

Spring 2016

Blended Wine Selection

We hope you enjoy our Spring 2016 Selection, chosen for you by our winemakers. Enjoy the tasting notes, food pairing suggestions, and our special recipe. Salud!

2015 Terrapin

Our '15 Terrapin White is a lite crisp blend of 3 Estate grown whites, 82% Melody, 15% Vidal, and 3% Vignoles. These 3 wines work together to produce a very pleasant German style dinner wine with nice fruit structure, pleasant floral aromas, and clean crisp acidity. All of this comes together to make a wine which is very versatile but also, at 1.5% residual sugar, very approachable. Pairing this wine with lighter entrees of seafood and soft cheeses, will enhance its floral and fruit characteristics and elevate its long finish.

Melody 2014

Our '14 Estate Bottled Melody comes right from our own vineyard. Developed by Cornell University, we have had it growing in our vineyards since it was being tested in the '80s. This bright clean wine exhibits great fruit aromas along with a long mouth-feel. Picked when fully ripe this grape possesses tropical fruit in the nose along with a bit of mineral on the palate. Clean and crisp, finished with just over 2 grams of sugar, it is the perfect compliment to Asian foods and spicy dishes.

2013 Red Skins

Red Skins is a estate bottled red blend from our Block C vineyards (we changed block designations). This particular vineyard gets the early morning sun to dry the plants and fruit but is also has very shallow soils with an abundance of shale and mica. The low fertility soil Forces the plants to grow deeper and produce a more expansive root system. The effect of this can be seen in the finished wine which shows deep ruby red color, rich fruit aromas, and earthy minerality. This wine complements rich red meat dishes such as steaks and roasts but also pairs well with sharp cheeses and dark chocolates.

Lentil Soup

This is a version of my mom's Lentil soup that is a staple in my house. (Thank you mom for the recipe!). It is yummy, especially on a cold day with some warm, crusty bread when you don't have a lot of time to cook, but want something that is filling.



Lentil Soup Ingredients and Directions

2 Tbsp Extra Virgin Olive Oil	2 Tbsp Chopped fresh Italian (flat leaf) Parsley	2 tsp. Worcestershire sauce
1 small onion, chopped	1 can Progresso Lentil Soup	1 tsp Red Hot or Cholula hot sauce
1 stalk celery, plus leaves, chopped	1 14.5 oz can Italian Diced Tomatoes.	Salt and Pepper to taste
2 cloves Garlic, chopped	1 14.5 oz can carrots, or about a cup fresh	4 oz. Loucatelli Pecorino Romano cheese, grated
1/2 cup Linganore Winecellars Red Skins		

Over Medium heat in a 2 quart pot, put 2 Tbsp Extra Virgin Olive Oil and sauté the onion, celery and garlic. When softened and somewhat translucent, add remaining ingredients. Bring to boil and simmer 15 minutes. Serve with Loucatelli Pecorino Romano cheese, or any other Romano, and some crusty bread. Enjoy!

