

## 2024 La Giustiniana Cortese Gavi di Gavi Piedmont, Italy

La Giustiniana, founded in the 1200s by Cistercian monks, is Gavi's most historic estate, and its location in Rovereto di Gavi is at the very heart of Piedmont's most famous white wine appellation. In the verdant hills of the Monferrato district, soft hills are interspersed with both woods and vineyards. The altitude, exposition, and characteristics of this particular terroir—with notable deposits of calcareous marl and ferrous clay—as well as the alternating cold winters and hot but breezy summers, create the perfect conditions for this elegant, complex, and pleasing white wine, which was awarded DOCG status in 1998.

The estate was purchased by the noble Giustiniana family in the late 1500s. By 1611, the estate returned to the hands of the church, where it stayed until 1798, when Napoleon seized all the ecclesiastic estates in the Republic of Genova. Since then, always appreciated for the quality of its soil and its stunning and timeless beauty, La Giustiniana passed between the most important families of Genova.

In 2016, La Giustiniana was reborn under the ownership of Stefano Massone and Magdalena Pedrini, who both have a long history in Gavi wine. Their goals for the estate are simply to glorify the classic perfumes of the Cortese variety in La Giustiniana's wines through attention to detail and scrupulous care of their vineyards.

"Lugarara" is La Giustiniana's contemporary single-vineyard Gavi. The Lugarara vineyard is made up of grey marl and a sandy topsoil, which renders an elegant expression of the hand-harvested Cortese grapes. This is a textural wine from one of Piedmont's most famous DOCG zones. An extended, cool fermentation, facilitated by state-of-the-art, precise temperature control measures, draws out bright herbal notes that linger on the finish. Captivating aromas of green apple and lime peel with pronounced acidity and notes of toasted almonds make this dry white a versatile accompaniment for many meals. It shines with fish and light pastas, or sipped as an aperitif. Drink now.

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



*"Rounded aromas of ripe pear, golden apple, and sun-warmed Meyer lemon rise generously from the glass. The energetic palate delivers a solid core of juicy nectarine and orchard fruits, balanced perfectly by vibrant acidity, while slate and wet gravel notes emerge on the mineral-driven finish."* **Wine Enthusiast 91**

## Pan-Seared White Fish

*This method works well with a variety of mild white fish like cod, halibut, snapper, or sea bass.*

### Ingredients:

2 (6 to 8 ounce) boneless, skin on white fish fillets (tilapia, halibut, cod, bass)  
Kosher salt, as needed  
Freshly ground black pepper, as needed  
2 tablespoons canola oil, or another neutral oil like grape-seed

3 tablespoons unsalted butter  
½ medium lemon  
2 teaspoons nonpareils capers  
2 tablespoons chopped mixed herbs, like chives, tarragon, parsley

### Directions:

Pat the fish dry with a paper towel and discard. Season all over with salt and pepper. Heat a large skillet over medium high heat, add the oil and heat through. Place the filets skin side of the fish down in the pan, pressing down gently for a few seconds so the skin doesn't curl. Sear, until the skin is golden and easily releases from the pan, about 3 minutes. Carefully flip the fish using a spatula and add the butter, lemon juice and capers to the pan. Continue to cook, tilting the pan so the butter pools in the side of the pan. Use a spoon to splash the butter over the top to baste the fish until it's cooked through, about an additional minute. Garnish with the herbs and serve the fish with lemon wedges on the side.

Serves 2 | Recipe <https://cookingwithcocktailrings.com/pan-seared-white-fish/>



\$21.99  
Member discount on additional bottles: \$19.99

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

## 2020 Lava Cap Syrah Sierra Foothills, California

Lava Cap is a family-owned winery in Placerville, California. The Jones family planted their first vines in 1981 and opened the winery in 1986 on a special site in the heart of the Sierra Foothills. The family of geologists specifically selected this location for its prime volcanic soil that is particularly well-suited to growing fine wine grapes. They named their new business after this unique "lava cap," where their grapes flourish in the volcanic soil, warmed by the foothill sunshine and cooled by gentle Sierra night breezes.

Beginning with the first vintage in 1986, Lava Cap wines continue to win a steady stream of gold medals and awards from across the country each year. Their winemaking philosophy is to express the elegant and complex varietal character from each block of the family's vineyards. Lava Cap handcrafts each wine using artisan production techniques to create wines with full flavor and depth. In the vineyard, Lava Cap uses sustainable vineyard practices and integrated vineyard management strategies. They strive to cultivate optimum quality fruit while protecting our environment and ensuring a healthy ecosystem.

Syrah has a cult following in California. In the particularly warm climates, such as that of Napa Valley, it is blended more often than it is produced as a varietal wine. While it has not seen the runaway success enjoyed by Cabernet Sauvignon or Zinfandel, nor the feverish worship of Pinot Noir, a dedicated band of American winemakers has been devotedly working with Syrah since the 1970s. Known as the Rhône Rangers, these men and women have proven that the variety can produce complex, rich wines.

Dense and rich, but incredibly complex, the 2020 Estate Syrah showcases rich aromas of cassis, violets, and clove, framed by dark chocolate and olive tapenade. Very age-worthy, but with refined tannins and a vibrant finish that make this wine approachable now. With grippy tannins and a smooth, velvety texture, this Syrah pairs beautifully with grilled meats, stews, or aged cheeses. Drink now.

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



*"This wine is fresh and lively with aromas of boysenberry, black plum, dried herb and chicory. The palate is black berry, black cherry, blood orange zest, chicory intertwined with bittersweet chocolate, espresso and a silky dry finish."* **Wine Enthusiast 92**

## Braised Leg of Lamb

*This simple recipe will become your new favorite way to prepare lamb. Braised leg of lamb uses just a handful of ingredients and a mostly hands-off cooking method to create tender, fall-apart lamb that can be served in a variety of ways.*

### Ingredients:

1 tablespoon avocado oil  
4 pound boneless leg of lamb, or up to 5  
pound bone-in leg of lamb, room temperature  
1 yellow onion, chopped  
5 large cloves of garlic, minced  
2 teaspoons Kosher salt

1 1/2 teaspoons coriander  
1 teaspoon cumin  
1 teaspoon garlic powder  
1/2 teaspoon black pepper  
1 cup broth, beef, chicken or lamb

### Directions:

Preheat oven to 325°F.  
Trim the lamb of any excess fat. Combine the salt, coriander, cumin, garlic powder and pepper in a small bowl and rub the seasoning mixture all over the lamb.  
Place avocado oil in a large Dutch oven over high heat. Once hot, add the lamb and brown on all sides.  
Add the onions, minced garlic and broth to the pot. Cover and transfer to the oven.  
Cook for 2 hours and 30 minutes then remove the lid and braise for another 30-45 minutes, adding a touch more broth if needed during this time.  
Remove the pot from the oven and shred the lamb in the pot using two large forks. Discard bone if using bone-in lamb. The shredded meat will soak up any remaining juices. Serve the lamb as is or store for later use.

Serves 10 | Recipe <https://www.runningtothekitchen.com/braised-leg-of-lamb/#wprm-recipe-container-31889>



**\$27.99**  
**\$25.19**

Member discount on additional bottles:

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