

# THE FINE WINE COMPANY WESTPORT



CURATED WINES & CRAFT SPIRITS

ORGANIC • SUSTAINABLE • BIODYNAMIC

## Bodegas de La Marquesa aka 'Valserrano' Rioja Reserve

Valserrano is still owned and operated by the founding family beginning in 1880. The climate in Rioja Alavesa is Mediterranean with a strong influence from the Cantabrian Sea. Made from the grape varietals Tempranillo (90%)+ Graciano (10%). Coldmaceration and fermentation at a controlled temperature to preserve the grapes fine aromas and obtain the best color extraction. Notes of cassis, blackberry, plum, spice and herbs, light mineral notes, balanced acidity and rich tannins .

## Chorizo Burgers with grilled peppers, onions, and Manchego

A quick and easy dinner for the grill, these burgers are influenced by Spain. They're perfect for the deck with the Rioja. Don't forget to give the wine a 10-minute chill, think of temperature as an ingredient. It's important for brightness and lift in the finish. Serves 4

### Ingredients:

- ½ lb. ground pork
- ½ lb. fresh, uncured chorizo squeezed out of its casing
- 1 tsp. smoked paprika
- ½ tsp cumin
- Salt and pepper
- 1 clove garlic, grated
- 2 red peppers, sliced largely
- 2 sweet Vidalia onions, sliced in rounds ½ in. thick
- 2 tbsp olive oil
- 6 oz. Manchego
- Portuguese rolls for serving

### Method:

- Heat the grill to high and take a brush to it cleaning it well.
- In a large bowl combine ground pork, chorizo, paprika, cumin, salt, and pepper
- Form the mixture into 4 patties, elongated to the shape of a Portuguese roll
- Grill both sides until cooked to medium (140°F). This is pork not beef, 3-6 minutes on each side depending on the thickness of your patties. When the patties are almost done, top with cheese and let it melt.
- Set the burgers aside. Meanwhile, grill the buns, peppers, and onions
- Serve the burgers in the buns with peppers and onions

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## Vostinic Klasnic Skrlet

From Croatia, Voštinić Klasnić (VK Winery) Skrlet (pronounced shhkrlet) is a light and playful white varietal, ideal for hot summer days. It is clear, refreshing, and easy drinking, with floral and herbaceous notes, stone fruit, pineapple and apples, and lovely salinity. Only a tiny handful of wineries currently produce Skrlet, as the variety is still struggling to recover from near extinction. It has a long history, originating in the 1<sup>st</sup> century when the ancient Romans planted the first vines. Skrlet is only grown in Moslavina, a micro region of Continental Croatia. Organic practices

## Grilled Oysters

### Ingredients:

- 12 oysters
- 1 stick butter, softened
- 3 cloves garlic, minced
- ½ cup capers, rinsed
- Grated zest and juice of 1 lemon
- 2 cups loosely packed parsley
- 1 cup chives, chopped
- 1 tbsp tabasco
- Salt and pepper
- Lemon wedges to serv

### Method:

- Combine all the ingredients except for the oysters, lemon, and butter into a food processor and whirl on high speed
- Transfer to a bowl and set aside
- If using the butter later, wrap like a log with parchment paper which will allow you to cut pieces, great for topping on a steak as well.
- Prepare the grill to medium high heat, clean the grates with a brush
- Shuck the oysters, leaving the oyster meat and the oysters liquor in the deep half of the shell
- Top each raw oyster with about 1 tsp. of butter
- Place the oysters on the grill and cook until the butter melts and the oysters' muscle contracts (4-6 minutes)
- Serve with the lemon wedges

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## Chateau du Carrubier Cuvee' d'Aurore, Cotes de Provence

