



THE EUROPEAN WINE TABLE

Newsletter

"Food, wine, family & friends....what could be better?"

Welcome to Winter

A Wine Story

UPCOMING EVENTS:

- *Alsace Wine Dinner*
March 24th & 25th
(see page 4)

I use to dread winter. The cold weather just put me in a gloomy mood. Over the years I've come to realize that winter, as in all seasons, can be looked at as a time of renewal and a celebration of new traditions. Winter can be a time for trying out new soups and stews in your crock-pot, or a time to start that Progressive Dinner Club you've always wanted to start. Wine tasting parties are a big hit this time of year. In my home we have family game night and movie night. On those nights I try out new recipes to see which they like and which they don't. The recipes they love I add to my recipe file under "things we love". Just recently I had a "The Devil Wears Prada" girls movie night, equipped with winter wine paired with hearty cheeses. Speaking of

winter wine, winter is a good time to try out some new ones from different regions. Wine grapes like Cabernet Sauvignon, Malbec, Merlot and Bonarda from Argentina are great ones to try with your hearty winter stews. Barolo, Barbaresco, and Sangiovese from Montalcino are great ones to try with new Italian soups and stews. And while we're on the subject of cold, try an Icewine with your dessert. Icewines make wonderful dessert wines. German Icewines are made from the Riesling grape variety. Examples from Canada are wonderful too, these are made primarily from the Vidal Blanc grape. So you see winter doesn't have to be one of those dreary seasons we go through. It can be a season filled with new winter wine finds and great experiences you'll always remember.



Enjoy!

Jacqueline

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PartyStyle for your Entertaining Table

For your next dinner party, wine party or anytime party - "Party Raffle" pull out these fun and festive place settings of six distinctive plates, mugs, coasters and wine glasses. Pick a number and you'll never lose your glass again.

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Wine Matters— Argentina

Argentina is the fifth largest wine producing country in the world, and is fastly becoming a great source for good inexpensive wines. Mendoza is the largest viticulture region in Argentina, with about 30,000 growers producing predominantly red wines. Bordering the foothills of the Andes Mountains, and with plenty of water to irrigate those grape vines during the dry summer months, Mendoza produces refreshing red wines from French and Italian grape varieties like Malbec (this Bordeaux grape does exceptionally well in this region), Bonarda (Spanish grape variety), Cabernet Sauvignon, Tempranillo, Pinot Noir, and Syrah grapes. Crisp white wines include grape varieties Chardonnay, Chenin Blanc, Johannisberg Riesling, Torrontes and Mus-

cat. I use the words refreshing and crisp for these wines because Argentinean wines are not heavy, big and bold like some New World wines. Wines from this region show elegant fruit without being overpowering. Other wine regions within Argentina, that may be new to you include La Rioja and San Juan. These areas do especially well with their native grape variety the white Torrontes grape, which is light-bodied, aromatic, and has refreshing acidity. The wines of Argentina don't have the same complexity as the wines of Bordeaux, or Italy. What they do have is refreshing fruitiness and taste that can accompany any meal, at an inexpensive price.



“Wine is not just a drink, it’s an adventure”

Recipes - Soups for a Warm Winter

Vermont Cheese Soup

- 3 cups of chicken stock
 - 1 leek, chopped (white part only)
 - 1 celery stalk, chopped
 - 1/2 medium onion, chopped
 - 2 tbs of cornstarch
 - 2 tbs of cold water
 - 1 cup of shredded sharp cheddar cheese, firmly packed
 - 1/8 tsp of white pepper
 - 1/8 tsp of nutmeg
 - Pinch of Salt
 - 1 egg yolk
 - 1/2 cup heavy cream
 - 1/4 cup of dry white wine (your favorite dry white)
1. Heat to boiling 3 cups chicken stock. Add chopped leek, chopped celery chopped, and chopped onion.
 2. Simmer soup, on low, for 45 minutes, then strain soup into clean saucepan.
 3. Mix 2 tbs of cornstarch with 2 tbs of cold water, stir into soup and cook on low heat until it is slightly thickened.
 4. Add 1 cup of shredded sharp cheddar cheese, and cook, on low, stirring until cheese is melted.

