

# the winds READER

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MARCH

... 2005 ...

## MARCH DINNER FEATURES

Grilled Barramundi with Fresh Herb Sauce

Grilled Beef Tenderloin with Spanish Blue Cheese Sauce

Moroccan Snapper

Braised Duck with Lemon and Figs

Ohio City Butternut Squash Ravioli  
with Sage Brown Butter

## A Table in Spain: Tuesday, March 15th

*a multi-course menu paired with wines*

Stuffed Egg with Anchovey

Potaje of puree of Garbanzos, Hot Pepper Oil and Cubes of Pate

Monkfish Skewer

Mixed Grill: Beef Sevilla-style, Lamb meatballs with  
pinenuts and garlic almond mayonaise and grilled  
marinated Quail and crunchy radish,  
orange and watercress salad

Shot of Juice

Cheese course

Torte de Sevilla



*call for reservations 937.767.1144*

## LUNCH HIGHLIGHTS

**Thank the Goddess** — crunchy romaine dressed with green goddess dressing, avocado, sweet grape tomatoes, sunflower sprouts and hard boiled egg.

**Hillbilly Zen** — tiny dark adzuki beans simmered with tamari, rice vinegar and sesame oil

**Fish a Ma Jig** — grilled mahi-mahi, lime slaw, jalapeño mayo and arugula on toasted focaccia

**Jamie Oliver's Vegetable Curry**

**Chicken and Biscuits** — Chickens from Ed Hill are roasted, then gently stewed with herbs, fresh vegetables, white wine and good stock. Served with Winds biscuits.

**BISTROS:** Include salad, dessert and 1/2 bottle of wine for \$24. Made in limited quantity reservations recommended.

- March 2 — Fried Oysters with Dijon Caper Mayonnaise
- March 9 — Chicken Thighs braised in Merlot
- March 16 — Rani's Guinness Meatloaf with Mashed Potatoes
- March 23 — Eggplant Moussaka
- March 30 — Salmon Teriyaki with Wasabi Cream and Sesame Rice
- April 6 — Spring Vegetable Risotto

## SMALL PLATES



**Chickpea Fritters with Green Sauce, Raita and Chutney**

**Best Tapa in the World** — Mild, creamy goat cheese baked in a piquant Spanish tomato sauce and served with grilled olive oil toasts. Try it with a glass of Fino sherry.

**Seared Sea Scallops** are garnished Australian-style with kumquats, pistachios and golden raisins.

**Duck and Pistachio Terrine** — House-made with whole duck, pork and black truffle. Garnished with sweet and sour prunes, Gruyere salad and coarse house balsamic mustard.

**Now taking Easter brunch reservations for Sunday, March 27th 10-2:00.**

**Order your Easter bakery items from the Winds Bakery!**

# March 2005 at the Wine Cellar



I've been experiencing the travel itch lately and the first place my mind begins to wander is Spain. It's partly because Spain was the first European country I ever visited, but mostly because it's so authentic. Spaniards are passionate people and they don't even try to hide that fact. They start their day at a restaurant heaping a spoonful of sugar in their beautifully fresh morning orange juice, have a 6 ounce beer with their breakfast tortilla, kiss 10 acquaintances (men and women) on both cheeks and then run out the door to start the day. Wow...what's not to love. The weather is moderate and largely beautiful. If you happen to be in Madrid in the middle of the summer heat you'll probably find yourself not working much and going on holiday for days at a time...and no one judges you for it. Life is just more enjoyable, less of a rat race. So with these thoughts in mind ...of food, family, friends and simplifying life, I'm offering a selection of my favorite Spanish wines. Some are new additions, but there are also some old favorites. Some are priced for everyday drinking and some will certainly benefit from a few years of aging if you are so inclined. I've also decided to include some of my favorite Spanish food products that I'm frequently asked about. They are all delicious, but somewhat esoteric and hard to find, but at least for the month of March you know where to find them.

