



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

## October 2015

**Hello Bag & String Wine Clubbers!**

Well, there's no hiding it now, Autumn is upon us and everywhere you go the signs are evident. Changing leaves, Halloween & Thanksgiving decorations out at the same time, pumpkin spice everything, and... The Fall Wine Club release! This quarter we have chosen France to be our focus, and no other country in the world has the pedigree, or the incredible selection of wines that France has. It was a grueling process, drinking bottle after bottle of incredible French wine until we found the perfect selections for your clubs. We kid, but in truth it's always a tough task finding wines of quality and value that we think you will find great pleasure in drinking, we spend a lot of time and thought on putting together special selections every quarter, and we want to say thank you for the opportunity to do it.

Thank You's are in order all around, in fact, we had another great summer season thanks to you folks and your continued support of Bag & String. As all of you know we are moving soon, with renovations well under way at our new location just across the street from our current place of business, and if all goes as planned we should be fully moved in shortly after the New Year. Just don't hold us to that schedule!

Thank you again and forever, from all of us at Bag & String!  
*Samuel, Betsy, Mel, Matt, Sonya and Sara*

**Remember to follow us on Instagram and Twitter!**



**WINE TASTING**  
**Every Thursday *and* Friday**  
**4 – 7pm**

119 Chautauqua Avenue  
Lakewood, NY

Store Hours

Mon – Sat 10am to 7pm  
Sunday Noon to 4pm

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# Collector Club Wine Notes

**WINERY NAME:** Domain Fichet

**VARIETAL:** Chardonnay

**VINTAGE:** 2013

**REGION:** Macon

## Tasting Notes:

Terroir, the essential taste of a place expressed through its agriculture, through its food and drink, is where this wine begins. Limestone soils and a humid microclimate around the vineyards give this Macon a leg up on its contemporaries, vivid and mineral notes integrated with driven fruit and a richness to balance generous acidity. At the end of the day this is a Chardonnay of superior quality and drinkability. And to pair it look no further than the recipe provided



## FOOD PAIRING

### Thomas Keller's Roast Chicken

- 1 Free Range Chicken 2-3 Pounds
- Kosher Salt and Freshly Ground Black Pepper
- 2 Teaspoons minced Thyme

### DIRECTIONS:

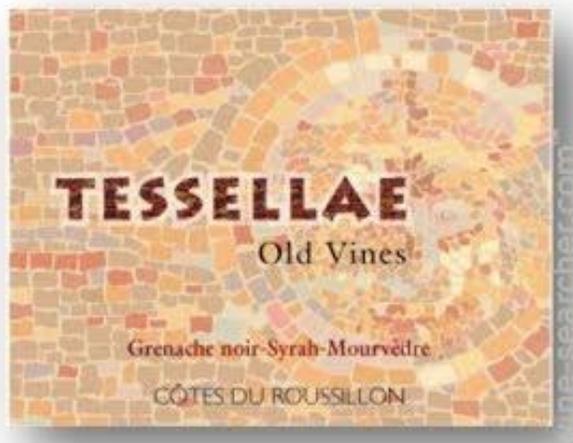
1. Preheat oven to 450 degrees.
2. Rinse chicken in cold water, then dry very well with paper towels, inside and out. The less it steams, the drier the heat, the better.
3. Salt and pepper cavity, then truss bird with kitchen twine to help it cook more evenly. (See Note.).
4. Now, salt chicken -- I like to rain salt over the bird so it has a nice uniform coating that will result in crisp, salty, flavorful skin (about 1 tablespoon). When it's cooked, you should still be able to make out salt baked onto the crisp skin.
5. Season to taste with pepper.
6. Place chicken in sauté pan or roasting pan and, when oven is up to temperature, put chicken in oven. I leave it alone -- I don't baste it. I don't add butter. You can if you wish, but I think this creates steam, which I don't want.
7. Roast it until it's done (165 degrees in the thickest part of the thigh), 50 to 60 minutes.
8. Remove from oven and add thyme to pan. Baste chicken with juices and thyme and let it sit for 15 minutes on cutting board.

# Collector Club Wine Notes

**WINERY NAME:** Domaine Lafage  
**VARIETAL:** Grenache, Syrah, Mourvedre  
**VINTAGE:** 2014  
**REGION:** Côtes du Roussillon

## Tasting Notes:

What an unbeatable value this wine is, there are bottles at twice the price of this custom cuvee that offer nowhere near the experience. A blend of old vine Grenache, Syrah, and Mourvedre, it starts bold and exhilarating on the nose with beaming cherry layered over a lush smokiness with interwoven floral notes. A medium bodied and savory blend with notes of baking cocoa, dark cherry, and umami, that boasts velvety tannins and a smooth finish this wine will remain drinkable over several years. A wine of this structure and nature begs for a hearty meal.



