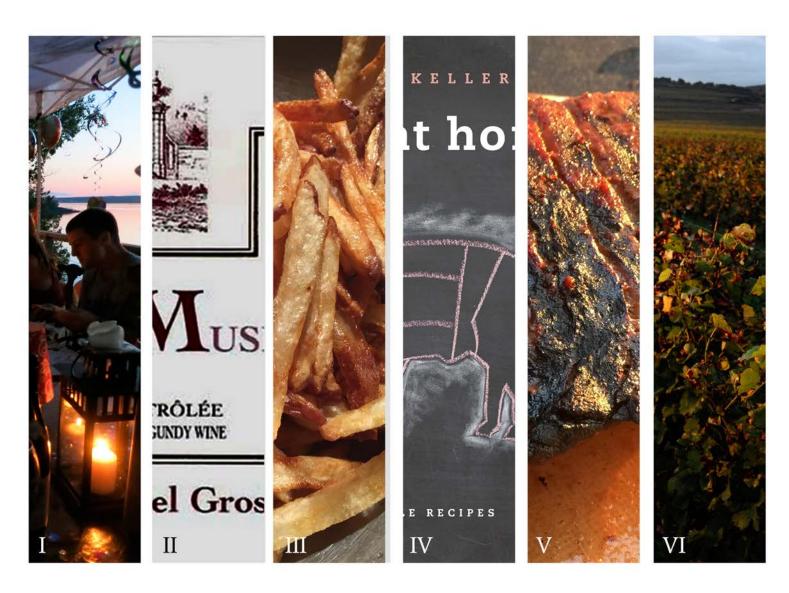


## Ansonia Notebook SEPTEMBER 2015

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# NOTES FROM HARPSWELL

September 2015 | Mark Wilcox

of Kate's family, turns 90 this year, and we seized on the milestone as an excuse for a July party in Harpswell. Kate needed all of her prodigious organizational skills. Guests began trickling in on a Tuesday, and not only did every living member of Grandma's family manage to arrive in time for dinner for 25 on Saturday, Kate found a bed for everyone. An entire generation of grandchildren arrived from places as far away as Nashville, Phoenix and LA, and all week long our resident seals had to compete for space in Harpswell Sound with fans of watersports, equipped with kayaks,

paddleboards, sunfish, and a powerboat. Lest a moment of calm descend on Lombos Peninsula, there were also four dogs and an ancient blind cat in residence, including two German Shepherds, a Golden Retriever, and an Irish Jack Russell. (All save the cat spent much time in the water.) Clams, mussels, lobsters and fish found their way to the table in prodigious quantities, all duly washed down by our summertime whites.

We love occasions like this, not least because of the opportunity to pull out wines from the back of the cellar. For this event, we thought it time for a closer look at some Burgundy



from the great 2005 vintage. "Great" vintages get declared with ever more frequency these days. We don't know what

has caused the trend perhaps Mr. Parker's late-career burst of enthusiasm; nudges from the wine-selling community to the wine-writing community; or generally better winemaking techniques? But no one we know disputes that in 2005 Burgundy produced wine at the highest level that comes out of that storied region. The weather was just about perfect all summer long: just the right mix of sun, clouds, rain - each when it was needed and not when it was not. It was a year when average winemakers made excellent wines and great ones made brilliant ones.

seemed a crime not to be patient. Not only did they show great potential for aging, the wines of the 2005 vintage were particularly



Tasted just before bottling, there was little doubt of the 2005s' intrinsic quality: more extraction, more intensity, more length. Burgundies are generally at their best down the road a piece from the time they are released, but for most vintges there's a pretty wide window for enjoying them. With a carafe and some time in the glass, young reds can be coaxed open, providing the distinct charm and energy of youthful wine. With the 2005s, however, it

mute in the years just after their release. After a few halting experiments we just pushed them to the back of the cellar and waited.

In July the 2005s were approaching their tenth birthday. The village 2005s had been acting more like premier crus, and so we thought them likely to be just about right. We were not disappointed. Because we had plenty of interested tasters and platters piled high with grilled sirloin tips from the terrific butcher just a mile from our house, we began with three different village 2005s:

Nuits St. Georges, Nuits St. Georges "Les Chaliots" and Vosne-Romanée.

All three wines were true to the tasting profiles we talk about all the time: the "Chaliots" was classic, meaty Nuits St.

