

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

Alexakis Assyrtiko, Crete 2022

Today in Crete, farmers are cultivating the ancient variety Assyrtiko which originated from the island of Santorini. Full bodied white and quite refreshing. Citrus and mineral aromas are followed by saline and mango, nectarine, and green apple. A fabulous wine for seafood and grilled fish.

Fishermen's Warf Summer Stew

Light and brothy, easy and impressive with lots of bright summery notes. Looking for a mix of different fish and shellfish for complexity and texture, but equally good using one fish such as monkfish for this stew. Choose what is the freshest and what you enjoy. Good, warm, crusty sourdough loaf is a must.

Ingredients

- ¼ cup olive oil
- 5 garlic cloves minced.
- 1 Vidalia onion, fine dice
- 4 cups chopped fresh tomatoes, mix of red and heirloom is nice.
- 1 fennel bulb sliced thin.
- 1 bay leaf
- Kosher salt and freshly cracked pepper
- ½ cup white wine (suggest using the wine you'll be drinking for this, (Assyrtiko))
- 1 bottle clam juice
- 1 lb manila or littleneck clams, soaked and scrubbed.
- 1 lb combination of cod, halibut, monkfish, snapper-looking to cut it into approximately same thickness.
- Juice and zest of a lemon
- 1 cup freshly chopped herbs-mix of basil, oregano, and parsley.
- Very good extra virgin olive oil to finish.
- Warm sour dough loaf to serve.

Method:

- Heat the olive oil in a large Dutch oven, add the garlic, onion, and fennel on medium low until soft about 7 minutes. Add the tomatoes, bay leaves, salt, and pepper and cook until the tomatoes are soft, about 10 minutes. Add the white wine and the clam juice and cook until the sauce thickens. (You can prepare this sauce several hours in advance and refrigerate.)
- Increase the temperature and add the clams to the sauce. As they begin to open add the fish to the pot and continue to cook an additional 10-15 minutes. As the clams are done distribute to individual bowls or main family style bowl. Discard any unopened clams. Add the zest and juice to the pot of fish and stir in the chopped fresh herbs. Distribute the fish to the individual bowls or serving bowl. Season the tomato sauce to serve, pour over the fish and clams giving a little EVOO to the final dish and serve immediately.

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Cataldi Madonna Ceresuolo 2022

Ceresuolo (pronounced chair-ah-swolo) means cherry colored. It is made in two very distinctly different regions of Italy, in Vittoria Sicily where it is made from Frappato and Nero d' Avola and in Abruzzo from Montepulciano grapes.

This wine is decidedly redder in nature rather than pink.

Notes of wet stone, underbrush, wild berries, lavender, rose, sweet spice, and saline. Crisp, refreshing and full of zesty tension. Give this wine a 40 minute chill, it shouldn't be quite as cold as a Provence rose' or white wine, 50 degrees is optimum. This wine loves tomatoes.

Herbed Ricotta and Swiss Chard Cannelloni with summer cherry tomato sauce

- 1 large bunch of sturdy greens- you can use whatever you like here – Swiss chard, spinach, beet greens- chopped, washed well and dried well using a kitchen towel to squeeze and remove any excess moisture.
- 1 lb whole milk fresh ricotta
- 2 large eggs
- 1 Tbsp freshly chopped basil, & extra leaves for garnish
- 1 Tbsp freshly chopped parsley
- ¼ cup freshly grated Parmesan Reggiano
- ¾ tsp kosher salt
- Freshly ground black pepper
- 1 package fresh lasagna sheets, cooked to package directions to al dente. Drained and placed on toweling to dry thoroughly.

Quick Summer tomato sauce

- ½ cup extra virgin olive oil
- ½ tsp red pepper flakes
- 5 cloves garlic minced.
- 1 pint cherry tomatoes, mixed red and yellow quartered
- Kosher salt and cracked black pepper.

For Sauce-

- The longest part of making this sauce is cooking the garlic- which should be done slowly. In a sauce pot add the oil and garlic and turn the heat on low, once the garlic slightly changes color, tip in the tomatoes, season, and turn off the heat. Set aside.

