



Wine BAG & STRING
MERCHANTS
PURVEYORS OF FINE WINE *and* SPIRITS

April 2016

South America Here We Come!

Hopefully by the time you read this Bag & String will be in our new digs. After months (it felt like years) of work and waiting April should be our first full month at 110 Chautauqua Ave. If we haven't moved, and I look despondent, then just offer a handshake and a well wish and we'll get it next time! In all seriousness, this May will be 5 years since Bag & String opened, it's been an exhilarating, fulfilling, and at times terrifying project, and I've loved every second of it! Thanks to the continued support of my family, staff, and of course my invaluable customers I hope to grow another 5 years, and 5 after that and 5 after that... I truly hope Bag & String becomes a cornerstone of Lakewood commerce, helping with everything from dinner plans, to education, to your special events, and of course last minute gifts, we love it here and with your continued support we'll be here a long time (maybe one day it'll be Ari & Avi behind the counters)

The wines for this quarter's selections were some of the most outstanding South American selections we've come across in a long time, and even the wines that didn't make it into the club will make it onto our shelves. Chile, Argentina, Uruguay and the rest of South America represent some of the greatest values in the wine world today, with wonderful vineyard locations, intense dedication to sustainability, and premier winemakers plying their craft. This quarter should truly find wines for everyone and each of them an excellent representation of the continually evolving landscape of high quality South American viticulture. Salud!

All the best from all of us in this brand new Bag & String!

Samuel, Metiva, Betsy, Mel, Matt, Sara, Leslie and of course my sons Ari & Avi

Remember to follow us on Facebook, Twitter & Instagram!



WINE TASTING

Every
Thursday *and* Friday
4 – 7 p.m.

119 Chautauqua Avenue
Lakewood, NY

Wine BAG & STRING
MERCHANTS
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Collector Club Wine Notes

WINERY NAME: Clos de los Siete, by Michel Rolland

VARIETAL: Malbec blend

VINTAGE: 2012

REGION: Mendoza, Argentina

This blend of 57% Malbec, 18% Merlot, 14% Cabernet Sauvignon and 9% Syrah is aged in second- and third-use French oak barrels. Bright red-ruby, aromas and flavors of blackberry, cassis, black cherry and dark chocolate. Dense, creamy and sweet, conveying an impression of elegance for all its volume. A very sweet, spicy blend with harmonious tannins and noteworthy length. Year after year, this wine from Michel Rolland is a terrific value. **91 points -- Antonio Galloni.**

In 1998, the oenologist Michel Rolland and Jean-Michel Arcaute decided to go into business. Their arguments were strong enough to unite seven investors, who were themselves all wine growers, to the project in the province of Mendoza, including: Catherine Péré-Vergé, the owner of Château Monviel at Pomerol; Laurent Dassaut, an owner at Saint-Emilion; Bertrand Otto, a representative of La Compagnie Vinicole E. Rothschild; and Bertrand Cuvelier. The new venture would be at Vistaflora, an estate covering 847 hectares of vineyards, in the commune of Tunuyan, a desert plain rapidly gaining international acclaim, south of the city of Mendoza. Divided into seven bodegas, the group was named Clos de los Siete -- Vineyard of the Seven -- and is as New World for the French as it's possible to be.

CHEESE PAIRING

The complexity of this blend is a good partner for blue cheeses that have barnyard notes as well as semi-soft washed rind cheese to bringing out some slight earthy tones of the wine.

- Cashel Blue Cheese, Cashel, Ireland. Robust flavor and is granular in texture. It is one of the finest cow's milk blue cheeses that relies on its balance in taste, texture and aroma. The cheese has a touch of barnyard note that counters the wine's fruity acidity and tannin well.

FOOD PAIRING

Choripán (Argentinian Chorizo, Chimichurri and Salsa Sandwiches)

Chimichurri:

- 2 tbsp. red wine vinegar
- 3 tbsp. water
- 2 cloves garlic, finely minced
- 1 tbsp. dried oregano
- 1 tbsp. smoked hot paprika
- 1/4 cup finely chopped fresh parsley
- 1 tbsp. olive oil
- 1/2 tsp. salt
- Freshly ground pepper

Salsa criollo:

- 1/2 red onion, diced
- 1 large tomato, seeded and diced
- 1/2 red bell pepper, seeded and finely diced
- 1/4 cup extra-virgin olive oil
- Red wine vinegar, salt and pepper to taste
- 6 chorizos
- 6 baguette rolls

DIRECTIONS:

To make the chimichurri: Mix all ingredients. Cover and refrigerate until ready to use.

To make the salsa: Mix the onion, tomato, pepper and parsley. Season with the olive oil, red wine vinegar, salt and pepper.

