

The Catamarcan

Monthly Newsletter

August 2011

Hi Everyone,

I hope no one has melted, YET. There are still some dog days to go. So I'm suggesting an un-oaked white wine. In this heat need something crisp, refreshing and by all means COLD!

Our website www.catamarcaimports.com is under construction, but it is getting better. So feel free to check it out every now and again. We are trying to update it quickly.

Upcoming Events

August 17th

Heritage Sandy Springs Concert Series
1 6075 Sandy Springs Circle
Sandy Springs, GA
5:30pm
\$5/person
It's fun and they sell our wine!!!

Un-oaked Chardonnays

by Christi Azurmendi Moon

For all of you ABC people (Anything But Chardonnay) let me reintroduce you to this delicious and versatile wine, also known as the naked Chardonnay. Naked Chardonnays are all the rage right now and they are helping this versatile white wine make a comeback. So what exactly is a naked (or nekked as Louis Grizzard would have said) Chardonnay, and why do we care? Naked refers to the fact that the Chardonnay has not been aged in oak barrels, but instead in stainless steel barrels. Thus there isn't the additional taste of oak imparted into the wine.

So where did this idea of putting wine in wooden barrels stem from? The first wine to be intentionally created was done so by the Romans who stored them in clay jugs. When the Romans started moving through Europe, and bringing their wine with them, of course, a sturdier container for carrying was required for the long journeys. From this

need the wooden barrel was created to carry the wine. Since the barrels were durable and imparted flavors from the oak, this method became a popular storage technique. And there is also the fact that wood is porous and this allowed the wine to continue to develop creating a more enjoyable wine.

Unfortunately over the years some wine makers became very heavy handed in imparting oak into wine and here we find ourselves with many wine drinkers refusing to drink Chardonnay because of the overwhelming oaky flavor. To you I say, give a Naked or un-oaked Chardonnay a try. They are acidic and refreshing. They have hints of green apples, peaches and pears. And will pair perfectly with seafood, shellfish or chicken. Not to mention they are most refreshing in these dog days of summer!

Wine and Recipe Pairing



Caribbean Grilled Scallops and Pineapple Salad

By Becky Guillory

This recipe is perfect for grilling, but can also be done on a grill pan or skillet if necessary.

If you do not have scallops, use 12 large shrimp and replace the pineapple with mango.

12 large sea scallops (about 1 ½ pounds)
2 teaspoons Old bay or other shrimp seasoning (Whole Foods 360 works well)
5-6 slices fresh pineapple rounds, reserve pineapple juice

- 1 bag gourmet salad greens
 - 1 head torn Boston lettuce
 - 1 Avocado, Sliced
 - 1 Tablespoons thick, gourmet Balsamic Vinegar
 - 2 Tablespoons fresh lime juice
 - 2 teaspoons olive oil
 - Tomato quarters if desired
1. Prepare grill to high heat.
 2. Pat scallops dry with a paper towel.
 3. Sprinkle shrimp seasoning lightly on scallops.
 4. Coat scallops with cooking spray and place scallops on grill rack.
 5. Grill 3 minutes on each side or until done and remove scallops.
 6. Place pineapple rounds and grill about 1-2 minutes on each side until slightly caramelized.
 7. Remove pineapple from grill and chop into nice chunks.
 8. Combine salad greens, Boston lettuce, pineapple, and avocado in a large bowl.
 9. Combine pineapple juice, lime juice, Balsamic vinegar, olive oil, and a dash of shrimp seasoning.
 10. Toss greens well with dressing.
 11. Divide salad into 4 plates and top with Scallops. Garnish with tomato quarters if desired.

Pairing: An un-oaked Chardonnay will pair perfectly with the acidity and sweetness from the pineapple without overwhelming the delicate flavor of the scallops. This is a wonderfully light and refreshing combination for summer. Try our **El Peral** or **Val de Salis** Chardonnay with this recipe. Both would complement this dish deliciously!



Wine and Cheese Pairing

People laugh at me when I tell them that if they buy a bottle of wine and then aren't that excited about it, bring out the cheese. There is just something about cheese that makes wine delicious. So imagine how good it is when you pair the right cheeses with the wine you are drinking. In a word, YUM!

A crisp un-oaked Chardonnay pairs perfectly with many different cheeses. Here are a couple fun ones to try:

Stilton, England's blue cheese and sometimes referred to as the "King of Cheeses", is milder than most blue cheese. It's creaminess is a compliment to the slightly tart un-oaked Chardonnay.

Fontina is an earthy and nutty cheese that works with the apple and peach flavors that are usually present in an un-oaked Chardonnay. The contrast in the two makes for a perfect pair!

Have a question about one of our products or just wine in general?

Send me an email and I'll try to answer it: christi44@comcast.net.

In home wine tastings

We are now offering personal wine tastings in your home. If you are having a get together, bridal shower, reunion, etc. you may want to consider hosting a wine tasting in your home. It also makes a great gift (one size fits all!!!)

To find out more please contact Christi Azurmendi at 404-422-0808 or christi44@comcast.net.

Our Wines:

Argentine Wines

Bodegas Crotta

Strip tease sparkling white
Strip tease sparkling red

Bodegas Los Cerrillos

El Peral:

Cabernet Sauvignon
Chardonnay
Malbec
Merlot
Reserva
Sauvignon Blanc

Uruco:

Malbec
Blend

Novus Ordo

Malbec

Serrera

Malbec
Syrah

Simona Moenart

Malbec
Malbec Reserve

Australian Wines

Woody Nook

Kelly's Farewell Semillon/Sauvignon Blanc
Killdog Creek Shiraz

French Wines

Languedoc

Val de Salis

Chardonnay
Malbec
Marselan
Pinot Noir
Sauvignon Blanc
Viognier

Italian Wines

Lenotti

Amarone
Bardolino
Rosso Passo
Valpolicella

Cantone

Fraschetti

Lovatti

Bardolino
Brolo Vasso
Pinot Grigio

Spanish Wines

Heredad Ugarte

Reinares Blanco
Reinares Rosado

Reinares Tempranillo
Mercedes Cabernet
Mercedes Cabernet Rosado
Mercedes Sauvignon Blanc
Mercedes Shyras-Tempranillo

From Rioja

Ugarte Cosecha
Heredad Ugarte Crianza
Dominio de Ugarte Reserva
Martin Cendoya Reserva

Navarra Challenge

Tempranillo-Granache Blend

Vinicola Tomelloso

Portales Blanco
Portales Tinto

Where to find us:

As we are in the process of updating our website with restaurants and retailers that are selling our wines, if you are interested in purchasing any of our wines please contact me at christi44@comcast.net.

We are currently selling in Alabama, Delaware, Florida, Georgia, Illinois, Kentucky, Massachusetts, New Jersey, North and South Carolina, Tennessee and Virginia. Not everything is sold in every state, but if you want to purchase one of our wines, I will help you find a place to buy it.

Cheers!

Christi