dried cherry, grilled peach and dried bay leaf, layered with dark chocolate and vanilla cream." **Wine Enthusiast 90**

Easy Mongolian Beef

Thin slices of beef are flash fried and coated in a sweet soy sauce, ginger, and garlic sauce. Serve this stir-fry recipe over rice with steamed broccoli or bok choy.

Ingredients:

2 teaspoons vegetable oil plus 2 tablespoons, divided
½ teaspoon minced fresh ginger
4 cloves garlic finely minced
½ cup less sodium soy sauce

¼ cup water
½ cup brown sugar packed
1 pound flank steak or your favorite cut of beef, thinly sliced
⅓ cup cornstarch
2 green onions sliced

Directions:

Slice the flank steak into thin ¼" pieces. Toss with cornstarch, shaking off any excess and set aside.

In a 10-inch skillet, heat 2 teaspoons of oil over medium-low heat. Stir in minced ginger and garlic and cook until fragrant, about one minute.

Add soy sauce, water, and brown sugar to the skillet, then bring to a boil. Let it boil for 3-5 minutes until slightly thickened. Transfer to a small bowl and set aside.

Heat 1 tablespoon of oil in a separate pan or wok over medium-high heat. Cook the beef in small batches for about 2 minutes. It does not need to be cooked through.

Once all of the beef is browned, add the beef and sauce back to the skillet and heat over medium until hot and bubbly.

Remove from heat and stir in green onions. Serve over rice.

Serves 4 | Recipe <https://www.spendwithpennies.com/restaurant-style-mongolian-beef-easy-and-amazing/#wprm-recipe-container-122837>



\$14.99
\$11.69

Member discount on additional bottles:

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