



## Spring Surprise Case \$274 + tax

### Spring

This season's wine selections are inspired by fresh flowers, warmer days and lots of sun

### Food

Seasonal recipes by  
[www.foodandwine.com](http://www.foodandwine.com)

### Wine

Twelve outstanding wines to celebrate the arrival of spring



## Grilled Octopus

2 pounds fresh octopus, (baby, medium or large)  
olive oil  
2 garlic cloves, roughly chopped  
Juice from 1 lemon  
salt and pepper to taste  
1/2 tsp dried oregano  
2 tsp chopped fresh parsley

Place octopus in a pot and cover with enough water. Bring to a boil. Boil for 40 minutes.

Remove octopus from hot water, rinse and place in a bowl. Drizzle with olive oil and add chopped garlic. Let it cool and rest at room temperature, for 30 minutes to 1 hour.

Preheat a gas grill to medium-high heat.

Slice octopus tentacles. Grill for 3-4 minutes per side, until charred. Remove from heat and place in a bowl.

Drizzle with olive oil and add lemon juice. Season with salt and pepper. Sprinkle some oregano and parsley on top. You can also add some chopped garlic and serve.



Getariako Txakolina, Spain

## Basa-Lore Txakoli

Getariako Txakolina is a wine region in the province of Basque Country, in Northeast Spain. It's famous for producing a refreshing white, authentically named Txakoli (chah-kuh-lee). To make things even more complex, it's made from a local varietal known as Hondarrabi Zuri. Before bottling, the wine is cooled to temperatures below 5°C, in order to preserve a slight spritz on the palate. It's zesty, bright and cheerful showcasing a mix of fresh lime, green apple and pear.

\$23



## Spaghetti with Clams

8 to 12 littleneck or other small clams in the shell, cleaned  
1/4 pound spaghetti  
2 tablespoons extra virgin olive oil  
1/2 to 1 clove garlic, minced  
1/2 dried red chili pepper or 1/4 teaspoon hot red pepper flakes  
Salt

1/3 cup of white wine (this wine pairing)  
1 to 2 tablespoons chopped fresh Italian parsley

Bring a large pot of lightly salted water to a boil. Meanwhile, soak clams in cold water.

Add spaghetti to boiling water and cook until slightly underdone; pasta will finish cooking in sauce. Meanwhile, place a large saucepan over medium-low heat, and add olive oil, garlic and chili pepper. Sauté gently, reducing heat if necessary so garlic does not brown.

Add wine and clams, and cover. Clams should open in about 2 minutes. (If pasta is ready first, drain it and toss with a small amount of olive oil.) Add hot drained pasta, cover, and shake pot gently. Allow to simmer for another 1 or 2 minutes until it is done to taste.

Discard any clams that have not opened. Add half the parsley and shake pan to distribute evenly. Transfer to a plate or bowl, and sprinkle with remaining parsley.



## Terenzuola Vermentino

The Terenzuola family business all began in the early 1930's, when Luigi Giuliani purchased a small farm in Tuscany. The cultivation of vines, olive trees, vegetables and honey, were a family sustenance for many years. But a movement into harvesting grapes for their own wine, happened in 1993. This creamy white is made from a blend of Vermentino and Albarola. You'll taste a mix of yellow apple, peach and apricot with a hint of honey and toasted almonds.

\$30



## Pan-Fried Chicken

- 16 pieces of chicken (preferably drumsticks and thighs)
- 6 cups buttermilk and
- 3 cups all-purpose flour
- 4 teaspoons salt and 2 teaspoons black pepper
- 1 teaspoon cayenne pepper
- 1 1/2 quarts vegetable oil, for frying

In a large bowl, toss the chicken with the buttermilk. Cover with plastic wrap and refrigerate the chicken for at least 8 hours or overnight.

In a large, resealable plastic bag, combine the flour, salt, pepper and cayenne. Set 2 large racks over rimmed baking sheets. Working in batches, drain the chicken, scraping off most of the buttermilk against the side of the bowl. Add the chicken to the bag, a few pieces at a time, and shake to coat completely. Transfer the chicken to the racks, pressing the flour to help it adhere as you remove the chicken from the bag.

