



THE EDUCATED GRAPE  
Your Personal Guide to Wine Appreciation

## **Exploring Natural, Organic and Biodynamic!**

Thursday, October 22, 2020

### **The Theme**

While trends come and go in every industry, the awareness and the movement of organic and biodynamic wines is unmistakable. Their impact on grape growers, winemakers and wine drinkers, both novices and enthusiasts, has been significant. In this first-ever class dedicated to these topics, we will explore what organic and biodynamic wines are, outline the differences between the two, and most importantly what the influence is on the finished wine. We will also explore natural wine: how it is different and unique, highlighting its main attributes as well as potential aspects to be aware of in terms of longevity. After delving into these areas, you will become a more knowledgeable and confident consumer in knowing what to look for, and what resonates the most with you as an enthusiast.

### **Wine List Suggestions/Recommendations**

The wines below are recommendations from producers that represent natural, organic and biodynamic principles at a high level. All wines are available at Central Wine Merchants in Flemington and can be ordered at a dedicated page on their website labeled [The Educated Grape Virtual Wine Classes](#). If you are not able to access these wine selections, open a wine with one of these designations from your wine cellar and we will explore together.

<b>Featured wines in the class</b>	<b>Price</b>
2019 Can Sumoi Xarel-lo – Natural	\$19
2018 Heritiers du Comte Lafon Macon-Prisse – Biodynamic	\$25
2018 Brick House ‘Select’ Pinot Noir – Certified Biodynamic	\$30
2018 Colonia Las Liebres Malbec – Certified Organic	\$14

### **Food pairings and recipes**

**Charred Vegetable Salad with Halloumi** to pair with *2019 Can Sumoi Xarel-lo*

**Argentinian Chimichurri Meatballs** to pair with *2018 Colonia Las Liebres Malbec*

**Curated Cheese Plate** – Brick, Blue Cheese, Gruyere

For more information and to register, visit [TheEducatedGrape.com](http://TheEducatedGrape.com)

Recipe to pair with  
2019 Can Sumoi Xarel-lo  
**Charred Vegetable Salad with Halloumi**  
from *Food & Wine*

### Ingredients

2 ½ Tbsp apple cider vinegar  
2 tsp pure maple syrup  
¼ cup plus 4 tsp extra virgin olive oil  
Kosher salt and pepper  
6 fresh figs, stemmed and halved lengthwise (or sub for 8 oz red grapes, roasted at 425 for 15 minutes)  
1 oregano sprig  
1 thyme sprig  
1 large leek, white and light green parts only, halved lengthwise through the core  
1 medium head of radicchio, cut through the core into 8 wedges  
4 oz halloumi cheese, sliced ¼ inch thick  
4 oz arugula (6 cups packed)  
Toasted sesame seeds, for garnish



### Preparation

In a small bowl, combine the vinegar with the maple syrup. While whisking constantly, slowly drizzle in ¼ cup of the oil until incorporated. Season the dressing with salt and pepper. Heat a large cast-iron skillet. In a large bowl, toss the fig halves with the oregano, thyme and 3 tablespoons of the dressing. Add to the skillet and cook over moderately high heat, turning once and basting with dressing, until the figs are golden and lightly caramelized, 2 to 3 minutes per side. Discard the oregano and thyme. Transfer the figs to a plate.

Rub the halved leek with 2 teaspoons of the oil and season with salt and pepper. Add to the skillet and cook over moderate heat, turning occasionally, until nicely charred and tender, 8 to 10 minutes. Transfer the leek to a cutting board. Let cool, then thinly slice crosswise. Transfer to the large bowl. Repeat with the remaining 2 teaspoons of oil and the radicchio; season with salt and pepper and add to the bowl.

Add the halloumi slices to the skillet and cook over moderate heat, turning once, until golden and crisp, 2 to 3 minutes per side. Add the cheese to the bowl with the leek and radicchio. Add the arugula and the remaining dressing and toss to coat. Mound the salad on plates and arrange the figs around it. Garnish with sesame seeds and serve.

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**Recipe to pair with**  
**2018 Colonia Las Liebres Malbec**

**Argentinian Chimichurri Meatballs** from *Junior Chef Stars*

**Ingredients**

*Meatballs*

2 cloves garlic minced  
5 green onions minced  
¼ cup fresh cilantro leaves minced  
2 cups Swiss chard roughly minced  
½ tsp crushed red pepper flakes  
1 tsp dried oregano  
1-1½ tsp Salt  
1 lb ground pork  
1 lb ground beef  
canola oil for frying

*Chimichurri*

¼ cup fresh parsley roughly chopped  
2 Tbsp fresh cilantro leaves roughly chopped  
1½ tsp fresh lemon juice  
2 cloves garlic peeled and smashed  
1½ tsp dried oregano  
1 tsp Salt  
1½ tsp crushed red pepper flakes  
½ cup olive oil



*Rice*

1 cup of uncooked rinsed rice  
2 cups of water  
1/3 cup corn

**Preparation**

Cook rice and corn with some salted water appropriately in a pot and keep warm to serve later, serving as a bed for the meatballs and chimichurri.

Combine all chimichurri ingredients in the bowl and process with a food processor or an immersion blender until smooth. Transfer to a jar or air-tight container and chill until meatballs are ready.

In a medium bowl combine garlic, green onions, cilantro leaves, Swiss chard and combine thoroughly with the crushed red pepper flakes, oregano, salt, ground pork and ground beef. Using your hands, mix until well-combined, but don't overmix. Using a portion scooper or spoon, shape into balls. Heat oil in a skillet over medium heat, making sure to evenly coat the bottom of the skillet.

Add meatballs and cook, stirring occasionally, until nicely browned and cooked through. Remove from skillet and drain on a paper towel-lined plate. Serve with plenty of fresh chimichurri.

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