Georges; the Nuits, from plots near

Vosne-Romanée, had some of Vosne's spice and violets; and the Vosne-Romanée itself had that perfect blend of fruit and spice that true Vosne-Romanée alone delivers. It was a pleasure to go back and forth among the wines – we alternated pours up and down the table – and to hear the delighted comments of youthful and experienced tasters alike.

n such an occasion, of course, there was no reason to stop with village wines that showed like premier crus; and so we went to the real thing. Gros's two Vosne premier crus – the family's monopole "Clos des Réas" and a smaller parcel in "Aux Brûlées," a neighbor to Richebourg – were spectacular. Master of Wine Jasper Morris has called Clos des Réas "supremely elegant wine," and for the 2005 that is true in spades. There was excellent length, perfect balance, and a completeness to the wine that was absolutely compelling. The "Aux Brûlées" is more powerful and a touch less elegant than the "Réas," but in similarly top form.

This sampling of the 2005s reminded us why we cellar wine. Fine wines, well aged, offer a dining experience that is pretty much unmatched, whether you're serving a refined dish like medallions of milk-fed veal, or just good quality steaks on the grill. We have already begun planning for Grandma's 95th, and buying for her hundredth.

MW



## BACK ON SALE

## Ten wines back on sale for the month of September.



#### **THOMAS Bourgogne 2012**

Region: Burgundy Grape: Chardonnay

**Notes:** A classic, entry-level white Burgundy. Look for notes of

bright, refreshing lemon, hazelnut, and toast.

Ansonia Retail: \$24

Notebook Price: \$19.95/bot





#### POGGERINO Chianti Classico 2011

Region: Chianti, Italy Grape: Sangiovese

**Notes:** A beautiful, pure Sangiovese from the hills of Tuscany.

Look for dried cherries, roses, licorice, and leather.

Ansonia Retail: \$25

Notebook Price: \$19.95/bot

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NO MINIMUM PURCHASE | FREE EAST COAST SHIPPING ON CASE



#### SAINT-CLAIR Crozes-Hermitage 2012

Region: Northern Rhône Grape: Syrah

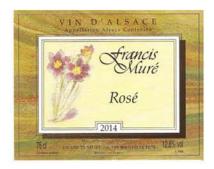
**Notes:** This is dense and dark syrah without any heaviness. Look

for woodsmoke, black pepper, blackberries, and bacon.

Ansonia Retail: \$26

Notebook Price: \$22/bot





#### MURÉ Rosé d'Alsace 2014

Region: Alsace Grape: Pinot Noir

**Notes:** This is dry, refreshing, floral wine from a tiny hilltown in Alsace, near the German border. Look for violets and strawberry.

Ansonia Retail: \$36

Notebook Price: \$32/bot

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#### **BOYER Auxey-Duresses rouge 2012**

Region: Burgundy Grape: Pinot Noir

Notes: From a valley west of Meursault, this is a beautiful,

delicate wine showing bright cherries and minerality.

Ansonia Retail: \$38

Notebook Price: \$32/bot

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#### MERSIOL Auxerrois 2012

Region: Alsace Grape: Pinot Auxerrois

**Notes:** This unusual grape is a bit like pinot blanc. The mouth is

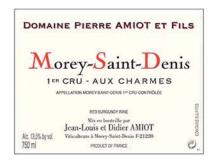
full, dry, and fresh, with notes of lemon zest and apple.

Ansonia Retail: \$17

Notebook Price: \$14/bot

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NO MINIMUM PURCHASE | FREE EAST COAST SHIPPING ON CASE



#### AMIOT Morey-St-Denis 1er cru 2010

Region: Burgundy Grape: Pinot Noir

Notes: Jean-Louis Amiot makes beautiful, classic Burgundy.

Look for smoke, toasted red fruit, cool dense tannins.

Ansonia Retail: \$72

Notebook Price: \$64/bot





#### FOULAQUIER Gran'Tonillieres 2011

**Region:** Languedoc **Grape:** Grenache/Carignan **Notes:** Natural, juicy blend from the south of France. Notes of raspberries, woodsiness, earthiness and ripe dark fruits.

Ansonia Retail: \$36

Notebook Price: \$32/bot





#### GROS Chambolle-Musigny 2012

Region: Burgundy Grape: Pinot Noir

Notes: Michel Gros makes elegant, silky red Burgundy. Look

for smooth, silky violets, smoke, and wild cherries.

Ansonia Retail: \$72

Notebook Price: \$64/bot

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#### MELENIG Pommeau de Bretagne

Region: Brittany Grape: (apples)

**Notes:** A unique, apple-based cordial from northern France. A blend of calvados and cider; look for notes of black tea and apple skin.

Ansonia Retail: \$25

Notebook Price: \$19/bot

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NO MINIMUM PURCHASE | FREE EAST COAST SHIPPING ON CASE





#### SEPTEMBER RECIPE The Best French Fries

This simple French Fry recipe from Cooks Illustrated delivers delicious, restaurant-quality fries in about 20 mintues.

> 2 lbs large red potatoes peanut oil

salt

Slice potatoes into matchsticks.

