

HARMONY

CELLARS

CELLARMASTER CLUB ~ FALL 2024

Two new releases and a gold medal winner, this is a memorable wine release! Enjoy this versatile selection of wines with cozy nights, classic comfort food and holiday meals.

2022 CHARDONNAY

Price: \$30 . Club Price: \$24

Gold in the glass and gold on the podium! We're proud to announce that this vintage won a prestigious gold medal at the Orange County Wine Competition. Enjoy intense aromas of pineapple, melon and butterscotch. Tropical and citrus flavors are complemented by crisp acidity. Full-bodied and creamy, this wine finishes with notes of buttered toast. Pair with risotto, salmon or roasted poultry.

2022 BARBERA

Price: \$38 . Club Price: \$30.40

New release! Chuck has produced several vintages of this variety native to the Piedmont Region of Italy, but not since 2008! With bright flavors of raspberry, Bing cherry and currant, this medium bodied wine pairs with grilled sausages, red-sauce based pastas or the recipe for **Caprese Stuffed Portobello Mushrooms** (on the back).

2021 QSS (Que Sirah Syrah)

Retail Price: \$44 . Club Price: \$35.20

New release! Our third bottling of this unique blend is 59% Petite Sirah, 40% Syrah and 1% Barbera. The Petite Sirah gifts the inky color, dark fruit flavors and structured tannins. Syrah adds the bright red berry flavors of cherry and blackberry. This hearty wine, with its subtle notes of coffee/mocha, pairs best with hearty fare like beef ragu or rack of lamb.

Caprese Stuffed Portobello Mushrooms

These mushrooms are baked in garlic butter, stuffed with fresh mozzarella and tomatoes then topped with a rich balsamic glaze!

Recipe from Café Delites

For garlic butter:

2 tablespoons butter

2 cloves garlic (crushed)

1 tablespoon fresh parsley (chopped)

For mushrooms:

5-6 large portobello mushrooms

(stem removed, washed & dried thoroughly with paper towel)

5-6 fresh mozzarella cheese balls, sliced thinly

1 cup grape or cherry tomatoes, sliced thinly

1 pinch fresh basil, shredded

For balsamic glaze:

¼ cup balsamic vinegar

2 teaspoons brown sugar

Position rack in middle of the oven and preheat to grill/broil (high heat).

Combine all ingredients for garlic butter in small saucepan or microwave safe bowl. Melt until garlic is fragrant. Brush the bottom of each mushroom and place (buttered side down) on baking tray.

Brush remaining garlic butter on inside of each cap. Fill caps with mozzarella slices and tomatoes. Grill/broil until cheese has melted and is golden in color—about 8 minutes.

Prepare the glaze while mushrooms are in the oven. Combine sugar and vinegar in a small saucepan over high heat. Bring to a boil. Reduce heat to low and simmer for 5-8 minutes or until mixture has thickened.

Top with the basil, drizzle with balsamic glaze and sprinkle with salt, to taste. **Chuck likes this dish with risotto and a glass of Barbera.**