

ORIGINAL WINE CLUB

February
2026

2024 Fantini Pecorino Abruzzo, Italy

The Fantini Group began in Abruzzo, in the town of Ortona, in 1994 by three partners, Filippo, Valentino, and Camillo, who consequently were known as "the three dreamers" because they were able to achieve their dream of opening a winery (or many). Their goal was to create a winemaking company that promotes southern Italy, without actually owning vineyards. They are fully dedicated to producing high-quality wines from meticulously chosen grapes, but also to giving back to the surrounding community. They partner with small family farms that have been in the area for generations, whose aim is to grow healthy, quality grapes. In the cellar, Fantini uses the most advanced winery technology available to ensure their wines reflect the authentic characteristics of the grapes.

Abruzzo is one of the "Greenest Regions" of Europe, which has made the protection of its splendid, uncontaminated nature a mission. The high mountains that rise close to the coasts generate a rare and valuable microclimate, a natural essence for wines of absolute elegance and consistency.

An indigenous white grape rescued from obscurity, Pecorino is found across eastern central Italy, producing very fresh, nutty-flavored wines. Pecorino is a high-quality, dry, and crisp Italian white wine grape primarily grown in the Marche and Abruzzo regions. Known for its high acidity, mineral notes, and flavors of pear, citrus, and white peach, it is often light-bodied to medium-bodied. It is distinct from the cheese, with its name originating from sheep (pecora) grazing on the vines.

By the mid-20th Century, Pecorino was thought to be extinct. In the 1980s, a local producer researching native varieties investigated a rumor of some forgotten vines in an overgrown vineyard. Cuttings were taken and propagated, and eventually grew enough grapes to make a very good wine in the early 1990s. Since then, the variety's plantings have grown exponentially, and Pecorino is now found across the Marche, Abruzzo, Umbria, and Tuscany.

This is 100% Pecorino with aromas of white-fleshed fruit, especially pear, and balsamic notes that reveal the good quality of the oak. Perfect with lobster, cream of vegetable soup, smoked fish, roasted chicken, and, of course, pecorino cheese. Drink now.

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



Pasta with Pecorino and Pepper

This Ina Garten recipe is a very delicious, quick and easy dinner for a weeknight.

Ingredients:

1 tablespoon whole black Tellicherry peppercorns
Kosher salt
1/2 pound dried Italian egg pasta, such as tagliarelle
1 cup freshly grated aged Pecorino cheese (4 ounces), plus extra for serving

2 tablespoons heavy cream
1 tablespoon unsalted butter
2 tablespoons minced fresh parsley leaves

Directions:

Place the peppercorns in a mortar and pestle and crush them until you have a mixture of coarse and fine bits. (You can also grind them in a small food mill or coffee grinder.) Set aside. Fill a large, heavy-bottomed pot with water and bring to a boil over high heat. Add 1 tablespoon salt and the pasta and cook according to the directions on the package until al dente. Ladle 1 cup of the pasta cooking water into a glass measuring cup and reserve it. Drain the pasta quickly in a colander and return the pasta to the pot with a lot of the pasta water still dripping. Working quickly, with the heat on very low, toss the pasta with 1/2 cup of the grated Pecorino, the crushed peppercorns, cream, butter, parsley, and 1 teaspoon salt, tossing constantly. If the pasta seems dry, add some of the reserved cooking water. Off the heat, toss in the remaining 1/2 cup Pecorino. Serve immediately with a big bowl of extra grated Pecorino for sprinkling.

Serves 2 | Recipe <https://www.foodnetwork.com/recipes/ina-garten/pasta-with-pecorino-and-pepper-recipe-1948496>



\$14.99
\$13.49

Member discount on additional bottles:

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

2023 Evolucio Blaufrankisch Burgenland, Austria

In 1999, the Austrian wine regulation was amended to create a new wine-growing region called "Weinland Austria." The advantage of this new appellation is that wines from Niederösterreich and Burgenland, a vast wine-growing area, can be used for the production of Landwein or Vin de Pays.

Evolucio Blaufränkisch comes from the Burgenland region. The Burgenland region is located in the eastern side of the country by the Hungarian border and it is the oldest vine growing region in Austria. Burgenland covers 13,840 hectares of vineyards. The region is famous for producing some of the richest and best red wines in Austria, especially made from Blaufränkisch and St Laurent, both red varietals that thrive in Burgenland due to the hot, continental Pannonian climate.

Blaufränkisch (aka Lemberger and Kékfrankos) is a black-skinned wine grape grown widely in Austria and Hungary, and to a lesser extent in neighboring Germany, Slovakia, the Czech Republic, Bulgaria, and Croatia. In Austria, Blaufränkisch is the second most popular red wine variety behind Zweigelt – a crossing of Blaufränkisch with Austria's other signature red variety, Saint-Laurent. It is grown in almost every Austrian wine region to some extent, but its stronghold is in Burgenland.

This is 100% Blaufränkisch. The nose is fragrant and expressive, offering dark cherry, blueberry, and ripe blackberry, accented by floral hints of violet, along with layers of plum skin and white pepper. On the palate, the wine delivers flavors of bramble fruit, dark berry compote, and a touch of spice, all wrapped in a smooth, easy-drinking texture. This is a dry wine with medium acidity, soft, fine tannins, and a medium body that supports the juicy, fruit-driven profile. The finish is clean and moderate, with lingering notes of fruit and a peppery lift. Serve with a slight chill to highlight its bright character. Pair with grilled meats, sausage, lamb, and cheeses like mild cheddar and smoked gouda. Drink now.

Notes from www.wine-searcher.com



Austrian Goulash

This traditional Austrian dish is the perfect comfort food for any occasion.

Ingredients:

4 lbs stew cut meat, cut into bite-sized chunks
flour seasoned with kosher salt & cracked pepper
(about 1 cup flour, 1 Tbsp salt & pepper)
2 large onions, sliced thin
olive oil, for searing

1 tablespoon hungarian hot paprika
1 -2 teaspoon mild paprika
2 garlic cloves, sliced thin
1 small lemon, zested
1 tablespoon caraway seed

2 tablespoons tomato paste
4 cups tomato sauce (large can)
1/2 cup beef (or water) or 1/2 cup
chicken stock (or water)
kosher salt & pepper
flour (for searing meat)

Directions:

You will need a large Dutch oven with a lid for best results. Add just enough olive oil to coat the pan and turn the heat high enough to make the oil shimmer, but not smoke.

Pat the meat dry and dredge in flour, seasoned with kosher salt & cracked pepper.

Add one piece of meat to the hot oil to make sure that it sizzles. Add the remaining meat, without crowding the pan and sear for about 3-4 minutes per side. You want a golden crust that will give the gravy great flavor.

Cook the meat in batches, if necessary and set aside in a bowl-- to collect the juice.

When all the meat is seared, turn the heat to medium and add a little more olive oil to the pan and cook the onion until tender-- 3-4 minutes. Add the sliced garlic and cook till fragrant-- 30 seconds or so.

Add the tomato paste and paprika, and cook for 1-2 minutes.

Add the tomato sauce, caraway seeds, lemon zest and chicken stock and stir well.

Bring to a simmer for about 15 minutes and taste for seasoning. Adjust as necessary. If the sauce is too thick, thin with a little more chicken stock or water until it is the consistency of a gravy.

Simmer for 2 hours, or you can use a slow cooker for 4-6 hours.

This stew tastes even better if made one day in advance. Serve over buttered egg noodles, spaetzle, or bread dumplings.