

# SIMPLE *Pleasures*

*a lifestyle publication of*

TABLE & VINE



*The Season of*

# *Comfort*

winery profile...

# Quinta do Crasto

It happens every so often, a wine or winery comes along that stops me in my tracks and makes me think, "Oh, why did it take me so long to catch on to these?" Well, Crasto is one of those. I had the chance to taste a range of the wines recently and was floored. We have not spent a lot of time focusing on Portuguese wines. Sure we've offered some beautiful wines and some great values over the years, but a clear picture is presented here. One that we are able to get on board with. **Quinta do Crasto** dates back to 1615 and has continuously been a source for great Port wines for centuries now. Thirty years ago the current proprietors took over the winery. Leonor (her family had bought the winery around the turn of the century) and Jorge Roquette along with their sons Tomas and Miguel have been able to strengthen the reputation of the winery specifically by focusing on table wines. These wines are made from the grape varieties that have grown in this vineyard forever, trying to make the best expressions of wine from this place by embracing the tradition of winemaking and doing so with the best modern apparatus.

*These are some of the finest wines we have to offer at their price points. When you try them, you will also enjoy them. ~Q*

## Crasto White 2010

\$14.99; \$161.89/case

I knew what I expected this wine to be, but I was way off. I thought it would be a White Burgundy wannabe, maybe even with some oak. But actually it is a great challenge to some of the beautiful Loire Whites we enjoy. Not as thin as Muscadet and not as rich and pungent as Sancerre, **Crasto White** lies somewhere in between with amazing balance and a very clean, fresh finish. This is one of the finest examples of a wine showing mineral that I can recall. It was a **Wine of the Month** for us in August and it deserves your attention as a wine to enjoy on a fall evening, perhaps with soup or chicken. It would also be a real treat to just sip.

## Crasto Red 2008

\$14.99; \$161.89/case

One of the most fun parts of my job is tasting wines and just knowing that they can be a huge seller. This is one of those wines. It has something for everyone. Rich, gorgeous fruit loaded with black cherry and lots of spice. The wine delivers a firm entry, squared up the way Bordeaux is, but then a soft, easy texture follows. It is a joy to drink and fitting in at this price point makes it a definite choice in my "sweet spot." Another great thing about this wine is that I can see pairing it with seven of the eight recipes we feature in this issue of **Simple Pleasures**. It is just that versatile! Enjoy! (sorry, the Acorda is too light).

## Quinta do Crasto "Reserva Old Vines" 2008

\$34.99; \$377.89/case

I have read about this wine a dozen times. It is very well thought of by the press... more on that later. My take was, **WOW!** It is a stunning wine! Like all of the Crasto table wines, it is a blend of traditional varieties made in a traditional way, except it is a bit more powerfully tannic than we expect Portuguese wines to be, thus it will age quite well. It could be Portugal's best table wine under \$50.00.

... "Very elegant and suave, **93 points**" - **Wine Spectator**

... "This traditional favorite delivers again this year, **92 points**" - **The Wine Advocate**

## Quinta do Crasto Late Bottled Vintage Port 2005

\$17.99; \$194.29/case

Recently some friends and I were talking about Port and it became clear to me that they had only ever had young vintage Port... poor them. Truthfully I did feel (a little) bad for them. They haven't experienced the incredible pleasure of Port that comes with wines that are ready to drink. I really enjoy Port. Admittedly, it's not easy to drink Port regularly. You have to dedicate yourself to drinking a glass every night to get through a bottle. But when I do, it's always a Port like this... ready to enjoy, satisfying and rich with good balance and not so powerful or complex that I can't just kick back with a glass. Sure this wine isn't going to age for four decades, it's an LBV, it was given four years in oak to soften the tannin and acidity then bottled and here it is... so enjoy!



*two families, one project... to produce great wine.*

Table & Vine...Destination Taste

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## A MESSAGE FROM:

MICHAEL J. QUINLAN, JR.

## Simple Pleasures™ Goes Lifestyle!

*I always look forward to the September newsletter. We are approaching fall and our busiest time of year so it really represents a time to hunker down and prepare for the great times coming. September's newsletter was, for years, our staff favorites issue. Each of the full-timers would write a page and the part-timers would submit an item or two. This year, our approach is a bit different. We decided to try and go a bit more lifestyle with recipes and food and wine pairings. I read an article in the NY Times about how more wine is consumed in America without food. But for us, the most common question we answer is about pairing wine with food. It comes in both formats... "what would you drink with...?" and "What would you eat with this wine?" So we have to be prepared and that is why we taste as much as we do and talk about wine and food ALL THE TIME! We'd like to think that we can answer any question. Of course there will be some that are beyond the grasp, but we're trying. Nicholas and I picked eight recipes and we paired a wine with each. We then asked the rest of the Corks Crew to pick a few. So what you have here are eight recipes and four wines to match each. There is also a winery profile on a new, soon-to-be favorite Portuguese winery... Quinta do Crasto and one page of favorites for fall. We look forward to seeing you in the store and serving you!*

*Michael J. Quinlan, Jr.*

### PICK OF THE LETTER:

*This newsletter is filled with great choices, but one stands out above all the others. Turn to page 4 and read about Jeff Hammond's choice of Isole e Olena Cepparello with Mario Batali's rib-eye. It's a match made in Heaven!*



## Staff Spotlight

### Brian Davignon

Wine Sales Associate

#### Brian's Pick:

### Banfi Brunello di Montalcino 2006

**\$54.99; \$296.94/six-pack**

This wine has aromas of blackberry, dried flowers, mineral, raw meat and wild black cherries along with up front tannins, but the whole thing is wrapped in a long caressing finish. This is a classic vintage suitable for very long aging. Cellar it for ten years and you will thank me. The tannins will bury into the fruit and your mouth will thank you.

~Brian Davignon

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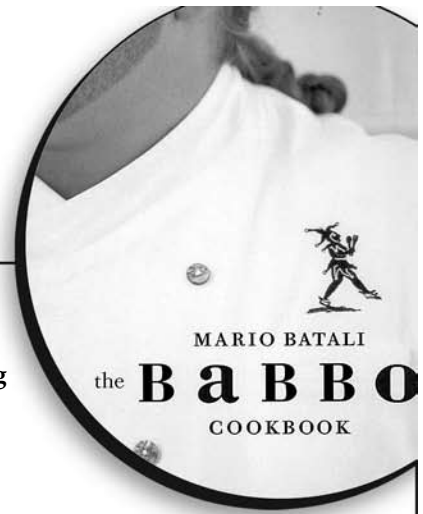
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# Dry-Rubbed Rib-Eye Steak Marinade

## Mario Batali's the Babbo Cookbook

There is no American-Italian chef more famous than **Mario Batali**. He, of the many restaurants, Tuscan winery and most recently food mecca Eataly. This Rib-Eye Marinade from *The Babbo Cookbook* has sugar, salt, savory flavors and just a touch of heat to pull it all together. It's the perfect combination of simple, inexpensive and delicious. A great choice for adding a bit of "kick" to a meal any day of the year. I recommend setting up the steaks a minimum of 12 hours in advance as a bit of time yields more developed flavors. ~NL



- |  |   |
|--|---|
| <b>2 Tbsp. Sugar</b>   | <b>¼ Cup Extra Virgin Olive Oil</b>                       |
| <b>1 Tbsp. Kosher Salt</b>   | <b>1 - 28 oz Rib-Eye Steak, cut 2 inches thick</b>        |
| <b>5 Garlic Cloves, finely chopped</b>   | <b>Best-quality Extra Virgin Olive Oil, for drizzling</b> |
| <b>1 Tbsp. Hot Red Pepper Flakes</b>   | <b>Best-quality Balsamic Vinegar, for drizzling</b>       |
| <b>1 Tbsp. freshly ground Black Pepper</b>                                       |   |
| <b>¼ Cup dry Porcini Mushrooms ground to a fine powder using a spice grinder</b> |   |

1. In a small bowl, combine sugar, salt, garlic, red pepper flakes, pepper, mushroom powder and olive oil and stir well to form a thick, fairly dry paste. Rub the paste all over the steak, coating it evenly, and refrigerate, wrapped in plastic, for 12 hours or overnight.
2. Preheat the grill or broiler.
3. Remove the steak from the refrigerator and brush off excess marinade with a paper towel. Cook on the hottest part of the grill for 25 minutes, turning every 6 minutes or to an internal temperature of 120°F for medium rare.
4. Allow the steak to rest for 10 minutes, then slice against the grain. Drizzle with the olive oil and balsamic vinegar and serve immediately.

