

## 2023 Levee & Loam Chardonnay Central Coast, California

The Central Coast AVA in California covers the long stretch of coastline from San Francisco Bay south to Santa Barbara, and reaches inland from the Pacific Ocean to the borders of the Central Valley. The first cultivated vineyards in the Central Coast were planted in the 1700s, although early Spanish explorers found wild grapes growing around the rivers in the region. The early vineyards (mostly planted to the Mission variety) were established by Spanish missionaries moving north toward San Francisco from the first missions in San Diego and Los Angeles counties.

Levee & Loam wines come from a place deeply rooted in California's history, a history as rich as the soil is for planting. Levee & Loam celebrates the microclimate and viticulture created by the levees of the Sacramento Delta, where vines thrive in the exposed, fertile loam, nurtured by ample sun and cooling delta breezes. As much grown as made, the family of wines embodies a balanced and food-friendly approach, with nuanced flavors and refreshing acidity, subtlety over capacity, sip by sip.

They experience a Mediterranean-style climate of warm, dry summers and cool, wet winters. By contrast, cool winds off the Pacific Ocean travel inland over a network of waterways (Levees) that act as a natural air conditioner, helping grapes maintain vigorous acidity. Though sometimes perceived as a hot-climate region, average temperatures are similar to or even lower than other well-known regions like Healdsburg, St. Helena, and Paso Robles. The diverse soils (Loam) were formed thousands of years ago through geological events and alluvial waters in regional soils such as Tokay Fine Sandy Loam, Tuscan Stony Loam, San Joaquin Loam, and Archersdale Clay Loam.

The 2023 Levee & Loam is 100% Chardonnay. Medium bodied with refreshing acidity, green apple, Anjou pear, lemon zest, and a hint of pineapple. Pair with lemon pepper salmon, chicken schnitzel, and light pasta dishes. Drink now.

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



## Lemon Pepper Salmon

*A quick and easy recipe for the best Grilled Salmon. A family favorite for a healthy summertime dinner.*

### Ingredients:

3 tablespoons olive oil  
3 tablespoons lemon juice  
3 tablespoons lemon pepper seasoning or to taste (the seasoning might be salty)  
Salt to taste, if your seasoning doesn't contain salt  
4 6 - 8 ounce skin-on salmon fillets about 1-inch thick  
Optional: Marinate the salmon with half of the sauce for up 30 minutes

### Directions:

Heat the grill to high heat (450-500°F). Brush the grates well and wipe grate with oiled paper towels until grate is black and glossy, 5 to 10 times, re-dipping towels in oil between applications.  
Combine olive oil with lemon juice, lemon pepper seasoning, and salt if using.  
Brush the salmon with half of the lemon pepper sauce and place it skin side up on the hot grill. Sear until surface is firm and grill marks have formed. Once you place the fillet on the grill, don't move it until it's ready to flip.  
When the fish is about 70% done, about 6 minutes, it should release along the charred grill marks more easily without sticking.  
Slide a thin spatula, preferably a fish spatula, between the fish and the grill to gently release any parts that might be sticking, and gently roll over to cook on the other side. Baste with the remaining Lemon Pepper sauce.  
Cook until the fish reaches the desired temperature or until it flakes with a fork.

Serves 4 | Recipe <https://foodtasia.com/grilled-lemon-pepper-salmon/#recipe>



**\$16.99**  
**\$15.29**

Member discount on additional bottles:

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

## 2022 Barons de Rothschild d'Aussieres Vin de Pays, France

When it comes to heritage, not many wineries can measure up to Domaine d'Aussières. From supplying ancient Rome with wine nearly 2,000 years ago to its confiscation for private ownership under Napoleon Bonaparte, the vineyards and cellars of this tiny village in the Corbières AOC have seen their share of history. A storied past and the unique, unusually cool microclimate of the estate vineyards is what initially attracted Baron Éric de Rothschild to Aussières; added to the esteemed portfolio of DBR Lafite in 1999. In this otherwise warm and sunny pocket of Southern France, Aussières' cool, high-altitude vineyards in combination with a selective approach to winemaking bring a pleasing balance and energetic freshness to each wine.

