

ADVENTURES CLUB

by Anthony Lynch • JUNE 2017

2015 VOUVRAY “LA DILETTANTE”

CATHERINE & PIERRE BRETON

Is it possible to squeeze honey from a stone? That is hard to imagine, yet the image is precisely what this young Vouvray from Catherine Breton brings to mind. The honeyed aspect is typical of Chenin Blanc, and when coupled with the stony element derived from the chalky soils found in this part of the Loire Valley, it yields this live wire of a wine with succulent fruit and a completely bone-dry, mouthwatering finale. Upon opening the bottle, you may find the wine needs to breathe in order to show its best, so don't hesitate to decant it to encourage the full spectrum of Vouvray aromas to make their appearance. A truly versatile white, La Dilettante has the bright acidity to pair with sushi or delicate fish dishes, yet it contains the textured weight on the palate to accompany richer foods like poultry or mushrooms. For a real treat, age it for five years and enjoy it with a slice of seared foie gras.



\$24.00 PER BOTTLE

\$259.20 PER CASE

2015 DOLCETTO D'ALBA “LA COSTA”

BENEVELLI PIERO

Right outside the picturesque hilltop village of Monforte d'Alba, Massimo Benevelli is humbly carrying on the family winemaking tradition initiated by his father, Piero, in the 1970s. With some of the top vineyard holdings in Monforte—most notably a sizeable plot within the Ravera *cru*, from which he produces the estate's flagship Barolo—Massimo is quietly crafting ultra-traditional wines that embody all the best attributes of Piedmont's stunning Langhe hills. In addition to Nebbiolo, he farms Barbera and Dolcetto, creating delicious everyday reds that shine at table. His plump, juicy Dolcetto is soft and full with just the right touch of tannins providing the structure needed to go with the region's hearty traditional cuisine. In fact, Massimo's sister runs a great trattoria adjacent to the winery where you are likely to see bottles of Dolcetto on each table—exactly what you need to wash down local specialties like *carne cruda*, *vitello tonnato*, and *agnolotti del plin*.

\$17.00 PER BOTTLE

\$183.60 PER CASE

KERMIT LYNCH WINE MERCHANT

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VEAL PICCATA

by Christopher Lee

There was a time when this classic dish appeared on every northern Italian restaurant menu. Nowadays, it's rather hard to find, except in old-school red-sauce trattorias. Some recipes include other ingredients—mushrooms, pancetta, spinach—but they are not as good as the original simple veal-and-caper version. In Sicily, swordfish piccata is commonly made and is delicious. You can substitute thinly pounded, boneless chicken breasts for the veal, if you wish; though it's good, it's not quite the same. Many recipes say to dredge the veal in flour, or egg and then flour, but I prefer the slightly crunchy lightness of fine bread crumbs. I'd drink the Dolcetto with this.

- Eight 2-ounce pieces of grass-fed veal scallopini, pounded ¼-inch thick
- between two sheets of oiled baking paper
- 1 tablespoon fine sea salt
- 1½ cups dried white bread crumbs or panko, rolled fine with a rolling pin
- 8 tablespoons unsalted butter, cut into 1-inch cubes, very cold
- 2 tablespoons vegetable oil, for frying
- ½ cup white wine
- ½ cup chicken stock
- ¼ cup salted capers, rinsed for 10 minutes in cool water
- 1 ounce lemon juice
- 3 tablespoons parsley, finely chopped

Lightly season scallopini on both sides with sea salt. Dredge in bread crumbs, pressing to help crumbs stick to veal. Place breaded veal in a single layer on a baking tray lined with baking paper. Add 2 tablespoons butter and vegetable oil to a hot sauté pan. As soon as butter sizzles, add scallopini in a single layer (work in batches if needed) and cook over medium-high heat, turning veal once to brown on both sides. Transfer veal to a warm platter in a single layer. Tip oil out of sauté pan but do not rinse. Add white wine to pan and reduce to 1 ounce. Add chicken stock and reduce to ¼ cup. Add capers and lemon juice. Add any veal juices that may have collected in the tray. Return liquid to boil and whisk in rest of cold butter two cubes at a time to form emulsion. Spoon sauce over veal and sprinkle with parsley. Serve immediately.

Makes 4 servings

