



Winter Surprise Case \$278 + tax

Winter

This season's wine selections are inspired by the transition from fall into winter and those, cold snowy blistering nights

Food

Seasonal recipes by
www.foodandwine.com

Wine

Twelve outstanding wines to celebrate winter and the holiday season



Grilled Cheese with Bacon

- 1/2 beef bouillon cube (about 1 teaspoon)
- 1/4 cup mayonnaise
- 2 teaspoons Sriracha
- Salt and freshly ground pepper
- 1 tablespoon vegetable oil and 2 teaspoons cider vinegar
- 1 medium onion, thinly sliced
- 12 slices of bacon
- 2 tablespoons unsalted butter, softened
- 8 slices of white sandwich bread
- 1/2 pound sharp cheddar, cut into 4 slices
- 3 ounces cheddar cheese curds (1 cup)

In a small bowl, mash the bouillon cube into 2 teaspoons of hot water until dissolved. Whisk in the mayonnaise and Sriracha and season with salt and pepper.

In a medium skillet, heat the oil. Add the onion, cover and cook over moderate heat, stirring occasionally, until golden brown and softened, about 10 minutes. Stir in the vinegar and season with salt and pepper.

Meanwhile, in another skillet, cook the bacon over moderate heat, turning once, until crisp, 6 minutes. Drain on paper towels.

Butter the bread slices on 1 side. Spread the other side of 4 bread slices with the spicy mayonnaise and top with the onion, cheddar, cheese curds and bacon. Close the sandwiches buttered side out on a skillet over moderately low heat until crisp, about 4 minutes per side and serve.



Cremant de Bourgogne, France

Montgermont Vin Mousseux

Cremant de Bourgogne is the appellation used to describe the sparkling wines produced in Burgundy. These wines are made using the same method that is used for the creation of Champagne. This bubbly is classified as a Blanc de Blancs, meaning it's made exclusively from white grapes. It's clean and crisp with a superb freshness and verve. Fresh citrus, pineapple, grapefruit, mandarin, white flowers and a crisp apple burst from the glass with a touch of toast.

\$18



Christmas Turkey

One 16-pound turkey, legs tied and giblets reserved

1 celery rib, thinly sliced

1 carrot, thinly sliced

1 onion, thinly sliced

6 garlic cloves, thinly sliced

8 thyme sprigs

2 rosemary sprigs

Sea salt and black pepper

4 cups water

4 1/2 cups low-sodium chicken broth

1/4 cup plus 2 tablespoons all-purpose flour

Preheat the oven to 350°. Set the turkey on a rack in a large roasting pan and scatter the turkey heart, gizzard and neck, the sliced celery, carrot, onion and garlic and the herb sprigs all around. Season the turkey with salt and pepper. Add 2 cups of the water to the pan and roast the turkey for 1 hour and 15 minutes. Add the remaining 2 cups of water to the roasting pan. Cover the turkey with foil and roast for about 1 hour and 15 minutes longer, or until an instant-read thermometer inserted into the thickest part of the inner thigh registers 170°.

Transfer the turkey to a cutting board and let rest for 30 minutes. Strain the pan juices into a large heatproof measuring cup, pressing on the solids. Skim the fat.

Pour the pan juices into a medium saucepan. Add 4 cups of the chicken broth and boil until reduced to 5 cups, about 5 minutes. In a bowl, whisk the flour with the remaining 1/2 cup of stock, then whisk the mixture into the stock. Boil, whisking, until the gravy is thickened. Carve the turkey and serve with the gravy.



Weinviertel, Austria

Gruber Roschitz Gruner Veltliner

The Gruber family has been growing grapes and making wine in their village of Roschitz since 1814. From generation to generation, this knowledge of winemaking was passed on and further developed. Gruner Veltliner is the most important grape varietal in Austria. It has all the freshness and creaminess one may crave in a white wine, with lots of zip. It offers a highlighting mix of yellow apple, orange zest and subtle pear with a hint of white pepper on the finish.