Place sticks into a pot, and cover with peanut oil. Turn burner to high.

Allow fries to cook without stirring for 15 minutes. After 15 min, stir the fries with plastic tongs.

Cook to desired doneness (usually 20 min total), and remove the fries with tongs.

Toss with salt to taste.

WINE PAIRING Bagatelle Tradition 2013 (\$14) ▶



### SEPTEMBER RECIPE Linguine with White Clam Sauce

This is based on Marcella Hazan's white clam sauce, a delicoius dish we make year-round.

> 18 littleneck clams garlic, sliced thin 2 cloves 2 tbsp pasley, chopped dried chili pepper 2 tsp dry white wine 1/2 cup 1 lb linguine real paremsan cheese

Wash and scrub clams. Place clams in a skillet pan with a quarter inch of water in the bottom. Cover the pan and turn on the heat to steam the clams.

Monitor the clams, removing them from the pan as soon as they open. When all the clams have opened, filter the remaining juice through a paper towel and reserve the liquid. Remove clams from shells and set aside.

Put a large pot of water on for the pasta.

In a new pan, sauté garlic for 30 seconds, then add chili pepper and parsley. After another 30 seconds, add wine and reduce for 2-3 minutes. Remove from heat.

Once water is boiling, mix in lots of salt, and add pasta. Then return sauce to heat, and once hot add in clam juice. Reduce for 2 minutes, and turn off heat. Chop clams and add to sauce. Melt in 3 tbsp butter.

Drain pasta once al dente, and toss in pan with sauce. Mix in parmesan to taste. Serve with extra parmesan.

WINE PAIRING Goubert Sablet 2012 (\$17) ▶ Thomas Bourgogne 2013 (\$22) ▶ Gautheron Chablis 1er cru 2013 (\$24) ▶



## Have you heard about...

A collection of things - cullinary and otherwise - that we think you'll like.

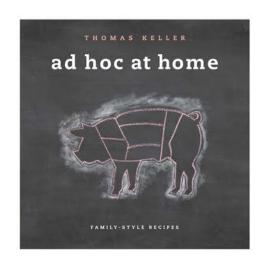


#### Stumptown Coffee Roasters

Coffee can be a bit like wine – once you've had the good stuff, it's hard to go back. We like to find local roasters for fresh coffee whenever we can, but it's hard to match the consistency and quality of Stumptown. This Seattle-based coffee roaster is widely available in boutique food stores and coffee shops (even in tiny Brunswick, Maine). Check the bottom of their bags for their roast date.

#### Ad Hoc at Home

This Thomas Keller cookbook has contributed more recipes to our regular rotation than any other. Look past Keller's frequent sermons and somtimes obscure ingredients, and you'll find real gems in this book. The quick tips – such as salting from a few feet above the dish, letting meat rest before serving - are simple and invaluable. Favorite recipes of ours include: Marinated Skirt Steak, Rapini with Garlic and Red Pepper, and Pan-Seared Duck Breast.





#### **Taproot Magazine**

Taproot is a relatively new publication aimed at the burgeoning neo-homesteading crowd. But anyone interested in quality ingredients, good writing, and a life closer to the earth will enjoy this quarterly journal. Look for articles on subjects as widely varied as homemade mustard, backyard flower gardens, bread baking, infused liquors, travel, and farming.



## "My Favorite Wine"

Recommendations from an enthusiastic reader.

Name: Ellen and Bruce Rapsher

Home: Philadelphia, Pennsylvania

About Us: "We are retired teachers, living in the Queen Village neighborhood of Philadelphia.

> We love to travel and when our budget allows we test the wines of our destinations. In the past we could content ourselves with more ordinary wines, but now Ansonia

Wines has spoiled us."

Favorite Wine: Foulaquier Petit Duc 2012 (\$25) ORDER >

Tasting notes: "One of our favorite reds is Foulaquier's Petit Duc. It's full bodied, but mellow

enough for the summer. Petit Duc is 100 % grenache, but it has the mellower

Tasting notes: (continued)

"... characteristics of softer wines like those from the Rhône Valley. It is the perfect accompaniment for red meat any time of the year."

Pairing Idea:

"I love grilling and I'm a traditionalist, so for the best results everything has to be cooked over hardwood. The true flavor of the meats comes out, and there is a delicious smoky after taste that you just can't get with gas. This recipe for marinated flank steak came from my mother who is a great improvisational chef, and it used to be served to us hot off the hibachi on our back deck when I my sister and I were kids."



#### Rapsher Flank Steak

1 to 1.5 lbs flank steak

Worcestershire Sauce 1/2 cup 1/2 cup Dijon mustard smoked sesame seed oil 2 tbsp 1/3 cup Chinese cooking wine

Mix last four ingredients together to form marinade. Set aside a half cup for later use.

