



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

July 2016

California (& Washington & Oregon) Dreaming!

So much has changed since the last newsletter, we've expanded into the new store and finally settled in a bit, we've started hosting events, and the summer has officially started. Thank you to all who have supported us along the way and helped us reach this point. It's more than the culmination of a dream; it's an investment in Lakewood and in Chautauqua as a wine region.

On to the wine (the important part): This quarter is all about showcasing domestic wines, and it seems that year after year, it's more difficult to narrow it down to just a few wines. The U.S is continuing its ever-growing expansion into new varietals and regions -- from Washington Nebbiolo, to Idaho Syrah, to Pinot Noir in New Mexico, there is no shortage of interesting and incredible wines across the country. It's a fantastic problem to have, it means everywhere you turn there are new, interesting, exciting and most of all delicious wines to try. This quarter we've included some outstanding and out of the box wineries, blends, and varietals. Things that you may not be able to find anywhere else and yet speak to incredible quality and discovery. I hope you all enjoy these selections as deeply as we do, as always it was a blast sifting through the sand to find the gems. Thank you again, and Cheers to another fantastic summer on Chautauqua Lake!

Samuel, Metivia, Hillary, Mel, Matt, Drew, Joe, Nate, Leslie and my sons, Ari & Avi

Remember to follow us on Facebook, Twitter & Instagram!



WINE TASTING

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

110 Chautauqua Avenue
Lakewood, NY

Wine BAG & STRING
MERCHANTS
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Collector Club Wine Notes

WINERY NAME: Wines of Substance

VARIETAL: Cabernet Sauvignon

VINTAGE: 2014

REGION: Columbia Valley, Washington

Another stunner from the team at Charles Smith, the 2014 Substance is a Cabernet Sauvignon-dominated blend that comes from the higher elevation vineyards of Goose Ridge and Frenchman Hills. Harvested in early November and aged in 40-50% new French oak, it sports gorgeous aromas and flavors of cassis, violets, pencil shavings and tobacco and herbs to go with a medium- to full-bodied, layered, rich and beautifully balanced profile on the palate. It tastes like a wine that costs three to four times what this is going for. A knockout value, it should be purchased by the case and consumed over the coming seven to eight years, if not longer. -- **93 Points, Wine Advocate**

The Washington label Wines of Substance was conceived in 2006 by a couple of Walla Walla hotshots — Waters' winemaker Jamie Brown and Greg Harrington, founder of Gramercy Cellars. A fellow Washington winemaker, Charles Smith, realizing that the chemical symbol idea fit neatly with his own black-and-white graphics for wines like Boom Boom Syrah, Velvet Devil Merlot and Kung Fu Girl Riesling, bought the label in 2013, and continues to make substantive wines under the label.

CHEESE PAIRING

Pair well with medium-bodied cheeses that are rich in texture. Notes of toasted nuts and caramel bring out the spices in the wine.

- Cheddar: Flory's Truckle (cow), Milton Creamery, MO.
- Blue: Fourme d'Ambert, Milledome (cow), FRA.
- Washed Rind: Grayson (cow), Meadow Creek, VA.
- Firm: Manchego (sheep), Piel de Toro, ESP.

FOOD PAIRING

Smoked Leg of Lamb

- Narrow shank of the leg of lamb
- 3 Sprigs Fresh rosemary
- 4 Cloves Garlic sliced
- 6 Kalamata olives sliced
- 3 Tbls Butter
- 1 Tbls Greek Seasoning
- 2 C Chicken Stock

DIRECTIONS:

1. Make ½" slits through the narrow shank and fill each with a slice of garlic, fresh rosemary, and sliced Kalamata olives.
2. Soften the butter and mix with Greek Seasoning, chopped rosemary, and salt. Rub butter mixture over the Leg of Lamb and let it come up to room temperature.
3. While the meat is coming up to room temperature it was time to set up the Smoker/Grill for indirect cooking at or around 250° F.
4. Hickory and Pecan wood chunks can be used for the smoke but any hardwood of choice either chunks or chips.
5. In the drip pan place 2 cups of chicken stock, sliced garlic, and fresh rosemary. While the lamb slowly cooks drippings from the shank will collect making a sauce for service.
6. After 2 hours temp the lamb at its thickest point, looking for 140°
7. Once internal temp has been reached, remove lamb and build a searing fire to finish. Sear the leg to preference.
8. Remove lamb from grill and let rest for 10-15 minutes. Serve

Collector Club Wine Notes

WINERY NAME: Christopher Michael

VARIETAL: Syrah 54%, Barbera 20%, Cabernet Franc 10%, Petit Verdot 9%, Malbec 4%, Grenache 3 %

VINTAGE: 2014

REGION: Washington State

The 2014 vintage started off warm, bud break was early, and vineyards went through flowering under ideal conditions. Warm, dry weather persisted through the season, and resulted in the warmest summer on record. The unusual heat continued into the harvest window as we began to pick under optimal conditions. This was a rare year, as both quality and quantity of fruit were very high. The resulting wines are showy, with ripe fruit flavors and great concentration.

The wine business is a somewhat unlikely landing point for the Harms brothers, who were born and raised in the Midwest, where well drilling or dairy farming might have been more obvious family ventures. But, for reasons that can only be deemed fate, both brothers landed on the West Coast in the wine business – Ryan in Oregon and Eric in California. After more long-distance phone brainstorming sessions than either can remember, small inklings for how they might one day work together gave way to one big idea for what is now an expression of their collective experiences in one label – Christopher Michael Wines.

CHEESE PAIRING

This Red Blend needs slightly earthy cheese with wide spectrum of complexity.

- Soft Ripened: 1) Robiola Bosina (cow & sheep), Alta Langa, ITA. 2) Castelbelbo (cow, sheep & goat), Alta Langa, ITA.
- Cheddar: Deer Creek 7 Yr. Proprietor's Grand Reserve Cheddar (cow), Deer Creek, WI.

Washed Rind: Quadrello di Bufala (buffalo), Quattro Portoni, ITA

FOOD PAIRING

Stuffed Potato Rosti

- 1 small yellow onion, minced
- 4 cups grated Yukon Gold potatoes (3-4 large potatoes)
- 1 tsp oregano
- 1 tsp thyme
- Salt and fresh ground pepper to taste
- 3 ounces fresh mozzarella, diced
- 10 sundried tomatoes, diced
- 2 tablespoons plus 1 teaspoon olive oil, divided
- 1 cup grape tomatoes, diced
- 1 cup mixed greens
- 4 poached eggs to serve (optional)

DIRECTIONS:

1. Using the grating attachment on your food processor, grate the potatoes and onions. Remove as much liquid as possible.
2. Pop the potato mixture into bowl and add the oregano, thyme, and salt and pepper to taste
3. Heat 2 tbsps of cooking oil to the skillet until smoking slightly. Once heated, add half of the potato mixture, and use a spatula to flatten
4. Add the diced mozzarella and the undressed tomatoes in an even layer, and then add the rest of the potato mixture on top. Once again, flatten with a spatula until even
5. Cook for 2-3 minutes and then lower the heat slightly. You will still want to hear the potatoes lightly sizzling, but you don't want them to be burning. Cook for about 12 more minutes or until the underside is nicely browned and the potatoes become tender
6. Flip your rosti. To do this, place a plate over the pan and carefully flip the rosti onto the plate, then slide the rosti from the plate back into the pan, and cook for another 10 minutes (when ready the centre should be tender - you can check this with a fork)
7. Remove the rosti from the pan and allow it to cool slightly
8. Top each serving with poached egg

Collector Club Wine Notes

WINERY NAME: Navarro Vineyards

VARIETAL: Chardonnay

VINTAGE: 2012

REGION: Mendocino, Calif.