\$25



Cheese Fondue

- 1 garlic clove, halved
- 1 pound Gruyere cheese, grated
- 1/2 pound Swiss cheese, grated
- 1 cup white wine (this wine pairing)
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 teaspoon fresh lemon juice
- 1 1/2 tablespoons kirsch (optional)
- Freshly cracked pepper
- Freshly grated nutmeg

Rub the inside of a cheese fondue pot or medium enameled cast-iron casserole with the garlic clove; discard the garlic. Combine the grated Gruyere and Swiss cheese with the wine, cornstarch and lemon juice in the fondue pot and cook over moderate heat, stirring occasionally, until the cheeses begin to melt, about 5 minutes. Add the kirsch (optional) and a generous pinch each of pepper and nutmeg and cook, stirring gently, until creamy and smooth, about 10 minutes; don't overcook the fondue or it will get stringy. Serve with crusty bread, cured meats, roasted potatoes, an assortment of vegetables and gherkin pickles.



Okanagan Valley, Canada

Blue Mountain Pinot Blanc

Since the launch of its first wines in 1991, Blue Mountain has been one of the Okanagan Valley's quality pioneers. Thirty years of continuous releases, made exclusively from grapes grown on the family's estate, has built a reputation for outstanding wines. Pinot Blanc is probably one of the best white varietals from this fabulous producer. It displays a crisp and full mouthfeel of stone fruit, citrus, peach and apricot with a touch of fresh flowers and a pristine minerality.

\$32



Cheese Grits with Shrimp

4 cups low-sodium chicken broth
1 garlic clove, minced
1 cup old-fashioned grits
4 ounces extra-sharp cheddar cheese, shredded (1 1/2 cups)
4 tablespoons unsalted butter
2 tablespoons heavy cream
Sea salt and freshly cracked pepper
1 pound jumbo shrimp peeled and deveined – very lightly tossed in some mango barbecue sauce

In a medium saucepan, bring the chicken broth to a boil. Add the garlic and slowly stir in the grits. Reduce the heat to moderately low and cook, stirring frequently, until the grits are tender, 20 minutes. Remove the saucepan from the heat and stir in the cheese, butter and cream. Season with salt and pepper and serve immediately.

Preheat grill to medium high heat. Thread the shrimp onto skewers (easier for grilling). Place on the grill. Grill on each side for about 3 to 4 minutes or until no longer pink. Serve over top the cheese grits.



Ribeiro, Spain

Vina Costeira Meu Albarino

The Riberio wine region is located in the northern corner of Spain, in the province of Galicia. The area is surrounded by Rias Baixas to the west and lies barely 48km from the Atlantic Ocean. The weather conditions of this remote location, allows the Albarino grape to flourish, with its unique taste and exotic flavours. This wine in particular shows the perfect balance of freshly cut flowers, refreshing acidity, grapefruit, lemon zest and nectarine.

\$29



Glazed Ham

One 7-pound, bone-in, spiral-cut smoked ham
1 cup chicken stock or low-sodium broth
20 whole cloves
One 10-ounce jar jalapeño jelly (1 cup)
1 cup sweetened pomegranate juice
2 tablespoons fresh lemon juice
2 tablespoons Dijon mustard
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger

Preheat the oven to 325°. Place the ham in a large roasting pan and add the chicken stock. Stud the ham all over with the cloves.

In a medium saucepan, bring the jalapeño jelly, pomegranate juice and lemon juice to a boil. Simmer over moderate heat until slightly thickened, 10 minutes. Whisk in the mustard, cinnamon and ginger and simmer until reduced to about 1 1/4 cups, about 5 minutes.

Drizzle half of the glaze over the ham and cover with foil. Roast for 1 1/2 hours, basting frequently, until a thermometer inserted in the thickest part of the ham registers 125°. Remove the foil and brush the ham with any remaining glaze. Roast for 30 minutes longer, until the top is lightly caramelized. Transfer to a platter. Discard the cloves. Pour the pan juices into a bowl and serve with the ham.



Languedoc-Roussillon, France

Domaine Tour du Pech

Nicolas de Saint-Exupery has spent five generations at the front of the Saint-Exupery family vineyards and winery. The vines are planted on the western slopes of Pech-Celeyran in Southern France, surrounded by fragrant scrubland and pine forest. It's a very unique influence that shows in their wines. Made from 100% Pinot Noir, this wine carries all the savouriness that one would expect. It's packed with red cherry, blue plum and violets with hints of the underbrush.