Pour 1 inch of oil into each of 2 large cast-iron skillets and heat to 350 degrees. Add about half of the chicken pieces to the hot oil, being sure not to crowd the skillet. Fry over moderate heat until the chicken is golden, crisp and cooked through, 20 to 25 minutes; an instant-read thermometer should register 165 degrees for thighs or drumsticks and 160 degrees for breasts. Line the racks with paper towels and drain the chicken. Continue frying the chicken in batches, being sure the oil temperature stays at 325 degrees during frying. Serve warm or at room temperature.



## Altugnac Chardonnay

Languedoc-Roussillon is the southernmost region of mainland France. The history of this area can be traced back to the first vineyards being planted along the coast in the fifth century BC. This Chardonnay is unoaked, fermented and aged solely in stainless steel. The idea is to emphasize the freshness and fruitiness that this varietal has to offer. It carries flavours of green apple, pineapple, grapefruit and buttered bread with a hint of fresh cut flowers and brisky lemon.

\$24



## Baked Chicken Wings

- 1 kilogram chicken wings with skin
- 50 grams plain yogurt
- 1 teaspoon salt
- 1 teaspoon crushed chillies
- 1 teaspoon cumin powder
- 1 teaspoon paprika
- 3 tablespoon tomato puree
- 2 tablespoon olive oil
- 1 tablespoon garlic paste
- 1 tablespoon lemon juice

In a large bowl add the marinade ingredients and mix until all the ingredients are evenly combined

Add the chicken wings to the marinade then coat the chicken wings all over with the marinade then set aside for an hour or two

Place a single layer of the chicken wings on top of a baking tray with a wire rack

Bake in a preheated oven at 180°C (350°F) or gas mark 6 for 20 minutes

Baste with melted butter or oil then flip the wings over and bake for a further 20 minutes and serve with fries

Calabria, Italy



## Vumbaca Ciro Rosato

Ciro is a town in the Crotona province of Calabria. The history of this charming, rustic countryside goes back to around 500 BC and gives its name to a wine that continues to tell an ancient story. This Rosato (Rose) is made from 100% Gaglioppo. Vigneti Vumbaca is one of Ciro's brightest stars. The estate history dates back to 1984 and is owned by Christian Vumbaca. This beauty is bursting a mix of watermelon, cranberry, spicy cherry and dark raspberry.

\$29



## Oven-Baked Salmon

4 salmon fillets - about 6 ounces each  
2 tablespoons olive oil  
1/2 teaspoon salt  
1/4 teaspoon cracked black pepper - just a pinch if using finely ground black pepper  
2 teaspoons minced garlic  
1 teaspoon Italian herb seasoning blend or 1/4 teaspoon each dried thyme, parsley, oregano, and basil  
1 medium lemon

Preheat oven to 400 degrees and grease a large baking pan. Arrange salmon fillets on the baking sheet and season generously with salt and pepper.

Stir together olive oil, garlic, herbs, and juice of 1/2 lemon. Spoon over salmon fillets being sure to rub all over the tops and sides of the salmon so it has no dry spots. Thinly slice remaining 1/2 of lemon and top each piece of salmon with a slice of lemon.

Bake for 12-15 minutes until salmon is opaque and flaky when pulled apart with a fork. You can broil the last 1-2 minutes if desired.

Garnish with fresh thyme or parsley if desired and serve.



Beaujolais, France

## Pierre-Marie Chermette

Historically, Beaujolais has been considered 'poor man's Burgundy'. Pierre-Marie Chermette has joined an elite group of families, focusing on reversing this trend and bringing these wines back into the limelight. This wine is made from 100% Gamay, carrying reductive dried sage and leafy tea on the nose. On the palate the wine reveals more predictable plum, blueberry and elderberry that cavort on a polished, juicy finish with a touch of the fresh roses and cinnamon.