### MICHAEL'S PICK...

Poggio Al Tesoro  
Sondraia 2007  
\$39.99; \$431.89/case

This winery is located in Tuscany's Bolgheri region. While I have not been much of a fan of wines from Bolgheri, when you taste a great wine that is fairly priced you have to say so. This is better than every Cabernet we have for \$40.00! 65% Cabernet, 25% Merlot and 10% Cabernet Franc, this wine delivers great ripe fruit and has absolutely superb balance. It is a spectacular wine that will drink well for a decade or so and has enough stuffing to easily be a match for this rib-eye done with a hint of mushroom. That should make any Cabernet show off. ~Q



92 POINTS *The Wine Advocate*

### NICHOLAS' PICK...

Priorat Palacios  
Les Terrasses  
"Velles Vinyes" 2008  
\$34.99; \$377.89/case

I'll be completely honest, I'm normally not the biggest fan of wines of Priorat. This wine from Spanish wine superstar Alvaro Palacios however, really stunned me with its subtlety, nuance and textural finesse. Often the wines of the region are overly "international" in style and include large amounts of Cabernet and Syrah in the blend. Here there is 60% Carinena, 30% Garnacha and the remaining 10% divided between Cab and Syrah to give the wine a little "goose"... (i.e. enough spice and oomph to match the rib-eye. Alvaro is practicing biodynamic farming but is not yet certified. ~NL



92 POINTS *The Wine Advocate*

### JULES' PICK...

2007 Luce della Vite  
Lucente  
\$7.99; \$86.29/case

This dry-rubbed steak is what you serve when you want to impress your guests. This is an easy-to-make, yet complex tasting dish that you will want to serve with an equally impressive but affordable red wine. The 2007 **Lucente** is a Tuscan gem. Actually, it is often referred to as a "Super-Tuscan", and with good reason. A blend of 50% Merlot, 35% Sangiovese and 15% Cabernet Sauvignon (this is steak after all), Lucente shows ripe and dense dark fruit, smooth tannins, excellent balance, all with hints of oak, salt and dark chocolate in its lengthy finish. This is a meal that your guests will talk about for a long time. ~Jules Latour



91 POINTS *Wine Spectator*

### JEFF'S PICK...

Isole e Olena  
Cepparello  
\$59.99; \$323.94/six-pack

The 2007 **Isole e Olena Cepparello** would be an outstanding accompaniment to Mario Batali's dry-rubbed rib-eye steak. It is 100% Sangiovese from Tuscany, Italy and was aged in French oak for 18 months. Also, 2007 is held in regards as an incredible vintage for the region. Antonio Galloni of Robert Parker's Wine Advocate touts it as the "Haut-Brion of Tuscany's high-end." Once I tasted this premier red, it was easy to see why. The tannins are refined and balanced with ripe fruit. This wine is still considered young by tasting standards, but the incredible balance lends it an incredible finesse when paired with such an abounding meal as Batali's rib-eye. ~Jeff Hammond

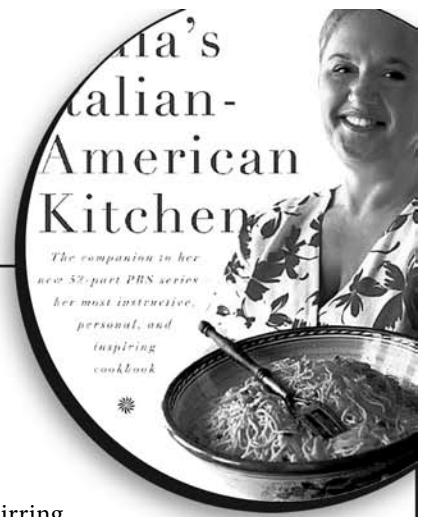


96 POINTS *The Wine Advocate*

# Bucatini All'Amatriciana

## Lidia Bastianich's Lidia's Italian American Kitchen

We love **Lidia Bastianich**! Having been honored with her presence at **Table & Vine**, twice, and having had the great fortune to collaborate with her on the **WGBY Wine Lover's Dinner** in February, 2009, I feel like we get her. I often find myself reaching for one of Lidia's cookbooks when I want to make something special. Her recipes achieve "more" and she explains the techniques so well that for a modestly good home cook, like myself, I feel comfortable. This recipe comes from her classic *Lidia's Italian American Kitchen*. ~Q



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|---|---|
| <b>35 oz can diced San Marzano Tomatoes</b>           | <b>1 tsp. Crushed Red Pepper Flakes</b> |
| <b>Salt</b>   | <b>1 Cup Pecorino Romano, grated</b>    |
| <b>5 Tbsp. Extra Virgin Olive Oil</b>                 | <b>1 lb Bucatini</b>                    |
| <b>Medium Onion, cut into strips</b>                  |   |
| <b>4 slices of Bacon or Pancetta, cut into strips</b> |   |

In a large skillet, heat 2 Tbsp. of the olive oil over medium heat. Add the onions and cook, stirring until wilted, about 4 minutes. Stir in the pancetta and cook 2 minutes. Add the crushed hot red pepper flakes and the tomatoes and bring to a boil. Adjust the heat to a simmer, and season lightly with salt. Cook, stirring occasionally until the sauce is thickened, about 20 minutes. Meanwhile, stir the Bucatini into boiling water and cook, stirring occasionally until done, about 12 minutes. Check the seasoning of the sauce, adding salt if necessary (remember the Pecorino is mildly salty). Reserve about 1 cup of the pasta cooking water. Drain the pasta, return it to the pot and pour in half the sauce. Bring the sauce and pasta to a boil and add enough of the pasta cooking water, if necessary, to make enough of the sauce to lightly coat the pasta. Check the seasoning, adding salt if necessary. Remove the pan from the heat, stir in 1 cup of the grated cheese and transfer to a large, heated serving platter or bowl. Spoon the remaining sauce over the top and pass additional grated cheese separately if you like.

### MICHAEL'S PICK...

**Li Veli Salice Salentino**  
"Pezzo Morgana" 2007  
\$17.99; \$194.29/case

Down on the heel of the boot of Italy we have long admired and enjoyed the wines from Salice Salentino. The Falvo family is a new entry for us, and their **Pezzo Morgana** is a single vineyard of Negroamaro grapes grown organically like all **Li Veli** vineyards. The wine is a stunner, especially with this dish. The natural sweetness of the onions and tomatoes meets its match, and the slight, spicy kick of the crushed pepper is balanced perfectly by the wine's harmony and acidity. This is a gorgeous wine and a great match. ~Q



88 POINTS Wine Spectator

### NICHOLAS' PICK...

**Fontodi**  
**Chianti Classico 2007**  
\$32.99 750ml; \$356.39/case of 12  
\$59.99 1.5 Liter; \$323.95/six-pack

This is the type of wine that makes you realize why all these wine geeks keep making movies and writing in blogs about how terrible the "globalization" of the wine world is. "Tuscany in a glass" was my first note upon tasting; sweet cherry fruit, tobacco, dusty leather and suave, fine tannin. There's a seductive quality to this wine and I must admit, I found myself smelling this as much as I was drinking it. Farmed organically, fermented with only indigenous yeasts and aged in 20 hectoliter barrels (the oak is the background music). A wine of finesse but also sneaky length, it's drinkable now and for many years to come. ~NL



*a Table & Vine Exclusive!*

91 POINTS The Wine Advocate

### BRIAN'S PICK...

**I Perazzi La Mozza**  
**Morellino di Scansano**  
\$14.99; \$161.89/case

I have been a big fan of Lidia Bastianich and her recipes long before I began working at **Table & Vine**. I come from an Italian family and our Sundays are spent eating and drinking food and wine from all regions of Italy. **I Perazzi** is a medium-bodied red wine from the town of Scansano from the Tuscan region of Italy. It offers loads of cherry and raspberry fruit flavors along with great acidity which is always a good match for pasta dishes. It is also fitting that the **La Mozza** estate where this wine comes from is owned by Lidia Bastianich, her son Joe and Mario Batali. ~Brian Desrochers



### STAFF PICK...

**Casa Maschito**  
**Aglianico 2006**  
\$14.99; \$161.89/case

As a group we really enjoy **Aglianico**. It is a terrific southern grape that expresses our vision of true Mediterranean wine. This one hails from Basilicata which is in the very south of Italy bordering the Mediterranean. The wine is ripe, and has great fruit, but also has a terrific pronounced earthy, almost nutty flavor that balances the wine. With this sauce and its inherent sweetness from the onions and tomatoes, the wine plays counterpoint beautifully. What a match!



