



THE EDUCATED GRAPE
Your Personal Guide to Wine Appreciation

New & Unique Wines for your Holiday Table

Thursday, December 3, 2020

The Theme

As we prepare for a holiday season that will be like no other we have had, making our special wine and food moments with family and friends as memorable as they can be takes on more importance. In the spirit of elevated experiences, I have designed a themed class that will highlight the many unique and special wines that are being produced around the world that are not in the mainstream. These wines are from family owned producers with great expression and balance making them ideal for food pairing and discussion amongst your fellow wine loving friends and family. We will feature four amazing varietals that are among my personal favorites; Gruner Veltliner, Godello, Agiorgitiko and Dolcetto. Get to know how the style of these wines make them perfect for a wide variety of foods and enjoyable to have your guests say, wow, what are we drinking?

Wine List Suggestions/Recommendations

The wines below are recommendations from some of my favorite holiday and entertaining wines. 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 one of your favorite wines from your cellar and we will explore together.

<u>Featured wines in the class</u>	<u>Price</u>
2019 Gobelsberg Gruner Veltliner Langenlois, Kamptal	\$24
2017 Avancia Godello Old Vines, Valdeorras	\$24
2018 Skouras Agiorgitiko St George, Nemea	\$15
2019 Mandorlo Dolcetto d'Alba, Piedmont	\$20

Food pairings and recipes

Crispy Wiener Schnitzel to pair with *2019 Gobelsberg Gruner Veltliner Langenlois, Kamptal*

Lamb Meatballs to pair with *2018 Skouras Agiorgitiko St George, Nemea*

Curated Cheese Plate – Sheep Milk Feta, Garrotxa, Gouda, Blue Cheese

For more information and to register, visit TheEducatedGrape.com

Recipe to pair with

2019 Gobelsberg Gruner Veltliner Langenlois, Kamptal

Crispy Wiener Schnitzel from *Food & Wine*

Ingredients

½ cup all-purpose flour
2 eggs, beaten
1½ cups plain dry bread crumbs
4 thinly pounded veal cutlets, about 4oz each
Salt and freshly ground white pepper
Canola oil, for frying
Lingonberry preserves, for serving



Preparation

Put the flour, eggs and bread crumbs into 3 shallow bowls. Season the veal with salt and white pepper. Dredge the cutlets in the flour, then dip in the egg and coat with the bread crumbs; press to help the crumbs adhere.

In a very large skillet, heat 1/2 inch of oil until shimmering. Add the cutlets and fry over moderately high heat, turning once, until golden brown and cooked through, 2 1/2 to 3 minutes. Drain on paper towels and sprinkle with salt. Serve the Wiener schnitzel with lingonberry preserves.

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Recipe to pair with

2018 Skouras Agiorghitiko St George, Nemea

Lamb Meatballs from *Healthy Recipes*

Ingredients

1lb ground lamb (85/15)
2 Tbsp Greek yogurt
1 Tbsp minced garlic
1 tsp kosher salt
½ tsp black pepper
1 tsp onion powder
1 tsp ground cumin
½ cup chopped cilantro
2 Tbsp olive oil



Preparation

In a medium bowl, mix together all the ingredients except for the oil.

Using a 1.5 Tbsp cookie scoop, scoop out even portions of the mixture into a plate. You should end up with 16 meatballs.

With wet hands for easier handling, shape each portion into a round meatball.

Heat the olive oil in a very large (14-inch) lidded skillet over medium-high heat until the oil shimmers and becomes fragrant, about 2 minutes.

Add the meatballs in a single layer and cook, turning frequently, until golden brown, 5 minutes. If oil becomes too hot, lower the heat to medium.

Add ¼ cup of water to the bottom of the skillet. Cover with the lid and cook the meatballs until cooked through (internal temperature should be 165 degrees F), 2-3 more minutes.

Remove the meatballs from the skillet to a serving plate using a slotted spoon. Serve immediately.

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