

# Wine Club Tasting Notes

## *Campuget Syrah*

Campuget is a family estate with vineyards situated 15 Km south of Nimes. The Chateau itself was built in 1753 at the same time the vines were planted, prompting the '1753' range of wines. This wine is produced in a traditional way and without sulfites and is pleasant to drink as soon as it is bottled.

The nose is fruity (blackcurrant, blackberry) with cocoa notes. In the mouth the violet and liquorice explode. The tannins are elegant and round giving a velvety sensation.

Varietal: 100% Syrah  
13.% ABV



June 2023

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# Wine Club Food Pairing

## ***Portobello Penne Pasta Casserole***

### ***Ingredients***

- *1 (8 ounce) package uncooked penne*
  - *2 tablespoons vegetable oil*
  - *½ lb portobello mushrooms, thinly sliced*
  - *½ cup margarine*
  - *¼ cup all-purpose flour*
  - *1 large clove garlic, minced*
  - *½ teaspoon dried basil*
  - *2 cups milk*
  - *2 cups shredded mozzarella cheese*
  - *1 (10 ounce) package frozen chopped spinach, thawed*
  - *¼ cup soy sauce*
- *Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.*
  - *Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.*
  - *Heat the oil in a saucepan over medium heat. Stir in the mushrooms, cook 1 minute, and set aside. Melt margarine in the saucepan. Mix in flour, garlic, and basil. Gradually mix in milk until thickened. Stir in 1 cup cheese until melted. Remove saucepan from heat, and mix in cooked pasta, mushrooms, spinach, and soy sauce. Transfer to the prepared baking dish, and top with remaining cheese.*
  - *Bake 20 minutes in the preheated oven, until bubbly and lightly brown.*

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### ***Dobbes Grenache Blanc***

Neutral barrel fermentation adds body and roundness to the mouthfeel to support the mouthwatering acid carrying into a vibrant long finish. 2020 marks the 12th vintage of this unique varietal from Crater View Vineyard, one of the only Grenache Blanc plantings in Oregon. This style of vibrant acid driven white wine can be enjoyed in its youth and also has proven to be excellent for aging.

Delicate floral and citrus notes of jasmine and lemon carry the aroma accented with tropical pineapple.

The aroma carries onto the palate with flavors of green mango, citrus zest, pineapple and a hint of vanilla.

Varietal: 100% Grenache Blanc  
13.5% ABV



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# Wine Club Food Pairing

## Chinese Chicken Salad

### ASIAN DRESSING

- 2 tbsp light soy sauce (Note 1)
- 3 tbsp rice vinegar (aka rice wine vinegar, or use cider vinegar)
- 1 tbsp sesame oil (toasted)
- 2 tbsp grapeseed oil (or canola or any other neutral flavored oil)
- 1 tsp sugar
- 1 1/2 tsp fresh ginger , grated or very finely chopped
- 1 garlic clove , minced
- 1/2 tsp black pepper

### SALAD

- 4 cups Chinese cabbage
- 1 1/2 cups red cabbage , finely shredded
- 1 cup carrot , finely julienned (see video)
- 2 cups chicken , shredded
- 1/2 cup shallots / scallions , finely sliced on the diagonal

### GARNISHES

- 1/2 to 1 cup crunchy noodles
- 1 - 2 tsp sesame seeds
- Combine the Dressing ingredients in a jar and shake. Set aside for 10 minutes or so for the flavours to meld.
- Place the Salad ingredients together in a large bowl along with half the crunchy noodles. Drizzle over dressing then toss. (Note 4)
- Divide between serving bowls. Top with more crunchy noodles and a good sprinkle of sesame seeds. Serve immediately!

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### ***Feudo Montoni Grillo della Timpa***

Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, “timpa” meaning strong slope. In fact the vineyard climbs up a hill with a degree that exceeds 70%. Fermentation takes place in cement containers, in contact with the skins for a quarter of the fermentation process.

Straw yellow in color with green reflections. The nose has strong notes of yellow peach and apricot, with floral aromas of Sicilian Spanish broom and almond flowers on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.

Varietal: 100% Grillo  
13% ABV



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### ***Zesty Fettuccini with Asparagus and Burrata***

- *One bunch thin, green asparagus*
- *One lb. fettuccine or other wide pasta, such as tagliatelle*
- *Large ball of burrata cheese, room temperature*
- *3 tablespoons extra virgin olive oil, plus more for drizzling*
- *Zest of 1 lemon*
- *Salt & pepper*
- Bring a large pot of salted water to boil. Trim the stem ends of the asparagus and add to boiling water. Cook for three minutes, or until crisp/tender. Remove and immediately place in bowl of ice water. Remove asparagus from ice water when cooled and cut spears on the diagonal into 3 inch pieces and set aside.
- Add the pasta to the pot, and cook 2 minutes less than the package directions. Pasta should be just shy of al dente. Reserve 1 cup of the pasta water. Drain pasta and toss in a bowl with 2 tablespoons of the olive oil.
- Heat pan on medium high and add 1 tablespoon olive oil, then the asparagus. Sauté for 3 minutes, then add the pasta and reserved pasta water. Bring the pan to a simmer and cook for until the sauce thickens, a few minutes.
- Evenly place the pasta and sauce on 4 plates. Divide burrata into four pieces and nestle it into the middle of pasta. Sprinkle liberally with lemon zest, drizzle with olive oil and add salt and pepper to taste. Serve immediately.

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