



# Tim's Wine Market

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Occasionally I like to mix things up and work backwards from my normal process, which is find cool wines then cook some recipes to see how they work together. Sometimes I find recipes that are spectacular but do not work with the wines I have picked. These recipes I mentally tuck away, then go looking for wines that pair nicely with them. This month I present two really interesting recipes and then some thought-provoking wine combinations to enhance your meal. If you love the combinations, then post about it on your social media and tag us so we can see too!

## Umami Bomb Spaghetti with Shiitake Mushrooms

I have written before that I am trying to eat less red meat, and my search for recipe ideas led me to a really good blog, Rhubarb & Cod. While this recipe did not work with the wine I was considering a few months ago, I found it sings with the Nestore Bosco Pecorino. You should also check out the beautiful photography on this blog, along with some incredible recipes.

**½ head Napa cabbage coarsely chopped**  
**7 oz shiitake mushrooms, stems removed**  
**½ large yellow onion cut into wedges**  
**1 ½ tbsp white miso**  
**3 tbsp olive oil divided**  
**1 head garlic top lopped off**  
**16 oz. dried spaghetti**  
**2 anchovy fillets thinly sliced**  
**2 shallots peeled and thinly sliced**  
**1 tbsp Worcestershire sauce**  
**2 tsp Dijon mustard**  
**3 tbsp unsalted butter**  
**½ lemon juiced**  
**Parmigiano Reggiano shredded**

Preheat the oven to 375°F.

Place the cabbage, shiitake mushrooms, onions and miso in a large bowl. Add a tablespoon of the olive oil and, using clean hands, massage the miso into the veg, taking care to hit all the nooks and crannies.

Transfer the veg to a baking sheet, greased with another tablespoon of the olive oil. Create a space for the head of garlic and pop the sheet into the oven. Roast for 30 minutes, rotating the pan halfway through. Set aside until ready to use.

While the veg is roasting, place a large pot of water over high heat. Bring the water to a boil, salt it liberally and add the spaghetti. Cook according to the package's direction.

While the spaghetti is cooking, pour the remaining olive oil into a large, deep skillet. Add the anchovies and place over medium-low heat. Cook until the anchovy starts to disintegrate, about a minute or so. Stir in the shallots along with a pinch of salt. Sauté until just translucent. Toss with the Worcestershire and mustard.

At this point, your pasta should be al dente. Transfer the pasta from its cooking liquid to the skillet. Remove the garlic head, squeeze the cloves into the pasta, add in the roasted veggies and the butter and toss to coat, stirring in some of the pasta cooking liquid as needed. Stir in the lemon juice and taste. Season with salt accordingly.

Divide the pasta among four bowls and top with shredded Parmigiano Reggiano cheese. Serve immediately.

## 2020 Nestore Bosco Pecorino - \$15

Pecorino has become a popular variety in the lexicon of “newly discovered varieties,” although ampelographers believe that its cultivation stretches back to Roman times. It is so old that DNA evidence does not point to any known parents, so it is believed Pecorino evolved from the wild vines growing in the hills of the Italian region of the Marches. In 2000, there were only 210 acres planted in Italy, scattered from the Marches all the way to Calabria. Based on the number of examples I have tasted I would bet there is more now, but I do not think Pinot Grigio should feel threatened. It is an early-ripening variety that suffers from few pests but also does not produce many grapes, making it expensive to farm. This is exacerbated by the fact that it only grows on steep mountain hillsides, which makes farming difficult. Some experts believe this is where the name comes from, as Pecorino means sheep in Italian, and they also like steep hillsides.

Our selection comes from the Nestore Bosco winery, a family who has farmed this region for eons. Giovanni Bosco established the winery in Pescara, a village in the Abruzzo, in 1897. Once the DOC for Montepulciano d'Abruzzo was established in 1968, the family modernized and today produces some of the best values in this region. It was the value of their Pecorino that caught my eye, as most examples are more than \$20. After we received our first order, I took a bottle home and found it worked incredibly well with Umami Bomb Spaghetti with Shiitake Mushrooms.