Château Carrubier, Aurore 2021 has a pure pink hue, the nose is delicate and unveils white flowers and citrus aromas. Nice acidity, elegant mouthfeel. Structured and perfumed from the Syrah in the blend. Perfect companion for summer parties and food. The vineyard is strongly influenced by the sea; Port d'Hyères is only a few kilometers away. The grapes are entirely harvested by hand. The winery is family run and owned, with all the growing and bottling taking place on the estate. Sustainable and organic practices

## Greek Style Peel & Eat Shrimp

### Ingredients:

- 1 shallot
- 6 cloves garlic
- ¾ stick butter
- 1 cup white wine
- ½ pint cherry tomatoes
- 1 lb. shrimp shells on
- 3 tbsp fresh, chopped dill
- 2 tbsp capers
- Sea salt
- Red pepper flakes
- Freshly cracked black pepper
- Baguette for serving

### Method:

- In a large, hot skillet, combine butter, shallots, and garlic
- Add red pepper flakes, salt, pepper, shrimp, tomatoes, and wine
- Cook until the shrimp are cooked through
- Remove shrimp from the pan to a serving platter
- Add chopped parsley, dill, and capers to the pan and reduce liquid by 1/3
- Pour remaining liquid over the shrimp and serve immediately with a baguette for dipping and extra napkins

## Carrubier Bonus Recipe: Shrimp Dip with radish and toasted brioche

If you have leftover shrimp, don't re-heat it. Try this delicious recipe instead.

### Ingredients:

- ½ lb. peeled, cooked shrimp
- 1 8oz. package cream cheese
- 2 tbsp onion, diced
- ¼ cup celery, diced
- ½ parsley, chopped
- 4 tbsp green onion, finely chopped
- 1 tbsp original Louisiana hot sauce
- 1 tsp. tabasco
- ½ tsp cracked black pepper
- Zest and juice of 1 lemon
- Toasted baguette sliced into triangles to serve
- Thinly sliced radish to serve

### Method:

Combine ingredients in food processor and chill until serving. Smear dip on toasted brioche with sliced radishes.

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## Domaine Pascal Granger Juliéнас

Domaine Pascal Granger is located in the hamlet of Les Poupets within the village of Juliéнас. The estate has been in the Granger family for over 200 years. The primary soils are a combination of clay and gravel, which produce an ebulliently fruity wine with substantial backbone. Natural yeasts, stainless steel, and concrete vats are used. The Gamay vines average 40 years old, with some up to 100 years old. Juliéνας is one of the 10 crus in Beaujolais, A Cru's definition is a vineyard that's is recognized for quality wine making and viticulture which is classified by the government. The fruit is entirely estate-grown and exclusively harvested manually. The fruit is on the attack, meaning on the front palate, takes to ginger (which is a fighter) very well, and plays to the plummy notes of sesame chicken. Gamay works with foods that are often some of the hardest to pair which makes it a great crossover wine.

**Sesame Chicken** Easy and oh! So much better than take out.

- Ingredients:
- 4 tbsp toasted sesame oil
- 1 2-inch piece of fresh ginger, peeled and sliced into 12 thin coins (*Good Fellas* thin)
- 8 garlic cloves, smashed and peeled
- 1 bunch of scallions, cut into 2-inch lengths
- ½ tsp. red chili flakes
- ½ cup unsalted roasted cashews
- 6 boneless chicken thighs, cut into 2-inch chunks
- 1/3 cup sake
- 3 tbsp soy sauce
- 4 pitted dates, thinly sliced
- 3 cups fresh basil and cilantro combined
- Juice of 1 lime for serving
- Cooked rice, for serving

### Method:

- Heat a 12-inch skillet over high heat until very hot, at least 2 minutes
- Add 2 tbsp of oil, swirling it around
- Add ginger and garlic, scallions, and red pepper flakes, stir fry until the garlic is golden
- Add the remaining sesame oil, cashews, and the chicken and stir fry until the chicken starts to brown
- Add the sake, soy, and dates and simmer until it has reduced to a syrupy consistency and the chicken is cooked through
- Stir in herbs, sprinkle with lime juice, and serve over rice.