Preheat the grill. If needed, prick the chorizo to help release fat. Cook the chorizo on the grill, turning occasionally, until cooked through, about 20 minutes. If desired, butterfly the chorizo and place back on the grill to char on each side. If desired, slice the bread open and warm slightly on the grill.

Spread some salsa on one side of each of the sliced rolls. Top with chorizo, chimichurri and more salsa. Serve immediately

Collector Club Wine Notes

WINERY NAME: Catena Zapata

VARIETAL: Chardonnay

VINTAGE: 2014

REGION: Mendoza, Argentina

The 2013 Catena Chardonnay combines the unique expressions of three high-altitude vineyards. The wine shows an intense greenish color with yellow notes. The combination of these vineyards offers honey and tropical fruit flavors while lending notes of citrus, pears, peaches and white flowers with a strong minerality and a delicate note of vanilla. The mouthfeel is clean, with a fresh, clean acidity.

For more than four generations, the Catena family has grown vines in the foothills of the Andes Mountains in Mendoza, Argentina. Catena Chardonnay is sourced from three of the family's vineyards in Luján de Cuyo and Tupungato. In Agrelo, in Luján de Cuyo, the La Pirámide Vineyard grapes lend the wine ripe citrus and stone-fruit aromas and flavors. Fruit from the Domingo Vineyard in the Villa Bastías District of Tupungato emphasizes those stone-fruit flavors and gives the wine its rich texture and mouthfeel. The high-altitude Adrianna Vineyard in the Gualtallary District of Tupungato produces grapes with lively floral notes, a pronounced minerality and a crisp, cool-climate acidity.

CHEESE PAIRING

For a light to medium-bodied Chardonnay with subtle oak, floral, citrus & fruit flavors, choose soft-ripened goat cheese or clothbound cheddar.

- Flory's Truckle, Milton Creamery, MO. An exceptional clothbound cheddar with a hint of grass & sweet, nutty, slightly caramelized flavors on the finish that goes so great with a strong mineral and medium bodied Chardonnay.

FOOD PAIRING

Pollo a la Brasa (Peruvian Roast Chicken)

- 1 whole chicken (2 to 3 pounds) or bone-in skin-on chicken pieces
- 2 tablespoons soy sauce
- Juice of 2 limes
- 5 cloves garlic
- 1 teaspoon fresh ginger, minced
- 1/4 cup dark beer
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon balsamic vinegar
- 1 tablespoon aji amarillo paste
- 1½ teaspoons ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon dried rosemary
- Salt & Pepper to Taste
- 1 Teaspoon Cayenne

DIRECTIONS:

Combine all the marinade ingredients but the chicken in a food processor and blend until smooth. Place the chicken or chicken pieces in a large zipper bag and pour the marinade over, evenly coating the pieces. Marinate for several hours or overnight. Preheat the oven to 425 degrees and roast the chicken pieces on the middle rack of the oven until chicken is done, about 45 minutes. If the skin begins to brown too much, move the roasting pan to the bottom rack or tent with foil.

Collector Club Wine Notes

WINERY NAME: Mendel
VARIETAL: Cabernet Sauvignon
VINTAGE: 2013
REGION: Mendoza, Argentina

The 2013 Cabernet Sauvignon is sourced from a vineyard in Perdriel, in the classic quarter of Luján de Cuyo. It matured in French oak barrels (new and used) for 12 to 14 months. There was a very acute note of blood and iron. Underneath are textbook Cabernet aromas, the herbal side but with good ripeness, with black and blue fruit. The palate is very sleek, with very fine tannins, softer than your average Cabernet. – **93 points, Wine Advocate.**

Mendel Winery embodies the partnership of one of Argentina's most respected and experienced winemakers -- Roberto de la Mota -- with an established Argentine family. Together they are dedicated to producing wines of superior quality expressing the quality and character of their very old Malbec and Cabernet vineyards in Luján de Cuyo, Mendoza, Argentina. Rigorous attention is paid to every detail of the winemaking process, from selecting parcels and picking grapes to fermentation in small tanks and aging wines in French oak.

CHEESE PAIRING

Classic pairing of Cab Sauv is with well-aged sheep milk cheese like Manchego or even semi firm Lambchopper. Try also Cashel Blue (see cheese pairing with Clos de los Siete Super Red Blend 2012)

- Manchego Viejo, Mítica, ESP. This Spanish raw sheep's milk cheese is aged 12 months. With its bold flavor and texture, it is a great partner for the wine. Each lends its own strength and character to the pairing without getting lost.