\$24



Spicy Pork Burgers

- 1 1/2 pounds ground pork
- 2 scallions, thinly sliced
- 1 tablespoon finely grated fresh ginger
- 1 large garlic clove, minced
- 1 1/2 teaspoons Asian sesame oil
- Salt and pepper
- 4 hamburger buns, split
- 2 cups coleslaw mix
- 2 teaspoons rice vinegar
- 1 teaspoon soy sauce
- Sriracha, baby spinach and mayonnaise for serving

Light a grill or preheat a grill pan. In a large bowl, mix the pork with the scallions, ginger, garlic, 1 teaspoon of the sesame oil, 2 teaspoons of salt and 1/2 teaspoon pepper. Form the meat into four 3/4-inch thick patties.

Grill the burgers, turning once, until cooked through, about 8 minutes. Lightly toast the buns on the grill. Mix a little Sriracha and mayonnaise in a bowl and add to the bottom bun with some baby spinach.

Meanwhile, in a medium bowl, toss the coleslaw mix with the rice vinegar, soy sauce and the remaining 1/2 teaspoon of sesame oil. Season with salt and pepper. Set the burgers on the buns, top with the slaw and serve.



Dao, Portugal

Quinta Da Taboadella

Dao is one of the oldest established wine regions in Portugal with a history dating back to 1908. Red wines from the Dao should always demonstrate a certain silky texture, but Quinta Da Taboadella goes the extra mile. Since 1999, the fourth generation of the family has been involved in wine, through the capable hands of Luísa Amorim. This wine is a foxy blend of Tinta Roriz, Jaen, Alfrocheiro and Tinta Pinheira, showcasing lots of fresh and crunchy black fruit.

\$27



Roasted Veal Chops with Grapes

1 pound seedless red grapes
3 tablespoons sherry vinegar
2 1/2 tablespoons unsalted butter, softened
1/2 teaspoon sugar
Salt and freshly ground pepper
Four 1-inch-thick veal rib chops (about 1/2 pound each)

Preheat the oven to 500°. On a sturdy rimmed baking sheet, toss the grapes with the vinegar, 1 1/2 tablespoons of the butter and the sugar; season with salt and pepper. Roast for about 10 minutes, shaking the baking sheet halfway through, until the grapes are hot and the pan is sizzling.

Rub the veal chops with the remaining 1 tablespoon of butter and season with salt and pepper. Push the grapes to one side of the baking sheet. Add the veal chops and roast for about 5 minutes, or until sizzling underneath. Turn the chops and roast for 5 minutes longer for medium-rare meat. Transfer the veal chops to a platter, scrape the grapes and juices on top and serve.



Ventoux, France

Mas Du Petit Nysse

Ventoux is a wine-growing village in the southeastern part of the Rhone Valley. It derives its name from Mont Ventoux, which carefully shelters and tends to all of the vineyards in this tiny pocket. Mont Ventoux is also well known to cycling fans around the world, as being a key stage in the Tour de France. The history of this Estate goes back to the 16th century with a new team taking over the property in 2010. This wine is a juicy and fleshy blend of Grenache and Carignan.

\$25



Baked Ziti

- 1 pound dry ziti pasta
- 1 onion, chopped
- 1 pound lean ground beef
- 2 (26 ounce) jars of your favourite spaghetti sauce
- 6 ounces provolone cheese, sliced
- 1 ½ cups sour cream
- 6 ounces mozzarella cheese, shredded
- 2 tablespoons grated Parmesan cheese
- Fresh parsley for a garnish (optional)

Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.

Meanwhile, brown ground beef and onion in a large skillet over medium heat; stir in spaghetti sauce and simmer for 15 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.

Spread 1/2 of the ziti in the bottom of the prepared dish; top with Provolone cheese, sour cream, 1/2 of the meat sauce, remaining ziti, mozzarella cheese, and remaining meat sauce. Top with grated Parmesan cheese.

Bake in the preheated oven until heated through and cheeses have melted, about 30 minutes.