\$28



## Pork Gyoza

- 4 cups finely shredded or chopped cabbage
- 2 Tablespoon canola or vegetable oil, divided
- 3 green onions
- 2 cloves garlic
- 1 Tablespoon grated ginger
- 1/2 Tablespoon soy sauce and 1 teaspoon sesame oil
- 1/2 lb. ground pork
- 50 gyoza or wonton wrappers

Sauté the cabbage with 1 Tbsp canola or vegetable oil in a large skillet over medium heat until wilted to half its volume. Transfer the cabbage to a large bowl.

Slice the green onions, mince the garlic, and grate or chop the ginger. Add the onions, garlic, ginger, soy sauce, sesame oil, and ground pork to the bowl with the sautéed cabbage. Massage the mixture with your hands until it is evenly mixed and slightly sticky or tacky in texture.

Spoon about one teaspoon of the pork mixture into the center of a wrapper. Dip a finger in water and wet the outer rim of the wrapper. Fold the wrapper over the filling and pinch the edges to close.

When ready to cook the gyoza, heat 1 Tbsp canola or vegetable oil in a non-stick skillet over medium heat. Working in batches, add the gyoza with the seam side up, and fry until the bottom is golden brown and crispy. Using the lid as a shield, pour about 1/4 to 1/3 cup water into the skillet and quickly place the lid on top to contain the steam and splatter. Let the gyoza steam in the skillet for 1-2 minutes, or until most of the liquid has boiled away. Remove the lid and let the gyoza cook for a minute more, or until the bottom is crispy again. Serve hot.



Trentino-Alto Adige, Italy

## Cembra Schiava

Cembra Cantina di Montagna was founded in 1952. It's located on the highest slopes in the Trentino-Alto Adige wine region and among the highest altitude wineries in Europe. The region itself is in northern Italy, bordering Switzerland and Austria. Schiava, a grape varietal that is native to this area, isn't commonly seen outside of Italy. It produces a delicious little gem of a wine, that shows wonderful aromas of spicy cranberry, wild strawberry and purple plum.

\$25



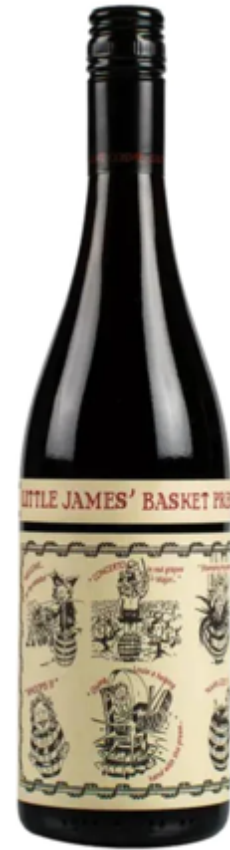
## Veal Parmigiana

- 1/3 cup grated parmesan cheese
- 2 teaspoons dry breadcrumbs
- 1 1/2 lbs veal cutlets
- 1 egg, slightly beaten
- 2 teaspoons olive oil
- 1/2 cup chopped onion
- 1/2 teaspoon salt and 1/4 teaspoon pepper
- 1/4 teaspoon Italian seasoning mixture
- 1 (8 ounce) can tomato sauce
- 4 slices mozzarella cheese
- 3 more teaspoons parmesan cheese

Mix breadcrumbs with 1/3 cup parmesan in a bowl. Dip the veal in the slightly beaten egg, then the breadcrumbs mixture.

In a skillet, brown the veal in hot oil. Then place the veal in an 8-inch baking dish, that's been lightly smoothed with olive oil. Sauté onion in the same skillet and add salt, pepper, Italian seasoning and tomato sauce. Let it simmer for a 1/2 hour or until onions are soft and translucent. Top veal with mozzarella and pour tomato mix over everything. Sprinkle the top with 3 teaspoons of parmesan.

Bake at 375\* for 30 minutes, or until bubbly and serve with a small side of tomato pasta or roasted veggies.



Rhone Valley, France

## Saint Cosme Little James

Chateau de Saint Cosme is one of the leading estates in the Southern Rhone. The property itself has been in the hands of the Barruol family since 1490. Louis Barruol took over from his father in 1992, keeping his family's legacy alive. Saint Cosme 'Little James' Basket Press, carries the Vin de France designation, due to its unique production method. This 100% Grenache is made from blending wines from multiple vintages, in concrete tanks, for a juicy blast of red fruit.