FOOD PAIRING

Grilled Lamb Chops With Chimichurri

- 6 lamb chops
- 2 tbsp. chopped rosemary
- 1 cup fresh Italian parsley
- 3 tbsp. fresh oregano
- 1 or 2 sprigs of fresh mint
- 3 cloves garlic, minced
- 1 tsp. crushed red pepper
- 4 tbsp. red wine vinegar
- 1/2 cup olive oil
- Salt and pepper, to taste

DIRECTIONS:

Combine the parsley, oregano, mint and garlic and process in a food processor until just roughly chopped. Stir in the crushed red peppers and add the vinegar. Season with salt and pepper to taste. Stir in the olive oil and set aside to let the flavors meld. To prepare the lamb, season with salt, pepper and chopped rosemary. Preheat a grill to 400 degrees. Sear the lamb chops to rare to medium-rare. Serve with chimichurri.

International Club Wine Notes

WINERY NAME: Tilia

VARIETAL: Malbec

VINTAGE: 2014

REGION: Mendoza, Argentina

The 2013 Malbec is produced with a mixture of grapes from eastern Mendoza and the Uco Valley. Some full clusters are used in the fermentation, and it might be the reason for the bright, showy aromas of red cherries and strawberries and a tone of telltale violet notes the Malbec can produce. The palate is agile, balanced, medium-bodied, with very nice acidity and round tannins. Unbelievable value. **90 points, Wine Advocate**

Named after the Tilia – Linden – tree, commonly found throughout Argentina’s wine country, Tilia wines are made at Bodegas Esmeralda, a Catena family winery in the eastern region of Mendoza that is dedicated to making value wines for the Argentine market. This region enjoys warm, sunny days and cool desert nights. The grapes have very ripe, rich fruit flavors and excellent mid-palate depth and concentration. Bright sunshine and the low temperatures of the southern region lend a cool freshness. The fruit from this area shows clean acid balance and soft, supple tannins.

CHEESE PAIRING

Classic pairing of Malbec is with aged sheep milk cheese like Manchego

- For a classic Manchego pairing, serve this rich wine with membrillo, a sweet and thick quince paste. To emphasize the dark fruit notes of the wine, serve fresh blackberries when in season. Another amazing pairing is Manchego, Malbec, and a chunk of fine dark-chocolate.

FOOD PAIRING

Fugazzeta (Argentinian Stuffed Pizza)

- 1 prepared dough ball (use your favorite recipe)
- 2 tbsp. extra-virgin olive oil, plus more for greasing and drizzling
- 2 medium onions, thinly sliced
- 1 tsp. dried oregano
- Salt to taste
- Crushed red pepper flakes to taste
- 1 pound mozzarella cheese, grated, divided

DIRECTIONS:

In a large skillet, drizzle olive oil over medium heat. Add onions. Cook, stirring occasionally, until softened, but not brown. Stir in oregano, salt, and crushed red pepper. Remove from heat. Preheat oven to 450 degrees. Grease a rimmed 9-by-13 inch pan thoroughly with olive oil. Divide the dough into two pieces, one slightly larger than the other. Stretch the larger dough into a rectangle, about 8-by-12 inches, and place in the pan. Evenly cover with mozzarella cheese, reserving about 1/2 cup for topping pizza, and leave a 1/2- to 1-inch border around the edges. Stretch the smaller piece of dough into a rectangle and place over cheese. Fold the edges of the bottom rectangle over the top rectangle and pinch to seal. Prick the top with a fork. Evenly top with onions and sprinkle with remaining mozzarella. Lightly drizzle with olive oil. Bake until the crust is golden and the top layer of cheese is bubbly and browned, about 20 minutes. Serve immediately.

International Club Wine Notes

WINERY NAME: Familia Mayol

VARIETAL: Grenache Blanc

VINTAGE: 2014

REGION: Mendoza, Argentina

Multiple layers of apple and pear intermingle with white flowers. The finish is fruity and floral with a hint of almond skin, great acidity and plenty of minerality.

The Mayol project started in 1990, when the family purchased their first vineyard in Tupungato. Today, they own 3 properties (Montuiri, Sebastian and Pircas) in the main viticulture areas of Mendoza, where they grow different varieties, according to the microclimate and altitude of the vineyard. Familia Mayols winery is in Valle de Uco.

CHEESE PAIRING

This Grenache Blanc will partner well with creamy yet slightly tangy Brie style cheese

- Casatica di Bufala, Quattro Portoni, ITA. It is a semi-soft cheese with an attractive flowery/bloomy rind and a pristine white, soft paste. Flavors are delicate and creamy, evocative of the richness of buffalo's milk with pleasant & mild tangy finish.