## La Gitana Manzanilla Sherry 500 ml bottle 10.99

### Don PX Pedro Ximenez Sherry 375 ml bottle 16.99

Inspiration comes in many ways, large and small. The beauty of inspiration is being able to recognize it when it comes to you in unexpected ways. My son Samuel loves to draw and intensely concentrates on what he's doing. The other day, out of nowhere he looked up from his paper and said, "Love you Mom," looked back down and continued drawing. I thought about what possessed him to say "I love you" at that particular moment when he was so involved with his drawing. Was he thinking about me? Did I have anything to do with what he was drawing? It was just a strange out of context moment, but one of those inspired moments that makes you know you're on the right track with your kids. These two Sherries are truly inspired. I've featured both of them pretty constantly since I've started writing about Spanish wines. The La Gitana is the starter sherry served icy cold and the Pedro Ximenez is a dessert sherry to end your meal. If you think sherry is one of those drinks for old Yankee ladies, prepare to be challenged...or perhaps inspired.

### Martivilli 2003 Rueda 11.99

When I was in Spain in 2000, I was unaware of the fabulous white wines available. Of course I knew Rioja and Ribero del Duero, but I didn't even know Rueda existed, let alone was a white wine producing area. The grapes you'll find here are Verdejo, Viura and Sauvignon Blanc. Remember Naia and Las Brisas? This is along those same flavor profiles. With this Martivilli cuvee, Verdejo steals the show. It's 100% Verdejo with crisp, bright citrus and a tangy, stony-mineral finish. If ever there was a garlic/ olive oil/ fish or shellfish marriage made in heaven this is it.

### Castano 2002 Hecula 11.99

This wine is one of Robert Parker's darlings. He rated 2002 Hecula 90 points and called it "surprisingly pure and intense". I agree. Castano takes old vine Monastrell (Mourvedre) to a sublime level and all for under twelve bucks. The region is Yecla which is in South Eastern Spain, think Murcia/Valencia area. The soil is full of limestone and Hecula certainly reflects a certain minerality, but also dark, meaty flavors, balanced by black currant and cranberry. This wine is truly spectacular.

## Bodegas Txomin Etxaniz 2003 Txacoli 16.99

I love this wine. Partly because it's unlike anything I've ever tasted from Spain and partly because it's hard to sell. (It's my innate desire to do anything hard. I sometimes call this my pioneer instinct.) It's a blend of two obscure grapes, Hondarrabi Zuri and Beltza (sounds like a match up on the WWE circuit to me) both Basque varietals. This is seafood country and a refreshing, slightly effervescent white wine is really a requirement. I visited this Bodega and ate some of the best food I've had anywhere. Our group also consumed more of this wine after lunch then you can imagine on a long bus ride to Ribera del Duero. It was fun but for some people not altogether pretty...but as we say on these trips..."What happens on the bus, stays on the bus."

### Tikalo 2003 Rubens 9.99

La Mancha is a land of myths...Don Quixote, windmills, castles, Toledo and El Greco, but mostly grapevines. With its Mediterranean orientation and high altitude the vineyards benefit from extreme temperatures between day and night, producing some very flavorful wine. Rubens means reddish or strong red which refers to the clayey soil where this vineyard is located rather than the color of the wine. Rubens is 100% Tempranillo with a lush purple/red color, gobs of kirsch cherry flavors and an earthy finish.

### Albet y Noya Cava 15.99

Many of you know my family is expecting a new baby this month...March 17<sup>th</sup> to be exact. Although I have a nice French bottle of small grower Champagne to celebrate the birth of child number three, I've laid in a supply of this beautiful little Spanish Cava. It's also not expensive and I suspect it will make the perfect celebratory sparkler when friends and family come to meet our latest addition. It's light and not too complicated, full of bracing acidity and a compelling bitter almond finish. Our new baby may not have a name, (Henry, hint, hint) but we'll be toasting him, nonetheless, with one of Spain's most delicious Cavas.

### Descendientes de Jose Palacios 2003 Petalos del Bierzo 17.99

Whew, that's a mouthful. The winery's name is a tribute to Alvaro Palacios father and his partner and nephew's grandfather. Together Alvaro, the

world famous, superstar winemaker and Ricardo Perez started a joint venture in the Bierzo region. If you've never heard of Bierzo, don't feel bad. It's only of late the region has gained the attention of a new generation of winemakers. The grape here to notice is Mencia and there are many ancient vines in this region. The flavor is reminiscent of Cabernet Franc with juicy blackberry flavors that are fleshy, rustic and absolutely adorable. This is their entry level wine, but I promise, you'd never know it.