# Seared Salmon with Vegetable Lentils

Emeril Lagasse

It wasn't that long ago that Emeril was ruling the airwaves on **The Food Network** and seemed to be everywhere. From the shows to various commercials and of course his restaurants, he was constantly in our face. This recipe appeared in **Wine Spectator** back in August, 2004. At the Quinlan homestead we saved that recipe and enjoy it a few times every year. **BAM!** ~Q



**4 center cut Salmon Fillets,**  
**3 to 4 ounces each, skin removed**

**1 tsp. Emeril's Original Essence**  
**or Creole Seasoning**

**1 Tbsp. Olive Oil**

Season each fillet on both sides with 1/4 tsp. of the seasoning. Heat the olive oil in a large skillet over medium-high heat. Add the Salmon, skin side down, and sear for 3 to 4 minutes then sear for 2 to 3 minutes on the other side for medium-rare. Remove from the heat to a paper towel to absorb any excess oil.

**Vegetable Lentils...**

**3 strips Bacon, diced**

**2 tsp. Olive Oil**

**1 small Yellow Onion, cut into small dice**

**1 stalk Celery, cut into small dice**

**Vegetable Lentils (recipe follows)**

**10 Year Old Balsamic Vinegar, for garnish**

**2 small Carrots, peeled and cut into small dice**

**1 Bay Leaf**

**1/4 tsp. Salt**

**1/8 tsp. freshly ground Black Pepper**

**8 oz Brown Lentils**

**28 oz can Chicken Stock**

In a medium saucepan, cook the bacon over medium heat until browned and the fat is rendered, about 5 minutes. Add the oil and when hot, add the onions, celery, carrots, bay leaf, salt and pepper and slowly cook the vegetables, stirring, until soft, but not browned, 5 to 6 minutes. Add the lentils and chicken stock and bring to a boil. Reduce the heat to medium-low and simmer, stirring occasionally, until the lentils are tender, but still firm and retain a bite, 15 to 20 minutes. Remove from the heat, discard the bay leaf and adjust the seasoning to taste.

**To serve,** spoon 2 to 3 tablespoons of the lentils into the center of each of 4 large plates, and top each portion with a fillet. Drizzle a few drops of balsamic vinegar over each salmon fillet and serve immediately. *Serves 4*

## MICHAEL'S PICK...

**El Brozal Rioja 2009**

**\$29.99;**

**\$161.94/six-pack**

In the interest of full disclosure, I am a partner in this winery.

**2009** is the second vintage of this wine and 2009 provided a terrific and silky wine with the great texture of Rioja. While I think this dish finds its soul-mate in Pinot Noir, **El-Brozal** has what the dish needs. It is Rioja blended of 80% Tempranillo, and 10% each of Garnacha and Graciano. Only 4,000 bottles were made from this 3.25 acre vineyard. Small yes, but mighty! And, built for any meal like this. You know, when you put in a little extra effort. ~Q



## NICHOLAS' PICK...

**Saumaize Saint-Véran**

**"Poncetys" 2008**

**\$23.99; \$259.09/case**

My first reaction upon tasting this little White Burg was an ear to ear grin. Every now and again you find Chardonnay that isn't from the Côte d'Or that still manages to evoke the same type of emotional response for a fraction of the price, and this Maconnais wine did just that. Beautiful fruit balanced by delightful, mouth-watering acidity and a zip of liquid mineral in the finish that combines in such harmony that it leaves you thirsty for your next sip. This vibrant **Chard** displays the balance of the '08 whites, which is why I prefer them to their more hyped, riper (fatter) '09 counterparts. The vines of **Poncetys** are nearing 70 years of age, planted in predominantly clay soil. ~NL



**92 POINTS** *The Wine Advocate*

## BRIAN'S PICK...

**Ventana Pinot Noir**  
**2007**

**\$17.99; \$194.29/case**

Emeril has always been known for his southern, Louisiana style cooking. This seared salmon dish has enough Cajun flare to it, with the Essence of Emeril Seasoning, that I thought Pinot Noir would be a great choice to match with it. Ventana is a reasonably priced, estate-bottled Pinot Noir that is light and food friendly. This wine displays plenty of sweet fruit to balance with the spiciness of the dish. The **2007 Ventana Pinot Noir** has spent a full year in oak which gives it a smoky and creamy finish. This wine is a must try! ~Brian Desrochers

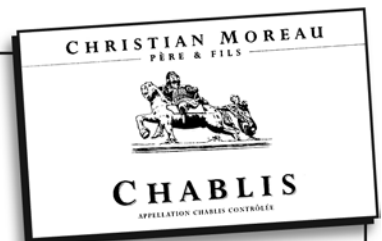


## PETER'S PICK...

**Christian Moreau**  
**Chablis 2009**

**\$19.99; \$215.89/case**

The **Domaine of Christian Moreau** is a family run estate that has become one of our favorite sources for Chablis. We have sold many cases of their wines in the past few years. The **2009** is of particular interest as it was highlighted by Allen Meadows of *burghound.com* as one of the best values in Chablis for the year. This is a pale yellow, brightly acidic young Chablis with a nose of sun-baked shale cliffs. This is a perfect match for Emeril's Salmon with Vegetable Lentils. It possesses enough acidity to complement the richness of the salmon, offering a clean, zesty balance to the seasoning and lentils. It's lingering finish will intrigue the palate and complete the meal. ~Peter Madru



**89 POINTS** *Burghound*

# Chicken Ragout with Autumn Vegetables

Joanne Weir

Joanne Weir has become a friend of *Table & Vine*, and mine, in the past year. She was here, of course, for the *WGBY Wine Lover's Dinner* in February, 2011, and we found out that we have a number of mutual friends and cohorts. We are both from Northampton and share a common love for food and wine. So it seemed natural to share one of Joanne's recipes, and once the farmer's market has all of these veggies I know what Saturday night's dinner will be! ~Q



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|--|--|
| 2 Tbsp. unsalted Butter                  | 1/2 tsp. chopped fresh Thyme                     |
| 4 Bacon Slices, cut into 1/2-inch pieces | 6 Parsley Sprigs, tied together                  |
| 1 Whole Chicken, cut into 10 pieces      | 2 Parsnips, peeled and cut into 1-inch lengths   |
| Salt and freshly ground Black Pepper     | 2 Carrots, peeled and cut into 1-inch lengths    |
| 4 Cups dry White Wine                    | 1 medium Turnip, peeled and cut into 8 wedges    |
| 4 Cups Chicken Stock                     | 1 medium Rutabaga, peeled and cut into 8 wedges  |
| 3 Garlic Cloves, minced                  | 2 Tbsp. All-Purpose Flour                        |
| 2 Bay Leaves                             | 1 Tbsp. coarsely chopped fresh Flat-Leaf Parsley |

Melt 1 Tbsp. butter in a large, heavy casserole over medium heat. Add the bacon and cook until light golden, about 10 minutes. Remove with a slotted spoon and set aside. Increase the heat to medium-high. In the same pan, add the chicken in a single layer with space between and cook until light golden on each side, 10 minutes. Remove the white meat. Add the bacon and mix well. Increase the heat to high and add the wine, stock, garlic, bay leaves, thyme, and parsley. Bring to a boil, reduce the heat to low, and simmer, covered, for 15 minutes. Place the white meat back in the pan and continue to cook until the chicken is done, 5 to 10 minutes. Remove the chicken from the pan with tongs and set aside, covered with foil to keep warm. Strain the liquid and pour it back into the pan. Discard the solids. Add the parsnips, carrots, turnip, and rutabaga, cover, and cook until the vegetables are tender, about 15 minutes. With a slotted spoon, remove the vegetables from the pan. Increase the heat to high and reduce the broth until 3 cups remain, 5 to 8 minutes. Skim. In a small bowl, mash together the flour and remaining 1 Tbsp. butter with a fork. Bring the liquid to a boil and, with a whisk, mix the flour and butter into the liquid, simmering until the liquid thickens and coats a spoon lightly, 2 to 3 minutes. To serve, heat the sauce over medium high heat until it is hot. Add the chicken and vegetables and heat through, 3 to 4 minutes. Place the vegetables and chicken on a platter and drizzle the sauce over the top. Garnish with parsley and serve. *Serves 4 to 6*

