



March
2020

ADVENTURES

2017 EDELZWICKER RÉSERVE ALBERT BOXLER

As is typical in Alsace, Jean Boxler makes almost every one of his thirty or so cuvées from a single grape variety, ranging from 100% Riesling to 100% Pinot Noir. The Edelzwicker, by contrast, is a rare blend (one of two produced by Boxler) and often features fruit from his *grand cru* parcels. He says, “To find the right balance for the Edelzwicker

Réserve, I cannot hesitate to steal from my more prestigious cuvées.” Think of this bottling as his musical supergroup. Its purpose is to showcase what an Alsatian white tastes like when some of the region’s best grapes—which usually shine on their own—come together and harmonize. Every year, the precise blend changes. In 2017, a year that saw a triple whammy of frost, hail, and drought, Jean assembled it from Riesling, Pinot Blanc, and Pinot Gris. The result is a floral, luscious, and

medium-bodied masterpiece, with notes of orchard fruit and tangerine. Incredibly versatile at table, it would be a match made in heaven with Chris Lee’s soufflé or a baked fish with grilled vegetables, but it would also complement a variety of Chinese, Indian, or Thai dishes that have a little spice.

—TOM WOLF

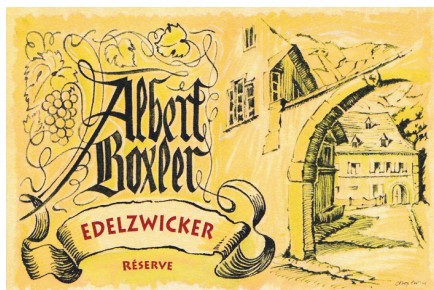
\$28.00 per bottle

\$302.40 per case

LEFT *Jean Boxler, right,
and his father, Jean-Marc*

COVER *Boxler’s
Sommerberg vineyard.*

© Gail Skoff



2018 DOLCETTO DI DIANO D'ALBA "SÖRÌ CRISTINA" IL PALAZZOTTO







When wine lovers speak of the great wines of Piedmont, they often refer to Barolo and Barbaresco, but I consider Dolcetto to be among them, too. Although it does not offer the same amount of complexity or ageability as the "King and Queen" of northern Italian wine, it provides unrivaled value, incredible versatility, and more regular enjoyment. In *Native Wine Grapes of Italy*, Ian d'Agata writes that the country's second president, Luigi Einaudi, loved the variety so much that he "planted thousands of Dolcetto vines on his Piedmontese estate." More recently, it has diminished in surface area in the region. This decrease is likely due both to the rising popularity and market value of Nebbiolo and to the difficulty of growing Dolcetto—its buds are fragile and the grapes grow low to the ground, requiring grueling work from the vigneron. Neither of those issues has stopped fourth-generation grower Paolo Olivero, who makes Dolcetto from one of the grape's great *crus*, Diano d'Alba. With its slightly higher elevation, this region is known for producing Dolcetti that are among the most perfumed and fruit-driven. The 2018 Sörì Cristina features supple, pretty notes of freshly crushed blackberries and raspberries, and possesses enough structure to pair perfectly with roast fowl.



—TOM WOLF

\$19.00 per bottle

\$205.20 per case

					
2017 Edelzwicker Réserve <i>Albert Boxler</i>	Riesling, Pinot Blanc, Pinot Gris	20- to 45- year-old vines Granite, alluvial	Serve <i>cold</i> 46–52° F Do not decant	Orchard fruit, tangerine, honey Medium-bodied, luscious, floral	Drink now through 2025
2018 Dolcetto di Diano d'Alba "Sörì Cristina" <i>Il Palazzotto</i>	Dolcetto	Vines planted in 1985 Limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Blackberries, raspberries, black cherries Fresh, supple, joyful	Drink now

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EASIEST CHEESE AND CHIVE SOUFFLÉ EVER

BY CHRISTOPHER LEE

This remarkably easy recipe removes the trickiest part of soufflé making—the whisking and folding in of the egg whites—from the preparation. It produces a wonderfully light, savory soufflé without the unnerving step of incorporating the whipped whites and facing a precarious, uncertain outcome. You can make the soufflé base ahead and store it in the refrigerator, even overnight; or, if you’re waiting only a few hours, pour it directly into the buttered dish and set it on the counter. This soufflé can be flavored in many ways—with chopped greens, spring garlic, or fines herbes. Perhaps it’s my nostalgia, but I like the essential nature of the cheese and chive version I learned as a young cook. It’s a perfect dish for Boxler’s Edelzwicker Réserve, especially on a sunny day. Bon appetit!

5 tablespoons unsalted butter	¼ teaspoon kosher salt
2 ounces Parmesan cheese, grated	¼ teaspoon freshly ground pepper
3 tablespoons all-purpose flour	1¼ cups Gruyère cheese, grated
1 cup whole milk	3 tablespoons chives, chopped
3 extra-large eggs	

Butter a 4-cup gratin dish or casserole on bottom and sides with 2 tablespoons butter. Dust the inside of the casserole with 2–3 tablespoons of grated Parmesan cheese. Melt remaining 3 tablespoons butter over low heat. Add flour and whisk to blend. Cook for 30 seconds, whisking steadily. Raise heat, add milk all at once, and whisk vigorously over medium heat. Mixture will become thick and smooth—you now have a béchamel sauce. Whisk sauce over medium heat for 1 minute, then remove pan from heat.

Break eggs into a heavy bowl and beat well, until eggs begin to lighten in color. Stir salt and pepper into eggs. After béchamel has cooled for 10 minutes, whisk béchamel into eggs in ½-cup amounts. Stir Gruyère and chives into mixture. Pour mixture into buttered gratin dish and sprinkle top of soufflé with remaining grated Parmesan. Bake for approximately 30 minutes in center of oven at 385° F, rotating pan once, until soufflé is risen and well browned. Check for doneness with a wooden skewer or cake tester; it should come out clean. Serve soufflé immediately at table with butter lettuce salad dressed with mustard vinaigrette.

Serves 3–4