FOOD PAIRING

Ceviche

- 1 pound boneless, skinless sustainable fish, cut into 1/4-inch dice
- 1 cup freshly squeezed lime juice
- 1/2 red onion, chopped
- 1 jalapeño chile, stem and seeds removed, diced
- 1 aji amarillo chile (jarred), stem and seeds removed, minced
- 1½ tsp. aji amarillo paste
- 1/2-inch pieces ginger, peeled and minced or grated
- 1/2 bunch cilantro, chopped
- 4 tbsp. extra virgin olive oil
- Salt, to taste
- Pickled red onions
- Sliced avocado, for serving

DIRECTIONS:

In a large bowl, combine fish and enough lime juice to cover. Allow to marinate for 20 minutes. Drain fish, reserving 1/4 cup of lime juice. Combine fish with remaining ingredients and reserved lime juice to taste and stir gently to combine. Chill thoroughly. Serve in a chilled martini glass, garnished with plantain chips or tortilla chips, pickled red onions and slices of avocado.

International Club Wine Notes

WINERY NAME: Montes Twins

VARIETAL: Malbec and Cabernet Sauvignon

VINTAGE: 2012

REGION: Colchagua Valley, Chile

Wonderful richness, structure and fruit from the Cabernet, with smooth, velvety texture from the Malbec, adding up to a wine that's greater than the sum of its parts. A wine of vibrant acidity with layers of plum skin, blueberry and blackberry, while the oak aging contributes subtle notes of vanilla and liqueur, and its soft tannins provide an especially elegant finish.

Montes was a dream come true for four winemakers who succeeded in taking its wines from nowhere to more than 100 countries worldwide; by making "first growth" wines respected and admired by critics and the trade; and by drawing attention to what Chile is capable of producing.

CHEESE PAIRING

This soft tannin, with notes of dark-skinned fruits & velvety textured wine is a wonderful match with well-aged Alpine style and Gouda style cheeses.

- Old Amsterdam, Westland, HOL. The Dutch Gouda made from pasteurized cow's milk, aged more than 24 months, is rich and sweet in flavor with caramel and toasty notes and a long, balanced finish that will harmoniously balance the subtle notes of vanilla and liqueur in the wine.

FOOD PAIRING

Braised Beef Stew With Garlic Cream

- 3 pounds beef chuck, cut into 2-inch cubes
- Kosher salt and freshly ground black pepper
- 1/2 cup all-purpose flour
- 1/3 cup vegetable oil
- 1 large yellow onion, roughly chopped
- 1 medium carrot, roughly chopped
- 2 cups red wine
- 2 sprigs thyme
- 8 cloves garlic, peeled
- 1 cup olive oil
- 1/2 cup whole milk
- 1/2 cup heavy cream

DIRECTIONS:

Season the beef with salt and pepper and toss with the flour. In an 8-quart saucepan, heat 1/3 cup vegetable oil over medium-high. Working in batches, add the beef to the pan and cook, turning, until browned on all sides, 6 to 8 minutes. Transfer to a plate and return the pan to medium-high heat. Add the onion and carrot and cook, stirring, until lightly browned, about 6 minutes. Stir in the wine and thyme and cook, stirring, until the wine reduces by half, about 10 minutes.

Return the beef to the pan and then add 8 cups water and bring to a boil. Reduce to a simmer and cook, stirring occasionally, until the beef is very tender and the sauce is reduced, about 3 hours.

In a small saucepan, bring the garlic with 1 cup water to a boil. Cook for 5 minutes and then drain. Return the garlic to the pan along with the olive oil and bring to a simmer. Cook 5 minutes, then drain, reserving the olive oil. Return the garlic to the pan, add the milk and cream, and bring to a boil. Reduce the heat to medium and cook, stirring, until the cream is reduced and the garlic is tender, 10 to 12 minutes. Pour the garlic cream into a blender and purée until smooth. Slowly drizzle in the reserved olive oil and blend into a thick sauce.

Serve the sauce alongside the beef stew.

Cheese Selection provided by Riko Chandra of:

reverie

CREAMERY

Wine Order Form

Wine Selection	Retail Price	Wine Club Price	Special Price	Bottle Quantity
<u>INTERNATIONAL CLUB</u>				
Familia Mayol Grenache Blanc	\$14.99	\$12.00	\$11.00	
Tilia Malbec	\$14.99	\$12.00	\$11.00	
Montes Twins Red Blend	\$17.99	\$13.00	\$13.00	
<u>COLLECTORS CLUB</u>				
Catena Chardonnay	\$17.99	\$14.00	\$14.00	
Clos los Siete Red Blend	\$22.99	\$16.00	\$16.00	
Mendel Cabernet Sauvignon	\$25.99	\$20.00	\$20.00	