

GERVAIS & VINE WINE CLUB “WINE TERMS of the MONTH”

ASTRINGENT

Descriptive of wines that have a rough, puckery taste. Usually can be attributed to high tannin content. Tannic astringency will normally decrease with age. However, sometimes the wine fails to outlive the tannin. Often you will hear ‘cork dorks’ justify a high-tannin wine by saying that it will be great in ten years. The only thing they fail to realize is that the fruit characteristics will decline at an even higher rate, so in the end they will have less astringency, but inaudible fruit.

BALANCE

Denotes harmonious balance of wine elements - (ie: no individual part is dominant). Acid balances the sweetness; fruit balances against oak and tannin content; alcohol is balanced against acidity and flavor. Wine not in balance may be acidic, cloying, flat or harsh etc. THIS is the biggest determining

Creamy Scallop, Sweet Corn and Garlic Soup

1 large head of Garlic, separated into
cloves and peeled
4 cups Fish Stock or Clam Juice
2 large Russet Potatoes, peeled and diced
1 cup Heavy Cream
2 cups Fresh Corn, cut from the cob
(about 3 ears) and blanched in boiling
water for a minute
1 lb Sea Scallops or Bay Scallops,
preferably Dry Packed
Salt, to taste
2 TB Unsalted Butter
Cayenne Pepper
1 TB Italian Parsley, chopped
1 TB Chives, chopped

Place garlic cloves in a heavy bottomed
saucepan and cover with two cups of fish
stock. Bring to boil over medium-high
heat. Reduce to low and cook garlic,

Puree the mixture in a blender or food
processor and return to saucepan. Add
remaining cups of fish stock and the
cream, and cook, over medium heat,
whisking slowly and steadily until
slightly thickened, about 10 minutes. Do
not let soup boil.

Add the scallops. Cook until tender, about
four minutes. Check for seasoning and
adjust with salt if necessary.

To assemble:
Put a spoonful of corn in the center of
each bowl. Using a slotted spoon, arrange
the scallops on top of the corn. Pour broth
around. Place a pat of butter on top of the
scallops in the middle of the bowl,
sprinkle with cayenne pepper, chopped
parsley and chives.



GERVAIS & VINE WINE CLUB NOTES

Pinot Noir Poached Figs

I don't suggest you use this
month's selection to prepare
this recipe, but I wanted to
include it since it's so tasty.

1 (750-mililiter) bottle pinot
noir [wine](#)
1 cup honey
½ cup red wine vinegar*
1 tablespoon whole
peppercorns
2 cinnamon sticks
1 tablespoon whole cloves
2 pint baskets (2 1/2 pounds)
fresh figs, halved lengthwise**
1 teaspoon salt

In a non-reactive saucepan, bring the
pinot noir wine, honey, vinegar,
peppercorns, cinnamon sticks, and
cloves to a simmer. Continue cooking
at a low simmer until the mixture is
reduced to a light syrup,
approximately 30 to 40 minutes.
Remove from heat.

Strain the mixture and return it to
the saucepan. Add the halved figs and
salt; stir gently. Cook over low heat
until the figs are just tender,
approximately 5 to 10 minutes.
Remove from heat. Using a slotted
spoon, transfer the figs to a bowl.
There should be about 1 cup pinot
noir syrup in the saucepan; if there is
more, boil it down to reduce to 1 cup.
Remove pinot noir syrup from the
heat and let cool.