## MICHAEL'S PICK...

Faiveley Mercurey  
1er Cru  
"Clos Myglands" 2009  
\$29.99;  
\$161.94/six-pack



A recipe like this, starchy and stewy along with the sweet and earthy flavors of the slow-cooked veggies always make me yearn for one thing... Burgundy! And what do you know? Along comes 2009. A vintage that had truly special results in 2009. This has long been one of my favorite Faiveley wines. It always seems to deliver above its pay-grade. In this vintage it is a home-run! Great fruit along with an elegance that only happens in Burgundy. Let this silky wine match with this silky dish and you'll have an evening to remember! ~Q

## NICHOLAS' PICK...

Lucien Le Moine  
Bourgogne Rouge 2008  
\$34.99; \$377.89/case



As a bit of a Burgundy snob, I was dead set on not liking this shiny new upstart négociant before I even tasted the wines, having had read a few (seemingly misinformed) comments about the oak influence and extraction of the wines. However, having now run through a good number of 07's as well as 08's, I've been convinced that these folks may just be up to something pretty special! While the wines are "dense", they also show great character beneath their weight and the oak is not a dominating factor. This Pinot Noir shows brilliant depth and complexity, tasting a bit like a top flight Oregon Pinot with an undeniable minerality and grip. ~NL

88-91 POINTS Burghound

## BRIAN'S PICK...

Tissot Brut NV  
Crémant du Jura  
\$19.99; \$215.89/case



Sparkling Wine is not typically my first choice when it comes to a main course, but when you try this wine you'll see why it goes great with this dish. It is a very approachable wine that is not overly acidic, and has an almond characteristic that is unique to the region of Jura. To me, this is a Champagne-quality sparkling wine without paying Champagne prices. The vineyard is 100% bio-dynamic and no chemicals or pesticides are used. The saltiness of this dish is a great match with this fruity, yet mineral sparkling wine. ~Brian Desrochers

## STAFF PICK...

Plume Bleue  
2007  
\$9.99; \$107.89/case



This terrific value wine is made by Laurence Feraud from **Domaine Pegau**. Instead of making a Côtes-du-Rhône, she sources the best grapes she can from anywhere in the region and bottles it as **Plume Bleue**. It is half each Grenache and Syrah with gorgeous fruit and bold spice. We feel that this tremendous value will have both the body to stand up to the Chicken Ragout and the round, easy drinking texture to be enjoyed after dinner as well.

87 POINTS Robert M. Parker, Jr.

# Easy Vegetarian Mulligatawny Soup

## Madhur Jaffrey's Simple Indian Cookery

**Madhur Jaffrey** is an Indian actress turned cookbook author who is regarded by most as the world's greatest authority on the foods of India. Looking for a vegetarian recipe, I came across this soup from her cookbook *Simple Indian Cookery*. This is a terrific, spicy soup that is a pleasure with crusty bread. My personal favorite way to serve it is with a scoop of cooked rice in the bowl first, then pour this thick soup over it. The soup recipe is also vegan, as is Ben Stafford, one of our wine sales clerks who was kind enough to offer a wine pairing below. ~Q



- |   |  |
|---|--|
| <b>3 Tbsp. Olive Oil</b>  | <b>1 19-ounce can of Chickpeas, rinsed well</b>      |
| <b>1 tsp. of Ginger, grated</b>   | <b>1 Cup of Red Split Lentils, rinsed well</b>       |
| <b>1 tsp. of Garlic, crushed</b><br>(about 3 cloves through a garlic press) | <b>4 Cups of Vegetable Stock</b>                     |
| <b>1 tsp. ground Cumin</b>  | <b>1/2-1 tsp. Salt</b>                               |
| <b>1 tsp. ground Coriander</b>  | <b>1 Tbsp. Lemon Juice</b>                           |
| <b>1 1/2 tsp. Madras Curry Powder</b>                                       | <b>1 Tbsp. finely chopped Cilantro or Corriander</b> |
| <b>1/8-1/4 tsp. Cayenne Pepper</b>  |  |

Heat olive oil over medium heat, when hot, add ginger and garlic. Stir for 10 seconds.  
 Add cumin, coriander, curry powder, and cayenne. Stir for 10 seconds.  
 Add chickpeas and stir to coat with spices.  
 Add lentils, vegetable stock, and salt and bring to a boil. Reduce heat and simmer for 45 minutes.  
 Remove from heat and stir in lemon juice.  
 Garnish with fresh cilantro or corriander.

### MICHAEL'S PICK...

Le-Brun Servenay  
 Selection Grand Cru  
 Brut NV  
 \$34.99; \$188.94/six-pack



I was stunned by the ease of this recipe. Just wait for the lentils to soften and you're ready to go. How do we make this recipe special? *Champagne!* Patrick Le-Brun is, of course, our grower in Avize. We are thrilled that we have been able to maintain this relationship and continue to get these great bubbly for a number of years now. 100% Chardonnay from Grand Cru vineyards and well-under \$40.00. This is a spectacular wine that has richness to match the exotic nature of the stew yet also the balance to offset the spicy quality. Go ahead class it up! ~Q

### NICHOLAS' PICK...

Chidaïne  
 Touraine 2010  
 \$10.99 \$118.69/case



This \$11.00 white displays a rare combination of depth and complexity for a "backwoods" appellation. This Sauvignon is sourced entirely from estate vineyards farmed biodynamically from one of the great rising stars of the Loire. The front-runner candidate in my home for "house wine" this fall. Expressive immediately upon pulling the cork with wonderfully pure floral and orchard fruit notes on the nose. On the palate, sappy and generous but at the same time svelte with a wonderful core of intense citrus flavors and floral nuance that lingers on the long, chalky finish. Outstanding value! ~NL

91 POINTS The Wine Advocate

### BRIAN'S PICK...

Toumilon  
 Graves Blanc 2009  
 \$12.99; \$140.29/case



When it comes to food, I always like something with a little kick to it. This soup has just the right amount of spice for me to enjoy. The 2009 **Toumilon** is a nice, fresh, white wine from the Graves region of Bordeaux. It has flavors of lemon and lime on the palate and has a lengthy dry finish to it. The wine is made up of both Sauvignon Blanc and Sémillon. When pairing wine with a spicy dish, I always like to choose a white wine that is light and dry. Toumilon is certainly becoming one of my favorite wines at **Table & Vine!**  
 ~Brian Desrochers

### BEN'S PICK...

Les Roses de Marie  
 2010  
 \$11.99; \$64.89/six-pack



To stretch out a few more weeks of summer, I chose this thirst-quenching *Rosé*, from staff favorite **Hourtin-Ducasse**. Although its produced close to Pauillac, on the soil of Château Hourtin-Ducasse's Estate, **Les Roses de Marie** is neither a Clairet nor a Bordeaux *Rosé*, because it is produced in part like a Côtes de Provence. The 2010 *Roses de Marie* is 98% Cabernet Sauvignon and 2% Cabernet Franc, with the floral nose leading to an elegant, fresh and lively mouthfeel. The finish, with a hint of citrus and acidity, makes it a great pairing with this Vegan meal. ~Ben Stafford



# Acorda... Portugese Bread Soup with Rock Shrimp

## Ana Sortun's Spice: Flavors of the Eastern Mediterranean

This variation of the traditional garlicky, savory bread soup comes courtesy of one of my very favorite chefs, Ana Sortun of Oleana in Cambridge... winner of the **James Beard Award** in 2005 as **Best Chef**, Northeast and was also my employer while I lived in Boston for a few years. This is a perfect dish on a cool fall evening and is heart healthy enough to be served as a main course. Make sure to not over toast or burn the garlic (I prefer to use butter rather than EVOO for this) as its flavor is integral to the dish. ~NL



