



Simplify with School Night Wines

September has come back around, bringing with it yellow school buses, sharpened pencils and busy schedules...the last of which demand the simplicity of school night wines. Not to be underrated, we like to think of them as dependably dazzling.

Meaning *The Basques* in honor of its Basque roots, Los Vascos in Chile's Colchagua Valley was acquired by Domaines Barons Rothschild-Lafite in 1988. Its proximity to the Pacific Ocean, intense sun, semi-arid soils and plentiful water resources create a unique microclimate highly suitable to growing healthy grapes. Expansion into Casablanca Valley and sophisticated, modern equipment and techniques have resulted in continued excellence, as is proven by the delightful **2017 Los Vascos Sauvignon Blanc**. Aromas of lemon, grapefruit and tropical fruit nuances are complimented by refreshing acidity. \$8.49

Massive boulders that look as though they fell from the sky are scattered throughout the Sky Fall Vineyard in Washington's Columbia Valley, brought by the Missoula glacial floods of the last Ice Age. The soil is composed of layers of silt loam and volcanic ash, a



The California vineyard for Zac Brown's Uncaged wines

mineral-rich bed in which to grow grapes. Blended with 1% Semillon, known for rich texture and flavors of pear and papaya, the **2016 Sky Fall Chardonnay** sees a slow, cool fermentation, preserving the wine's fruit character. The creamy mouthfeel and palate of citrus and toasted almonds make this a shoe-in as you slide into slightly more robust Fall dinners. \$10.19

Country music singer Zac Brown, in collaboration with winemaker John Killebrew, brings his passion for music to wine with his 'Uncaged' label. The owl on the label alludes to the myth that says when an owl is present, the spirit has been set free. Owls are used as a form of pest and rodent control, in place of chemicals, with owl boxes set up throughout the vineyard to encourage the nocturnal creatures to come and watch over the vines. Sustainably farmed, the **2015 Z. Alexander Brown 'Uncaged' Cabernet Sauvignon**, is

made with minimal intervention to allow the black fruit and spices to sing, while oak aging fully develops the wine. It is irresistible with flavors of black cherries and milk chocolate. \$12.99

Grapes for the **2016 Colimoro Montepulciano d'Abruzzo** were grown on the hillsides of Abruzzo, east of Rome, between the Apennine Mountains and the Adriatic Sea, where mild temperatures and low humidity nurture the grapes to optimal ripeness. After malolactic fermentation at controlled temperatures in stainless steel tanks, the wine is aged four to six months in Slavonian oak barrels, followed by another three months in bottle. Palate cleansing acidity and soft tannins make this an easy winner. \$8.49

Called Mourvèdre in France and Monastrell in Spain, the grape makes big, earthy wines with powerful tannins. Excellent Monastrell comes

from Jumilla, in southeastern Spain's Murcia region. Vineyards were destroyed by phylloxera in 1989, close to a century after the same pest had wiped out vineyards throughout Europe, though ironically sparing Jumilla. The response of winemakers was to start anew, adopting modern techniques and making terrific wines. The **2009 Carmine Monastrell** is aged for six months in oak, followed by another six months in bottle. Aromas of ripe blueberries, smoke and licorice with a deep purple hue will appeal to fans of big reds. \$9.49 90 RP

The days are becoming shorter and the lists of to-dos are growing longer. There are practices to attend, homework to grade or oversee and dinners to cook at a reasonable hour. We hope you can shore up and then wind down with some excellent options for school night wines. *Cheers* to September. ♦

Incredible Savings!
15% off all Wine —
Every Bottle,
Every Day!!!

Did you know... There are more than 8,000 grape varieties known to scientists, and more than 1,300 varieties are currently used to make wine around the world.

Wine Tastings Friday, 4-7 & Saturday, 2-5

Days not mentioned will feature New Arrivals.

Fri 8/31: Italian Whites from the August Newsletter and a couple of Italian reds, just because

Sat 9/1: New arrivals for your Labor Day barbecue

Fri 9/7: Wines from South America

Fri 9/14: Wines from the 90s Club

Sat 9/15: Three-fer wines...as in 3 for \$24.99

Fri 9/21: September Staff Picks

Fri 9/28: Wines from page one of the September newsletter...school night wines!