Method:

- In a large bowl combine the ricotta, eggs, basil, parsley, salt, and pepper.
- Preheat the oven to 350. Oil a 13x9 inch baking dish. Place a small ladle of the sauce onto the bottom of the baking dish. Cut the pasta into 5 inch squares. Put a heaping tablespoon of the ricotta filling on the bottom half of each pasta square and roll the pasta into a tube. Place the cannelloni next to each other in a single layer in the dish. Pour the remaining cherry tomato sauce on top. Bake until the cannelloni are hot and bubbling around the edges, 20-30 minutes. To serve place the cannelloni on a serving plates and garnish with basil leaves.

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Pasaeli '6N' Karasakiz, Aegean Turkey

The label '6N', is a statement to the Turkish government referring to gold that was found in the hills to which immediate contracts were sent out to dig without thought of the environment, it's natural habitats and all inhabitants of the region which caused a major mess. 6N means 'NO GOLD'. The Karasakiz variety is native to north Kaz Daglari and this indigenous varietal has grown as bush vines in this area of Turkey for centuries.

Istanbul Summer Fattoush

- 4 small 'cukes' peeled, seeded and diced
- Kosher salt
- 2 large pita breads, 3-4 days old
- 4 medium summer tomatoes, seeded and diced
- 6 scallions, cut into ¼ inch slices
- 1 red pepper, cored, seeded and diced
- 1 yellow pepper, cored, seeded and diced
- 2 bunches baby gem romaine
- 1 cup fresh whole Italian parsley leaves
- ½ cup fresh small basil leaves or large basil leaves, torn
- ¼ cup coarsely chopped fresh mint
- ¼ cup coarsely chopped fresh cilantro
- 1 cup mixed country olive blend
- 2 cloves garlic, finely minced
- Juice of two lemons
- 1/3 cup extra virgin olive oil
- 2 tsp ground sumac

Method:

- Preheat the oven to 375.
- Tear the pita into 2inch pieces and spread them out on a baking sheet. Bake until light golden and dry, 10-15 minutes. In a large bowl combine the cucumbers, tomatoes, green onions, peppers, baby gem lettuce, parsley, basil, mint, and cilantro. Season with salt and pepper and toss gently. In a small bowl, whisk together the garlic, lemon juice and olive oil. Season with salt and pepper.
- Toss the vegetables and pita with the vinaigrette. Place on a platter, sprinkle with the sumac, if using and serve immediately.

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Chateau d' Oeupia, Rose', Minervois 2022

A very pleasant rose', perfect summertime drinking. Fresh raspberry, strawberry, tangerine fruits with a vibrant core. The winery is now run by Marie Iche, Andre's daughter. Andre' Iche was a legendary hands-on farmer and winemaker in Languedoc who had never missed a day of work in his life died at the age of 73 from intestinal cancer. Though the vineyards have been organic for centuries, in the 1960's and 70s toxic chemicals were pushed on the vignerons in the vineyards much like current day vineyard farming in California. We talk about organic work now, but often forget how the biggest victims of all the chemical treatments were the vignerons and their workers.

BBQ oysters with avocado, red onion quick pickle and scallion salsa

There is a photo of these delicious BBQ oysters on [finewinecompanyofwestport Instagram](#).

Serves 2 as a main, 4 as a 1st course

- 20 oysters
- 2 cups Kansas city style bbq sauce
- ½ cup grated horseradish
- 1 tsp tobasco
- 2 cups red onion salsa
- Fresh limes to serve

For salsa:

- 1 avocado pitted, and shelled, small dice
- 4 scallions, minced
- ½ cup red onion quick pickle, finely diced
- Zest and juice of a lime
- 1 tsp Tobasco
- 3 Tbsp freshly chopped cilantro
- Sea salt and freshly cracked pepper

Method:

- Prepare a medium – high grill. In a small bowl combine the BBQ sauce, horseradish and tobacco and set aside.
- For salsa- Combine ingredients in a bowl and toss well. Set aside.
- When grill is hot and ready, set the oysters with the cupped size down, directly on the grill grate. Cover the grill and cook until the oysters have opened a small bit. With tongues remove them from the grill and remove the upper shell, it's now super easy. For easy eating, run a sharp knife along the inside bottom shell to detach the oyster. Slather the oysters with BBQ sauce and return them to the grill until the sauce in them is boiling.
- With tongues remove the oysters from the grill onto a platter, place a teaspoon of the salsa onto each oyster and serve with quartered limes to serve.