

2024 Domaine Allies Rose Languedoc, France

Guillaume and Marion represent the sixth generation of winemakers who cultivate their vineyard with great care and love. With passion and precision, they craft exquisite wines that reflect their deep devotion to their craft. Spanning 272 acres, their vineyard is situated on ideally south-facing clay-limestone soils, overlooking the Thau lagoon.

Languedoc is a key appellation in southern France's Languedoc-Roussillon wine region. It covers dry table wines of all three colors (red, white, and rosé) from all over the region, but leaves the sweet and sparkling wines to other, more specialized appellations. Around 75 percent of all Languedoc wine is red, the remaining 25 percent being split roughly down the middle between whites and rosés. The appellation covers most of the Languedoc region and nearly a third of all the wine-bearing vines in France.

The typical Languedoc red is a medium-bodied, fruit-forward wine. The finest examples are slightly heavier-bodied and have darker, more savory aromas with hints of spice, underbrush, and leather. The grape varieties used to make these are the classic southern French varieties Grenache, Syrah, and Mourvèdre, often with a hint of Carignan or Cinsaut.

The appellation's white wines are made from Grenache Blanc, Clairette, and Bourboulenc, with occasional recourse to the Rhône Valley varieties Viognier, Marsanne, and Roussanne. In one very specific case (Picpoul du Pinet), the little-known local variety Picpoul is also used. The rosés are based on the key red varieties, with support from the white varieties.

The 2024 Domaine Allies Rose is a blend of 70% Grenache and 30% Syrah. Luscious, aromatic nose of raspberries and strawberries. Fresh in the mouth with a well-balanced, full and lively middle palate, and a spicy, lingering finish. Drink anytime as an aperitif or with seafood, poultry, grilled meats, barbecue, and Mediterranean-style cuisine. Drink now.

Notes from www.cuvee-france.com & www.wine-searcher.com



Ricotta and Fresh Herb Turkey Burgers

Ricotta cheese, fresh herbs and an egg are the secrets to bringing your turkey burgers to life.

Ingredients:

2 pounds lean ground turkey
15 oz whole milk ricotta cheese (about 1 1/2 cups)
2 cups fresh fine bread crumbs (Or, many grocers carry gluten-free bread crumbs if you prefer)
1 egg, well beaten

1 cup of mixed fresh herbs, chopped (Use whichever herbs you like: thyme, oregano, sage leaves, parsley).
2 teaspoons fresh ground black pepper
1/2 of a preserved lemon, optional (Peels only, well-rinsed and diced)

Directions:

Place ground turkey, ricotta cheese, bread crumbs, beaten egg, salt, pepper and preserved lemon peel, if using, in a large mixing bowl.

Chop herbs and add to the turkey mix. Thoroughly mix all ingredients. The mixture will be very loose.

Cover and refrigerate turkey mixture for at least one hour. (You could make this in the morning or the night before, if you'd like.). The chilling and resting time allows the breadcrumbs to absorb extra moisture and the herbs to release their flavor. Skipping or rushing this step will make it difficult to form patties.

On parchment or waxed paper, form 8-12 patties of equal size to ensure even cooking.

Heat grill to 375F. Grill each side "approximately" 4-5 minutes. Keep your heat source 4-5 inches away from the grill. If you have a thermometer, as soon as the temperature in the middle of the burger reaches 165F, it's done. If you don't have a thermometer, carefully slice into one of the burgers. To ensure safe eating, all pinkness should be gone. They will still be plenty moist from the ricotta and egg.

Serve with your favorite buns and toppings.

Serves 8-12 | Recipe <https://gregnelsoncooks.com/2017/05/20/ricotta-and-fresh-herb-hollywood-turkey-burgers/>



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

2023 Bruni Poggio d'Elba Maremma Tuscany, Italy

The Bruni winery was founded as a simple passion in 1974. In the same year, two twins were born, Marco and Moreno, future winemakers.

In 1995, the twins Marco and Moreno, just twenty years old, took over the management of the company, continuing the bet that had begun with their birth ... the oenological techniques are refined, the products reach important levels of quality, and the markets go beyond national borders.

The Bruni company currently has a vineyard area of 40 hectares, with a production of over 320,000 bottles per year. The main production is Morellino di Scansano, but there is no shortage of Vermentino, Cabernet, Alicante, Rossi Internazionali, and IGT wines from the Tuscan Maremma.

Maremma Toscana is an appellation title covering a wide array of wine styles from the province of Grosseto in Tuscany. It was officially promoted to DOC status in September 2011, after 16 years as an IGT title. In its natural state, the Maremma is a very marshy area – its very name derives from the Spanish word Marisma, meaning 'marsh'. It was drained by the Etruscans, then by the Romans, and finally in the 1930s (more than a millennium later) under Mussolini's fascist regime. Dante's description of the area hints at what this land was like in the Middle Ages. He describes "aspri sterpi, fiere selvagge...ne l'orribil sabbione"; "tangled thickets, wild animals on the horrible sands".

Tart fruity nose of cranberries with hints of vanilla and spices. A wine showing notable density, gorgeous depth and richness, with soft tannins. Pairs well with appetizers, meat dishes, and game. Drink now.

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



"This shows a spicy side, with dried herbs, cinnamon and crushed flowers. This blend of 77% Sangiovese and 23% Cabernet Sauvignon has a very ripe side, with some sweetness too, that comes forward with cooked cherry and baked plum. This is an easy-drinking value red that is best consumed within the next few years." **Wine Advocate 87**

Grilled Prosciutto Ricotta Pizza with Arugula

Pour some wine, prep your ingredients, and hang outside while the grilling magic happens.

Ingredients:

1/2 batch pizza dough
1/4 lb sliced prosciutto
2 cups arugula
4 tbsp olive oil separated
1 tsp garlic powder

salt + pepper
1/2 cup ricotta
1 clove garlic minced
1/2 cup shredded mozzarella
1/4 cup balsamic vinegar

Directions:

Roll out 1/2 your dough to 1/4-inch thick on a well-floured surface. Repeat with the other half of dough and set aside. Heat grill to medium-high (450°F-500°F).

Prep your toppings: Toss 2 cups arugula in 1 tbsp olive oil. Stir garlic powder into 3 tbsp olive oil. Stir the minced garlic clove into the ricotta with 1/2 tsp pepper and 1/4 tsp salt.

Pour the balsamic vinegar in a small saucepan. Heat over medium-high heat until simmering. Stir well, let cook 3 minutes, then turn off the heat. This will thicken into a glaze.

Brush one side of the dough with olive oil and place that side down on the flame-side of hot grill grates. Grill for about 5 minutes (the bottom will be crisped and fully cooked). Brush the top with oil and carefully flip!

Once flipped, quickly build the toppings on your pizza. Spread the 1/2 the garlic oil on the bottom, then dollop 1/2 the ricotta around the dough. Add 1/2 the prosciutto and shredded mozzarella and close the grill lid.

Let the bottom cook for 4 minutes while the cheese melts on top. Add the tossed arugula. Shut grill lid for 1 more minute until the bottom is cooked through, then remove from the grill.

Repeat with the other half of dough. Drizzle with balsamic glaze, slice and serve!

Serves 4 | Recipe <https://sipandspice.com/grilled-prosciutto-and-garlic-ricotta-pizza-with-arugula-balsamic-glaze/#recipe>



\$16.99
\$15.29

Member discount on additional bottles:

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