



FRANK ROTH

Winemaker

October 2022

Clubbers,

We are stoked for the 2022 harvest to kick off! While we wait for the next vintage, we selected some really awesome wine for you to enjoy this autumn.

As we continue to produce award winning organic wines, we release our first Mueller Thurgau, a little known German varietal. Bright with citrus fruit and crushed shale.

It's our passion to produce authentic wines to enjoy with good food and great company!

L'chaim,

FDR



JOSHUA DUQUIST

Executive Chef

October 2022

Hello everyone!

And welcome to this installment of "From Chef DuQuist's kitchen". I hope everyone has had a fantastic summer! For this club recipe we will be exploring the great Pacific Northwest delicacy that is the Willapa Bay Clam.

Willapa Bay, Washington is located on the east side of the Long Beach, Washington peninsula. Now as the water is cooling down the clams love this weather, so it makes them extra hearty and delicious. So, tie on your aprons, grab a glass of Tagaris 2019 Organic Chardonnay (or Beer), and sharpen your knives because it's time for dinner.

PORTUGUESE STYLE WILLIPA BAY CLAMS

Servings: 2 - Prep: 30 mins

1 oz Oil
2oz diced Pancetta
1.5oz Sliced Garlic
1.5oz Sliced Shallots
¼ tsp Chili Flakes
1 Pound of Willapa Bay Clams
2oz of Tagaris White Wine
2oz Chicken Stock

2oz of Sweet Tomatoes cut in ¼'s
2oz Roasted Red Peppers, diced
2oz Roasted Sweet Corn
2oz Diced Squash
2oz Garbanzo Beans
2oz Non-Salted Butter
Chopped Parsley
Kosher Salt and Pepper to taste
Lemon juice to taste

First, heat your oil until it's just about to smoke then add your pancetta to render until it's crispy. Next, add your shallots and garlic. Cook until those are just starting to caramelize. Add the clams, chili flakes, and immediately deglaze with the white wine and reduce the wine until almost gone. Add chicken stock, tomatoes, peppers, corn, and squash, then cover and cook until the clams have all popped open and accepted all the delicious flavor. Turn off the heat and add a little chopped parsley, butter, salt, pepper, and lemon juice to taste. Put the clams in your favorite serving dish and enjoy with some freshly warmed bread, plus your favorite Tagaris wine. Cooking is fun, don't make it a chore and have a blast doing it. Only then will you taste the love in every bite.

Bon Appetit!