Navarro's Mendocino Chardonnay pairs beautifully with most dishes. It is a blend of Chardonnay produced two ways: half with a secondary fermentation and half without. Forgoing malolactic fermentation on half the wine keeps the acidity high and the buttery tones subtle, so the wine has a crisp finish and a fruit-driven structure. The wine was aged in seasoned French barrels and ovals so that oak flavors, like the buttery element, are delicate and understated but not simple.

The grapes were grown in three distinct Mendocino appellations: The Potter Valley fruit has a ripe stone-fruit quality; the Ukiah Valley fruit tastes of spring herbs and apples; and the Anderson Valley fruit, three quarters of the total bottling, has citrus-pear flavors. Rather than fermenting in stainless-steel tanks, then filtering a wine squeaky clean, the wine was aged *sur lie* in oak, so the wine clarified naturally with a round, polished texture. Spicy Asian pear and citrus flavors are topped off with a bright, lemon-verbena finish.

CHEESE PAIRING

Pair this Chardonnay with creamy cheese that has subtle tang. Also with semi-firm cheese that express strong stone-fruits, medium butterfat with slightly grassy undertone.

- Soft Ripened: 1) Bocconcino (goat), Alta Langa, ITA.
- Semi Firm: 1) Tom (cow), Reverie Creamery, NY. 2) Oriol de Montbru (buffalo), Oriol, ESP. 3) Garrotxa (goat), D'albio, ESP.
- Washed Rind: La Delice de Jura (cow), Badoz, FRA.

FOOD PAIRING

Waffled Potato Blini with Smoked Salmon

- 2 pounds baking potatoes, peeled, coarsely shredded and squeezed dry
- 1 medium onion, shredded
- 2 large eggs, lightly beaten
- 3 tbsp. all-purpose flour
- 2 tbsp. chopped dill
- 1 1/2 tsp. kosher salt
- 1 tsp. baking powder
- 3 tbsp. melted unsalted butter, plus more for brushing
- Smoked salmon, for serving
- Sour cream, for serving

DIRECTIONS:

Heat an 8-inch waffle iron and preheat the oven to 200 degrees. In a bowl, mix the potatoes, onion, eggs, flour, chopped dill, salt, baking powder and the 3 tablespoons of butter.

Brush the waffle iron with melted butter; spread one-fourth of the potato mixture onto it. Close and cook on high until the blini is golden and crisp, 5 to 7 minutes. Transfer to a rack in the oven to keep warm. Repeat with the remaining potatoes. Serve topped with smoked salmon and sour cream.

International Club Wine Notes

WINERY NAME: Moniker

VARIETAL: Pinot Noir

VINTAGE: 2012

REGION: Mendocino, California

Moniker Pinot Noir is a big, dark-hued wine sourced from three cool-climate Mendocino County vineyards, each imparting its own flavors: earth from Anderson Valley, intense berry from Redwood Valley, and rhubarb and potpourri from Potter Valley. Fermented in macro-bins, with punching down by hand results in wine of high color and intensity to contrast with the savory nature of pumped-over tank lots. A German yeast strain supports the wine's dark fruit profile, while native yeasts contribute bright fruit and forest-floor aromatics. Malolactic fermentation and the boldness of American oak lend sumptuousness and spice to this strong and expressive vintage. -- **92 Points, LAWC**

Wine grapes have been grown in Mendocino since the 1850s, when fortune-seeking Italian immigrants began planting cultivars and making bold, hearty reds like those from their homeland. Today, Mendocino boasts a dozen distinctive American Viticultural Areas, over 100 wineries and 17,000 acres of vines. Warm inland valleys provide ideal growing conditions for varieties like Cabernet Sauvignon, while Mendocino's coastal districts specialize in cool-climate varieties like Chardonnay and Pinot Noir.

