



Tim's Wine Market

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By J.P. Donnelly-Davis

While we at Tim's Wine Market are always eager to show our customers something new, there is always something comforting about old favorites. Working with small-production wineries allows us to build close relationships with the growers, the winemakers, and all of the people behind the label. Over time, these wineries become favorites among our customers and staff alike. Our first selection comes to us from Guillaume Gonnet, whose wines have been a club staple for several years now. However, this is a brand-new wine for us and we are excited to share it with you. When Tim tasted it with the US importer this summer he immediately bought half of the production for our club. The second feature comes from an Italian estate that is incredibly popular in the Orlando store but deserves an even larger audience. We certainly hope that you will enjoy these wines and wineries for years to come.

2022 Guillaume Gonnet Vacqueyras Blanc "La Sauvage" - \$29

At this point, the wines of the Gonnet family are something of a fixture in our clubs, with numerous Explorer's Club appearances and an Everything But Red Club placement for their Châteauneuf-du-Pape Blanc. It seems as though every time we taste through the current releases from Guillaume and Kelly, there are more wines to get excited about, and each year more bottles sporting their trademark robin label on our shelves. This month, we are proud to present a brand-new addition to the line-up, an impressively concentrated white wine from Vacqueyras.

For long-time Gonnet enthusiasts, it should come as no surprise that this wine is produced within a stone's throw of Châteauneuf-du-Pape. Located a scant 3 miles from the Gonnet family winery, Vacqueyras takes its name from the Latin Vallea Quadreia, or "Valley of the Stones." This region first produced wine under the Côtes-du-Rhône label before being elevated to its own appellation status in 1990. Similar to its more famous neighbor, Vacqueyras is carpeted with fist-sized stones called garrigues which retain heat and drain easily, creating an ideal growing environment for Grenache-based wines. However, there are significant differences in not only elevation, but soil type and even sun exposure across the appellation, allowing for some stylistic variation in the finished wine.

Guillaume and Kelly source from multiple vineyard sites, making use of the region's higher elevation and harvesting early to create this wine, which showcases a more elegant side of Vacqueyras. All fruit is harvested by hand, as the terraced vineyards make mechanization impossible. The finished blend is composed predominantly of Grenache Blanc, with roughly 15% each of Viognier and Clairette Blanc. In the winery, the fruit is whole cluster pressed and ferments in stainless steel, with temperatures kept low to block malolactic conversion. Once dry, the finished wine is then lightly filtered.

When you open this wine, you will want to serve it chilled, but not ice-cold. As with most white Rhône wines, this wine is profoundly aromatic and should be served at cellar temperature, around 55 degrees Fahrenheit. In addition, this wine will benefit from decanting. Once this wine has some time to open up it delivers notes of Anjou pear, Meyer lemon peel, orange blossom, white peach, and wet stones. Drink now through 2026 with lemon rosemary chicken, pork chops with sautéed asparagus, or grilled tilapia.

2020 Cantine Valpane Barbera del Monferrato "Rosso Pietro" - \$18

The story of Cantine Valpane begins at the tail end of the 19th century, when the Fojadelli family, then owners of the property, entered their Barbera in a number of international wine competitions. From Dijon to Hamburg, their wines traveled Europe, racking up a number of gold and silver medals and gaining attention both abroad and at home in Italy. The latter attracted a young winemaker named Pietro Giuseppe Arditì, who petitioned the Fojadelli family to grant him a leasing agreement at the winery. Although skeptical at first, the Fojadellis grew to like Pietro and his winemaking style,

eventually selling the winery to him in 1902. In a region where the Nebbiolo grape reigns supreme, Pietro carried on the estate's tradition of making quality Barbera which challenged the status quo.

Today, a much younger Pietro Arditì, named for his enterprising grandfather, oversees the estate. Pietro recognizes that out of the many communes that produce quality Barbera, Monferrato may not be the first that springs to mind, but believes it is here that the variety achieves ideal ripeness and concentration. In addition, Pietro takes into account the native biodiversity of the region, where trees and wildflowers still grow among the vines, bolstering the health of not only the vineyard but the entire ecosystem. In the early 2000s, Pietro re-planted many of the property's oldest vines and made the decision to bottle his entry-level wines without the use of any oak barrels. The resulting wines are fresher and higher in natural acidity.

The "Rosso Pietro" label is a pun, affectionately named for Pietro's trademark red beard, though considering his long tenure at Cantine Valpane he often jokes about re-naming it to "Grey Pietro." All fruit used in this wine comes from younger Barbera vines, as detailed above. After harvest by hand, fermentation takes place in cement tanks over the course of 3 weeks. Once dry, the resulting wine is racked to a mixture of stainless steel and cement tanks for 10-12 months.

When you open this wine, you will want to decant for up to half an hour. In addition, this wine benefits from being served at cellar temperature, roughly 55 degrees Fahrenheit, so do not be afraid to put it in the refrigerator for a few minutes. Once this wine has had a few minutes to cool down, it delivers notes of tart red cherry, fresh red plum, fresh black raspberry, and rooibos tea. Drink now through 2025 with brisket tacos, mushroom ravioli, or charcuterie with plenty of olives and truffle salami!

Turkey Tetrazzini

A couple of years ago I posted this recipe for Explorer Club and it has become one of the most requested ever since. At the heart of this recipe is my apathy towards turkey, and even less enthusiasm for days of leftovers. Then my wife whipped this up one year, using almost all of the leftovers in one dish that my family loves and I do too. It also happens to work great with both wines this month and for those of you who have commented that my recipes are occasionally too complicated, please take note that this recipe is best if your primary kitchen tool is a can opener. - **Tim**

12 oz ziti, elbows or other shaped pasta, cooked to al dente

1 tbsp butter

1 medium onion, diced

1 8 oz package sliced mushrooms

2 garlic cloves, minced

4 cups cubed turkey (smoked, roasted or both)

1 1/4 cups shredded Cheddar - divided

1/4 cups Parmesan cheese

1 10.75 oz can Cream of Mushroom soup

1 10.75 oz can Cream of Celery soup

1/2 cup chicken broth

1/2 tsp salt

1/2 tsp pepper

1. Preheat the oven to 350 degrees. Cook pasta according to package directions. Meanwhile, melt butter in a Dutch oven over medium-high heat; add onion, mushrooms and garlic. Sauté 5 minutes or until tender. Stir in turkey, 3/4 cup cheddar cheese and remaining 7 ingredients. Drain the pasta and add to the turkey mixture, stir well.

2. Spoon the mixture into a greased casserole and sprinkle the top with remaining cheddar cheese. Cover with aluminum foil and bake for 20-30 minutes until bubbly. Remove the foil and continue baking until the cheese begins to brown in spots.

If the thought of yet another meal based on turkey is unbearable to you, this recipe also freezes well. Spoon the mixture into one, or split into two, disposable casserole pans and sprinkle with remaining cheddar cheese. Then wrap tightly with aluminum foil and freeze for up to 2 months. To reheat simply thaw in the refrigerator for one day, then cook in a 350 degree oven (keeping the foil on) until warm and bubbly. Then remove the foil and cook until the cheese is spotty brown.