



**April 2024
REDS**

High Altitude

Calyptra Vivendo Pinot Noir 2021 **\$17**
Special Reorder Price \$14.45 (15% off)
Alto Cachapoal Valley, Chile

This wine exudes notes of black cherry, plum, and berries with a hint of herbs. It is an elegant, fresh Pinot Noir with mineral character and varietal expression. Calyptra's wineries and vineyards are located in the foothills of Coya, in the Alto Cachapoal Valley. A moderate Mediterranean climate provides heavy rains and low temperatures with occasional snowfall in winter, which contrast with summers of warm days with afternoons of mountain winds that find their escape through the Cachapoal River basin.

Hanchalar Öküzgözü-Syrah 2020 **\$18**
Special Reorder Price \$15.30 (15% off)
Denizli/Çal, Turkey

These grapes, grown at an altitude of 850- 900 meters in the Hançalar region of Çal district in Denizli province, benefit from the warm climate and long growing season. Öküzgözü is a Turkish grape variety that has rounded, dark colored grapes, which are the largest among the grape varieties grown in Turkey. The Turkish word "öküzgözü" literally means "ox eye." Displaying a deep red hue, this wine exudes aromas of black fruits like blackberries, along with notes of spices and chocolate. On the palate, it offers flavors of red fruits such as cherries and raspberries. Ideal for pairing with red meat, as well as spicy and richly sauced dishes.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

QUICK MUSHROOM RISOTTO

Ingredients

Mushroom Confit

- 1 pound white button mushrooms, quartered, stems on
- 4 sprigs fresh thyme
- 2 cloves garlic, smashed
- 2 sprigs fresh rosemary
- 1 dried bay leaf
- Kosher salt
- About 4 cups olive oil

Jasmine Rice

- 1 1/2 cups jasmine rice
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 sprig rosemary
- Kosher salt and freshly ground black pepper
- Freshly grated Parmesan, for serving
- 1/2 lemon, juiced
- Chopped fresh parsley, for serving

Cooking Instructions

1. For the mushroom confit: Place the mushrooms, thyme, garlic, rosemary, bay leaf and 1 tablespoon salt in a large saucepan. Slowly add enough olive oil to cover; it's okay if some of the mushrooms float. Bring to a simmer over medium-high heat, then give it a good stir. Reduce the heat to low and gently simmer until the mushrooms are very tender and silky, about 20 minutes. Be careful that the oil is not too hot or simmering too aggressively; you want to gently cook the mushrooms, not fry them. Keep warm. Remove the herb stems and bay leaf before serving.
2. For the jasmine rice: Meanwhile, place the jasmine rice in a large bowl and fill with cold water. Gently agitate the rice to loosen any starch or sediment clinging to it, then drain through a fine-mesh sieve. Repeat 2 more times.
3. Combine the rice, olive oil, garlic, rosemary, 2 1/4 cups water and 1 teaspoon salt in a medium saucepan over medium-high heat. Bring to a boil, then cover, reduce the heat to low and cook for 15 minutes. Remove from the heat. Let stand for 10 minutes, then fluff with a fork. Transfer to a large serving bowl.
4. Using a slotted spoon, scoop most of mushrooms from the oil and add to the rice (it's okay if some of the oil comes with it). Toss well until evenly combined; taste and adjust the seasoning with salt and pepper. Drizzle with 1 to 2 tablespoons of the residual mushroom oil, then fluff. Top generously with the remaining mushrooms, Parmesan, lemon juice and parsley.

Pair with **Calyptra Vivendo Pinot Noir*