When you are ready to serve this wine, let it warm on the counter for 10 to 15 minutes. Then, pour a glass and you are greeted with an inviting nose of candied lemon peel, fresh Gala apple, Asian pear and cotton candy. On the palate this wine has really good concentration with the ample fruit framed by a nice undertone of minerality. Serve with the recipe feature, grilled shrimp with lemon or baked goat cheese with tomato sauce.

### **Rosticciana (Rosemary & Fennel Pork Ribs)**

While I do eat less meat than before, I have not given it up altogether, and this recipe is one reason why. This one hits on both sides of my heart: a transplant southerner who loves ribs and my Italian heritage. Take note of how the richness of this meat works with the slightly rustic nature of the Chateau Leconte-Marquey Saint Emilion 2016.

Two points about this recipe, which I adapted from Milk Street. The first, do not substitute baby back ribs for St. Louis style, as they are smaller and will overcook. Second, do not open the oven until you think cooking is complete. The moisture held in the oven keeps the ribs moist.

**Kosher salt and ground black pepper**  
**2 tbsp packed brown sugar**  
**1 tbsp fennel seed, ground**  
**1 tsp red pepper flakes**  
**2 tsp granulated garlic**  
**4 tsp minced fresh rosemary**  
**2 - 2½- TO 3- pound racks St. Louis Pork Spareribs**

Heat the oven to 325°F with a rack in the middle position. Set a wire rack in a rimmed baking sheet. In a small bowl, combine 2 tablespoons salt, 1 tablespoon black pepper, the sugar, ground fennel, pepper flakes, garlic and 4 teaspoons of rosemary.

Rub the mixture between your fingertips until well combined and the rosemary is fragrant. Sprinkle evenly over both sides of the racks of ribs, then thoroughly rub it in.

Place the ribs meaty side up on the prepared baking sheet. Transfer to the oven, then pour 3 cups water into the baking sheet.

Bake until well browned and a skewer inserted between the bones meets no resistance, 2 to 2½ hours. Transfer the rib racks to a cutting board and let rest for 20 minutes. Cut the ribs between the bones and transfer to a platter.

### **Chateau Leconte Marquey Saint Emilion 2016 - \$20**

When it comes to rich, red meat dishes, particularly braised short ribs, the Merlot grape constitutes an ideal food pairing. Early-ripening and approachable, with medium tannin and acidity, Merlot-based wines complement a wide variety of cuisines and savory main courses. Although we have featured dynamite examples of this variety from around the world, including varietal bottlings from Tuscany, California and South Africa, the best pairing I found is this example from Bordeaux.

Chateau Leconte-Marquey is located in the tiny village of St. Hippolyte, one of the many small villages that make up the Saint-Emilion AOC. The property contains 35 acres, most planted to Merlot, although Cabernet Franc and Cabernet Sauvignon are cultivated in limited quantities. The current owner of the Chateau, Jean-Paul Borderie, purchased the estate from his mother after a string of successful vintages, and in recent years, has spent a good deal of time and money expanding his family's vineyard holdings. In addition, Jean-Paul has invested heavily in improving vineyard health, emphasizing biodiversity and reducing the use of man-made fertilizers or pesticides. This wine consists of 85% Merlot, 10% Cabernet Franc and 5% Cabernet Sauvignon, all harvested by hand. Each variety is then vinified separately in stainless steel. After fermentation is complete, the three wines are blended and racked to gently-used French oak barrels for 12 to 15 months before filtration and bottling.

When you open this wine, I strongly suggest decanting for half an hour to 45 minutes. On the palate, this is a traditional expression of Saint-Emilion with notes of black raspberry, black plum, balsamic syrup, dark roast coffee, black pepper and Worcestershire sauce. Drink now through 2026 with braised short ribs, beef Burgundy or this herb-infused interpretation of spare rib, Italian style.