

## 2023 Aphros Vinho Verde Ten Minho, Portugal

Founded in 2002, Aphros is a project designed to combine ecological and economic aspects to create true sustainability. They believe that nature and labor should combine in a meaningful way, and they seek to capture this through Biodynamic viticulture, letting the uniqueness of the land shine through the fruit for inimitable wines. Loureiro and Vinhão grapes have grown in these vineyards for centuries and serve as the reference point for the region. The grapes are sourced from the Lima sub-region, and the vines of Casal do Paço are situated in a south-facing amphitheater north of the Lima River on gentle slopes with cool Atlantic breezes. The winemaking is traditional, taking place in the basement beneath the main house. The cave is buried and naturally cool and damp. They straddle the line between modern and traditional character with the addition of modern stainless steel equipment and traditional open top lagars, granite stone tanks, for red wine production.

Loureiro is a light-skinned variety grown mainly in the north of Portugal and used to make the popular white Vinho Verde wines of the Minho region. Vinho Verde is a well-known DOC in the Minho region of northwest Portugal. The quality of the wines made here is so fresh and light that they earn the moniker verde ('green'), which applies even to the red. White, red, and rosé wines are permitted by the DOC, but it is youthful white wine that is by far the most popular.

Aphros 'Ten' bottling of 100% Loureiro takes its name from the concept of being fermented to roughly ten degrees of alcohol, leaving roughly ten grams per liter of residual sugar. Combine this structure with the crisp acidic balance of grapes grown in Iberia's cool northwest, and you have the recipe for an intensely refreshing and crushable sipper. Loureiro's lightly aromatic, fresh nature is best paired with seafood, apéritifs, and lighter dishes. Clams steamed with white wine or Vietnamese summer rolls with prawns would pair well. Drink now.

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

*"It fermented in stainless steel with indigenous yeasts and kept five grams of residual sugar, which compensates the high acidity (eight grams), keeping balance and freshness denoted by a low pH of 2.99. There is a clear note of honey, pollen and beeswax on the nose, and it has a gentle mouthfeel."* **Wine Advocate 89**



## Spring Rolls

*Cool off from the summer heat with a crunchy plate of spring rolls!*

### Ingredients:

4 oz. vermicelli rice noodles  
1 (4.7-oz.) package Vietnamese spring roll wrappers (at least 16)  
1/2 head butter lettuce, leaves torn in half crosswise  
2 large carrots, cut into matchsticks (about 1 c.)  
1/2 English cucumber, thinly sliced (about 1 c.)  
1 mango, thinly sliced  
6 green onions, thinly sliced  
2 cups fresh tender herbs (such as basil, cilantro, and/or mint)  
1/2 lb. cooked medium shrimp, peeled, deveined, and cut in half lengthwise  
Sweet chili sauce, for serving

### For the peanut sauce:

1/3 cup creamy peanut butter  
1/4 cup hot water  
2 Tbsp. fresh lime juice  
2 tsp. honey  
1 tsp. hot sauce  
1 tsp. toasted sesame oil  
1 tsp. soy sauce  
1 garlic clove, grated  
Chopped roasted peanuts, for serving (optional)

### Directions:

For the spring rolls: Prepare the vermicelli according to the package directions. Fill a pie dish or a wide, shallow bowl with warm water. Working with 1 spring roll wrapper at a time, dip a wrapper in the water for a few seconds until softened. Place the softened wrapper on a damp cutting board. Working on the bottom third of the wrapper, layer on a small amount of lettuce, noodles, carrot, cucumber, mango, green onion, and herbs. Place 3 to 4 pieces of shrimp on top of the vegetables. Fold the bottom of the wrapper up over the fillings, fold the corners of the wrapper in, and tightly roll the spring rolls. Place the finished rolls on a serving platter and cover with a damp paper towel. Repeat with the remaining ingredients. For the peanut sauce: In a medium bowl, whisk together the peanut butter, hot water, lime juice, honey, hot sauce, sesame oil, soy sauce, and garlic until well combined. Transfer to a serving bowl and top with chopped peanuts, if you like. Serve the spring rolls with the peanut sauce and sweet chili sauce.