Piedmont, Italy

La Carlina Barbera D'Asti

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.

\$28



Prosciutto & Mozzarella Pizza

2 x 24cm ready-made pizza bases (or make your own)
6 tablespoons of sun-dried tomato paste
125 grams chopped cherry tomatoes
200 grams of prosciutto
200 grams of Buffalo Mozzarella, broken into large pieces
A handful of torn fresh arugula
Sea salt & freshly cracked pepper

First preheat the oven to 200°C

Place an aluminum-baking sheet in the oven, lightly oiled to prevent sticking.

Spread the pizza bases with the paste and top with cherry tomatoes, and lastly the mozzarella pieces.

Next arrange the arugula and prosciutto over the pizza and season with salt and freshly ground black pepper.

Then place the pizza onto the hot baking sheet and cook in the oven for 10 minutes, or until golden and cooked through and serve right away.



Ribera Del Duero, Spain

Arzuaga 'La Planta'

Bodegas Arzuaga moved from Basque country to the golden mile of Ribera del Duero, right in between two iconic producers – Vega Sicilia and Pingus. The 'La Planta' line-up comes from the southern half of Arzuaga's holdings, on a plateau of younger vines. This offering is made from 100% Tempranillo and is briefly aged in oak, to emphasize the freshness of the fruit. It's bursting lots of cherry, blueberry, raspberry and black tea with great concentration and depth.

\$23



Homemade Meatloaf

- 1 tablespoon canola oil
- 1 large onion (finely chopped) and 1 celery rib (finely chopped)
- 2 large carrots (finely chopped)
- 2 garlic cloves (minced)
- 1 ½ cups panko breadcrumbs
- 4 large eggs
- 2 tablespoons Dijon mustard and 2 tablespoons ketchup
- 2 tablespoons Worcestershire sauce
- 1 teaspoon Tabasco
- Sea salt and freshly cracked pepper
- 3 pounds ground beef chuck
- 1 pound ground pork
- ½ pound Monterey Jack cheese (cut into 1/2-inch cubes)

Preheat the oven to 400°. In a medium skillet, heat the oil. Add the onion, carrots, celery and garlic and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Scrape the mixture into a very large bowl and let cool. Add the panko, eggs, mustard, ketchup, Worcestershire sauce, Tabasco, 1 1/2 tablespoons of salt and 1 teaspoon of pepper and stir to form a paste. Using your hands, work in the ground meats and cheese until combined.

Line a large roasting pan with parchment paper. Firmly pat the meat mixture into 2 loaves, about 10 inches long. Arrange the loaves 3 inches apart on the parchment and roast in the lower third of the oven for about 1 hour, until lightly browned and an instant-read thermometer inserted in the center of the loaves registers 150°. Let the meat loaves rest for 15 minutes, then cut into thick slices and serve with an extra glaze of sauce.



Mendoza, Argentina

Bodega Lagarde 'Altas Cumbres'

With the first vine planted in 1897, Lagarde is one of the oldest wineries in the Mendoza. With only two proprietors in its history, the Pescarmona family acquired this property in 1969. 'Altas Cumbres' is a collection of young and expressive wines. Each varietal is true to its classic characteristics, with a consistently smooth taste. This wine is 100% Cabernet Sauvignon. It's jammed with cassis, dark raspberries and blackcurrants with a hint of spicy dark chocolate.

