

THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

Chateau d' Oupia Minervois Rose'2020- Andre Iche had inherited a thirteenth century castle (as many of us do...) where he had sustainably farmed the land planted to grapes. He had sold off the wine in bulk until a Burgundian wine maker was so astonished by the quality of the wine, he insisted he do his own bottlings. Andre Iche' past in 2007 and his daughter, Marie- Pierre currently runs the estate but continues to work with oenologist Lauren Battle who continues the wine, in his own words- Andre's way. For those who follow wine certainly know of the great quality now coming from the Languedoc. The rose' is a blend of Grenache, Syrah and Cinsault. A blend from vines averaging 30 years old in clay-limestone soils. Salmon pink in color and light body with a gently spicy, red fruit character and lively finish.

Spicy Glazed Nuts

An addictive, delicious and easy recipe that's terrific with a glass of rose' or Champagne. It's a perfect crunchy cocktail snack.

Serves 2-4

2 cups unsalted nuts- combination of pecans, walnuts, hazelnuts & pinenuts (if desired can add shelled pistachios, cashews etc.)

1 ½ Tbsp honey

1Tbsp Balsamic vinegar, nice quality

2Tbsp extra -virgin olive oil

1 Tbsp finely minced fresh rosemary

1tsp finely minced fresh thyme

Pinch of cayenne

Salt and pepper

¼ tsp freshkly grated lemon zest

Place the nuts in a medium size mixing bowl. In a small bowl whisk together the honey and vinegar and pour over the nuts. Toss until the nuts are completely coated. In a large, non-stick skillet heat the oil over medium heat. Add the nuts and cook, stirring constantly. Do not walk away from the stove, continue to stir until golden and glazed, about four minutes, being careful not to burn them. Off the heat, add the thyme, rosemary, cayenne, lemon zest and season with salt and pepper and toss well. Remove the nuts from the pan and spread out onto a parchment paper lined baking sheet to let cool for 1 hour. Enjoy with a glass of rose'.

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Francois Chidaine Sauvignon Blanc Touraine AOC 2020

The cellar of Francois Chidaine is second generation, family owned located in Montlouis-sur-Loire, the center of the Loire valley's Touraine region, named for its proximity to the historic city of Tours. The wine is made from biodynamically hand-harvested grapes from flinty-clay limestone soils. Whole-cluster pressed in stainless steel, the wine is then fermented with wild yeast and aged on its lees until bottling. Notes of juicy citrus, white flowers, crushed stone & herbaceous notes, a lovely Sauvignon Blanc.

Rustic Goat Cheese Tart

Loire Valley Sauvignon Blanc scream for goat cheese and with good reason nearly two thirds of the world's goat cheese comes from France. The tart is rustic in that the uncovered pastry simply folds over the cheese, for an extra homemade non-commercial look. Don't be intimidated by making your own pastry, this is a breeze and you're guaranteed to get rock star status in its beauty and taste.

Pastry

1½ cups AP flour

½ tsp salt

1 Tbsp finely minced fresh rosemary

1 tsp finely minced fresh thyme

9 Tbsp butter cut into ½ inch pieces and placed in the freezer for 1 hour

1/3 to ½ cup ice water

Filling

8 oz. fresh goat cheese, (chevre)

4 oz. whole milk ricotta cheese

¼ cup crème fraîche

3 Tbsp. freshly grated Parmesan

Salt and freshly ground black pepper

To make the pastry, combine the flour, salt, rosemary, and thyme in a food processor and pulse a few times to combine. Add the butter and pulse several times until the butter is the size of peas. With the processor running slowly pour the ice water in just until it comes together as a ball. On a well-floured surface, roll the dough into a 14–15-inch circle. Place on a parchment lined baking sheet and place in the refrigerator.

Preheat the oven to 350 F. To make the filling combine ingredients and mix well. Remove the pastry from the refrigerator and spread the cheese over the pastry leaving a two-inch border. Fold the uncovered edge of the pastry over the cheese, pleating it to make it fit. There will be an open hole in the center. Bake until golden brown 37-40 minutes, let rest for five minutes and then slide onto a serving plate. Serve hot, warm or room temperature. Great served with mixed greens vinaigrette and of course a glass of Sauvignon Blanc.

