

2023 L'Ecole No. 41 Semillon Columbia Valley, Washington

L'Ecole N° 41 is a third-generation, family-owned, artisan winery located in the historic Frenchtown School depicted on the label. Founded in 1983, they were the third winery established in the Walla Walla Valley. They have become one of the most prominent and visible Walla Walla Valley wineries with national and international distribution.

Their focus is to produce ultra-premium, distinctive wines that reflect the unmistakable typicity of Washington State and the unique terroir of our Walla Walla Valley vineyards. Each bottle is handcrafted with a commitment to quality in the vineyards and the winery. More than four decades of winemaking experience, ongoing investments in the vineyards, and long-term relationships with many of the most prominent vineyards in Washington State are central to their well-known reputation for quality and consistency across the wine portfolio.

The Sémillon grape is native to the Bordeaux region. It was known as Sémillon de Saint-Émilion in 1736, while Sémillon also resembles the local pronunciation of the town's name. It first arrived in Australia in the early 19th century, and by the 1820s, the grape covered over 90% of South Africa's vineyards. It was once considered to be the most planted grape in the world, although this is no longer the case.

Refreshing and richly textured, this expressive Semillon shows vibrant melon, Granny Smith apple, fresh fig, and fragrant acacia and chamomile. On the palate, it is supple and energetic, replete with Bosc pear and stone fruit flavors, persisting to a long, balanced finish. It pairs with a broad range of seafood, pork, veal, and chicken. The acidity of Sémillon is able to cut through rich cream or cheese-based dishes. Carbonara, Pomme Aligot, or Parmigiano-reggiano risotto would pair perfectly. Drink now.

Notes from www.lecole.com



"As always, this Semillon is a screaming good deal. Its complicated aromatic set includes honeydew melon and sweet pea flowers melding with cut grass and chalkboard dust. The wine's texture is lean and crisp, with bouncy acidity escorting flavors of white grapefruit sprinkled in sea salt." **Wine Enthusiast 90**

Pommes Aligot (Cheesy Mashed Potatoes)

Pommes Aligot, or cheesy potato fondue, is an incredibly easy dish to master. The key components are good mashed potatoes, lots of cheese, and the desire for an arm workout.

Ingredients:

1 - 1/4 pounds of yellow potatoes, boiled until tender, drained, peeled, then mashed
3 ounces of unsalted butter
4 ounces of heavy cream or creme fraiche

1 clove garlic mashed
sea salt, pepper
1 pound of shredded cheese (no, that is not a typo - see the notes)

Directions:

Cook and mash the potatoes in whatever way that makes you happy. My only suggestion would be to make sure that in the end, they are nice and smooth. Put the potatoes into a Dutch oven or large skillet. Stir in the butter and cream with a wooden spoon over low heat until fully incorporated, about 5 minutes.

Add the cheese and keep stirring with a wooden spoon for 10 to 15 minutes. Yes, 10 to 15 minutes. I realize that sounds like a long time but the excess stirring really changes the consistency of the potatoes. What you are looking for is that the potatoes and cheese have fully mixed together and that the mixture becomes elastic. Test by pulling a spoonful up and out of the pot and it resembles molten cheese.

Notes:

What type of cheese should you use for pommes aligot? In Geraldene Holt's classic book on Southern French cooking 'French Country Kitchen', she mentions using a tomme from late spring or summer when the cows are grazing on the higher pastures. Since I am neither in France nor is it late spring, I used a raclette cheese. What you are looking for is something that is young and soft. Other than raclette I have used Gruyere, cheddar cheese curds, or Emmenthal.

Serves 4 | Recipe <https://www.simplefrenchcooking.com/recipe-entry/cheesy-yummy-potatoes-pommes-aligot>



\$24.99
\$22.49

Member discount on additional bottles:

We apologize for typographical or price errors. Prices subject to change without notice.

2020 Enfield Wine Co Pretty Horses Lodi, California

After surviving a summer job in high school hand-weeding grape vines at a winery in Vermont and studying as an apprentice to a Master Luthier (guitar builder) in Oakland, John Lockwood got his start in the California wine industry in 2004 working up at Heron Lake vineyard with David Mahaffey. He went on to work harvests with Ted Lemon at Littorai, Bodega Melipal in Argentina, and Failla Wines with Ehren Jordan, where he worked for 5 years farming and managing the Sonoma Coast and Russian River estate vineyards. He started Enfield Wine Co. in 2010 as a small side-project while still working at Failla, and in 2013, he took the plunge with Enfield as a full-time project.

Driven by soil first and foremost, Enfield Wine Co. seeks out vineyards that possess a distinct and powerful sense of place – across region, grape variety, and vine age. Working only with small vineyards and independent growers, every step of the process is guided by the intent to maximize this character of terroir. Grapes are harvested for balance, and the wines are all given the chance to ferment naturally.

The lineup of wines extends from fresh, mineral-driven everyday wines to quirky “off the beaten path” vineyards and varietals and age-worthy wines of elegance and power from classic regions of California. Each has its own story to tell.

Pretty Horses is a Spanish-inspired but uniquely Californian wine that celebrates the lightness of being in a rich texture and spice wine. It is a blend of 60% Tempranillo, 27% Garnacha, 13% Graciano, and a kiss of Mourvèdre, all of which 50% were fermented with whole clusters. Whole-cluster winemaking, also known as whole-bunch fermentation, involves fermenting entire grape bunches, including the stems, with the grapes. This practice, which was once common before destemming machines, can add complexity, spice, and herbal notes to wine, as well as potentially increase tannin structure and smooth out acidity.

Cacao and spice are balanced by a full cherry fruit and smoothly refined tannin. This red punches above its weight, and while delicious on its own, it remains a versatile food wine. Drink now.

Notes from www.enfieldwine.com



Cheesy Gnocchi Casserole with Ham and Peas

Frozen peas and store-bought gnocchi are the keys to a 30-minute dinner that everyone will love.

Ingredients:

1 tablespoon unsalted butter	1 cup frozen peas, thawed
1 onion, chopped	1/4 cup heavy cream
One 8-ounce piece deli ham, diced	Kosher salt and freshly ground black pepper
1/2 teaspoon chopped fresh thyme	1 cup shredded Swiss or Gruyere cheese
1/2 cup low-sodium chicken broth	
One 17.5-ounce package potato gnocchi	

Directions:

Preheat the broiler to high heat.

Melt the butter in a large ovenproof skillet over medium heat. Add the onions and cook until softened, about 3 minutes. Add the ham and thyme and continue to cook until the ham is lightly browned.

Add the chicken broth and 3/4 cup water and bring to a simmer. Add the gnocchi, stir well, cover and cook until the gnocchi is slightly tender, about 5 minutes. Remove from the heat. Uncover and stir in the peas, cream, 1/4 teaspoon salt and 1/4 teaspoon pepper. Sprinkle the cheese over the top and broil until golden and bubbly, about 3 minutes. Serve.

Serves 2-4 | Recipe <https://www.foodnetwork.com/recipes/food-network-kitchen/cheesy-gnocchi-casserole-with-ham-and-peas-recipe-2119854>



\$24.99

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