



COSENTINO WINERY

NAPA VALLEY

PREMIER CONNECTION

December 2011 Edition

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Recent Cosentino News



Last Minute Gift Giving Idea:

Let us take the stress away from gift giving this holiday season! A Cosentino Gift Club Connection is the perfect present that keeps on giving. We are excited to introduce prepaid memberships available in 6 and 12 month options that will serve as an ongoing reminder of your thoughtfulness. For more information, contact your wine club coordinator, Jenna, at 707-921-2898 or email jkunde@cosentinowinery.com.

Make your Next Trip To Napa Memorable:

We would love to see you! Our events coordinator, Caitlin, will be happy to assist with making your next trip to Napa unforgettable with three exclusive private wine tastings. Experience the essential wine country lifestyle in our Barrel Room, or get cozy by candlelight with our gourmet chocolate and wine pairing. If you are feeling adventurous, the Tour & Tasting in our Vineyard Room would be the perfect fit. To make an appointment, or for more information, contact Caitlin Catelli at 707-921-2864 or send an email to ccatelli@cosentinowinery.com. Plan your trip today!

Holiday Picture Challenge:

Some of you may know that our Tasting Room is pet friendly-- we are not only fine wine lovers here at Cosentino, but animal lovers too! We are excited about our first ever Pet Picture Challenge, take a look at our winery mascot below. That's Remi enjoying a Napa Valley sunset aside a bottle of The Poet! We would love to see your beloved pet pictured alongside your most loved Cosentino wine..to participate, please submit pictures to jkunde@cosentinowinery.com.

Jenna and Remi will pick the winner to be rewarded with a special prize! Look forward to the winning picture featured in the next wine club newsletter and on our Facebook fan page, so get your pets ready for a close-up!



Creamy Polenta with Pancetta and Sage

Makes: 4-6 servings
Time: 50 minutes

Ingredients:

1 teaspoon olive oil
2/3 cup chopped
pancetta or bacon
1 tablespoon chopped sage leaves
1 cup polenta
Salt and freshly ground pepper to taste



Heat oil in a pot over medium-high heat until hot. Add pancetta and cook, stirring occasionally, until crisp and beginning to brown, about 4 minutes. With a slotted spoon, transfer half of pancetta to a paper towel to drain.

Add sage to pot and cook, stirring, until fragrant, about 25 seconds. Carefully add 5 cups water and bring to a boil.

While stirring constantly, slowly pour in polenta in a thin stream, pausing occasionally to break up any lumps.

Reduce heat to a simmer, stirring often, until polenta is thick and creamy and pulls away slightly from sides of pan when stirred, 20-45 minutes; adjust heat as necessary to maintain a simmer. Add the salt and pepper to taste.

Ladle polenta into bowls and top with reserved pancetta.

With the cold weather fast approaching we recommend pairing this fabulous recipe with our 2006 The Poet.



Please support us in our efforts to Go Green in 2012! Starting in February, we will be sending wine club newsletters via email. Contact your wine club coordinator, Jenna, to update yours today! jkunde@cosentinowinery.com

2006 The Poet

Aromatics of currants and blueberries are layered with subtle nuances of cedar and spice. A dense palate of fruity and balanced flavors that showcases tart cherry and currants. The finish develops nicely, highlighting pomegranate, spice and polished ripe tannins.

Retail Value: \$65.00 per bottle

Club Price: \$52.00 per bottle



APPELLATION: Napa Valley

COMPOSITION: 80% Cabernet Sauvignon, 12% Cabernet Franc, 8% Merlot

WINEMAKING: Individual lots are punch down fermented and remain separated during the 36 months of barrel aging in French barrique then bottled unfined.

OPTIMAL AGING: Drink now or cellar 4 years for peak enjoyment.



Our Gift to you!

Engraved Bamboo Cheese Board

Retail Value: \$15.00

Enjoy serving your favorite cheeses and chocolates this holiday season on the included cheese board engraved with the Cosentino chateau sent to you, our valued wine club member, as a small token of our gratitude for your patronage this past year.

All of us at Cosentino hope to serve unsurpassed quality in every bottle of wine and provide impeccable hospitality with each visit to the Tasting Room for years to come! We wish you the happiest of holidays and a prosperous New Year. Cheers!

RECENT FALL EVENT AT COSENTINO



It was a swinging good time!



For more pictures visit us on Facebook
www.facebook.com/CosentinoNapaValley

UPCOMING EVENTS

December 17th - Holiday Open House

We will be serving red wine marinated lamb on baguette topped with caramelized onion and roasted red peppers, truffled mushroom and pumpkin timbales, and parmesan palmiers with roasted pepper and sundried tomatoes.

Time- 12-4pm

December 31st - NYE Day Celebration

We will be pouring custom label champagne, our favorite Cosentino wines, and providing delicious sweets.

Time- 1-3pm

February 4th- Cabernet Release Party

Come enjoy a rare opportunity to taste our Reserve Cabernet Sauvignons specially paired with delectable chocolate assortments.

Time- 12-4pm