Yields 16 | Recipe <https://www.thepioneerwoman.com/food-cooking/recipes/a60432339/spring-rolls-recipe/>



**\$19.99**  
**\$17.99**

Member discount on additional bottles:

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

## 2022 Frog's Leap Flycatcher Zinfandel Blend Paso Robles, California

Frog's Leap is a family-owned winery dedicated to sustainable principles and committed to producing wines with balance, restraint, and respect for terroir. Frog's Leap makes its home amongst 200 acres of vineyards in Rutherford at the historic 'Red Barn'. Founded by John Williams in 1981, Frog's Leap continues to be family-owned and operated. As the owner and winemaker, John has made every vintage for over four decades. Frog's Leap has earned an enviable reputation for our sincere dedication to sustainable principles and our commitment to handcrafting wines. This noted 'ghost winery' was built in 1884 as the Adamson Winery and renovated in 1994 as Frog's Leap's permanent home. A handsome bi-level barrel chai completes the state-of-the-art winemaking facility, and guests are received in the warm and welcoming LEED-certified hospitality center.

First certified by California Certified Organic Farmers (CCOF) in 1988, Frog's Leap has been a leader in the industry for decades. Now in its fourth decade of production, Winemakers John and Rory Williams hand-craft Sauvignon Blanc, Chardonnay, Zinfandel, Merlot, and an Estate-Grown Rutherford Cabernet Sauvignon. Using the best of Napa Valley's organically grown, dry-farmed grapes and the most traditional winemaking techniques, Frog's Leap strives to produce wines that deeply reflect the soils and climate from which they emanate. Thoughtfully shepherding both natural and earned resources, Frog's Leap consistently returns more than it takes from the environment.

The inaugural vintage of Flycatcher consists of old vine Zinfandel from vines planted in 1963 at the Five Starr ranch in the Mokelumne River sub-AVA of Lodi, steeply-sloped Petite Sirah and aromatic, earthy Merlot from a duo of unlikely vineyards in the Yorkville Highlands area of Mendocino, and some fabulous Syrah from an outcropping of volcanic tufa soil in the Carneros district of Napa. Warm, generous fruit from the Zinfandel combines with great backbone and spiciness from the Sirah-Syrah sisters. Merlot (grown at a high elevation) adds acidity and an earthy-floral top note that helps invite the next sip. 33% Zinfandel, 31% Petite Sirah, 22% Merlot, 14% Syrah. Zinfandel's fruit-forward character and peppery notes pair beautifully with barbeque, spicy foods, smoked cheeses, and tangy flavors. Drink now.

Notes from wine.com



## Cherry Tomato Pasta

*It's topped with basil, parmesan, and creamy ricotta cheese.*

### Ingredients:

1/2 tsp. kosher salt, plus more for the pasta water  
1 lb. spaghetti  
1/4 cup olive oil  
4 garlic cloves, crushed  
1/2 tsp. crushed red pepper flakes, plus more for serving  
2 Tbsp. tomato paste

1 1/2 lb. cherry tomatoes (about 6 cups)  
1/4 tsp. black pepper  
1 cup low-sodium chicken broth  
1/2 cup fresh basil, cut into a chiffonade, plus more for serving  
1/2 cup grated parmesan (about 2 ounces), plus more for serving  
1/2 cup whole-milk ricotta cheese, at room temperature

### Directions:

Bring a large pot of salted water to a boil. Add the pasta and cook according to the package directions. Drain, reserving 1 cup of the pasta water.  
Meanwhile, heat the oil in a large skillet over medium heat. Add the garlic and crushed red pepper flakes and cook until fragrant, about 1 minute. Stir in the tomato paste and cook until thickened and slightly darkened, about 2 minutes. Stir in the tomatoes, salt, and black pepper and cook until the tomatoes start to turn golden and are beginning to burst, 3 to 5 minutes. Stir in the chicken broth and simmer until the tomatoes burst and become saucy, 5 to 7 minutes.  
Add the pasta, basil, parmesan, and 1/2 cup of the reserved pasta water to the skillet and toss to combine. Splash in more pasta water, a tablespoon at a time, as needed to loosen the sauce.  
Serve the pasta dolloped with ricotta and topped with more basil and parmesan.

Serves 4-6 | Recipe <https://www.thepioneerwoman.com/food-cooking/recipes/a64492111/cherry-tomato-pasta-recipe/>



\$29.99

Member discount on additional bottles: \$26.99

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