
BLACK-EYED PEA AND COUNTRY HAM CHOWDER

BY TANYA HOLLAND

I really love Chanteleuserie's Alouettes, and I've been buying it from KLWM and drinking it long before this writing. It's why I fell in love with Cabernet Franc. There's something comforting about this medium-weight red with no noticeable tannins. Very easy on the palate. Maybe too easy. Better than a "house" wine, but at \$19 per bottle, make it your "house" wine. Fragrant and soft on its own, it's also a great companion to simple comfort food. That's why I want to curl up with it and a bowl of this light chowder on a cool spring night, though I think this dish transcends seasons. Many people only think of eating black-eyed peas for good luck at the new year, but I encourage you to enjoy them anytime. Do yourself a favor and buy them from Rancho Gordo if you can. When you cook the peas just right, not too mushy, you can taste their slightly earthy flavor. The ham is optional, or you can substitute bacon or pancetta. The vegetarian version works well, too.

1½ pounds dried black-eyed peas, soaked overnight	2 cups diced cooked country ham (about 1½ pounds)
2 tablespoons unsalted butter	2 quarts chicken stock
1½ cups minced onions	1 tablespoon fresh chopped thyme
1 tablespoon minced garlic	¾ teaspoon celery seeds
1½ tablespoons jalapeño chiles (about 1 large), seeded and minced	½ teaspoon ground white pepper
1 cup diced celery	1 bay leaf
1 cup diced carrots	2 cups Yukon Gold potatoes, peeled and diced small
	1 cup half-and-half

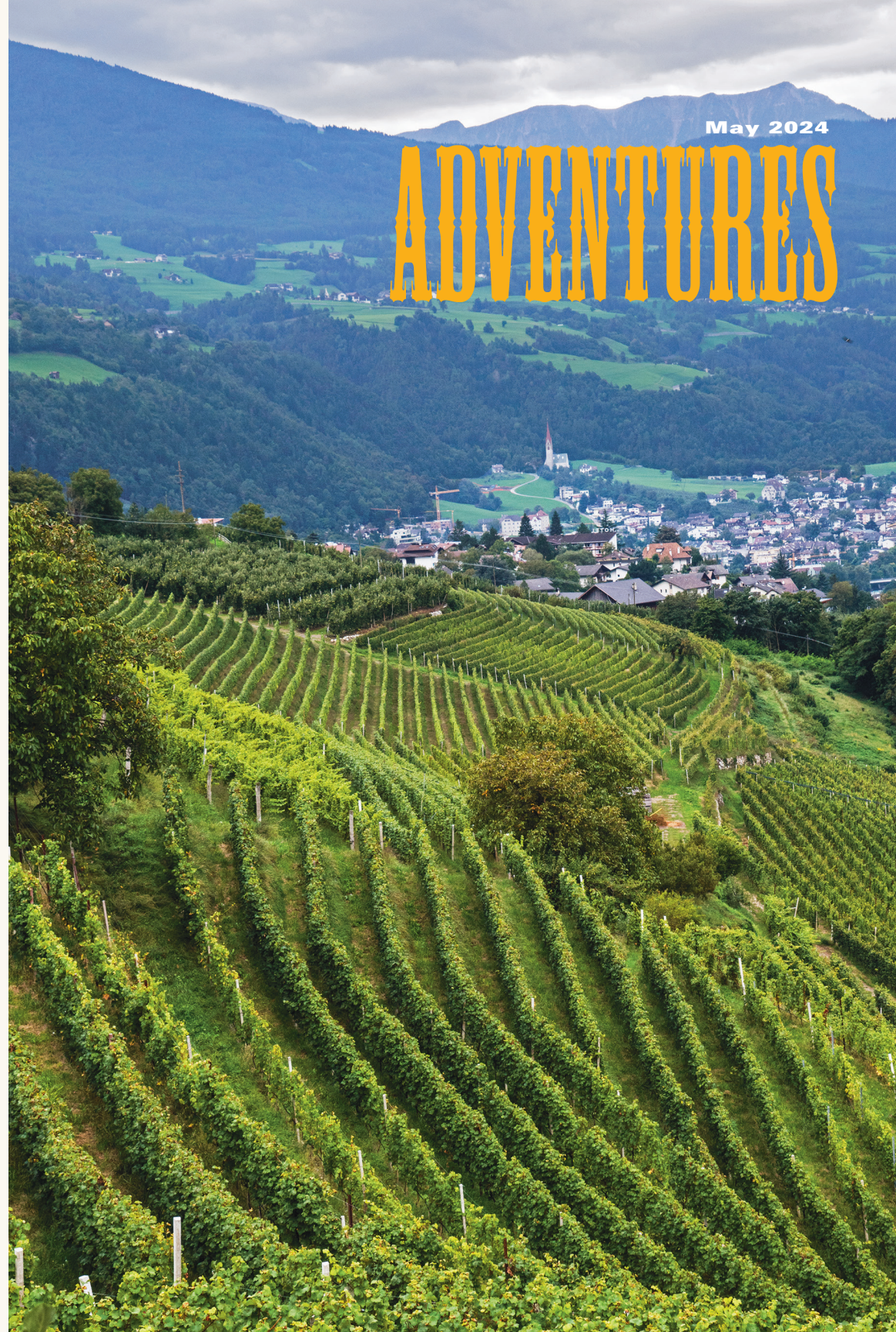
In a large pot, melt butter over medium heat. Add onions, garlic, and jalapeño chiles. Cook for 5 minutes until soft and then add celery, carrots, and ham. Cover with chicken stock and then add thyme, celery seeds, white pepper, bay leaf, and black-eyed peas. (This recipe tastes great without adding salt because of the natural salinity of the ham.) Bring to a boil and then reduce to a simmer. Cook for 20 minutes and then add potatoes. Cook an additional 25 minutes, and add half-and-half. Adjust seasoning as desired. Serve hot.

