



# Two Bottle Wine Club

## March 2022 Tasting Notes

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### Dear March Club

Thank you for your continued support of Locals. This is your first two-bottle club of 2022 and we are pleased that it is under our ownership: Dick & Doralice Handal. We are so grateful for your support. We know you will enjoy your shipments this month. Please let us know how you paired the wines with food. Any favorites? We had fun collecting recipes for you with a nod to each of our winemakers: Lise Asimont of Dot Wines, Jamie Peterson of Peterson Wines and Dick Handal of Denier-Handal Wines.

### Reds Only (See Recipe for Za'atar Chicken)

#### 2018 Denier-Handal Don Angelo Mendocino County & Sonoma County

**Retail \$32 Club price \$27.20 Follow-up \$25.60**



This beautiful, unique blend features Sagrantino - a rare, bold wine grape originally from the village of Montefalco, Umbria in Italy. Denier-Handal's founder, Dick Handal, planted the Sagrantino successfully at this particular Sonoma County vineyard site. Made using 67% Sagrantino from his estate vineyard in Dry Creek Valley and 33% Sangiovese from Larry Venturi's vineyard in Calpella, Mendocino County. Dick owned this West Dry Creek property until 2018 when he sold it to spend more time focused on winemaking and being a grandfather. The 2018 vintage boasts the last year he was fully in charge of this vineyard property.

Don Angelo was made in honor of our friend Angelo Massi who encouraged Dick to plant the Sagrantino at this site. His knowledge and generosity with our winemaking abilities merited us naming this particular blend after him. Angelo recently passed away but his legendary support will live on in this wine.

The Denier-Handal Don Angelo is a delicious full-flavored wine luscious with dark berry flavors and a tannic, deep winter spice finish. It pairs well with earthy, red sauce-based pasta dishes, pizzas, and grilled meats.

#### 2020 Dot La Puerta Russian River Valley

**Retail \$32.00 Club price \$27.20 Follow-up \$25.60**

The door to Dot Winery's diverse collection of Pinot Noir, La Puerta showcases fruit grown in the Santa Rosa Plain region of the Russian River Valley in Sonoma County. Aromas of raspberry, black plum, and vanilla lead into La Puerta's flavor core of the freshest dark fruits. This pinot has bright acidity, light tannins and pairs well with various well-balanced dishes such as grilled fish, rice dishes with barberries and toasted nuts.

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## **Red & White (See Recipe for Chicken Afritada)**

**2018 Denier-Handal Sangiovese Mendocino County**  
**Retail \$33.00 Club price \$28.05 Follow-up \$26.40**

Not just for romantic straw flask candle holders any more, Sangiovese - the main grape in Chianti - is one of the most delicious and versatile red wines out there. Denier-Handal makes theirs with fruit from Larry Venturi's vineyard in Calpella in Mendocino County. Intense classic

Italian aromas and integrated flavors of cherry, blackberry and dark plum with hints of exotic spice and dusty earth. This wine is delicious paired with tomato-based dishes (think pasta or eggplant), roast chicken and yes, even your best handcrafted cheeseburgers. A nod to the old country, this wine is all about the fruit.

**Dot Brut Russian River Valley**  
**Retail \$36.00 Club price \$30.60 Follow-up \$28.80**

A classic blend of Chardonnay and Pinot Noir from northern Sonoma County vineyards, this sparkling wine is just plain delicious...without being remotely plain. I close my eyes and smell a Spiced Pear Tarte Tatin with Crème Anglais. What do you smell? Let us know. The fresh orchard fruit and comforting yeastiness lets you enjoy this solid pairing to any of your brunch favorites!

One of ours is a toasted bagel with smoked trout and "Laychee" - a fresh goat cheese from Pennyroyal Cheese Company in Boonville, California. Any time is the right time for bubbles, particularly Dot Brut!

## **Pink & White (See Recipe for Grilled Chicken Breasts with Herbed Honey Butter)**

**2020 Denier-Handal Rose of Cabernet Dry Creek Valley**  
**Retail \$24.00 Club price \$20.40 Follow-up \$19.20**

In lieu of not making a traditional red wine with this harvest, Dick and Doralice decided to make a Rosé. Remember that wonderful vineyard we told you about when describing Don Angelo?

Using the fruit from this west dry creek vineyard, the Cabernet fruit gives high acid and bright fruit flavor of fresh tart strawberries. A crisp clean wine, it pairs well with ceviche, fresh seafood, vegetarian dishes, desserts and light meat dishes. A bouquet of roses for you and yours.

**2018 Peterson 3V Sonoma County**  
**Retail \$28.00 Club price \$23.80 Follow-up \$22.40**

Three great tastes that taste great together! Unbeknownst to Jamie, his unsuspecting winemaker son, winegrower Fred Peterson planted these three grapes together on his Bradford Mountain estate with an eye to the future. These varieties, originally from Sardegna & Liguria, San Gimignano, and the Portuguese Azores, have come together in a delightful white blend that showcases the best of each. Oh, the minerality! Lean muskmelon, tarragon, flint, and quarry water aromas lead into a brothy bright apple and green citrus zest over more and more mineral tones with a bright acid finish. Go brilliant and multi-layered sweet-savory dishes or even a simple bowl of Moules!

