

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC · SUSTAINABLE · BIODYNAMIC

## **Stephane Aviron, Chenas 2019**

Chenas is one of the ten Crus in Beaujolais, Gamay is the varietal.

From 100+ year old vines, sandy- pebbly soil and biodynamic farming comes a wine that is elegant without too much concentration. Aviron is dedicated to producing wines from organic grapes and vinifies using classic Burgundian techniques. The wine is charming, has very low tannin, medium viscosity and forward pretty cherry fruit & a bit of spice that allows it to play in the same sandbox with fighters ginger and black pepper very well. Please serve with a ten minute chill, this will give the wine brightness and lift in the finish.

## **Sticky black pepper, garlic and ginger chicken wings**

This recipe is for Super Bowl, it's delicious and sooo easy to make. The chicken wings do need a long marinade though, so you'll need to think ahead. It may seem like there's a lot of garlic and black pepper, trust me use it all, the honey balances the heat. Serve with plenty of napkins. Serves 6, recipe can be doubled.

- One half cup low sodium soy sauce
- 2 tablespoons brown sugar
- 2 tablespoons honey
- 2 tablespoons minced garlic
- 1 tablespoon minced ginger
- 2 tablespoons freshly ground black pepper
- 3 pounds chicken wings
- Chopped scallions for garnish

## **Method-**

To prepare the wings, trim off and discard the tips and cut each wing at the joint, you'll end up with one tiny drumstick and one flat section of the wing. Place the wings in a resealable bag. Combine the ingredients for the marinade in a large bowl, stirring well. Pour the marinade over the wings. Seal the bag and refrigerate for six hours, turning the wings a few times throughout. Preheat the oven to 450°F. Arrange the wings on a shallow roasting pan fitted with parchment paper. Roast for 18 to 20 minutes, turning the wings over halfway through. The skin should be dark brown and crispy, the juices should run clear when the wings are pierced with a knife. Serve the wings on a large platter and garnish with chopped scallions.

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## Argillae Orvieto 2020

From Umbria, subregion Orvieto. Argillae takes its name from Argilla, the Italian word for clay which is particularly abundant at the site of the winery in the north west part of Umbria. The wine is bright and fresh with floral and citrus. Sustainable agriculture is practiced. The wine is a blend of Grachetto, Malvasia, Chardonnay, Sauvignon Blanc and Procanico (Trebiano). Aged in stainless steel for 4-5 months.

The accompanying dish is made with the Orvieto, if you can get shrimp with heads intact, that is the best choice for this dish. There are many recipes for New Orleans BBQ shrimp, none of which call for a grill. You'll want a good French baguette for the sauce and plenty of napkins.

## New Orleans barbecue shrimp

Serves 4 as main, 6 as starter

- Two sticks butter
- 2 teaspoons freshly minced garlic
- 2 tablespoons black pepper
- 2 1/2 teaspoons minced fresh rosemary
- 1 1/2 teaspoon salt
- 1/2 teaspoon cayenne
- 2 tablespoons Louisiana original hot sauce
- 2 cups white wine, preferably the same as with dinner, if not using the same wine choose a fresh, simple, clean, un-oaked Italian.
- 1 tablespoon fresh lemon juice
- 1 teaspoon Worcestershire sauce
- 2 pounds medium or large shrimp, in their shells
- French bread or good Italian loaf to serve
- Plenty of napkins to serve
- lemon quarters to serve
- Louisiana original hot sauce to serve

## Method

In large saucepan combine butter, garlic, black pepper, rosemary, paprika, salt and cayenne and hot sauce. Cook over medium heat, stirring while the butter melts. Add the wine and simmer, uncovered for about 10 minutes until the liquid is slightly reduced. Stir in the lemon juice and Worcestershire sauce, add the shrimp to the sauce stirring to coat well. Cook over medium heat, stirring occasionally for five minutes, until the shrimp turns pink and are cooked through. To serve, transfer the shrimp and sauce on a large, warmed platter with French bread, lemon quarters, hot sauce & plenty of napkins.

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## Antonella Corda Cannonau

Sardinia has a long agricultural tradition that is evident from its olives groves, vineyards and fields of grain. Cannonau is the local name for Grenache. Cannonau of Sardinia is given the title of the longevity wine for Sardinia has one of the highest concentrations of centenarians in the world. In addition to the wine the Sardinian diet and lifestyle are also being studied to learn how we can model it and live longer. Of all the crops raised here the grape is the one that finds its greatest expression. The presence of water, the soil's mixture of sand, loam, clay and pebbles and the mild climate contribute to giving the wine a unique character. Organic fertilizers, integrated pest control, sustainable irrigation are utilized in the vineyard which is certified organic. The accompanying dish is typical of southern Italy, with high almond production in Sicily, Puglia and Sardinia, almonds take the place of pine nuts in the pesto. If you have a mortar and pestle that will achieve the correct texture of this pesto. Be careful in using a food processor for you want the pesto to have great texture, don't over process.