Serves 8



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks.

She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France. Holland has had extensive experience tasting and serving wine throughout her career; she personally created the wine lists for all of her restaurants.



2021 BOURGUEIL “CUVÉE ALOUETTES” DOMAINE DE LA CHANTELEUSERIE

Now in its eighth generation of winemaking at Domaine de la Chanteleuserie, the Boucard family produces a range of cuvées that fully embody *If it ain't broke, don't fix it*. Having supplied us with Bourgueils that reliably over-deliver since 1980, they haven't needed to change much in the four decades since. In recent years, however, Thierry Boucard and his son Alexis have made a concerted effort to refine their farming practices, converting to organic viticulture, in order to get the best out of their sandy terroir along the banks of the Loire. This terroir naturally brings out Cabernet Franc's more graceful and perfumed side, which is only further encouraged by Thierry and Alexis's approach to leaving a natural grass cover between the vine rows. The goal of this practice is to retain more water in the soil and to welcome more biodiversity, which is epitomized by the lively meadowlarks—or *alouettes*—that fill the air here with their songs during spring and give this bottling its name. The result is a pretty, exuberant, and versatile *rouge* teeming with notes of brambly fruit, earth, and black tea. Serve it with a slight chill at your next barbecue or picnic! —TOM WOLF

\$19.00 per bottle \$205.20 per case



KERMIT LYNCH WINE MERCHANT







To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermityllynch.com.

2021 SÜDTIROL EISACKTALER GRÜNER VELTLINER MANNI NÖSSING

Less than an hour from the Italy-Austria border, amid a terrain you might mistake for the setting of *The Sound of Music*, Manni Nössing cultivates a few hectares of grapes that have historical importance in both countries. While he dabbled in red varieties a few decades ago, Manni ultimately realized that this particular sliver of Alto Adige—a high-elevation valley called *Eisacktaler* in German and *Valle Isarco* in Italian—is ideal for white wine. His south-facing vineyards receive an abundance of sun, but Manni combines the mountains' cooler temperatures and frequent winds with shade-bolstering practices in the vines to offset the solar impact as much as possible. “My grapes are happy in the shade,” he says. “They are unhappy sitting in the sun all day.” In the cellar, Manni passes his Grüner Veltliner through both stainless steel vats and acacia barrels, the latter of which imparts a little more texture and body to a *bianco* that is otherwise as chiseled as the Dolomite peaks in the distance. Evoking Meyer lemon, pear, and jasmine, this northern Italian white is a match made in heaven for raw oysters or a grilled, lemony cod. —TOM WOLF

\$30.00 per bottle \$324.00 per case

Pairs well with raw oysters, grilled fish, bratwurst, and veggie dumplings.

					
2021 Bourgueil “Cuvée Alouettes” <i>Domaine de la Chanteleuserie</i>	Cabernet Franc	Vines planted 1967–1980 Sand, clay	Serve <i>cool</i> 56–60°F Decant optional	Brambly fruit, earth, black tea Graceful, exuberant, versatile	Drink now
2021 Südtirol Eisacktaler Grüner Veltliner <i>Manni Nössing</i>	Grüner Veltliner	Vines planted 2002–2015 Sand, granite	Serve <i>cold</i> 46–50°F Decant optional	Meyer lemon, pear, jasmine Racy, chiseled, textured	Drink now through 2030

LEFT Alexis and Thierry Boucard. © Domaine de la Chanteleuserie

COVER Manni Nössing's high-elevation vineyards in Alto Adige. © Gail Skoff