



**June 2020  
REDS**

---

**Unusual Times; Unusual  
Wines**

**Bodegas Enrique Mendoza "La Tremenda" 2017** **\$18**

***Special Reorder Price \$15.30 (15% off)***

**Alicante, Spain**

100% Monastrell

Juicy, round and fruit-driven, with a spicy twist. Bright ruby-red in color, this wine shows expressive notes of fresh black cherries and red berries mingled with hints of sweet spice, toast and cocoa. On the palate, this accessible red shows silky texture, liveliness and long length. 92 Points Wine Advocate.

Monastrell is a deeply bold, smoky red wine found in Central Spain and Southern France (where it's known as Mourvèdre). Monastrell is the "M" in the Rhône / GSM blend.

---

**Marques de Montejos Mencia 2015** **\$19**

***Special Reorder Price \$16.15 (15% off)***

**Bierzo, Castillo y León, Spain**

100% Mencia

Energetic purple red with a deep core. Lovely aromas of red cherries and black currants along with violets, cedar and cocoa. Broad and juicy on the palate showcasing creamy black and red cherries, blueberries, cassis and subtle toasted oak. 90 Points Wine Enthusiast. Great with tapas, ribs and Manchego.

Bierzo is located in a sheltered mountain valley in north-west Spain, adjacent to the province of León. The area is known for its distinctive red wines from the Mencía grape, which is best compared to the Cabernet Franc, because it also produces purple-colored wines full of juicy red fruit and a pleasant acidity.

**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.

# SPANISH RIBS

## Chile Glaze

1 large shallot, thinly sliced  
1 teaspoon oil  
1 cup honey  
3/4 cup corn syrup  
2 tablespoons sherry vinegar  
2 tablespoons hot smoked paprika  
1 1/2 teaspoons hot pepper sauce

## Ribs

1 rack Pork Back Ribs, membrane removed  
1 1/2 tablespoons brown sugar  
2 1/2 teaspoons sweet smoked paprika  
2 teaspoons mustard powder  
1 1/2 teaspoons ground coriander  
3/4 teaspoon ground fennel seeds  
3/4 teaspoon fresh ground black pepper  
1/4 teaspoon red chile flakes  
Crushed Marcona almonds or sliced, blanched almonds

## Cooking Instructions

1. Heat oven to 325°F. Combine brown sugar, sweet smoked paprika, mustard, coriander, fennel, black pepper and 1/4 teaspoon red chile flakes. Rub rib rack with seasoning and wrap in aluminum foil. Place on baking sheet and roast 4 hours until tender. Remove from oven and let stand, wrapped, for 1 hour.
2. Meanwhile, make Chile Glaze by sweating shallot in oil over medium heat until soft but not browned. Stir in remaining ingredients; simmer 10 minutes until glaze consistency.
3. Heat oven to 400°F. Remove ribs from foil and place on baking sheet; coat with Chile Glaze. Bake for 5 minutes to set glaze. Garnish ribs with crushed Marcona almonds

**\* Pair with Marques de Montejos Mencia 2015**