## Orecchiette with Burrata, roasted cherry tomatoes & almond pesto

For the tomatoes-

- 1 1/2 cups cherry tomatoes halved
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon dried oregano
- Sea salt

Preheat the oven to 375°F. In medium bowl combine the cherry tomatoes, oil, oregano and salt. Place parchment paper on baking sheet, transfer the tomatoes to the baking sheet and roast until the tomatoes begin to collapse approximately 25 minutes. Set aside.

## For the pesto

- 1/2 cup almonds, blanched, toasted and finely chopped
- One cup loosely packed fresh basil leaves
- Zest of a lemon, minced
- Sea salt
- 4 tablespoons extra-virgin olive oil
- 3 tablespoons freshly grated Parmesan Reggiano

In a mortar, crush the almonds, basil, zest and salt into a somewhat paste, still looking for nice texture, with the pestle. Add a bit of olive oil to hydrate the pesto and stir in the Parmesan, set aside.

## For the pasta

- 1 pound dried Orecchiette pasta
- 7 ounces Burrata torn into strands
- few basil leaves to garnish

In a large pot, heavily salt the water and bring to a boil. Add the pasta and cook until al dente. Drain the Orecchiette and transfer to a large bowl. Add the pesto stirring to coat, stir in the tomatoes, and the torn Burrata. Plate and serve with a garnish of fresh basil.

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## **Andre' Clouet Champagne NV Brut**

From estate vineyards, mid slope around the village of Bouzy. Chalk and clay vineyard soils, fermentation & aging in neutral oak barrels, 100% Pinot Noir. It is zero dosage which makes it high toned and a striking match for oysters. I spoke to the fishmongers at Fjord in Westport, should you have a difficult time shucking oysters call them and with two hours advanced notice they will shuck your oysters for you. This pairing is meant for two, to celebrate Valentine's Day hopefully in front of the fireplace. I thought oysters on the half shell with mignonette, shrimp with classic cocktail sauce and my recipe for rich baked bacon & leek oysters were in order. You can prepare the oysters ahead of time through sautéing and filling the oysters shells. Cover with Saran Wrap and refrigerate. Add Panko topping before placing in the oven. Cheers!

## **Baked Oysters with bacon and leeks**

- 12 oysters shocked reserving the oyster liquid from the shells
- 2 slices of bacon, small dice
- 1 leek cleaned well, dried and small dice
- 1 1/2 cups heavy cream
- 1 tsp lemon zest
- 1/4 cup white wine
- 1/2 cup freshly grated Parmesan
- 2 tablespoons butter
- 1 1/2 cups Panko breadcrumbs
- 2 Tbsp finely minced chives
- 1/4 cup minced fresh parsley
- salt and pepper

## **Method:**

Preheat oven to 400°F.

Place a large sauté pan over medium heat render the fat of the bacon. When crisp remove the bacon from pan and set aside. Add leeks to the pan and sauté until soft. Add cream, zest, oyster liquid and wine and reduce by 1/3. Add oysters, Parmesan and the reserved bacon, season with salt and pepper, mix lightly.

In a small bowl, combine breadcrumbs, chives, parsley, butter, salt and pepper and mix well. Fill the oyster shells with the filling, top with a spoon full of bread crumb mixture and place on a sheet pan, if the oysters are having a hard time standing upright, some crumpled tin foil works well as nests. Bake for 6-8 minutes, turn on the broiler, watching closely cook for 2 minutes to lightly brown the panko. Serve on a platter & enjoy.

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## Oysters Mignonette

- 12 oysters, shucked
- Mignonette Makes 1/2 cup
  - One large shallot peeled and very finely minced
  - 1/4 cup white wine
  - 1/4 cup champagne vinegar
  - 1 small jalapeño seeded and finely minced
  - 1 teaspoon freshly ground black pepper
  - 1 tablespoon freshly minced chives
  - Lemon quarters to garnish

In a bowl, mix together all the ingredients. Cover and chill can be made a day ahead. To serve- Shuck the oysters and place on a bed of crushed ice, serve the oysters with the mignonette and lemon quarters.

**Shrimp with Cocktail sauce-** Certainly you could buy the sauce from Fjord if you wish, but it's likely you'll have all the ingredients in your refrigerator and it's incredibly easy.

For shrimp

- 12 jumbo shrimp, peeled and deveined
- 1/2 lemon
- 2 bay leaves
- Salt

Have an ice bath ready. Bring saucepan with highly salted water, lemon and bay leaves to the boil. Add shrimp and let cook 3- 5 minutes just until cooked through. Immediately remove shrimp with strainer and place in ice bath to stop cooking, drain and refrigerate or serve once chilled on a chilled platter with the cocktail sauce and lemons.

## Cocktail Sauce

- 3/4 cup ketchup
- 2 Tbsp finely grated fresh horseradish or 2 Tbsp prepared, refrigerated horseradish
- juice of half of a lemon
- 1 teaspoon champagne vinegar
- Several shakes Tabasco
- 1 tsp Worcestershire sauce
- 1/2 teaspoon freshly ground black pepper

Combine ingredients in bowl, cover and chill until ready to use.