- |   |   |
|---|---|
| <b>1 Tbsp. Butter or Olive Oil</b>  | <b>½ Cup Olive Oil, plus extra for garnish</b>          |
| <b>1 Spanish Onion, peeled and finely chopped</b>   | <b>2 Tbsp. Garlic, peeled and sliced paper thin</b>     |
| <b>1 rib Celery, peeled and finely chopped</b>  | <b>2 Tbsp. chopped Fresh Cilantro</b>                   |
| <b>1 tsp. Curry Powder</b>  | <b>1 Tbsp. chopped Fresh Parsley, extra for garnish</b> |
| <b>¼ tsp. Turmeric</b>  | <b>1 tsp. freshly squeezed Lemon Juice</b>              |
| <b>1 Bay Leaf</b>   | <b>2 pounds Rock Shrimp (substitute medium shrimp)</b>  |
| <b>4 Cups chopped fresh Plum Tomatoes</b>   | <b>2 Eggs</b>   |
| <b>4 Cups Water or Fish Fumet</b>   |   |
| <b>Salt and Pepper, to taste</b>  |   |
| <b>½ French Baguette, with bottom crust removed, cut into ½ inch cubes (about 3 cups)</b> |   |

In a 4 quart saucepan, melt butter over medium heat and stir in onion and celery, stirring for 3 minutes or until vegetables begin to soften. Add curry powder, turmeric and bay leaf and stir to coat the vegetables. Add the tomatoes and water, turn heat to high and bring to a boil. Reduce heat and simmer for 20-25 minutes. Cool the broth and purée until smooth, using a blender. Strain liquid through a sieve to remove tomato skin and other solids. Return liquid to pot and continue to simmer, season with salt and pepper. Place bread cubes in mixing bowl and set aside. In a small sauté pan over medium heat, toast garlic slivers in olive oil or butter (or both) stirring constantly. The garlic will begin to stick to the spoon or utensil and will then begin to brown. When it begins to brown remove it from the pan quickly to avoid burning (flavor becomes bitter). Pour the oil/butter and garlic over the cold bread. Season with salt and pepper and stir in cilantro, parsley and lemon juice. Add shrimp to broth and cook for 1-2 minutes until shrimp are just pink and cooked through. Add bread mixture and stir. Keep soup on very low heat. In a small mixing bowl, whisk eggs vigorously until smooth. Temper the eggs by slowly ladling in one cup of soup into the mixing bowl, doing so slowly will add creaminess to the soup rather than scrambling the eggs to bits. Add the egg mixture gradually back into the soup and stir until the soup becomes creamy. Ladle into warm bowls and garnish with a bit of olive oil and parsley. Serve immediately. Note: The soup will separate after sitting for a while but will re-emulsify with a whisking.

### MICHAEL'S PICK...

Eugen Muller  
Riesling Kabinett 2009  
\$13.99; \$151.09/case

Many people can't wait to get into red wines in the fall season, but I have to admit that I love soup and almost always want white wine with soup. So even on a cool fall evening I find myself searching for white wine. With this soup, my first thought was Riesling. This elegant soup also calls for an elegant wine, and Muller's **Kabinett** is a great choice. Floral and light-weight with a very pretty white peach flavor, this is about as close to dry as the Kabinett can pull off successfully. And with this soup... Wow! ~Q



### NICHOLAS' PICK...

Kiralyudvar Furmint  
Sec 2009  
\$17.99; \$194.29/case

**Tokaj** was once one of the world's most prestigious wine regions; its top Aszú and Esszencia dessert wines were among the world's most coveted and expensive. In current days, this Hungarian white has been relegated to obscure status. The winery, **Királyudvar**, is the region's "crown jewel" and has recently been purchased and rehabilitated (the vineyards are now farmed biodynamically). A recurring comment about this white is that it tastes a bit like Burgundy due to its floral and nutty (hazelnut) aromatics and suave texture. A perfect compliment to the egg richened soup and a great alternative to lovers of White Burgundy feeling the pinch of ever increasing Côte d'Or prices. ~NL



89 POINTS Wine Spectator

### JULES' PICK...

Crasto  
White 2010  
\$14.99; \$161.89/case

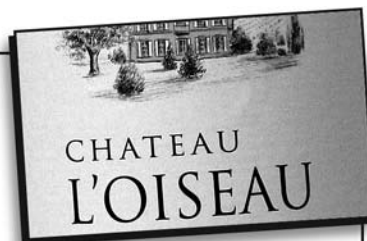
Why wait until fall to make this lovely soup? The range and depth of flavors in this traditional Portuguese dish call out for a dry, full-bodied, refreshing white from Portugal's Douro region. While **Quinto do Crasto's** blend of indigenous Portuguese varietals, 45% Rabigato, 40% Gouveio and 15% Rupeiro may not be exactly household names to us, the un-oaked minerality and harmonious balance of this wine will certainly make it hard to forget. I can hardly wait to try this wine again. ~Jules Latour



### STAFF PICK...

Chateau L'Oiseau  
Entre Deux Mers 2010  
\$6.99; \$75.49/case

This is a single Chateau from the **Univitis** group that sends us Les Vergnes. It is a blend of Sauvignon Blanc and Muscadelle, no oak, just clean and fresh fruit with a dry minerally finish. Thanks to the miracle of direct import, we sell this for \$7.00. If it came through normal channels it would be closer to \$12.00, and seem like it was worth the money. It is fresh and clean, at a great price, and with this dish your guests will think you spent a lot more.



88 POINTS Wine Spectator

# Peruvian Roast Chicken with Garlic and Lime

## Cook's Illustrated

This recipe calls for a vertical poultry roaster. If you don't have one, substitute a 12-ounce can of beer. Open the beer and pour out (or drink) about half of the liquid. Spray the can lightly with nonstick cooking spray and proceed with the recipe. If the top of the chicken is becoming too dark during roasting in step 3, place a 7-inch-square piece of foil over the neck and wingtips. If habanero chiles are unavailable, 1 Tbsp. of minced serrano chile can be substituted. Wear gloves when working with hot chiles. *Serves 4 ~NL*



- |   |   |
|---|---|
| <b>3 Tbsp. extra-virgin Olive Oil</b>                     | <b>1 Tbsp. Sugar</b>  |
| <b>¼ Cup lightly packed fresh Mint Leaves</b>             | <b>2 tsp. Smoked Paprika</b>                                    |
| <b>2 Tbsp. Kosher Salt</b>                                | <b>2 tsp. dried Oregano</b>                                     |
| <b>6 medium Garlic Cloves, peeled and roughly chopped</b> | <b>2 tsp. finely grated zest and 1/4 cup juice from 2 Limes</b> |
| <b>1 Tbsp. freshly ground Black Pepper</b>                | <b>1 tsp. minced Habanero Chile (see note above)</b>            |
| <b>1 Tbsp. ground Cumin</b>                               | <b>1 3 1/2 to 4 lb. Whole Chicken</b>                           |

1. Process all ingredients except chicken in blender until smooth paste forms, 10 to 20 seconds. Using fingers or handle of wooden spoon, carefully loosen skin over thighs and breast and remove any excess fat. Rub half of paste beneath skin of chicken. Spread entire exterior surface of chicken with remaining paste. Tuck wingtips underneath chicken. Place chicken in gallon-size zipper-lock bag and refrigerate 6 to 24 hours.
2. Adjust oven rack to lowest position and heat oven to 325°. Place vertical roaster on rimmed baking sheet. Slide chicken onto vertical roaster so chicken stands upright and breast is perpendicular to bottom of pan. Roast until skin just begins to turn golden and instant-read thermometer inserted into thickest part of breast registers 140°, 45 to 55 minutes. Carefully remove chicken and pan from oven and increase oven temperature to 500°.
3. When oven is heated to 500°, place 1 cup water in bottom of pan and return pan to oven. Roast until entire skin is browned and crisp and instant-read thermometer registers 160° inserted in thickest part of breast and 175° in thickest part of thigh, about 20 minutes (replenish water as necessary to keep pan from smoking), rotating bird 180 degrees halfway through cooking.
4. Carefully remove chicken from oven and let rest, still on vertical roaster, 20 minutes. Using kitchen towel, carefully lift chicken off vertical roaster and onto platter or cutting board. Carve chicken and serve.