\$26





## Pesto Pizza

Cornmeal, for stretching the dough  
Homemade Pizza Dough or 1 pound store-bought pizza dough  
Basil Pesto – make your own or store-bought  
4 ounces fresh mozzarella cheese, torn  
Roasted cherry tomatoes (preheat the oven to 250 degrees, and line a baking sheet with parchment paper. Slice the tomatoes in half, and place them with their cut sides up in a single layer on the baking sheet. Drizzle with olive oil and sprinkle with salt, and transfer the baking dish to the oven. Roast the tomatoes until they're shriveled and browned around the edges)

Fresh basil  
Red pepper flakes

Preheat the oven to 500°F.  
Dust a baking sheet with cornmeal, place the dough on the baking sheet and stretch it into a large oval. Use a fork to poke holes all over the dough. Bake for 5 minutes. Remove the crust from the oven and brush with 2 tablespoons of the pesto. Top with the cheese and roasted tomatoes and bake for 6 to 8 minutes, or until the crust is browned.  
Dot the pizza with additional small dollops of pesto. Top with fresh basil and red pepper flakes, slice and serve.



Piedmonte, Italy

## Scagliola Mati Barbera

Piedmont is one of the most important wine regions in Italy and is located in the northwestern corner of the country. The best-known wines from this region include Barolo and Barbaresco, but these are typically saved for special occasions. On a daily basis, the locals are more likely to enjoy a delicious glass of wine, made from the Barbera grape. It offers a succulent mixture of huckleberry, blueberry and a hint of violet, giving you all that is Barbera!

\$21



## Grilled Pork Chops

- 4 pork chops bone in, or boneless
- 1/4 cup olive oil
- 1 1/2 tablespoons brown sugar
- 2 teaspoons Dijon mustard
- 1 1/2 tablespoons soy sauce
- 1 teaspoons lemon zest
- 2 teaspoons parsley leaves chopped, plus more for garnish
- 2 teaspoons thyme leaves chopped
- 1/2 teaspoon salt and 1/2 teaspoon pepper
- 1 teaspoons minced garlic

Place the pork chops in a bowl or resealable gallon sized bag.

In a medium sized bowl, whisk together the olive oil, brown sugar, Dijon mustard, soy sauce, lemon zest, parsley, thyme, salt, pepper and garlic.

Pour the marinade over the meat. Marinate for at least 1 hour, or up to 8 hours.

Preheat an outdoor grill or indoor grill pan to medium heat.

Place the pork on the grill. Cook for 6-8 minutes per side or until a thermometer inserted into the thickest part of the chop registers 145 degrees F.

Let the meat rest for 5 minutes, then serve. Garnish with additional chopped parsley if desired.



Toro, Spain

## Bodega Covituro 'El Bos'

One of Spain's most dynamic and underrated wine regions is Toro, just west of Rueda. Ancient Greeks began making wine in this area at the end of the 1<sup>st</sup> century. For years it was regarded simply as a source of easy-drinking reds, made from the local Tinta de Toro grape (Tempranillo). But an influx of sophisticated wine producers has changed all of this and the reputation is rising. This example is packed with a mix of fresh cherries, warm cherry pie and spiced black licorice.

\$22



## Pörkölt (Hungarian Beef Stew)

4 slices thick-cut bacon, diced  
1 large yellow onion, finely chopped  
1 green bell pepper, seeded and finely chopped  
2 cloves garlic, minced and 1 large tomato, finely diced  
1 1/2 pounds boneless beef (shank centre cut), cut into pieces  
4 tablespoons paprika  
1 1/2 teaspoons salt  
1/4 teaspoon fresh black pepper  
1/4-1/2 teaspoon caraway seeds, coarsely crushed  
1 bay leaf  
Water

In a heavy pot or Dutch oven fry the bacon until done. Add the onions and cook over medium-high heat until golden. Add the bell peppers and garlic and cook for another two minutes. Add the beef and cook for a minute until some, but not all, of the pink is gone. Stir in the paprika and remove from heat. Add the remaining ingredients. Add just enough water to come up to just over the halfway point of the stew mixture (in other words, *not* so the water is covering it). Return to heat and bring it to a boil. Cover, reduce the heat to medium-low and simmer for 90 minutes. If the stew isn't thick enough, continue to simmer uncovered for a few more minutes so that some of the liquid evaporates. Add salt to taste and serve with Spätzle.



