



# COSENTINO WINERY

## NAPA VALLEY

PREMIER CLUB

APRIL 2012

WWW.COSENTINOWINERY.COM | EMAIL: FINEWINES@COSENTINOWINERY.COM | ADDRESS: 7415 ST. HELENA HWY YOUNTVILLE, CA 94599

### SPRING IS OFFICIALLY UPON US!



Wild mustard and first bud break is a telltale sign of spring. It's an exciting sight to see! Now is the perfect time to celebrate the season in wine country.

We look forward to hosting exclusive club member events throughout spring and summer. Our tasting room staff is even more excited to introduce our winemaker's new releases.

Cosentino's premium wines and knowledgeable staff will leave a lasting and memorable impression, as they look forward to meeting and connecting with guests.

We are now offering a variety of exceptional and unique tasting experiences that we can't wait for you try!

Come share some laughs and great wines; we look forward to your next visit.



CHEERS! TASTING ROOM STAFF

### SMOKED DUCK, SWEET CORN, AND MUSHROOM PASTA

#### INGREDIENTS:

- 2 tablespoons duck fat
- 1 cup onions, minced
- 2 ears of sweet corn
- 4 cups assorted exotic mushrooms
- 1.5 pounds smoked duck, julienned
- 1 tablespoon garlic, chopped
- 2 cups heavy cream
- 1 pound fresh angel hair pasta
- ½ cup Parmigiano-Reggiano cheese, grated
- 2 tablespoons chives, chopped
- Drizzle of white truffle oil
- Salt & pepper

#### PREPARATION:

Bring a large pot of salted water to a boil. In a large sauté pan, heat duck fat, add onions and sauté for 2-3 minutes; and then season with salt and pepper. Remove corn from the cob and add to pan with onions, continuing to cook for 2 minutes. Add mushrooms and sauté for 2-3 minutes and season with another sprinkle of salt and pepper. Add duck and garlic and continue to cook for 2 more minutes. Stir in cream, bringing liquid to a simmer. Simmer the sauce over medium heat until cream coats the back of a spoon, about 2-6 minutes. Cook pasta in boiling water until al dente. Drain pasta and place into a mixing bowl. Toss pasta with the cream mixture. Add cheese, truffle oil and chives. Mix until all the ingredients are well incorporated. Season the pasta with salt and pepper. Pour a glass of our Reserve Cabernet Franc and serve immediately. Bon appétit!

### INTRODUCING A NEW TASTING EXPERIENCE: STRAIGHT FROM THE BARREL TO YOUR GLASS!

Schedule a private barrel tasting with us-free to club members!

#### Premier Cru

This tasting is available to fine wine enthusiasts that take pleasure in the relaxing side of the wine country. A guided tasting and tour that showcases barrel-select, premium wines paired with a concise barrel education. Following this portion of the tasting, look forward to a special flight from the Cosentino Reserve portfolio seated at the grand table in our Barrel Room.

Club Members and three guests may enjoy a Premier Cru tasting each year, compliments of Cosentino Winery.

Price to general public: \$30 per person

#### Grand Cru

Guests that dream of crafting a 100-point wine of their own will benefit from this extended tasting and tour guided by our cellar master, Steve Ross. A tasting of ultra-premium wines is expertly paired with a detailed seminar to strengthen your knowledge of wine and cooperage. An exclusive flight of wines from the Cosentino Reserve portfolio will be served alongside an array of specialty cheeses and savory charcuterie to conclude this 90-minute tasting experience.

Club Members and three guests may enjoy a Grand Cru tasting once per year, compliments of Cosentino Winery.

Price to general public: \$50 per person

MEMBERS ONLY CAB FRANC RELEASE

**2007 Reserve Cabernet Franc**

Aromas of bay leaf, black fruit and vanilla lead to complex flavors of black cherry, pomegranate, cedar and clove. A strong savory element, ripe chewy tannins and a minty finish have been characteristic of this wine since its first release in 1989.

**Recommended Food Pairing**

Cab Franc makes an ideal companion to a wide variety of foods including: strong cheeses, Mediterranean fare, pizza, and heavy game.

**COMPOSITION:** 100% Cabernet Franc  
**RETAIL VALUE:** \$60.00  
**CLUB PRICE:** \$48.00



**2009 The Novelist**

Fresh lemon blossom, honeydew melon and quince raise the curtain on this aromatic wine. Youthful and bright tangerine citrus flavors are well-balanced by the palate's somewhat creamy notes and elegant minerality. Honey, tangerine and lemon peel meld in the zesty and expansive finish.

**Recommended Food Pairings**

The Novelist pairs well with marinated mussels and roasted red bell peppers.

**COMPOSITION:** 77% Sauvignon Blanc and 23% Semillon  
**RETAIL PRICE:** \$20.00  
**CLUB PRICE:** \$16.00



UPCOMING EVENTS



- May 24** Chardonnay Day
- July 1** Giants vs Reds at AT&T Park
- July 28** Casino Royale
- August 5** Day on the Bay
- August 25** Lobster Feast in the Vineyards



Visit [www.cosentinowinery.com](http://www.cosentinowinery.com) for event details and to make reservations.

SAVE THE DATES

**MEDITERRANEAN WINE CRUISE**  
 SEPTEMBER 24TH 2012—OCTOBER 4TH 2012

Join Mitch Cosentino on a 10-day Italy focused cruise featuring wines from Cosentino Winery. 2012 will be the inaugural cruising season for Oceania Cruises' newest mid-size ship – the Riviera – the first ship that was designed specifically for food and wine lovers. Their award-winning cuisine is overseen by legendary Master Chef Jacques Pépin and served in six open-seating restaurants, including Wine Spectator's branded "La Reserve" and the cruise industry's only hands-on cooking classroom.

Your cruise will visit six of Italy's most iconic cruise ports, plus two ports along the Adriatic Dalmatian coast, the Greek Island of Corfu and famous playground of the rich—Monte Carlo. For more information visit [www.foodandwinetrails.com](http://www.foodandwinetrails.com)