Domaine d'Aussieres Pays d'Oc red is a blend of 30% Syrah, 29% Grenache, 12% Cabernet Sauvignon, along with smaller proportions of Alicante-henri-bouschet, Marselan, Merlot, and Cabernet Franc.

Deep black, dark red color with a dark red hue. Elevated dark plum and liquorice scents mix with black raspberry, dried herb, scorched earth, and subtle peppered dried meat notes. Juicy black raspberry and liquorice fruits carry medium body weight over a backdrop of dried herbs, scorched earth, and peppered meat elements. Slightly chewy tannins with an elegant medium to long conclusion.

Syrah, with its bold and complex flavor profile, pairs well with strong, savory dishes like grilled meats, stews, and braised meats. It also complements aged cheeses and some dishes with spices or mushrooms. Drink over the next 2-3 years.

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



## Grilled Rack of Lamb and Summer Vegetables

*Tender lamb charred to perfection along with summer squash, zucchini, corn and tomatoes. This is what summer is all about!*

### Ingredients:

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| 12 garlic cloves (about 1 head)  | 3 teaspoons kosher salt , divided                    |
| 3 large shallots   | 2 teaspoons black pepper , divided                   |
| 1 cup packed fresh herbs , such as parsley, basil, thyme or mint, plus extra for garnish | 2 green zucchini , sliced on diagonal ½-inch thick   |
| ⅓ cup plus 2 tablespoons extra-virgin olive oil , divided                                | 2 yellow squash , sliced on diagonal ½-inch thick    |
| ¼ teaspoon crushed red pepper flakes   | 2 ears corn , husked and broken in half              |
| 2 racks of lamb , about 2 pounds each, frenched trimmed                                  | 1 bunch on-the-vine tomatoes                         |
|  | balsamic glaze for serving, store-bought or homemade |

### Directions:

Combine garlic, shallots, fresh herbs, ⅓ cup oil and crushed red pepper flakes in the bowl of a food processor. Process until mixture forms a thick paste, about 30-45 seconds. Place lamb racks on a large, parchment-lined, rimmed baking sheet. Evenly slather the paste on both sides of the lamb. Tent foil over the lamb and refrigerate at least 4 hours or overnight. Remove lamb from refrigerator and let sit at room temperature 1 hour. Sprinkle racks all over with 2 teaspoons salt and 1 teaspoon black pepper. Wrap exposed lamb bones with aluminum foil. On another large, parchment-lined, rimmed baking sheet, coat vegetables with remaining 2 tablespoons oil, remaining teaspoon salt and remaining teaspoon pepper. Preheat a gas grill over high heat (500°F) on one side or two-thirds of grill depending on size. Place lamb, fat cap sides down, on oiled grates over lit side of grill. Grill, covered until browned and charred, 7-8 minutes. Flip lamb, and move to oiled grates on unlit part of grill. Grill, covered, to desired degree of doneness, or until an instant-read meat thermometer inserted in thickest portion registers 125°F for medium-rare, 15-20 minutes, flipping racks halfway through cooking time. Remove from grill and tent with foil. Let rest 10 minutes while grilling vegetables. Place corn halves and zucchini slices directly on lit grill grates. Grill corn 12-15 minutes moving every few minutes, grill zucchini and squash 3-4 minutes per side, and tomatoes about 5 minutes without turning. Cut lamb into chops. Arrange chops and vegetables on a large platter or sheet pan. Serve with balsamic glaze and garnish with fresh herbs. Enjoy!

Serves 8 | Recipe <https://giveitsomethyme.com/grilled-rack-of-lamb-and-summer-vegetables/#recipe>



**\$19.99**  
**\$12.99**

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