CHEESE PAIRING

Choose high fat, unctuous cheese with sweeter, brown butter, and roasted nuts undertones.

- Washed Rind: Oma (cow), Von Trapp, VT.
- Semi Firm: 1) Ossau Iraty (sheep), Istara, France.
2) Pecorino Pepato (sheep), Lazio, ITA.
- Blue: Roquefort (sheep), Societe, FRA.

Alpine: Wanderer (cow), Reverie Creamery, NY

FOOD PAIRING

Ahi Nachos with Pickled Red Onions and Wasabi Crema

- 1/2 small red onion, minced
- 2 limes, juiced
- Sea salt
- 6 ounces sushi-grade ahi tuna
- 1/4 cup Ponzu sauce
- 4 cups blue corn tortilla chips
- 1/4 cup hoisin sauce
- 1/4 cup pea or radish sprouts

For the Wasabi Crema:

- 1/4 cup non-fat Greek yogurt (Use regular sour cream if you're feeling indulgent)
- 1 1/2 teaspoons wasabi powder
- 2 tablespoons water
- 1/2 teaspoon unseasoned rice vinegar

DIRECTIONS:

Start by quick-pickling the onions. In a small bowl, combine the minced red onion, lime juice and a pinch of sea salt. Refrigerate for 1 hour. Strain the onions.

Dice the tuna into 1/4-inch cubes. Transfer the tuna cubes to a bowl and toss with the Ponzu sauce. Refrigerate for 10 minutes.

Place all the ingredients for the wasabi crema in a small bowl and stir until well combined.

Assemble the nachos. Arrange the chips on a large serving plate or platter and top with the tuna.

Drizzle with a little more than half of the hoisin sauce, and about a third of the crema. Top with the pickled red onions, sprouts and optional cucumber, radish and scallions. Drizzle with the remaining hoisin sauce and another third of the crema.

International Club Wine Notes

WINERY NAME: Owens & Vaughn

VARIETAL: Cabernet Sauvignon

VINTAGE: 2012

REGION: California

A thoroughly balanced, lushly textured Cabernet Sauvignon. Generous notes of fleshy plum, ripe cherry, and sun-warmed black berries abound in this California Cab. Soft, ripe tannins and oak spice lead to a lingering, yet smooth, finish.

Owens & Vaughn, a collaborative effort between two longtime wine professionals long frustrated by the lack of quality wines on the market for less than \$25, have spent untold hours scouring the hillsides and valleys of California's finest vineyards, sourcing only the highest quality grapes to produce and bottle wines under the Owens & Vaughn label.

CHEESE PAIRING

Ripe tannins and oak spice with fruit driven Cabernet needs salty sweet taste with caramel undertones to balance the nuances in the wine.

- Semi Firm: 1) Roxy (cow), Reverie Creamery, New York. 2) Midnight Moon (goat), Cypress Grove, CA.
- Cheddar: 7 year Reserve Cheddar (cow), Old Quebec, CAN.
- Blue: Mountain Gorgonzola (cow), Ciresa, Italy
- Alpine: Challerhocker (cow), Walter Rass, SUI.

FOOD PAIRING

Cheesesteak Spring Rolls

- 1 pound ground beef
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 tbsp. Worcestershire sauce
- 2 tbsp. butter
- 1 onion chopped
- 1/2 green bell pepper, chopped
- Salt and pepper to taste
- 12 slices American cheese
- 24 egg roll wrappers, small bowl of water, canola oil, for frying

DIRECTIONS:

Start by browning the beef in the skillet, breaking apart as little as possible. Add the salt, pepper and Worcestershire. Stir gently, and remove from the pan.

Add the butter to the pan, and cook the onion and green bell pepper until browned. Salt and pepper to taste.

Once browned, add the meat back in and combine. Let the mixture cool while you prepare the egg roll wrappers and cheese.