### Casa Castillo 2002 Jumilla 9.99

If I had to drink one red wine day in and day out this would be the one. It's 100% Monastrell from old vines grown in one of the most "other worldly" places I've ever been. Craggy old vines grow among large stones in a lunar like landscape. The only other place I've seen anything like it is in Chateauf-neuf-du-Pape. In this incarnation Monastrell has a dark blueberry flavor with hints of roasting meat and smoke. Spring may not be far off, but there are plenty of chilly nights left for hearty meat dishes, fireplaces and Casa Castillo.

### Artardi 2002 Rioja Crianza Vinas de Gain 25.99

In the past 10 years Rioja has been come an almost ubiquitous American-styled wine. What I mean is there's been a trend toward using an abundance of American oak in the aging process. Sometimes it's hard to tell if Rioja is a Spanish wine or a California wine. 1985, enter Juan Carlos Lopez de la Calle. His calling was to perfect Tempranillo and to craft a wine that exhibits old world styling and new world techniques. This "entry level" wine is probably the best Rioja value on the market and drinks a little bit like a full bodied Burgundy.

### Palacios Redondo 2001 Rioja Crianza La Montesa 15.99

This is the first vintage since Alvaro took over his family's winery. The results are astounding. La Montesa is a seductive, under 20 dollar bottle that has the potential to impress a new love interest or to make your current red wine loving mate swoon. Parker writes, "The deep ruby-colored 2001 Crianza Rioja La Montesa exhibits a gorgeous perfume of sweet cherries, spice box and blueberries. With beautiful purity, medium body and abundant fruit, this elegant 2001 is an excellent bargain...89 points." *Wine Advocate 152*

### Aalto 2000 PS 79.99

All I can say is, this is one of the hottest, most anticipated wines to come out of Spain in the last few years. I was allocated 4 bottles, two of which I've kept for myself, but I'm giving you a chance at the other two. This is a sensational offering from the Ribera del Duero. As always, if you don't believe me, here's what Parker has to say, "Garcia's 2000 PS ("pagos seleccionado") is spectacular. Unfortunately, the production is small, with 40% of it (400 cases) making it to the United States. It boasts an inky/purple color as well as beautiful perfume



of smoke and graphite, black and blueberries, minerals and flowers. This young, full-bodied yet remarkably elegant, pure impeccably well balanced Spanish red with a finish that lasts for 50+seconds. While accessible, it should not hit its peak for another 2-3 years and will last for 12-15. 96 points." *Wine Advocate Issue 152*

## Available for Purchase at the Cellar

**Pimentino Dulce** — smoked paprika has become a staple in the Winds kitchen, flavoring everything from rice to bean and vegetable dishes.

**Membrillo** — this is one of our most requested items, perfect with Manchego or any other cheese.

**Zoe Extra Virgin Spanish Olive Oil**

**Sherry Vinegar**

**Olive Oil Fried Almonds with coarse salt**

**Winds marinated Olives**

**Cantimpalo Chorizo** — authentic Spanish Chorizo is hard to find. This 8 oz piece, imported from Spain, is delicious sliced thin as part of a tapas plate or tortilla

**Spanish Cheeses**

this month we'll feature:

**Garrotxa** — a delicious goat cheese from Catalonia

**Raw Milk Manchego**

**Tronchon** — a mild sheep's milk cheese from Aragon

## WINE CLASS

Come taste Spanish wines and enjoy some terrific Spanish treats from the Winds' Kitchen.

**Friday, March 11th at 7:00 pm**

reservations 937.767.9441

*Loving a baby is a circular business, a kind of feedback loop. The more you give the more you get and the more you get the more you feel like giving. — Penelope Leach*  
*A baby will make love stronger, days shorter, nights longer, bankroll smaller, home happier, clothes shabbier, the past forgotten and the future worth living for. — Anonymous*