Szekszard, Hungary

## Heimann SXRd Cuvee

The Szekszard wine region covers the easternmost stretches of the Transdanubian Hills, within Hungary. The Heimanns belonged to the 'lower street Swabians' that settled there in the 18<sup>th</sup> century. They planted vines on the abandoned hillsides and helped build and revitalize the area. This wine is a blend of Kekfrankos, Cabernet Franc, Merlot and Portugieser. It's certainly something different for someone seeking adventure, with a bold kick!

\$25



## Grilled Lamb Kebabs

- 1/4 cup extra-virgin olive oil
- 4 large garlic cloves, minced
- 2 teaspoons crushed red pepper flakes
- 2 1/4 pounds trimmed boneless leg of lamb, cut into 2-inch pieces
- 6 large firm-ripe tomatoes
- Salt and black pepper
- 2 green bell peppers, cut into 2-inch pieces
- 2 tablespoons chopped parsley

In a large glass dish, combine the olive oil, garlic and red pepper flakes. Add the lamb and turn to coat. Cover with plastic wrap; refrigerate for 2 hours.

Light a grill. Grill the tomatoes over a hot fire until charred all over. Let cool slightly, then peel, core, seed and coarsely chop them. Transfer to a medium saucepan. Using a potato masher or large fork, crush the tomatoes until chunky. Season the sauce with salt.

Thread the lamb onto six 12-inch metal skewers, alternating the meat with pieces of green bell pepper. Season the kebabs with salt and black pepper and grill over a medium-hot fire, turning once, until the lamb is medium rare, about 8 minutes.

Reheat the tomato sauce and spoon it onto plates. Set a kebab on each plate, sprinkle with the parsley and serve.



## Chateau Gaillot Fournier

Jean-Luc Thunevin, a self-confessed 'Bad Boy', believes that quality and value should always be considered, regardless of price point. Bordeaux is one of the most influential wine regions in the world and this is one of Jean-Luc's best price-ratio offerings. It's a blend of Merlot, Cabernet Franc and Cabernet Sauvignon with a splash of Malbec. It's silky smooth and classic, offering notes of blackcurrant, dark raspberry, cassis and plum cake with a hint of mocha.

\$20



## Porterhouse Steak

1 (36-ounce) porterhouse steak, cut 2 inches thick  
1 tablespoon kosher salt, plus more for seasoning  
Freshly ground black pepper  
1 tablespoon unsalted butter

Set a rack in a rimmed baking sheet. Season the steak with 1 tablespoon of salt and transfer to the rack. Refrigerate, uncovered, overnight. Let the steak come to room temperature 30 minutes before cooking.

Preheat the oven to 400°F. Heat a large cast-iron skillet until very hot, about 5 minutes. Pat the steak dry with paper towels and season with salt and pepper. Cook the steak over moderate heat until browned and crusty, about 3 minutes. Add the butter, turn the meat, and transfer the skillet to the oven. Roast until an instant-read thermometer inserted in the thickest part registers 120°F for medium-rare, 12 to 15 minutes. Transfer the steak to a work surface and let rest for 15 minutes before serving. Serve with caesar salad or pureed cauliflower.



Red Mountain, Washington

## Kiona Cabernet Franc

In the early 1970's John Williams' father-in-law owned an eighty-acre parcel in Red Mountain. At that time, it was a bare, dusty hill covered in sagebrush. But with various geological upheavals and pockets of water accessed, Kiona Vineyards was established. This wine is a blend of mainly Cabernet Franc with a splash of Cabernet Sauvignon. It's an absolute beast, with a harmonistic blend of blueberry, purple raspberry, leafy tea, cocoa and mint.

\$32