## FOOD PAIRING

### Coffee Rubbed Rib Eye

#### *For the Rub:*

- 2 tablespoons Aleppo pepper
- 2 tablespoons finely ground coffee beans
- 2 tablespoons freshly ground black pepper
- 2 tablespoons (packed) dark brown sugar
- 2 teaspoons smoked paprika
- 1 1/2 teaspoons mustard powder
- 3/4 teaspoon chili powder
- 3/4 teaspoon ground ginger

#### *For the Steak:*

- 1 2-inch thick bone-in beef rib eye room temperature
- 2 teaspoons kosher salt
- 4 tablespoons vegetable oil, divided
- Flaky or coarse sea salt

## DIRECTIONS:

### *Spice Rub:*

Mix all ingredients in a medium bowl. Transfer to an airtight container. Spice rub can be made 1 month ahead. Store airtight at room temperature.

### *Steak:*

Preheat oven to 400°. Season steak with kosher salt and spice rub to coat entire surface. Heat 2 tablespoons oil in a large cast-iron skillet over high heat. When oil begins to shimmer, place steak in skillet (be sure to have fan on high; the rub creates some smoke). Sear steak for 1 minute (any longer and the rub will start to burn). Transfer steak to a plate and carefully drain fat from skillet. Wipe skillet clean with a paper towel. Heat remaining 2 tablespoons oil in skillet and sear other side of steak for 1 minute. Transfer skillet to oven, and roast until an instant-read thermometer inserted horizontally into center of meat registers 125° for medium, 15- 17 minutes. Let rest for 20 minutes. Cut steak from bone, slice, and sprinkle with sea salt.

# Collector Club Wine Notes

**WINERY NAME:** Chateau Tour Saint Vincent

**VARIETAL:** Cabernet Sauvignon, Merlot

**VINTAGE:** 2010

**REGION:** Medoc

## Tasting Notes:

2010 was a tremendous vintage in Bordeaux, warmer than usual weather led to richer riper reds that retained all the finesse and elegant structure that are hallmarks of the region, leading to wines that please both new world and old world palates, a not unremarkable feat. This particular Bordeaux from Chateau Tour Saint Vincent enjoys all the benefits of the superb vintage along with a long pedigree of great winemaking. The result is a Cabernet Sauvignon/Merlot blend that is remarkably rich and smooth, with soft well integrated tannins, dark cassis and blackberry, and a smoky edge from the oak aging. This Medoc will drink well for the next five years, so drink now or cellar. When pairing Bordeaux with food, look to the traditional foods of the region, such as duck confit.



## FOOD PAIRING

### Duck Confit

- 1 ½ teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- ½ teaspoon dried thyme
- 1 bay leaf, crumbled
- 8 Moulard duck legs (about 4 pounds total), rinsed and patted dry but not trimmed

### DIRECTIONS:

1. In a small bowl, combine salt, pepper, thyme and bay leaf pieces. Sprinkle duck generously with mixture. Place duck legs in a pan in one layer. Cover tightly with plastic wrap and refrigerate for 24 hours.
2. The next day, heat oven to 325 degrees. Place duck legs, fat side down, in a large ovenproof skillet, with legs fitting snugly in a single layer (you may have to use two skillets or cook them in batches). Heat duck legs over medium-high heat until fat starts to render. When there is about 1/4 inch of rendered fat in pan, about 20 minutes, flip duck legs, cover pan with foil, and place it in oven. If you have used two pans, transfer duck and fat to a roasting pan, cover with foil and place in oven.
3. Roast legs for 2 hours, then remove foil and continue roasting until duck is golden brown, about 1 hour more. Remove duck from fat; reserve fat for other uses.
4. Serve duck hot or warm, over roasted potatoes or noodles or sturdy salad greens.

# International Club Wine Notes

**WINERY NAME:** Domaine De Mirail

**VARIETAL:** Colombard

**VINTAGE:** 2013

**REGION:** Côtes de Gascogne

## Tasting Notes:

If you have been a fan of Gascony whites, consider yourself a trendsetter and trailblazer, because we were late to the party and after trying this 100% Colombard we're kicking ourselves. Intense, vibrant, fruit forward on the nose and palate, with white fruit blossom and a soft palate with strikingly well suited acidity, this wine proves that Colombard is no longer a white grape relegated to blends. A truly pleasant and satisfying wine from an under the radar producer and region, this is a wine to tell your friends about.



## FOOD PAIRING

### Quiche Gascogne

*For the Pastry:*

- 1 Prepared pie crust, In which case skip step 1

*For the Filling:*

- 1 pound spinach, large stems discarded, leaves rinsed but not dried
- 1 garlic clove, minced
- 1 cup milk
- 1/2 cup heavy cream
- 2 large eggs
- 2 large egg yolks
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- One 1/2-pound goat cheese log, cut into seven 1/3-inch rounds

### DIRECTIONS:

Preheat the oven to 350°. Fit the pastry round into a 12-inch tart pan with a removable bottom and trim the overhang. Refrigerate the shell for at least 20 minutes.

Line the tart shell with foil and fill with pie weights or rice. Bake until the pastry is firm, about 30 minutes. Remove the foil and weights and bake for about 10 minutes longer, or until golden brown. Transfer the shell to a rack to cool.

Heat a large skillet. Add a large handful of the spinach and cook over moderately high heat, stirring, until wilted. Transfer to a colander set over a bowl. Repeat until all of the spinach has been cooked; let cool. Squeeze the spinach dry and coarsely chop it. Toss the spinach with the garlic and spread it in the cooled pastry shell.