### MICHAEL'S PICK...

Guinrandy  
Visan 2009  
\$14.99; \$161.89/case



This is a Côtes-du-Rhône from the town of Visan. The winery has a farm based of old vines and so even at the low end they make wines from great old vines that produce awesome fruit. This is a great value wine. 90% Grenache and 10% Syrah from 50 year old vines give the wine loads of flavors and textures, a real powerful entry, along with a great kick of spice. However it never lets you forget that it is Côtes-du-Rhône. It never tries to be more, just a solid, delicious red wine for enjoying with a variety of meals, and this spicy roast chicken should be a great harmonization. ~Q

### NICHOLAS' PICK...

Botani Moscatel  
Seco 2009  
\$15.99; \$172.69 case



Botani is a collaborative project of Jorge Ordonez, one of the best known and most influential Spanish wine importers, and the Kracher family of Austria. The Krachers are renowned for fashioning a stunning array of white wines that are the envy of many in Austria, and this delightfully fresh, pure ancient vine Moscatel is no exception though of different origins. This chicken dish is very simple and produces great results, with a bit of spice to the dish pairing perfectly with the tiny bit of sugar in the wine which provides great mouthfeel rather than any overt sweetness (think great Vouvray). This will also be a happy match with sushi or Thai food. ~NL

91 POINTS *The Wine Advocate*

### JULES' PICK...

Monti Guidi  
Pecorino Bianco 2009  
\$14.99; \$80.94/six-pack



What do you pair with a roast chicken that is all at once smoky, spicy, garlicky and (lime) zesty? My tastes immediately pointed to an Italian white wine, well known for their bright acidity. **Monti Guidi Pecorino** is made from its namesake grape, which happens to be the world's oldest varietal still being used to make wine. Fresh as a summer breeze, the natural acidity in Pecorino sparkles across your tongue... kind of like a really good Sauvignon Blanc, but with that voice in the back of your mind telling you it must be Italian. ~Jules Latour

### STAFF PICK...

Karl Erbes  
Riesling 2010  
\$9.99; \$107.89/case



Erbes has been a long time favorite for us way back to our Northampton days. The wines are honest and old-style in that soft acidity and round texture sort of way. This wine is one of the more affordable Erbes wines and it delivers a soft entry along with a bit of sugar, probably MacIntosh apple sweetness. With this zippy zingy dish of spicy roast chicken... it will sing!

# Rigatoni with Spicy Sausage and Cannellini Beans

## Barbara Lynch

Back in March of 2001 this recipe appeared in **Food and Wine Magazine** in an article about Boston Chef Barbara Lynch. The recipe was a typical end of shift meal for she and her staff to share at the end of a service. We made the recipe and after just a few bites were convinced it should be in a regular rotation at the Quinlan house. So we do have it about once a month or more in the colder months. Barbara Lynch is a terrific chef and has grown her group of restaurants to seven. She also published the cookbook *Stir*, last year. ~Q



2 Tbsp. Extra-Virgin Olive Oil  
 4 Garlic Cloves, minced  
 1 large Onion, coarsely chopped  
 1 lb hot Italian Sausage, casings removed  
 1 Cup dry Red Wine  
 One 28-ounce can peeled Italian Tomatoes, chopped, liquid reserved  
 1/2 tsp. crushed red pepper

Salt and freshly ground Black Pepper  
 1 lb Rigatoni  
 One 19-ounce can Cannellini Beans, drained and rinsed  
 1/2 cup freshly grated Parmesan Cheese, plus more for serving  
 2 Tbsp. coarsely chopped Basil, plus leaves for garnish drained and coarsely  
 2 Tbsp. unsalted Butter, cut into small pieces

In a large, deep skillet, heat the oil until shimmering. Add the garlic and cook over moderate heat, stirring until golden, about 1 minute. Add the onion and sausage; break the meat up with a wooden spoon and cook until it just loses its pink color, about 7 minutes. Add the wine and cook over high heat until reduced by half, about 10 minutes. Stir in the tomatoes, their liquid and the crushed red pepper and season with salt and pepper. Cook over moderate heat until slightly thickened, about 30 minutes. Meanwhile, in a large pot of boiling salted water, cook the rigatoni until al dente. Drain well, reserving 1/2 cup of the pasta cooking water. Add the rigatoni to the sauce and gently stir in the beans, 1/2 cup of Parmesan, the chopped basil and the butter. Cook, stirring gently, until heated through, about 3 minutes. Add some of the reserved pasta cooking water if the pasta looks dry. Transfer to warmed bowls, garnish with basil leaves and serve. Pass additional Parmesan around the table.

### MICHAEL'S PICK...

Frescobaldi Nipozzano  
 Chianti Riserva 2007  
 \$16.99; \$183.49/case

**Food & Wine Magazine** suggested a Tuscan Syrah with this dish, however in the numerous times we have eaten it, I have always preferred Chianti. It seems that the spice and oily quality of the sausage needs a bit more "cut" for my palate than Syrah can provide. Chianti always seems to do the trick. **Nipozzano** is one of the many wines produced by the Frescobaldi family and because it is an under \$20.00 Chianti, it is an easy wine to recommend. The 2007 is terrific. It has the mineral and cherry flavors of great Chianti, and the balance is perfect. Especially for this dish! ~Q



### NICHOLAS' PICK...

Villa Medoro  
 Montepulciano  
 D'Abruzzo 2007  
 \$13.99; \$151.09 case

Villa Medoro is located in the province of Abruzzo, east of Rome towards the Aegean Sea, a region where the grape Montepulciano flourishes. This is a full, deep wine that opens with pure and striking aromas of sappy red/black berries and toasty herbs. It is the tannin to this wine however that puts it at the top of it's class, showing greater detail and a firmer, longer finish than most, if not all, of its counterparts under \$15.00. By the way, vineyard manager Antonio Chiavaroli has recently converted farming practices to biodynamic viticulture. ~NL



90 POINTS *The Wine Advocate*

### JULES' PICK...

Giovanni Manzone  
 Barbera D'Alba 2009  
 \$17.99; \$194.29/case

You had me at Italian sweet sausage and white beans. Try this comfort food with a bottle of 2009

**Barbera d'Alba** from **Giovanni Manzone**, one of Piedmont's most respected producers. Once again, Giovanni Manzone displays Barbera's best qualities... low tannins, rich juicy and spicy and truly refreshing red wines that have an almost electric acidity making them some of the world's most food friendly wines. Once uncorked, just try to save some to serve with dinner. ~Jules Latour



### STAFF PICK...

Monte Antico  
 2007  
 \$11.99; \$129.49/case

This is our top-selling Tuscan wine at **Table & Vine**. Note that it is not the cheapest, but particularly in this category our customers have recognized that for taking the leap to \$12.00 it gets you a much better wine. Sangiovese with Merlot and Cabernet Sauvignon, the wine has balance and class and is a terrific food wine. It has all you need for this dish... Sangiovese to work with the tomatoes, Cab for the sausage and Merlot to give it enough plush, soft texture to stand up to it all. This is a great choice for this dish.





Esteva Douro 2009  
\$7.99; \$86.29/case

I was quite simply blown away by this wine! True, it is from way off the beaten path. True, it is made from grapes that are hard to pronounce, and true, it is easy to walk right by on the shelf at **Table & Vine**. But I implore you to now walk by. Pick one up and try it. I bet you come back to buy another... or more... perhaps even a case taking advantage of our case discount. It is a tremendous value and my current fave for "house wine". You know how I like 'em, round and soft with good balance and the ability to go with a variety of foods... this does the trick, though it might not be quite big enough for steak or light enough for fish. It won't interfere with either and will remain a great affordable wine to drink anytime.

# lastly, Fall Favorites...



Santa Rita Medalla Real  
Cabernet Sauvignon 2008  
\$12.99; \$140.29/case

I would venture a guess that this just might be the greatest value in **Cabernet Sauvignon** from anywhere on the planet. It is a huge, bold wine with great balance and very typical Chilean Cabernet detail. The sample we were sent still tasted good a week later. That's a pretty good sign of this wine being ageworthy. You can drink this anytime in the next five to ten years without hesitation. But don't wait, because it is also very delicious right now. And, if you have the chance to linger over a bottle slowly, throughout a meal, you'll be stunned! We backed the truck up. You should buy this wine by the case!



Pala Vermentino 2010  
\$12.99; \$140.29/case

This could very easily be a desert island wine for me. You know, if I only had one wine to drink for the rest of my life...

**Pala** is a small winery on the island of Sardinia. They focus on making Sardinia's best wines and we proceed here with the basic white. It is a delicious wine, versatile at the table and more wine than \$13.00 usually gets you. Refreshing and smooth it is a great choice for any light meal. It would pair beautifully with Ana Sortun's Accorda on page 9, or with the Mulligatawny Soup on page 8. Enjoy this wine, I predict it will be a favorite for a long time to come!



