

## 2024 CRU Albarino

### Edna Valley, California

Deeply rooted in family & friends, CRU Winery sources fruit from some of the finest vineyards throughout the Central Coast of California. With a focus on Burgundian and Rhone varietals such as Pinot Noir, Chardonnay, and Syrah – which are best suited to this region, they craft wines for quality everyday drinking.

Albariño (Alvarinho) is a fresh, aromatic, hardy grape variety that has the potential to travel well, although this is only just being realised worldwide. The high quality of Albariño, its ability to cope with maritime macroclimates, and an increased interest in Spanish grape varieties, has seen the variety begin to find a home in cool-growing regions of California like Edna Valley.

Edna Valley is just 5.4 miles from the Pacific Ocean. Located halfway between Monterey to the north and Santa Barbara to the south, this tiny valley boasts one of the coolest and longest growing seasons in the state. Much like the Rías Baixas of Spain, the Edna Valley maintains a consistent, temperate climate from vintage to vintage. The ocean's influence creates an unusually long growing season and allows the fruit in these vineyards to ripen to its full flavor while preserving its trademark lively acidity. In short, the Edna Valley is one of the best places on earth for growing pure, vibrant white wine grapes.

The 2024 CRU Winery Edna Valley Albariño is a lovely example of how aging in stainless steel tanks brings out the true essence of this wine. The fermentation enhances the natural fresh fruit characteristics, intensifying the zingy flavors of lemon peel, grapefruit, and guava. Bright acidity is prevalent throughout and beautifully balanced with notes of lemon zest, apricot, and white peach with a hint of minerality on the finish. Albariño is a perfect companion to seafood. Try it with oysters, ceviche, or salmon. Drink now.

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



## Oyster Casserole

*This dish is so flavorful and a Southern classic.*

### Ingredients:

2 tablespoon olive oil  
6 tablespoon unsalted butter divided  
½ cup onion chopped  
½ cup green bell pepper seeded and chopped  
½ cup celery chopped  
¼ cup scallions sliced, white and green parts

3 cloves garlic minced  
2 16 oz containers oysters fresh, drained and rinsed  
8 oz mushrooms sliced  
2 tablespoon all-purpose flour heaping  
1 cup half and half  
1 tablespoon fresh lemon juice  
1 tablespoon Worcestershire sauce

1 tablespoon hot sauce  
1 teaspoon Kosher salt  
½ teaspoon freshly ground black pepper  
¼ cup Parmesan cheese grated  
1 cup breadcrumbs fresh, chopped from a loaf of bread with the crust mostly removed

### Directions:

Preheat oven to 400°F.

Heat the olive oil over medium-high heat in a large skillet. Stir in 2 tablespoons of the butter until melted. Add onion, bell pepper, and celery, and cook until soft, about 5 to 7 minutes. Add the scallions and garlic and cook for another minute.

Add oysters and mushrooms and bring to a simmer, stirring often, 5 minutes. Set aside.

Melt 2 tablespoons of the butter in a medium saucepan over medium heat. Whisk in flour, and cook, whisking constantly, until smooth, 1 minute.

Stir in half and half, lemon juice, Worcestershire sauce, hot sauce, salt, and pepper, whisking constantly, until very thick and beginning to bubble, about 2 to 5 minutes. Stir in Parmesan cheese until melted, about 1 more minute.

Using a fine-mesh sieve or colander, strain the oyster mixture and discard the liquid.

Add the oyster mixture to the cheese sauce and stir until fully incorporated.

Spread mixture in an 11x7-inch baking dish.

Melt the remaining 2 tablespoons of butter, then toss breadcrumbs with melted butter and a pinch of salt. Sprinkle the breadcrumbs over the oyster mixture.

Bake for 15 minutes, or until bubbly. Remove the casserole from the oven and move the rack to the 2nd level under the broiler.

Place the casserole under the broiler for 1 to 2 minutes, until the breadcrumb topping is slightly browned. Watch closely!!! Don't let burn, as broilers vary! Remove from the oven and serve at once.

Serves 4 | Recipe <https://howtofeedaloon.com/oyster-casserole/#recipe>



\$24.99  
Member discount on additional bottles: \$22.49

## 2020 Familia Furlotti Malbec Mendoza, Argentina

Familia Furlotti is a historic winery located in Mendoza, Argentina, with roots tracing back to 1888 when Ángel Furlotti emigrated from Fontanellato, Italy, to Argentina. Ángel's profound knowledge of soils and viticulture led him to establish top-quality vineyards across the Mendoza region, earning him the title "King of the Vineyards." In 1914, he founded Bodega Furlotti in Maipú, which, by the 1960s, expanded to ten estates encompassing over 2,000 hectares of vines and olive groves. The winery and bottling plant had a capacity of almost 40 million litres.

Gabriela Furlotti was born exactly 100 years after her great grandfather Ángel, and took up the family tradition with passion, conviction, and determination. Like her forefathers, she believes that the best wine can only be made from the best grapes, and preferably from grapes grown in old vineyards. She rescued a small, century-old vineyard from the advancing urbanisation of the area and was one of the first people to open a rural hotel in Mendoza: transforming the estate where she grew up in Chacras de Coria into a warm and friendly hotel in the middle of a vineyard: this is the Finca Adalgisa.

Exactly 100 years after her great-grandfather bought his first winery, Gabriela Furlotti harvested her first grapes for the Familia Furlotti, uniting past and present in the belief that wine is an art that begins in the vineyard. Today, the Furlottis preserve the tradition of getting the best out of the old vines to produce wines that reflect the fundamental character of the soil and the grapes. Bodega Furlotti refines wines from the grapes from its estates in Lunlunta and Altamira in its own winery.

With punchy dark fruits, lush texture, and surprising precision and restraint in equal measure, Furlotti has channeled 3 generations of winemaking tradition into a pure expression of high-altitude Mendoza Malbec. Boysenberry and blackberry jump out on first sip, with tobacco and leather that intensify as the palate unfolds. The benefit of high elevation offers bright acidity, lifting the fruit through the long, languid finish. Malbec works well with pepper, sage, creamy mushroom sauces, melted cheese, and, in particular, blue cheese. Drink now.

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



## Smashed Sweet Potatoes with Bacon & Bleu Cheese

*Sweet potato halves roast until silky and caramelized alongside strips of bacon, whose crisp texture and smoky flavor accentuate a creamy blue cheese butter.*

### Ingredients:

1 pound small or baby sweet potatoes, steamed to tender  
12 strips bacon cooked crisp  
1/4 cup bacon fat  
1/2 cup crumbled bleu cheese  
2 tablespoons minced fresh chives

### Directions:

Preheat oven to 450°F.

Drizzle 2 tablespoons of the bacon fat on a sheet pan. Add the tender sweet potatoes and toss to coat lightly. Use a knife to score the skin then use a potato masher or the bottom of a measuring cup to smash the sweet potatoes so that some of the inside protrude from the skins and they are relatively flat, but still hold together.

Drizzle the remaining bacon fat evenly over the tops of the smashed sweet potatoes and bake in the hot oven until crisp and caramelized around the edges, about 18 to 22 minutes.

Use a flexible spatula to transfer the sweet potatoes to a serving dish, garnish with the crumbled bleu cheese and the minced chives.

Serves 4 | Recipe <https://www.foodiewithfamily.com/smashed-sweet-potatoes-with-bacon-and-bleu-cheese/#wprm-recipe-container-23071>



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