

WINE CIRCLE MEMBERS,

Well, what a year it has been so far. Not at all what we expected when we rang in 2020. COVID-19 has wreaked havoc on the world and we are now living a new normal. That includes here at Chankaska. I want to say first of all that the support we have seen from so many of you has been gratifying and emotional. Before we were open for outdoor seating we were open for pick up and curbside. I worked every Sunday and most Sundays I would cry a little. Not because I was sad but because I was overwhelmed with the positive and uplifting comments and your desire to get back to Chankaska. I will never forget that and am so very grateful for the family that we have created here. Thank you from all of us at Chankaska; you saw us through!

Now here we are back to a little normalcy and what fun it has been to see the patio “full”, music emanating throughout, the smell of pizza, and social distant fellowship finally occurring! We have changed our processes and we are continually fine tuning and adapting as best we can. We have learned a few things during COVID, and will continue to strive to provide you all with the best we have to offer in terms of product and service. The staff at Chankaska has worked so hard to adapt to the changes and it has been wonderful to see them back at Chankaska!

Please know that safety is of utmost importance for you and for our staff. We will continue to diligently follow COVID-19 safety measures. Thank you again for your support and patronage. I am delighted about the wines this quarter and know that you will be too. I don't know about you but I am sure glad that there is no moratorium on wine during this uncertain time!!

Cheers to you all!!

Jane Schwickert, General Manager

THIS QUARTER'S WINES

WHITE WINE

2019 FOUR OAK WHITE

On the nose hints of white jasmine flower and caramel. Let the first sips ignite your taste buds with candied lemon peel and meringue pie as the long-lasting finish balances the acidity. Best served at 52-56 degrees. Not too cold and not too warm!

Pair with linguini and clams, other creamy pastas and finish with a lemon meringue pie.

Blend: 50% Frontenac Blanc, 12.5% La Crescent, 12.5% Prairie Star, 12.5% Itasca, 12.5% Napa Valley Chardonnay
Appellation: Minnesota
Ageing: 9 months in French Oak Barrels, 60% new oak
Alcohol: 13.9%

2018 SUNGTOKCA

A beautifully crafted wine, with rich and layered notes of honeyed pear, butterscotch, fig and citrus. Full-bodied and concentrated, with a long, persistent finish.

Pair with a ham and Gruyere cheese sandwich, grilled oysters or a blackened Cajun spiced chicken.

Blend: 100% Napa Valley Chardonnay
Appellation: California
Ageing: Aged for 10 months in French Oak Barrels
Alcohol: 14.6%

RED WINE

2019 CREEKSIDE RED

On the nose, bold aromas of sweet smoky black raspberries. On the palate, enjoy grape sweet tart and red plums while the smoky tannins develop in your mouth. This red blend is not something to shy away from with its bold nature pair it with pizza, red sauce pastas, berry focused salad or a weekend BBQ

Blend: 55% Frontenac, 21% Cabernet Sauvignon, 12% Zinfandel, 12% Merlot,
Appellation: Minnesota
Ageing: Aged for 9 months in 20% new French and Minnesota Oak barrels
Alcohol: 13.9%

2019 MN MARQUETTE

On the nose, white pepper, cherry cola with hints of Herbs de Provence. With each sip enjoy ripe blackberries, plum, smoky meat and summer sausage.

Pair with a cedar plank grilled salmon, beef bourguignon or to be adventurous pair with a huckleberry pork

Blend: 90% Marquette, 8% Merlot, 2% Napa Valley Cabernet Sauvignon
Appellation: Minneosta
Ageing: Aged for 9 months in 27% new French and American Oak barrels
Alcohol: 13.9%

FEATURED RECIPE

Gruyere Grilled Cheese with Ham & Fig Jam

Suggested Pairing: 2018 Sungtokca

Ingredients

2 teaspoons olive oil
1 large sweet yellow onion, thinly sliced
4 slices rustic Italian bread (about 1/2 inch thick)
2 Tablespoons butter, at room temperature
6 ounces Gruyere cheese, sliced
2 Tablespoons fig jam
4 slices black forest ham

Directions

1. Place the oil, a pinch of salt, and the sliced onion in a pan over low heat, stirring to coat. Continue to cook, stirring occasionally, until the onion slices are soft, golden brown, and caramelized, about 25-30 minutes.

2. Spread one side of each of the bread slices with the softened butter. On the other side, layer 1/2 the cheese slices, the ham slices, and the caramelized onions followed by the rest of the cheese. Spread the top piece of bread with the fig jam.

3. Place the sandwiches in a skillet over medium heat. Cook until the bottom is golden brown. Carefully flip the sandwiches over and cook the other side until golden brown and the cheese is melted. Serve the sandwiches warm.



Huckleberry BBQ Pulled Pork Sandwich

Suggested Pairing: 2019 MN Marquette

Ingredients

6 buns (I like to use sandwich or hot dog buns)
Huckleberry Coleslaw (recipe follows)
Pulled Pork (4-6 pound pork butt prepared)
Huckleberry BBQ Sauce (recipe follows)
Huckleberry Coleslaw
1 (16 ounce) bag coleslaw mix
2/3 cup mayonnaise
1/3 cup fresh or frozen huckleberries
3 TBSP canola oil
1/2 cup granulated sugar
2 TBSP cider vinegar
1/4 tsp salt

Huckleberry Barbecue Sauce:

3 cups tomato ketchup
1 1/2 cups water
1/2 cup brown sugar
1/4 cup sweet onion, minced
1 TBSP red wine vinegar
1 cup huckleberries
2 TBSP hoisin sauce
2 garlic cloves, minced
1 TBSP molasses
1/4 tsp ground cinnamon
1 tsp ground dry mustard



Directions

For the Huckleberry Coleslaw:

1. Place coleslaw mix into a large bowl. Whisk together the mayonnaise, canola oil, sugar, vinegar, salt, and huckleberries in a medium bowl; blend thoroughly.
2. Pour dressing mixture over coleslaw mix and toss to coat. Chill at least 2 hours before serving.

For the Huckleberry BBQ Sauce:

1. Combine all the ingredients (except the huckleberries) into a large sauce pan. Bring to a boil.
2. Reduce to a simmer for 30 minutes on medium low heat.
3. Add the huckleberries and bring back to a boil.
4. Reduce back to a simmer and cook for another 15-30 minutes depending on how thick you want it. The longer you cook it the thicker it will get.

To make the sandwich:

Place bun on plate. Spread a good amount of coleslaw. Top with pulled pork. Top with BBQ sauce.