Make Sure To Try The Enclosed Recipes

**Locals is open Wednesday thru Sunday from 11 AM to 6 PM**

We always enjoy hearing from you.

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# Reds Only

## Za'atar Chicken

Serves 4

4 large chicken leg and thigh pieces

Olive oil for drizzling

¼ cup dried mint, more to taste

1 cup pomegranate molasses

1 tsp red pepper flakes

4 tsp za'atar, or more to taste

1 tsp sea salt

1 pomegranate seeded

1 red chile, sliced

Fresh mint leaves to garnish

1. Preheat the oven to 400F and line a baking tray with parchment paper. Drizzle the chicken pieces with olive oil to lightly coat the skin and place them, skin side down, on the lined tray. Sprinkle half of dried mint, pomegranate molasses, red pepper flakes, za'atar, and sea salt over the top, then turn over and sprinkle the remainder. Turn the chicken again so it is now facing skin side down.

2. Bake in the oven for 10 minutes. Once the chicken has browned slightly, turn the pieces over and cook skin side up for a further 10 minutes. If you feel you need to add more of any of the flavorings, then do. Make sure that the chicken is evenly coated- you want to have a nice color all over and flavor once it is cooked.

3. When the chicken is cooked, remove it from the oven and sprinkle with the pomegranate seeds and the sliced chile. Generously drizzle the juices from the tray and garnish with mint leaves.

Tip: It is a good idea to get your chicken from a butcher to make sure you get the correct cut of meat and also a good size. Otherwise you will feel utterly disappointed that it ended too soon.

Za'atar:

¼ c dried thyme leaves

1 Tbsp dried marjoram

3 Tbsp toasted sesame seeds

1 ½ tsp sumac

1 tsp salt

Pulse thyme and marjoram in a grinder.

Stir in the sesame seeds, sumac and salt and store in an airtight container for months.

# Red & White

## Chicken Afritada

Serves 6

2 pounds chicken, mix of thighs, drums or breast  
2 tbsp lemon juice  
2 tbsp soy sauce  
2 tbsp olive oil  
2 garlic cloves, chopped  
1 medium white onion, chopped  
1 medium red tomato, diced  
2 tbsp fish sauce  
Salt & pepper  
1 cup tomato sauce  
2 tbsp tomato paste  
1 cup white wine  
1 large potato, cubed  
1 carrot, cubed  
1 red bell pepper, cubed  
4-6 cups steamed rice; can be brown rice or can be rice noodles.

1. Marinate the chicken pieces in soy sauce and lemon juice for half an hour. Drain chicken from the marinade.
2. In a heavy pan, heat oil over medium high heat. Saute garlic, onions and tomatoes for 2 minutes or until onions are soft.
3. Add chicken pieces and saute for a few minutes until the meat is nicely browned and no longer pink.
4. Add fish sauce and stir. Add tomato sauce, paste and wine and stir to combine. Let the mixture boil and then reduce heat. Cover and let simmer, stirring occasionally for 20 minutes.
5. Add carrots, red bell pepper and potatoes; cover and cook for 10 minutes or until potatoes are tender.
6. Season with salt and pepper, to taste.
7. Serve with steamed rice.

# Pink & White

## Grilled Chicken Breasts with herbed honey butter paired with Peterson 3V

Serves 8

1 cup packed fresh mint leaves, plus extra whole leaves for garnish

1 cup packed cilantro leaves

½ cup chopped scallions, tender tops included

¼ cup fresh lime juice

2 Tbsp honey

3 garlic cloves, finely chopped

2 tsp fresh ground cumin

1 cup unsalted butter (2 sticks), melted, slightly cooled

Salt

Ground black pepper

4 large chicken breasts, separated into halves, trimmed

1. In a food processor combine mint, cilantro, scallions, lime juice, honey, garlic, and cumin. Process, scraping down the sides of the work bowl once or twice, until fairly smooth. Add the butter, 1 teaspoon salt, and a teaspoon pepper and process until well blended. Reserved ½ cup of mint mixture in a nonreactive container: glass with lid is ideal. Pour the rest of the mixture over the chicken breasts, turning them to coat all sides. Cover and refrigerate chicken and the other mixture for at least 2 hours or overnight. Let them return to room temperature before grilling.

2. Light a charcoal grill and let it burn down to medium hot or preheat a gas grill to medium high. Position the rack about 6 inches above the heat source.

3. When the grill is ready, lay the chicken breasts on the rack. Cover and grill for 5 minutes, rotating the breasts at the halfway point to create attractive cross-hatching. Brush with remaining mint marinade mixture and continue to cook chicken to desired temperature.

4. Transfer to a platter. Season with salt and pepper to taste. Top each breast with a dollop of the reserved mint mixture, letting it melt over the chicken. Serve hot or warm. Garnish the platter with mint leaves.