5. Stir in 1/8 white pepper, 1/8 nutmeg, and pinch of salt

In a small bowl

1. Combine 1 egg yolk with 1/2 cup of heavy cream. Mix together well and stir in 1/2 cup of the soup. Add this mixture to the soup, stirring rapidly, and cook for 2 minutes, being careful that it does not boil.
2. Just before serving the soup add 1/4 cup of your favorite white wine.

Serves 4

For this recipe I used a creamy white burgundy like Pouilly-Fuisse from Southern Burgundy. It also pairs well with this soup.

Mushroom Soup w/ Parmesan Cheese

- 1 tbs butter
 - 1 tbs olive oil
 - 1 medium onion, grated
 - 1 garlic clove, split
 - 1 pound of mushroom caps, sliced thin (you can use slice Portobello Mushrooms or your favorite mushroom)
 - 3 tbs of tomato paste
 - 3 cups of chicken stock
 - 2 tbs Italian vermouth (the sweet kind)
 - 1/2 tsp of salt
 - Dash of pepper
 - 4 egg yolks
 - 2 tbs finely chopped parsley
 - 2 1/2 tbs Parmesan cheese
 - 4 1 inch thick slices of Italian bread
1. In a heavy pan melt butter and olive oil. Sauté onion and garlic clove. Let brown gently and discard garlic.
 2. Stir in mushroom caps.

Sauté for 5 minutes and add tomato paste. Mix well and add chicken stock.

3. Stir and add Italian vermouth. Add salt and pepper to taste. Let simmer for 10 minutes.

The Finish

1. Beat together egg yolks, parsley, and parmesan cheese.
2. Butter bread and grill under broiler on one side only until light brown.
3. Place one slice of bread in each soup bowl.
4. Beat egg mixture into boiling soup and serve at once poured over the bread slices.

Serves 4

“Nothing warms the heart and soul like a great meal”

WELCOME TO WINTER

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March 23 & 24 Alsatian Dining with Guest Sommelier

Jacqueline Chambliss

Join us for an weekend with Alsatian flair. We have selected some authentic recipes to accompany some wonderful wines from Alsace. Renowned Sommelier Jacqueline Chambliss (of the [European Wine Table](#)) will be our guest speaker. Friday evening casual wines and dinner is \$45 per person, plus tax and gratuity. Saturday Afternoon at 5:00pm Ms. Chambliss will pour flights of Alsatian Wines and discuss the character of these wonderfully scented varietals. Wines to be tasted include Pinot Gris, Pinot Blanc, Riesling, Gewurztraminer and Pinot Noir. The Five Course Alsatian Gourmet Dinner with Alsatian Wines starts at 7:00pm. Wine tasting and dinner is \$95 per person, plus tax and gratuity. Lodging ranges from \$179.00 to \$210.00 per night (double occupancy) plus tax, and includes breakfast. For reservations contact the Beechwood Inn at (706) 782-5485 or toll free at (866) 782-2485 or email at david-gayle@beechwoodinn.ws

Information at www.beechwoodinn.ws

The European way of life is simple, elegant and easy going. Great food and wine shared with family and friends make each meal a celebration. You too can incorporate the European lifestyle in your own home. Your choices for table settings, and food and wine selections, can reflect the simplistic nature of the European lifestyle. The European Wine Table offers you beautifully elegant tableware that you can enjoy while entertaining with family and friends, as well as with everyday meals. We also offer gourmet foods, recipes, food and wine pairing suggestions, wine country tours, wine country decor ideas, wine education, and gifts. We at The European Wine Table celebrate the importance of family, friends and entertaining. Use mealtime and entertaining with your family and friends to create unforgettable moments in an enjoyable, simplistic, and elegant way.



Welcome!

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