Lay the wrappers on a flat surface and place a half-slice of American cheese on each wrapper. Add 3 tablespoons of the meat mixture on top of each slice of cheese. Starting from the bottom left, pull the corners over the meat, then fold the two sides in. Wet the edges and roll tightly.

Heat a pan with canola oil, about an inch deep. Drop 3 to 4 egg rolls in at once. Once they have browned, remove to a cooling rack

International Club Wine Notes

WINERY NAME: Rock.Face

VARIETAL: Chenin Blanc

VINTAGE: 2013

REGION: Clarksburg, California

This Chenin is from a specific old-vine parcel in a sustainably farmed vineyard. The wine is fermented in stainless steel and aged in neutral oak barrels. You really could be tasting a village wine from Anjou or Touraine. Waxy and ambitious, this is an expressive bottle that exhibits wool, beeswax, honey and muted stone fruit.

A tribute to American heritage, the package speaks to the patriotic work of the Gold Coast pioneers, and the wine is a true example of the integrity and built-in value that Lodi has to offer.

CHEESE PAIRING

Goat cheeses are an easy choice. For a more opulent combination, pair with a cheese that has more butterfat.

- Fresh Cheese: 1) Cabecou (goat), Laura Chenel, CA. 2) Tomino Acido (cow), Tumino Cheese, NY
- Soft Ripened Cheese: 1) Bucherondin (goat), Sevre et Belle, FRA. 2) Humboldt Fog (goat), Cypress Grove, CA. 3) Snowy Owl (cow), Reverie Creamery, NY. 4) Kunik (goat & jersey cream), Nettle Meadow, NY.
- Semi Firm: 1) Pecorino Toscano, Mitica, ITA.
- Naked Goat (goat), Murcia Curado, ESP.
- Tom (cow), Reverie Creamery, NY. 4) Gitane (cow), Reverie Creamery, NY.

FOOD PAIRING

Skillet Crispy Lemon Chicken with White Wine Sauce

- 1 large lemon, thinly sliced
- 4 large or 8 small skin-on, bone-in chicken thighs
- Sea salt and freshly ground black pepper
- 3 tsp. olive oil, divided
- 3 sprigs fresh thyme
- 1 small yellow onion, small diced
- 2 garlic cloves, minced
- 1/8 tsp. crushed red pepper flakes
- 1/4 cup white wine
- 1/2 cup low-sodium chicken broth

DIRECTIONS:

Preheat the oven to 425 degrees. Season the chicken thighs with salt and pepper. Heat a large ovenproof skillet over medium heat and add 1 teaspoon of the olive oil. Once the skillet is hot, add the chicken skin-side down. Cook until the skin is browned and the chicken is cooked halfway through, about 10 minutes. Remove from the heat. Arrange lemon slices underneath and around the chicken, keeping the skin side down. Place the skillet in the oven and roast until the chicken is fully cooked and the skin is crisp, about 10 more minutes. Transfer the chicken, skin-side up, to a plate. Leave the lemon slices in the skillet. Return the skillet to medium heat. Add the thyme, onion, garlic and red pepper flakes. Cook, stirring frequently, about 2 minutes. Add the wine and broth, and simmer until reduced by half, about 5 minutes. Season with salt and pepper, and drizzle with 2 teaspoons of oil. Return the chicken to the skillet, skin-side up, to reheat. Top with the caramelized lemon slices. Serve with crusty bread for dipping, if desired.

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>				
Rock.Face Chenin Blanc	\$14.99	\$12.00	\$11.00	
Owens & Vaughn Cabernet Sauvignon	\$14.99	\$12.00	\$11.00	
Moniker Pinot Noir	\$17.99	\$13.00	\$13.00	
<u>COLLECTORS CLUB</u>				
Navarro Vineyards Chardonnay	\$17.99	\$14.00	\$13.00	
Christopher Michael Red Blend	\$20.99	\$16.00	\$15.00	
Wines of Substance Cabernet Sauvignon	\$21.99	18.00	\$17.00	