

Spring 2016

## Dry 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!

### 2013 Chardonnay

Our '13 Chardonnay is a blend of our estate grown fruit and fruit from J Rose Vineyards in Damascus. This wine was barrel fermented and aged in both French and American 225 liter oak casks. You will find this wine to be fruit forward with the oak adding balance and character to the end of the palate. Bright acidity combined with the added complexity from Malo-Lactic fermentation yields a wine which pairs well with not only fish and soft cheeses, but is also enjoyable with cream sauces and light poultry dishes.

### 2014 Pinky's Rosé

Our Pinky's Rosé is a playful dry rosé made from 100% Chambourcin. Picked at the peak of ripeness and immediately crushed and pressed, the skins yield just enough brilliant bright red pigments from the skin and fruit from the flesh to produce this clean crisp rosé. Cold fermentation along with aging in stainless steel locks the fruit into this wine. Enjoy our Pinky's Rosé with dinner paired with fish and fowl but remember this is a fun wine so have it with hamburgers and things off the grill as well. The clean bright acidity will enhance your experience.

### 2013 Chambourcin

Our Estate Chambourcin is a full bodied dry red dinner wine. Grown, fermented and bottled at the winery this wine shows blackberry, spice, and dark chocolate notes with firm tannins and a nice round structure on the palate. Elegant yet extremely versatile, this wine is great paired with hearty roasts, steaks, and sharp cheese, but fits in equally well with meat or veggies off the grill.

### Tuscan Bean Soup

You never know what kind of parties you will be invited to, but this one comes from a cooking club that I was in a few years back. If you are short on time and need something hearty and quick, this is a go-to recipe! One of my daughters loves this recipe, so I make it for her quite often. If you do not have an immersion blender, you can use a tabletop. Be sure to have some crusty bread on hand and a glass of wine (for the adults!) to go along with this rich tasting soup. I love putting the baguette in the bowl before the soup, reminiscent of another favorite - French Onion Soup!



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<b>Tuscan Bean Soup</b>	2 cloves Garlic	1 1/2 tsp Thyme
2 Tbsp Olive Oil	1/2 cup Linganore Winecellars Chardonnay	1 cup Evaporated Milk
1 small Onion, chopped	2 cans small white beans, rinsed and drained	1 French Baguette
2 cups Broth (I used vegetable broth)		4 oz. Parmesan Cheese, grated

In a 2 qt. pot, over medium heat, add olive oil, onions and garlic. Cook about 5 - 10 minutes until tender. Add Linganore Winecellars Chardonnay and 1 can of beans. With an immersion blender, blend wine/bean mixture until smooth. Add the other can of beans and the Thyme. Cook about 20 minutes. Turn down heat to low and add Evaporated Milk. Cook on low heat (do not let boil) for about 5 minutes, or until heated throughout. Cut Baguette into 1/2 inch slices and place on a baking sheet. Sprinkle with Parmesan cheese. Heat in oven on 325 for about 5 minutes, or until cheese is melted. Place bread in a bowl and ladle soup over top.