La Chablisienne  
Petit Chablis 2009  
\$13.99; \$151.09/case

**Chablisienne** is a co-operative of 300 growers. It is undoubtedly one of the two or three best run co-ops in France. These growers banded together in 1923 amid a financial crisis which they could stave off by working together to buy winemaking equipment, bottles and labels, to have a more significant amount of wine to sell. We have dabbled with the wines for many years now, consistently finding the quality to be high and the prices fair. We seek out great Chablis, generally we have a few different wines on the radar, and this wine was an easy choice, authentically Chablis, with mineral and incredible green apple flavors. They label this wine as "Pas si Petit" which means, "not so small" indeed this is not small Chablis. It is true and delicious!

*Fall is such a great time to be a wine lover. We switch back to thinking about red wine more than white. We start to cook things more slowly and at the Quinlan house, we really cherish dinner together. With soccer, piano, homework and work, dinner together doesn't happen every night. Even Tuesday can feel special when we sit down to eat. Here are some of the wines you'll see on my table at home for those special Tuesday nights! ~Q*



Visit the **EXCITING...**  
**www.tableandvine.com**

Make it your new **Taste Destination!** View and shop from our complete inventory of over **10,000** wines, spirits, beers and specialty foods. Sign-up for e-mail alerts and our newsletter **Simple Pleasures™**. View upcoming tastings and events. Order futures, plan a party, learn about wine and so much more!

# Straight Up

with Phil Leblanc

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Save The Date!  
Destination  
Scotch

Saturday, October 1st  
2:00 to 5:00pm

VISIT [WWW.TABLEANDVINE.COM](http://WWW.TABLEANDVINE.COM) FOR MORE DETAILS

Each year, as fall approaches, our tastes change with the season and people seek pumpkin flavored cocktails. It is a unique flavor in a cocktail and, while not the most versatile, can be found in everything from a variety of pumpkin martinis to punches that are perfect for the holidays.

### Baked Spicy Pumpkin and Rum Cheesecake

is the ultimate dessert and a nice alternative to pumpkin pie after the fall harvest. It is not too sweet, but just sweet enough and the rum and spice are perfect touches.

### Baked Spicy Pumpkin and Rum Cheesecake...

#### Ingredients:

13 oz Cream Cheese  
2 oz Sour Cream  
3 Eggs  
8 oz Pumpkin, steam until fork soft  
3 oz White Chocolate, melted  
Pinch of Saffron  
2 Tbsp. Rum

#### For The Crust:

6 oz finely ground Biscuits  
1 Tbsp. heaped Sugar  
2 oz unsalted Butter  
1/2 Nutmeg, grated

**For Crust:** Blend the ingredients well and press down into buttered cheesecake pan (bottom drops out). Bake at 350° for 10-15 minutes until golden brown.

Remove and cool. **For the Cheesecake:** Blend the cream cheese, sour cream and sugar until well mixed. Add eggs, one at a time, and then pumpkin, chocolate, saffron and Rum. Pour batter into cooled crust and bake at 350° for 25-30 minutes or until center is firm to touch. Allow to cool and refrigerate before serving.

To get the pumpkin into your cocktails you have a few options including pumpkin butter, pumpkin seeds, pumpkin purée, or you can go with our "keep it simple" choice... **Fulton's Harvest Pumpkin Pie Cream Liqueur.**



#### Pumpkin and spice and everything nice...

This lush, creamy, all-natural liqueur is the first ever pumpkin pie cream liqueur and is immediately reminiscent of homemade pumpkin pie complete with the flavors of rich vanilla, brown sugar and spices. It is best served chilled or on ice, as well as in coffee and in a variety of cream-based cocktails.

The industry's first and leading pumpkin pie cream liqueur features a smooth, creamy taste that is instantly reminiscent of homemade pumpkin pie. \$9.99/750ml

#### Brie with Kahlúa & Nuts

1/3 Cup chopped Nuts (walnut or pecans)  
1/2 tsp. Vanilla  
1/4 Cup Kahlúa  
3 Tbsp. Brown Sugar  
14 oz round Brie

Combine first four ingredients. Place Brie in shallow baking dish, cover with mixture. Bake at 325° for 8 to 10 minutes. Serve with crackers or toasted baguette slices.



## BACARDÍ OAKHEART

**NEW...!** Bacardi Oakheart is a smooth spiced rum straight from the heart of charred oak barrels with its subtle hint of smokiness. Bacardi OakHeart is a tribute to today's legendary adventurers, honoring their fierce loyalty, stout heart and unwavering resolve. It's for adventurers willing to stand up to any challenge, just like the robust taste of Bacardi OakHeart. OakHeart begins with a blend of Bacardi Superior and Bacardi Gold rums. Select spices are added and the liquid is filtered in a proprietary manner to retain a hint of smokiness. After one sip, it is smooth at the front and ends with a slight rum kick which almost comes across as peppery. \$17.99/750ml

**Oak and Coke:** Mix 1 part Bacardi Oakheart Spiced Rum with 3 parts Coke. Pour over ice in a beer stein. Enjoy!



# Destination Cheers!

## What's Brewing with Steven M. Thibault

### Over 1,400 Brews

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Good taste isn't just a perception. It is a sensory experience that actually has three stages. Our tastebuds that concentrate on sweet are located at the front of the mouth and pick up the malt tastes in beer. Bitter tastebuds are located in the back which emphasize the hop characteristics and finally the aftertaste is also an important factor. The lingering taste should be pleasing, not sour or harsh. As we celebrate this special time of year with such an abundance of flavorful, great tasting beers, we hope you try them all. And, stock-up now on all of your favorites because many of these seasonal releases are in limited production and quantities and will sell out quickly. ~Steve T.



#### Shipyard Brewing Co. Pumpkinhead Ale

Shipyard Brewing Co.'s **Pumpkinhead Ale** is a crisp and refreshing wheat ale with delightful aromatics and subtle spiced flavors of pumpkin, cinnamon and nutmeg. Pumpkinhead Ale was first brewed in August of 2002. We recommend pairing this brew with lamb, turkey, BLTs and pumpkin pie.

\$12.98/12 Pack, 12 oz Bottles



#### Spaten Oktoberfest

**Spaten Oktoberfest**, created in 1872, is the world's first Oktoberfest beer and brewed for the greatest folk festival in the world. This amber, medium bodied beer has achieved its impeccable taste by balancing the roasted malt flavor with the perfect amount of hops. Having a rich textured palate with an underlying sweetness true to tradition.

\$11.98/12 Pack, 12 oz Bottles



#### Long Trail Brewing Co. Harvest

This Auburn colored brown ale is available from September to November and was introduced in November of 1994. It is a light and malty experience modeled after an old style English Brown Ale. Serve this beer between 45 to 50° F. Pair this beer with pork dishes or a hearty beef and vegetable soup.

\$12.98/12 Pack, 12 oz Bottles



#### Samuel Adams Oktoberfest

The first thing you notice when pouring a glass is the color. It has a rich, deep reddish amber hue which itself is reflective of the season. They masterfully blend five roasts of malt to create a harmony of sweet flavors including caramel and toffee. The malt is complimented by the elegant bitterness of the Bavarian Noble hops.

\$23.98/24 Pack, 12 oz Loose Bottle Case



#### Warsteiner Oktoberfest

**Warsteiner Premium Oktoberfest** is amber in color and provides a full-bodied flavor that combines a nice balance of hops and rich maltiness with a nice length and appeal. The result is a smooth and festive taste experience.

\$11.98/12 Pack, 12 oz Bottles



#### Smuttynose Brewing Co. Pumpkin Ale

Recipes calling for the use of pumpkins in beer date back to early colonial times, when brewers sought to extend their supply of costly imported malt with locally grown ingredients, such as squash and "pompions." In that spirit, they brew their ale with the addition of pumpkin to the mash, along with traditional spices to create a delicious American original.

\$11.98/12 Pack, 12 oz Bottles



#### Harpoon Brewery Oktoberfest

**Harpoon Oktoberfest** is garnet-red in color with a firm, creamy head. The color is from a blend of Munich, chocolate, and pale malt. The thick head is from wheat malt added to the grist. Tettnang hops add a subtle spice nose that blends with the malt character. This beer is full-bodied, smooth, and malty. Willamettehops are used to provide a gentle bitterness and to balance any residual sweetness present from the malt. The finish is soft and malty with a mild bitterness.