\$21

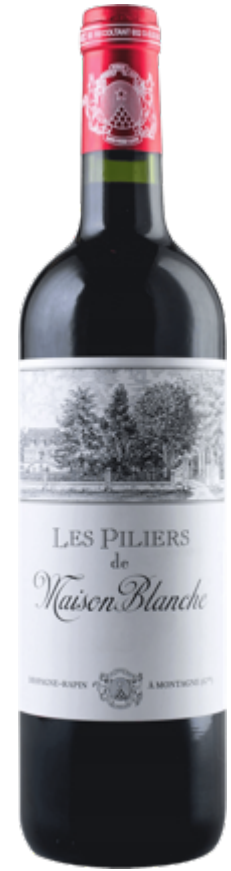


Pappardelle with Lamb Ragù

- 3 tablespoons extra-virgin olive oil
- 1 carrot, 1 onion and 1 celery rib, finely diced
- 1 1/2 pounds ground lamb
- 2 teaspoons ground coriander
- 1 teaspoon ground fennel seeds
- 1/2 teaspoon ground cumin
- 1 teaspoon chopped rosemary and 1 teaspoon chopped thyme
- Salt and freshly ground pepper
- 1 tablespoon tomato paste
- 1/2 cup dry red wine (this wine pairing)
- One 28-ounce can diced tomatoes
- 1 1/4 cups chicken stock or low-sodium broth
- 3/4 pound pappardelle
- 1 tablespoon unsalted butter
- 3/4 cup fresh ricotta cheese
- 2 tablespoons chopped mint

In a large cast-iron casserole, heat 2 tablespoons of the oil. Add the carrot, onion and celery and cook over high heat, stirring occasionally, until slightly softened, 5 minutes. Add the lamb, coriander, fennel, cumin, rosemary and thyme; season with salt and pepper. Cook, stirring, until the liquid evaporates, 5 minutes. Stir in the tomato paste. Add the wine and cook until evaporated, 5 minutes. Add the tomatoes and their juices, along with the stock and bring to a boil. Cover partially and cook over moderately low heat until the liquid is slightly reduced, 25 to 30 minutes.

In a large pot of boiling salted water, cook the pasta until al dente. Drain, shaking well. Add the pasta to the sauce. Add the butter and the remaining 1 tablespoon of oil and toss over low heat. Serve the pasta in bowls, topped with the ricotta and mint.



Montagne-St. Emilion, France

Les Piliers De Maison Blanche

Bordeaux continues to be one of the most famous and most influential wine regions in the world. It's rich in history and is home to some of the most expensive and iconic wines, available in the market. This wine is designed to ease you into this exciting world, with a boost of energy. It's also known as the great 'second wine' from Chateau Maison Blanche. The grapes for this beauty include a blend of Merlot and Cabernet Franc. It's polished and refined, offering notes of currant, cassis, chocolate and mint.

\$28



Beef Tenderloin

- 2 tablespoons coarsely ground black pepper
- 1 teaspoon kosher salt
- 1 teaspoon dark brown sugar and 1 teaspoon soy sauce
- 1/2 teaspoon apple cider vinegar
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 6 tenderloin steaks, about 1 1/2 inches thick
- 4 garlic cloves, unpeeled
- 1/4 teaspoon each of fresh thyme, rosemary and oregano
- 4 tablespoons unsalted butter, softened

Preheat the oven to 275°. In a bowl, mix the pepper, salt, brown sugar, soy sauce, vinegar and 1 teaspoon of the olive oil. Rub 2 teaspoons of the paste all over each steak. Wrap the steaks individually in plastic and let stand at room temperature for 1 hour.

Meanwhile, on a double-layer square of aluminum foil, toss the garlic with the herbs; drizzle the remaining 1 tablespoon of oil on top. Fold the foil to enclose the garlic and transfer to a baking sheet. Roast for 45 minutes, until the garlic is very soft. When the garlic is cool, squeeze the cloves from their skins into a bowl; add the herbs. Using a fork, mash the garlic with the herbs and butter. Spoon the garlic butter onto a sheet of plastic wrap, roll into a log and refrigerate until firm, 30 minutes.

Build a very hot fire on one side of a charcoal grill or light a gas grill. Unwrap each steak and grill over high heat for about 7 minutes, turning once, for rare meat. For medium-rare, transfer the steaks to the cool side of the grill, close the lid and cook for 4 minutes longer, turning them once halfway through. Top the steaks with the garlic-herb butter and let stand for 5 minutes, then serve with roasted potatoes.



Cotes de Castillon, France

Chateau De Pitray

The Cotes de Castillon is a rather large appellation within Bordeaux, but certainly not well known and some hidden gems can certainly be found. The region itself is located due east of Saint-Emilion and south of Fronsac. It takes its name from the famous battle of Castillon, which was fought in 1453. Chateau De Petray is only about 100 hectares and this wine is a blend of Merlot, Cabernet Franc and Malbec. It's full-bodied and velvety with concentrated dark fruit.

\$29