Porchetta Pork Chops *Adapted from New York Times*

2 bone-in pork chops, 1 1/4" to 1 1/2" thick
1 tsp coarse kosher salt, plus a pinch
1 lemon
2 garlic cloves, minced
2 Tbsp chopped rosemary
Large pinch red pepper flakes
1/2 tsp fennel seeds, lightly crushed
2 Tbsp chopped fennel fronds, more for garnish
2 Tbsp olive oil

Heat oven to 350 degrees. Pat pork chops dry and, using a very sharp paring knife, cut a large pocket into the fat-covered edge of each chop. Season chops all over with 1 teaspoon salt, including inside pockets.

Finely grate zest from lemon and put in a small bowl. Cut lemon lengthwise in quarters for serving.

Using a mortar and pestle or the flat side of a knife, mash garlic with a pinch of salt until you get a paste. Add to the bowl with the lemon zest and stir in rosemary, red pepper flakes, fennel seeds, 2 tablespoons fennel fronds and 1 tablespoon olive oil.

Divide filling between pork chops, stuffing some inside pockets and rubbing the rest on the outside.

Heat a large ovenproof skillet over high heat and add 1 tablespoon olive oil. Sear pork chops on one side for 5 minutes, or until golden brown. Gently turn over chops and cook for another minute, then transfer skillet to oven. Cook until meat is just done, about 5 to 10 minutes longer (internal temperature should read 135 degrees on a meat thermometer). Transfer pork chops to a plate, tent with foil, and let rest for 10 minutes before serving. Garnish with fennel fronds and lemon wedges.



Boulevardier

This simple cocktail, basically a Negroni made with whiskey instead of gin, dates back to the late 1920s. It's equally as complex as its gin-based predecessor, but the whiskey adds warmth, making it perfect for autumn and winter drinking.

4 ounces rye whiskey
2 ounces Campari
2 ounces sweet vermouth
Garnish: 2 orange twists

Add the first three ingredients to a shaker filled with ice and stir to combine. Strain into two chilled cocktail glasses and garnish each with an orange twist.



September 2018 Staff Wine Picks

Sheila: NV **Domaine Bousquet Sparkling Brut Rosé** (Mendoza) **\$8.99** (reg \$10.99) **90 JS** An organic blend of 75/25 Pinot Noir and Chardonnay grown 1200 meters above sea level, one of the highest points in Mendoza. It has delicate bubbles, balanced acidity and a fruity finish *Roast chicken on a bed of carrots, leeks and fingerling potatoes

Ian: 2016 **Balletto 'Teresa's Unoaked' Chardonnay** (Russian River Valley) **\$16.99** (reg \$19.99) **90 WE** This estate-grown Chard, unfettered by oak, has focused floral apple-blossom aromas and bright, fresh flavors of tangerine and grapefruit zest. A bite of green apple shines on the finish. *Cod fish tacos with shredded cabbage, pico de gallo and crema

Brian: 2015 **Il Palagio Casino Delle Vie Rosso Toscana** (Toscana) **\$23.99** (reg \$28.99) **92 JS** This organic Super Tuscan from Sting and his wife Trudie Styler's Il Palagio estate is 80% Sangiovese with the remainder from Cabernet Sauvignon, Merlot and Cabernet Franc, aged 12 months in oak and 6 months in bottle. *Eggplant Parmigiano

Ted: 2017 **Domaine Les Hautes Noëllles 'Les Parcelles' Muscadet** (Loire Valley) **\$12.99** (reg \$14.99) Made from certified organic, 30-year-old Melon de Bourgogne grapes that are fermented and aged in tank, it is bright and light, and brimming with citrus and apples. *Linguine with white clam sauce

Bill: 2016 **Averaen Pinot Noir** (Willamette Valley) **\$16.99** (reg \$19.99) **90 AG** Fermented in temperature controlled stainless steel and aged in neutral French oak for ten months, there are notes of ripe, spice-accented cherry and boysenberry scents, along with woodsmoke, mocha and camphor. *Porchetta pork chops, see above

Tony: 2016 **Banshee Cabernet Sauvignon** (Paso Robles) **\$16.99** (reg \$19.49) Blended with 20% Malbec, Merlot and Petit Verdot, it has a velvety texture, with densely layered flavors of boysenberry, cassis and plum; round tannins frame a balanced, lingering finish. *Grilled beef short ribs