\$11.98/12 Pack, 12 oz Bottles



#### Sierra Nevada Tumbler

As the nights grow cool, the leaves on the valley oaks begin to turn and fall. In honor of this yearly dance, **Sierra Nevada** brings you **Tumbler Autumn Brown Ale**. They use malt within days of roasting at the peak of its flavor to give Tumbler a gracefully smooth malt character. So pour a glass, and grab a window seat to watch as the leaves come tumbling down.

\$12.98/12 Pack, 12 oz Bottles



#### Beck's Oktoberfest

**Beck's Oktoberfest** has a rich amber color with aromas of caramel, coffee and chocolate. Taste is full, slightly sweet, with notes of caramel and roasted malts. The finish is slightly drying with a crisp hop finish. Enjoy this German-Style, brew with Smoked Gouda and Camembert cheese and with Bratwurst and Potato Salad.

\$11.98/12 Pack, 12 oz Bottles



#### Narragansett Fest Lager

**Gansett Fest** is a great example of a traditional amber-brown German Oktoberfest style beer. It is perfectly balanced with four varieties of malts and two styles of hops. This is an extremely easy drinking autumn seasonal beer, but one you will want to savor as the rich malt profile complements the crisp, but not overpowering, hop flavor perfectly.

\$6.98/6 Pack, 16 oz Cans

### Table & Vine BEER of the MONTH



# Discover our GIGANTIC selection of Seasonal, Harvest & Fest Biers!

It's the season of taste! Enjoy this delicious, quick and simple dessert...

# Apple Crisp The Neelys

As the season changes, summer is coming to an end. The cool crisp air of fall makes you think of the aromas of our favorite comfort foods. Whether it's a hearty soup cooking in the crock pot or a scrumptious apple crisp baking in the oven there is just something about the fall season in New England that we love. Fall also brings great family time while in the orchard picking apples and pumpkins and taking a relaxing hayride. Yeah, I love fall! ~KB



### Filling:

- 10 Granny Smith Apples, peeled, cored and chopped**
- 1/2 Cup finely chopped Pecans**      **4 Tbsp. Maple Syrup**
- 6 Tbsp. All-Purpose Flour**            **2 Tbsp. Lemon Juice**
- 1 Cup Brown Sugar**

### Topping:

- 1 1/2 Cups All-Purpose Flour**      **1/2 tsp. Salt**
- 2/3 Cup Brown Sugar**            **12 Tbsp. chilled Butter, cut into pieces**
- 1/2 tsp. Ground Cinnamon**      **1/2 Cup coarsely chopped Pecans**

Preheat oven to 350°

**For The Filling:** Mix all the ingredients together and pour into a greased 9x13 baking dish.

**For The Topping:** Mix the flour, brown sugar, cinnamon and salt in a large bowl. Blend the butter into the mixture until it forms pea size lumps. Stir in pecans and sprinkle over the filling.

Bake for 35 to 40 minutes, or until desired apple tenderness. Cool 10 minutes before serving.



From their bakery in Marion County, just over the Golden Gate Bridge, they produce artisan crackers and breads to complement equally excellent food. They bake everything by hand, using only the best organic grains and seeds, so they are low in fat and full of nutrients. Naturally... they're delicious!

### Choose From:

- Olive Oil and Sel Gris
- Wild Mushroom and White Truffle
- Rosemary and Olive Oil
- Polenta and Black Pepper
- Sweet Onion and Crème Fraîche
- Kalamata Olive

**\$6.99** 6 oz Box



## Charcuterie

Using old family methodology, poultry and meats are smoked with various woods to enhance their flavor. These products are accepted and used by the world's finest chefs. The entire line of Jansal Valley Smoked Charcuterie are the finest in the world. After continuous search and discovery throughout New England, they remain the most sought after delicacies in the Country and you can find them right here at Table & Vine. This month, we are featuring a variety of sausages.

### Choose From:

- Chicken and Sweet Apple Sausage
- Chicken Sausage with Sweet Basil
- Smoked Chicken Chipotle Sausage
- Traditional Thai Chicken Sausage

**\$6.99/lb**



## Frontier Hearty Meal Soups

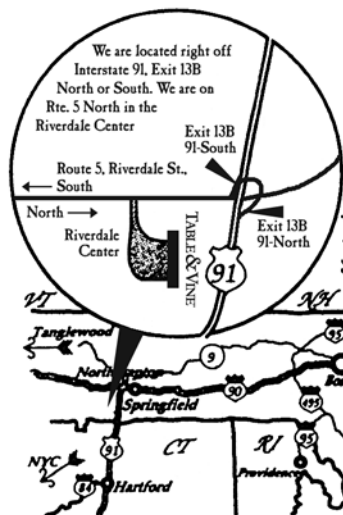
are dried gourmet soup mixes that make a delicious and healthy homemade style soup. Each soup mix recipe has fresh additions you add from the grocery store. Most serve eight or more for a hearty homemade soup supper.

### Choose From:

- California Gold Rush White Chili
- Colorado Campfire Chicken Stew
- Dakota Territory Beef Barley Bean Stew
- Illinois Prairie Corn Chowder
- Indiana Harvest Sausage Lentil Soup
- Little Italy Wedding Soup
- Michigan Ski Country Chili
- Minnesota Heartland 11 Bean Soup
- Nebraska Barnraising Green Split Pea Soup

... and More!

**\$5.99**  
Assorted Sizes



**TABLE & VINE**  
Celebrating Life's Finer Pleasures

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## Our Signature Wines **Wines of the Month**

Walking through a vineyard, the grapes you see look pretty much like grapes on a vine. But to Michael J. Quinlan, Jr., he sees the grapes as the beginning of a wonderful glass of wine... Our **Wines of the Month** are carefully chosen to show off the tremendous selection available in our store, and highlight great wines you may not be familiar with... yet!

### **Aruma Malbec 2010**

**\$14.99 per bottle or \$161.89 per case**

This new wine is made by Château Lafite-Rothschild with Nicolas Catena. Now that we have your attention, let us introduce **Aruma**, the latest wine from Bodegas Caro. Aruma is 100% Malbec made in the refined Lafite style. Black cherry and violet aromas dominate and the structure is formidable, but the wine is balanced and harmonious. It will pair well with a steak hot off the grill with some sliced tomatoes right from the garden. So enjoy this wine immediately and then again tomorrow.

### **Eugen Müller Reisling Kabinett 2009**

**\$13.99 per bottle or \$151.09 per case**

This is one of the great "under-the-radar" wines that our **Wines of the Month** program has been so successful in bringing to you. Müller is a winery that makes classic, old-style German wine. They are not overly flashy from the use of stainless steel, rather these are harmonious wines that approach you softly, giving comfort. This 2009 is amazing! *With great balance and richness it isn't a bit too sweet, it's just right.*

### **Domaine de Genouillac Burgale Blanc 2009**

**\$11.99 per bottle or \$129.49 per case**

This gorgeous white comes from the region south of Bordeaux and west of Languedoc in the hills of the Pyrenees. It is a blend of Mauzac, Loin de l'Oeil and Sauvignon Blanc. *It is a charming wine with aromatics that make you think, but the ease of texture and balance make you sip... effortlessly.* Oily and rich, this is one you should try.

## **Cheese** of the month

Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, **Table & Vine's** collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others. **Our September 2011 Selections...**

### **Tipperary Cheddar**

**\$9.98/lb**

A cow's milk cheddar with a rich and creamy texture and a sharp taste.

### **Old Quebec Cheddar**

**\$12.98/lb**

A crisp, clean, robust flavor with just the right sharpness.

### **Shelburne Farms Two Year Old Farmhouse Cheddar**

**\$11.98/lb**

An award-winning farmstead cheddar made entirely by hand.

### **Grafton Village Cheese Co. Reserve Two Year Cheddar**

**\$6.98/8oz Bar**

A creamy, handcrafted cheddar with a rich and delicious flavor.

### **Woolwich Dairy Goat Cheddar**

**\$5.98/7oz Bar**

Sharp and smooth with a complex and nutty flavor.



*Taste*

OVER 150 HANDCRAFTED, ARTISAN CHEESES TO CHOOSE FROM!

**TABLE & VINE**

1119 Riverdale St., Route 5, West Springfield, MA 01089 • 413-736-4694 • [www.tableandvine.com](http://www.tableandvine.com)

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