

2024 Lemelson White Pinot Noir

Willamette Valley, Oregon

Since the inaugural release of the 1999 vintage in October 2001, Lemelson Vineyards is dedicated to producing some of the world's finest Pinot Noir. Eric Lemelson fell in love with Pinot Noir's subtle flavors and distinct textures early in the 1990s. He planted his first vineyard in 1995, five years after moving to a Yamhill County farm. Two years later, realizing that he loved the work involved in growing wine grapes, he planted an additional 30 acres of Pinot Noir and began planning for construction of a sophisticated, gravity-flow winery.

Lemelson's technically sophisticated, gravity flow winery was completed in time for the 1999 harvest. The winery is an example of Lemelson's commitment to the environment. It was constructed using a high proportion of sustainably harvested building materials, including certified lumber from Collins Lumber, a family owned timber producer based in Oregon, and other sustainably-produced materials, including oak flooring from trees surrounding the winery and vineyards.

White Pinot Noir is richer than many white wines because it's made with red wine grapes. It has flavors of baked apple and pear, with zesty notes of honey, orange and ginger. Depending on how it's made, the color can range from a pale white gold to a deep saffron yellow.

When they decided to produce their first ever white Pinot Noir in 2023 they did not anticipate the brisk demand for this wine. They heard so many encouraging words and rave reviews that they had to make it again. This wine was produced by direct pressing at low pressure to avoid color extraction. The juice was then fermented at a cold temperature in stainless tank retaining purity of fruit. The resulting wine has an enticing floral nose with exciting tropical fruit and citrus flavors on the palate culminating in a dry refreshing finish. Try it with cream-based soups and dishes with cream-based sauces. Pinot Noir in all its forms is a great partner to mushrooms. For meat lovers think "white" and go for chicken, pork chops or even fish and chips. Drink now.

Notes from www.lemelsonvineyards.com & www.winefolly.com



Creamy Skillet Chicken

One humble skillet has four jobs in this easy weeknight meal: it sears, sautes, simmers and steams.

Ingredients:

1/4 cup all-purpose flour	2 cloves garlic, minced
Kosher salt	4 ounces cream cheese, cut into chunks
Freshly ground black pepper	1 cup half-and-half
Four 6-ounce boneless, skinless chicken breasts	One 10-ounce package of baby spinach (about 8 cups)
4 tablespoons vegetable oil	Warm egg noodles, for serving
One 8-ounce container sliced mushrooms	

Directions:

Whisk together the flour, 1 tablespoon salt and a few grinds of pepper in a pie plate or shallow dish. Coat both sides of the chicken breasts in the flour. Shake off any excess and set aside.

Heat 3 tablespoons of oil in a large, heavy-bottomed skillet over medium-high heat. Add the chicken to the skillet and cook, undisturbed, until deeply golden, about 3 minutes. Turn the chicken and cook, undisturbed, until the other side is deeply golden brown, about 3 minutes. Remove the chicken to a plate. Add the remaining 1 tablespoon oil to the skillet. Add the mushrooms and cook, stirring occasionally, until they begin to brown and release their liquid, about 5 minutes. Add the garlic and cook, stirring, until the garlic is fragrant, about 30 seconds.

Add the cream cheese and stir until melted. Then pour in the half-and-half. Use a wooden spoon to scrape any browned bits from the bottom of the skillet. Season with salt and pepper. Add the chicken back to the skillet, cover and cook, turning about halfway through, until an instant-read thermometer inserted into the thickest part of the chicken reaches 165 degrees F, 15 to 20 minutes. Transfer the chicken to a serving platter filled with warm egg noodles. Add the spinach to the skillet, cover and cook until wilted, about 5 minutes. Stir to combine and season with salt and pepper. Pour the creamy spinach sauce over the chicken and noodles.

Serves 6 | Recipe <https://www.foodnetwork.com/recipes/food-network-kitchen/creamy-skillet-chicken-3696427>



\$29.99
\$26.99

Member discount on additional bottles:

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2022 Chateau Croix Mouton Bordeaux Superior, France

Château Croix Mouton is positioned in the commune of Lugon, on the clay soils of 'Ile de Carney'. Two of the chateaux are situated in the dynamic Bordeaux Supérieur appellation, on the edge of Fronsac. Possessing a majority of Merlot, the wines are full of character. They are fine and generous, showing off their magnificent silt and clay terroir, which provides wines that are excellent in their young years and please a wide audience. These are convivial wines, made to be shared.

Merlot has strong historic ties to Bordeaux and the southwest regions of France. This is the predominant grape variety in most red wines from Saint-Émilion and Pomerol, the area in which the variety is understood to have originated. Merlot is the second most-planted red wine variety in the world, after Cabernet Sauvignon. Smooth, rounded and "easy drinking" are common descriptions of Merlot wines. Merlot tends to be lusher with a softer tannin profile than a Cabernet Sauvignon produced in similar conditions. Merlot wines are more likely to be described as having red fruit characteristics.

Croix Mouton produces wines intended for pleasure, and excellent while still young. Merlot driven, they are full bodied and rich in flavor, easy to drink but with finesse and a stunning display of fresh red fruit on the palate. After the release of its first vintage, Château Croix Mouton was very quickly recognised by Bordeaux wine experts as being excellent value for money. The 'M' on Château Croix Mouton's label is special. It changes shape and color each year to reflect the personality of each vintage.

Notes from www.jpjdomaines.com & www.wine-searcher.com



"The 2022 Croix Mouton offers up a vibrant, gourmand bouquet of dark berries, flowers and mulberries, followed by a moderately weighted, elegant, fresh and juicy palate framed by velvety tannins, finishing long and fruity." **Wine Advocate 90**

Grilled Duck Breast

Grilled duck breast, slow-rendered and seared over the fire for flavor

Ingredients:

2 skin-on duck breasts
Kosher salt and fresh-ground black pepper

Special equipment: a cast iron pan

Directions:

Heat one chimney full of charcoal.
Score the skin side of the duck breasts in a cross-hatch pattern with a sharp knife. Try to not score into the meat at all.
Season the breasts with salt and pepper, rubbing the seasonings into the scoring.
When the coals are heated, pour all of them except a few into your grill in one single, rather thin layer. Add more coals onto the ones remaining in the chimney to fill it halfway again. (Now you have almost one chimney full in the grill and half a chimney heating back up.)
Place the cast iron pan on the grate above the coals.
Place the duck breasts, skin-side down, in the pan.
As they start to render, check the heat. You want enough heat in the pan so that the fat gently bubbles, but not so much that it's spattering or acting angry. If your pan is too hot, spread the coals out a little bit more.
Place the lid on the grill and cook, checking every few minutes.
When a lot of fat has accumulated in the pan, pour it off into a heat-proof container for later use. Continue to cook. The rendering process should take 10-15 minutes.
When the skin on the breasts is well rendered and a beautiful, chestnut brown, it's time to sear. The internal temperature should be in the range of about 100°F (38°C).
Remove the pan from the grill and add the half-chimney of coals to your coal pile.
Place the duck breasts, without the pan, on the grill grate above the coals and cook, skin-side up. Take the temperature every couple of minutes and look for a lowest temperature of 130°F (54°C).
When the pull temperature has been reached, remove the duck and allow to rest for a few minutes before slicing and serving.

Serves 2 | Recipe <https://blog.thermoworks.com/grilled-duck-breast/#tasty-recipes-29662-jump-target>



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