

MOROCCO TO MONTANA: We started the month of May winding our way through the souks of Marrakech and ended in Montana visiting Sharon's twin sister's family. Between trips, we have tasted dozens of new wines and chosen some great new offerings to feature at The Spanish Table. This week we also received eight pallets of new merchandise from Spain and we are busily restocking the store while swapping travel tales with customers.

DUC DE FOIX EXTRA VIRGIN OLIVE OIL

Because you asked and asked, your favorite arbequina olive oil is now back in stock! From D.O. Siurana, this Catalan olive oil is produced in wine's D.O. Priorat & Montsant regions. Buttery flavored, new harvest, it comes in a 750ml bottle for \$19.99.

MID EAST CRACKED & SPICY GREEN OLIVES

One of the most memorable dinners we ate in Morocco started with a bowl of olives. Bathed in olive oil, flecked with red bits of harissa pepper and punctuated with crushed cloves of garlic and bits of lemon, they were so beautiful that we photographed them! We nibbled on them while the waiter poured everyone a glass of Moroccan Rosé and we patiently waited for the chicken and preserved lemon tagine. We now stock these, a kosher product from the West Bank, which follow the same traditional recipe and are a value at only \$2.99 for a 19 oz easy open tin.

LA CHINATA OLIVE OIL SOAPS

Sharon discovered this wonderful line of olive oil based products last September after we visited the pimentón pepper harvest in La Vera. We have just received our first shipment from the producers in Cáceres, Extremadura, which is a limited quantity of bar soaps, liquid soaps and luxuriant lotions. Be sure to look for them when you next visit us at The Spanish Table.

SOME OF OUR WINES FEATURED THIS WEEKEND

2007 Barbadillo Palomino/Verdejo (Vino de la Tierra) \$10.99: We've added a tasty new white wine from Bodegas Barbadillo just in time for summer. The unique blend of 75% Palomino and 25% verdejo results in a light, refreshing wine with crisp citrus notes. Perfect for sipping on a hot day or for serving with a bowl of steamed clams!

2006 Lagar de Castelo Albariño (Rias Baixas) \$13.99: The day our cruise ship stopped in Santiago de Compostella, Sharon and I ducked into a tapa bar for a chilled glass of Albariño and three montaditos (slices of bread mounted with morsels of flavor). First were two thin slices of chorizo attached to a fried padrón pepper with a toothpick, the second was a slice topped by a scoop of chopped leek and crumbled bacon salad, and finally a brilliant red piquillo pepper stuffed with tuna lying like an odalisque across its baguette slice. A crisp glass of this Albariño with its flavors of green apple, citrus and peach was the perfect accompaniment, even on a cool Galician day.

2006 Torres De Casta Rosado (Penedes) \$8.99: Over Memorial Day weekend, we were in Bozeman, Montana for the State Class A track meet where Sharon's 18 year old nephew won the 800, 1,600 & 3,200 meter races. We toasted his victories at Bozeman's Spanish restaurant (!), *Over the Tapas*, with a glass of this dry rosé wine. Bone dry with a hint of strawberry and refreshing at any time

of day, it pairs well with any seafood or lightly seasoned meat dish like the plates of *prawns al la plancha*, *patatas arrugadas con mojos* and *chorizo en sidra*, we ate there.

2005 Protocolo (Tierra de Castilla) \$7.99 The current issue of *Wine Spectator* has a cover story celebrating Pizza places, including Tom Douglas' *Serious Pie* (our favorite pizza spot in Seattle). This is one of the wines they recommend for pairing with pizza.

We also stock 4 other wines from their list ~ look for the little Pizza signs when you are in the store.

2006 Finca La Estacada (Tierra de Castilla) \$12.99: This lovely little Tempranillo offers a deep palate with a surprisingly accessible body. Aged for six months in oak, you'll find flavors of blackberry, anise, ripe cherries and light toast. The finish is succulent and fruity, without too much weight or tannin. Try it with some stuffed or marinated mushroom tapas for a delicious treat!

2003 Casa de Illana Tresdecinco (Ribera del Jucar) \$14.99: I had this wine with a late, weeknight dinner last week and fell in love with it! A blend of Syrah, Cabernet Sauvignon and Merlot, it has flavors of ripe blackberry with a bit of mint, smoke and hot tar with a long yummy finish. It was delicious with pasta tossed with pesto sauce from the freezer, the last of the pesto we made from our basil crop late last summer.

1996 Faustino Gran Reserva (Rioja) \$33.00: Our customers have fallen in love with this elegant old-school Rioja! Flavors of dried plum, cherry and leather combine to give this wine a suppleness and elegance that pairs wonderfully with "meat and potatoes" food. Excellent with grilled chops, creamy pasta dishes, chorizo and chicken paella, or the following recipe from ***The Spanish Table Cookbook***:

PORK CHOPS WITH PIQUILLO PEPPERS AND WILD MUSHROOMS

Serves 2

4	Pork Chops, bone in
½ cup	Spanish Olive Oil
1 jar	Piquillo pepper strips, drained, juice reserved
1 tablespoon	Minced purple garlic
½ pound	Wild Mushrooms such as Chanterelles
½ cup	Amontillado Sherry

Preheat oven to 275° and pour a glass of sherry for the cook and any observers. Heat ¼ cup olive oil in a large, 32cm 12 ½ inch, cazuela. When oil is hot, sear the chops on both sides. When the chops are quite brown, put them on a heat-proof platter in the oven. Add the garlic to the cazuela and sauté. When garlic is soft, add piquillo pepper strips and sauté. Using a slotted spoon, remove from cazuela. Add remaining ½ cup olive oil and sauté mushrooms. Add more oil if necessary. When mushrooms are cooked, remove from cazuela. Remove platter from oven. Drain any liquid which has accumulated on the platter under the chops into the cazuela. Place piquillos alongside chops on platter. Top chops with mushrooms. De-glaze cazuela with ½ cup sherry adding reserved piquillo pepper juice. When this sauce has reduced by ½, pour over chops and serve.