Poke numerous holes in the steak with a fork on all sides, and place in a container. Add marinade, spread over steak, close container lid and shake

Marinate for a day, fliping the steak every few hours to ensure marinade is well distributed.

Heat grill to 350 degrees, and grill steak for about 15 minutes, 7 on each side. Baste meat with extra marinade while on the grill.

Allow meat to rest for 5-10 minutes, carve thinly, and serve.





## Mixed Case: Autumn Case

As September arrives, we welcome the signs of autumn: yellow schoolbuses, wool sweaters, and the return of football. As the weather cools, our palates turn towards denser, more full-bodied reds, and whites with some depth and roundness. This collection of six whites and six reds is a perfect way to stock up for the coming season. These everydaypriced wines should be right a home as your kitchen turns from grilling to roasts, and from barbeque to stew.

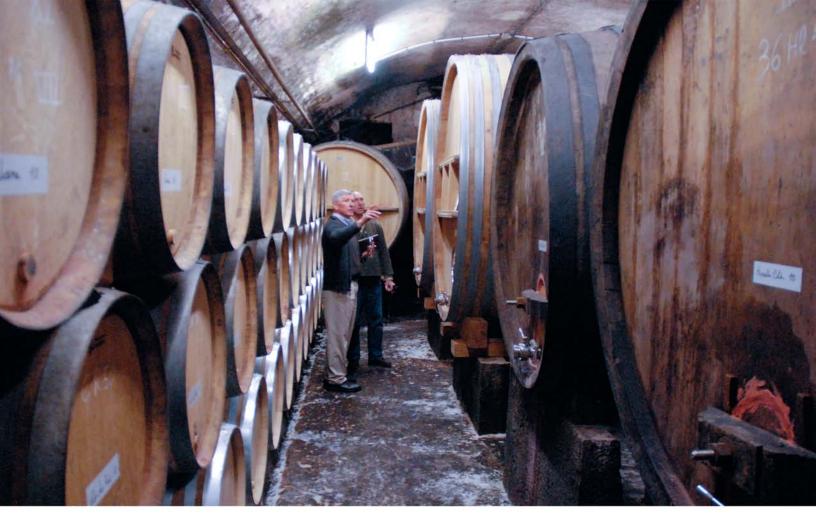
3x	Bagatelle St. Chinian 2011	\$ 22
3x	Foulaquier Calades 2011	30
3x	Gautheron Chablis 1er 2013	28
3x	Mersiol Auxerrois 2013	17

Retail: \$ 291 East Coast Shipping: (free)

**Autumn Case:** \$245

> (savings: \$ 46)

SEND ME A CASE



## Mixed Case: Michel Gros

Michel Gros is world famous for his classic, delicate, elegant red Burgundies. This mixed case is a collection of wines from four neighboring villages in the Côte de Nuits. The Nuits-St-Georges is dark and meaty; the Vosne is floral, elegant, and silky; the Chambolle is smoky and masculine; the Morey-St-Denis is feminine, mineral and elegant. This case showcases the unique terroirs of the Gros family properites, and his exceptional skill as a winemaker.

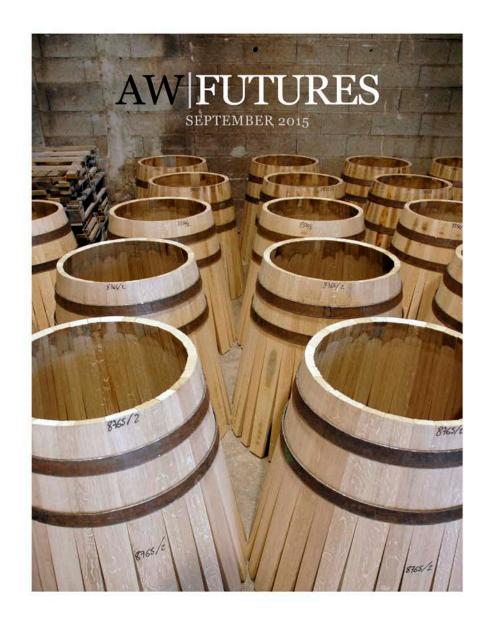
y	Retail:	\$967
3x	Gros Morey-St-Denis 2012	68
3x	Gros Chambolle-Musigny 2012	76
3x	Gros Vosne-Romanée 2012	75
3x	Gros Nuits-St-Georges 2009	\$70

\$867 East Coast Shipping: free

**Gros Case:** \$695

(savings: \$172)

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## September Futures

near-wholesale pricing | advance orders

Release Date: August 30

Order Deadline: September 13

AnsoniaWines.com/Futures

