



January 2020

Bulgaria - REDS

Unless you grew up in Russia in the 1970s and 80s, you probably have not sampled Bulgarian wine. During this time, a country smaller than New York State was the 4th largest wine producer in the

world. However, westerners never saw a drop because ninety percent went to the Soviet Union and the Bulgarian wine industry was a state-run, socialist, wine-growing monopoly. After the fall of the socialist regime in 1989, the transition of land ownership to private citizens meant a decrease in quality until about 2000. But Bulgaria is back with pure, fruit-driven wines, with a touch of acidity to brighten up your January.

Château Burgozone Cabernet Sauvignon 2018

\$19

Special Reorder Price \$16.15 (15% off)

Côte du Danube, Bulgaria

100% Cabernet Sauvignon

The Château Burgozone Cabernet Sauvignon spends 6-8 months in a combination of French and Bulgarian oak, both old and new. The cool climate and excellent diurnal shift produce a light and soft Cabernet with a very unique style. This Cabernet is perfectly ripe with an abundance of bright red fruits, slight baking spices and a creamy mouth-coating texture. The exceptionally light body makes this Cabernet as drinkable as a Pinot Noir. Pair with post-holiday agony.

Château Burgozone Pinot Noir 2018

\$19

Special Reorder Price \$16.15 (15% off)

Côte du Danube, Bulgaria

100% Cabernet Sauvignon

Côte du Danube is on roughly the same latitude as Burgundy, France's premier Pinot Noir region. As a result, and in coordination with the short oak aging and stainless-steel cold fermentation, this Pinot Noir has a lovely and vibrant nose with juicy tart red fruits and a slight minerality on the palate. The spicy finish reminds me of Pinot Noir from Germany or Alsace resulting in a fresh wine you can enjoy young with a lot of versatility in food pairing.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

BOB CHORBA – NATIONAL DISH OF BULGARIA

Ingredients

- 1 ¼ cup dried white beans
- 4 tablespoons oil
- 1 onion, finely chopped
- 1 carrot, finely chopped
- 1 bell pepper, finely chopped
- 1 ½ tablespoons paprika
- 2 teaspoons dried spearmint
- 2 tomatoes, finely chopped
- 1 bunch fresh parsley, chopped
- Fresh-ground black pepper and salt

Cooking Instructions

1. Rinse the beans in cold running water. Place them in a large pot and soak them in cold water overnight.
2. The following morning discard the soaking water. Add 3 cups of water to the beans in the pot. Bring to a boil over medium heat.
3. After 5 minutes, discard the water once again, leaving only the beans in the pan.
4. Add 2 tablespoons of oil to the beans and fry over medium heat for 2 minutes, stirring constantly.
5. Add 4 cups of water to the beans. Then lower the heat and simmer the beans until they start becoming tender, about 45 minutes.
6. In the meantime, add 2 tablespoons of oil to another pan. Then add the carrots and onion. Sauté for 8 minutes.
7. Add the bell pepper, tomatoes, paprika, spearmint, salt and pepper and stir well. Continue cooking for 5 minutes.
8. Add the mixture to the beans and water in the other pot. Keep the soup simmering until the beans are completely cooked but remain whole, about 20 minutes. Do not overcook them.
9. Serve hot with parsley or grated cheese on top.

*** Pair with Château Burgozone Cabernet Sauvignon 2018**