In a medium bowl, whisk the milk with the cream, eggs, egg yolks, salt and pepper. Arrange the goat cheese rounds on the spinach. Pour the custard into the shell and bake for about 40 minutes, or until just set. Transfer the quiche to a rack to cool slightly. Cut into wedges and serve.

# International Club Wine Notes

**WINERY NAME:** Chateau La Verriere

**VARIETAL:** Merlot, Cabernet Sauvignon, Cabernet Franc

**VINTAGE:** 2012

**REGION:** Bordeaux

Château La Verrière consistently over-delivers in the quality to value ratio, delivering Bordeaux's of extreme quality vintage after vintage without raising prices. As with the majority of the right bank Bordeaux, its dominated by Merlot with the remainder being Cabernet Sauvignon and Cabernet Franc.

Aromatics of plum and black cherry are enhanced by a whiff of vanillin oak and dark spice. The palate shows power immediately, structured tannins are softened by a fruit forward rich character, and deft use of oak aging. A full-bodied offering that has the next half a decade to age, at least, but drinks superbly right now.



## FOOD PAIRING

### Ratatouille and Goat Cheese on Baguette

- 1/2 cup extra-virgin olive oil
- 1 large eggplant, peeled and cut into 1-inch pieces
- 8 large thyme sprigs
- 4 large garlic cloves, minced
- 1 teaspoon crushed red pepper
- Salt and freshly ground black pepper
- 2 medium zucchini (about 1/2 pound each), sliced 1/4 inch thick
- 2 red bell peppers, cut into 3/4-inch pieces
- 1 large onion, cut into 3/4-inch pieces
- 3 large tomatoes—finely chopped
- 1/4 cup shredded basil leaves
- 2 tablespoons chopped flat-leaf parsley
- One 10-ounce log of fresh goat cheese
- 4 tablespoons unsalted butter, softened
- 1 Baguette

### DIRECTIONS:

In a large, deep skillet, add olive oil, the eggplant, 2 of the thyme sprigs, 1/4 of the minced garlic and 1/4 teaspoon of the crushed red pepper; season with salt and black pepper. Scrape the eggplant into a large bowl and discard the thyme sprigs. Repeat with the zucchini, red bell peppers and onion, cooking each vegetable separately in 2 tablespoons of oil with 2 thyme sprigs, one-fourth of the minced garlic and 1/4 teaspoon of the crushed red pepper until tender, about 7 minutes. Add the cooked vegetables to the eggplant.

Preheat the oven to 450°. Return all of the vegetables to the skillet. Add the tomatoes, basil and parsley and simmer over moderate heat until the tomatoes are softened, about 10 minutes.

In a small bowl, blend the goat cheese with the butter and spread on both halves of the baguette. Spoon the ratatouille onto roll. Serve right away.

### DIRECTIONS:

Preheat the oven to 450°. In a large ovenproof skillet, melt the butter. Stir in the bread crumbs and cook over moderate heat until golden. Stir in the parsley and

# International Club Wine Notes

**WINERY NAME:** Chateau Vieux Manoir  
**VARIETAL:** Merlot, Cabernet Sauvignon, Cabernet Franc  
**VINTAGE:** 2012  
**REGION:** Bordeaux

In the south of the Entre deux Mers region, this old property has produced Bordeaux of above average quality for many generations.

Light on the nose, and slow to open, however once it does there is clear dark fruit and a hint of spice. Fruity, yet clearly wood-aged wine, it has allspice, smoky tannins and attractive, balanced black currant, and tart blackberry on its medium bodied palate. It's likely to age over the medium-term, drinking from 2015 through 2017 for its peak.

## FOOD PAIRING

### Cheating with Bag & String

- Order Your Favorite Pizza

## DIRECTIONS:

This wine begs for pizza, with its structure and tannin, it can stand up to your favorite pie any day of the week. And while it has potential to age, it drinks perfectly right now with a simple cheese and peperoni, or our consensus favorite here at the shop, a Margherita pizza. Wine doesn't have to be pomp and circumstance, just this once try a Bordeaux with a slice and be blown away. Cheers!



# Wine Order Form

Wine Selection	Retail Price	Wine Club Price	Special Price	Bottle Quantity
<b><u>INTERNATIONAL CLUB</u></b>				
Domaine De Mirail Cotes de Gascogne 2014	\$13.99	\$11.00	\$9.00	
Chateau Vieux Manoir Bordeaux 2012	\$14.99	\$12.00	\$10.00	
Chateau La Verriere Bordeaux Superieur 2012	\$15.99	\$13.00	\$11.00	
<b><u>COLLECTORS CLUB</u></b>				
Domaine Fichet Macon Terroir de Burgy 2013	\$17.99	\$15.00	\$13.00	
Chateau Tour St. Vincent Medoc Cru Bourgeois 2010	\$18.99	\$15.00	\$13.00	
Lafage Tesselae Old Vine Cotes du Roussillon 2014	\$21.99	\$16.00	\$15.00	

Name	
Address	
City, State, Zip	
Phone	Customer Number