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Sasso Dante Brunello di Montalcino DOCG Annata 2016

2016 is an exceptional vintage in Piedmont, evaluated by the Consortium of Brunello with five stars. A rainy spring, not too hot summer and cool nights that continued into Autumn. From 100% Sangiovese Grosso, 15–35-year-old vines, handpicked and aged for 30 months in Slavonian oak barrels. Notes of cherry, lavender, balsamic, tobacco, full bodied, integrated tannins and persistent.

Pork & Ricotta Meatballs

- ½ cup Panko breadcrumbs
- ¼ cup whole milk
- 1 lb ground pork
- 4 oz. whole milk Ricotta
- ¼ cup freshly grated Parmesan
- ½ tsp red pepper flakes
- 1 extra-large egg
- 1 Tbsp dried oregano
- ½ cup freshly minced Italian leaf parsley
- Pinch of freshly grated nutmeg
- Salt and pepper
- 3 Tbsp olive oil
- 32 oz Marinara- homemade or good quality, such as Raos
- Freshly grated parmesan and chopped parsley to serve

Heat oven to 400F. In a large mixing bowl, mix the milk and panko and let stand for a few minutes. Add the pork, cheeses, egg, herbs, nutmeg and salt and pepper. With your hands and a light touch, incorporate the ingredients. Form into balls, 1 inch are great for hors d oeuvres, 2 inch if served with pasta or as a main course. Line a baking sheet with parchment. Place the meatballs on the parchment and brush each meatball with olive oil. Place in oven to set the meatballs and brown tops, 5-8 minutes. In a large sauce pot heat sauce over medium low setting. Gently remove the meatballs from the sheet pan and place in the marinara. Simmer gently for 20-30 minutes. Transfer to a serving platter and garnish with grated Parmesan and freshly chopped parsley. Serve with a glass of Brunello.

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Carlo Giacosa 'Montefico' Barbaresco 2016

A 2nd wine from the great 2016 vintage in Piedmont! This winery has been run by the Giacosa family for four generations, situated in Barbaresco Donato Giacosa, Carlos' father founded the winery and was an expert wine grafter working both for his own vineyard and surrounding estates including Angelo Gajas. He helped shape the very hills of Barbaresco. The wine is 100% Nebbiolo, mainly clay and limestone soil. Aged 26 months in French casks, 3 months in steel and aged 6 months after bottling in dark and peace in the quietest part of the cellar.

Penne with Guanciale, radicchio, mushrooms, and Parmesan

Guanciale is an Italian cured meat prepared from pork jowl or cheeks. Its name is derived from guancia, the Italian word for cheek. Available at Italian specialty stores like A&S. Pancetta can be substituted, if possible, seek out Guanciale.

Serves 4

For the pasta:

1 Lb. dried penne

For the sauce:

1 cup Guanciale, medium dice

1 shallot, finely minced

8 white mushrooms, diced

1 clove garlic, minced

1 tsp. fresh thyme leaves

1 head radicchio, roughly torn

¼ tsp. salt

½ tsp coarsely ground black pepper

2 cups heavy cream

To finish the dish:

¼ cup freshly grated Parmesan

Coarse- ground pepper black pepper to taste

Put a large pot of salted water on to boil. Add the penne and cook until it just al dente. Drain the pasta, do not rinse it, you want the sauce to adhere to the pasta. Cook the Guanciale in a large, dry sauté pan until begins to brown. Add the shallots and mushrooms and stir to coat in the rendered fat, let cook for an additional minute without stirring so the vegetables caramelize a little. Add the garlic, thyme and radicchio and cook until the radicchio is just wilted, stirring constantly so the garlic doesn't burn. Add the salt, pepper, and cream. Cook at high heat until the sauce has reduced by ½. Add the penne to the sauce, cook everything for one minute so the flavors come together, add the grated cheese, and mix well. Transfer to a serving platter, season with more cracked pepper and serve.