



COSENTINO WINERY

NAPA VALLEY

RESERVE CLUB

August 2012

VINEYARD HAPPENINGS

GEARING UP FOR HARVEST 2012!

It's a busy time in the Napa Valley, with much to prepare in anticipation of this year's harvest season. We are looking forward to an early harvest, about three weeks sooner than last year's. Warmer days and cooler evenings have helped the grapes acclimatize gradually, retaining freshness and acidity in the fruit.

In the month of August, crops are thinned. This practice opens canopies in order to maximize the ripening process. Additional light exposure results in fruitier grapes, which removes a bit of the herbal characteristics, creating a more balanced wine. August is also time for veraison - when grapes begin to change color - indicating that it's almost time to pick the fruit and craft the 2012 vintages!

SAVE THE DATE | OCTOBER 13TH



2ND ANNUAL LUAU HARVEST PARTY

Celebrate harvest season at our 2nd Annual Club Luau from 6:30-9:30pm. Let's wine and dine in the vines, Hawaiian style! Join us for a Polynesian feast paired with Cosentino's signature wines. \$65 for club members and their guests.

To reserve your spot or for more information, contact Jenna at 707-921-2898 or send email to jkunde@cosentinowinery.com.



NEW YORK STEAKS WITH GORGONZOLA-WALNUT "BUTTER" & MINTED TABBOULEH

INGREDIENTS

- 4 New York steaks (about 2-2 ½ lbs)
- ¼ cup olive oil
- 5 cloves garlic
- 2 tsp. fresh rosemary
- ¼ tsp. kosher salt
- Fresh ground pepper

Gorgonzola-Walnut Butter

- 8 oz. Gorgonzola cheese, cut into small chunks
- 1 tsp. white-wine Worcestershire
- 2 tsp. green peppercorns
- ¼ cup lightly toasted walnut halves
- 1 ½ Tbsp. minced chives
- 6 drops Tabasco

Minted Tabbouleh

- 1 cup bulgur wheat
- 1 ½ cups chicken stock
- ¼ cup seeded and diced tomatoes
- ¼ cup chopped fresh mint
- 1 Tbsp. chopped chives
- ¾ Tbsp. chopped roasted garlic
- 3 Tbsp. minced green onions
- 1 tsp. sweet paprika
- 2 Tbsp. herbed-flavor or extra-virgin olive oil
- Salt and fresh ground pepper

PREPARATION

1. In a small bowl, whisk together olive oil, garlic, vinegar, rosemary, salt and pepper. Place steaks in a dish cover with the marinade and refrigerate, covered, for 2 to 3 hours. Remove steaks from marinade when ready to grill.
2. To make "butter," combine ingredients in a food processor or blender, then process for about a minute until thoroughly mixed. Can be refrigerated, but plan to serve at room temperature.
3. To make tabbouleh, place bulgur wheat in large heat-safe bowl. Bring stock to a boil. Pour hot stock over bulgur wheat. Cover with foil and let stand for about 30 minutes or until stock has absorbed. Mix in tomatoes, mint, chives, green onion, paprika, and oil. Season with salt and pepper to taste.
4. Heat the grill to high, and cook steaks for 5 to 6 minutes per side, or until desired doneness. Shortly after turning, spread a generous amount of Gorgonzola butter on steaks, allowing it to melt while the steaks finish cooking.
5. Pour a glass of Cosentino's premier red blend, the 2006 M Coz, and serve steaks immediately with additional Gorgonzola butter and a side of minted tabbouleh salad. Enjoy!

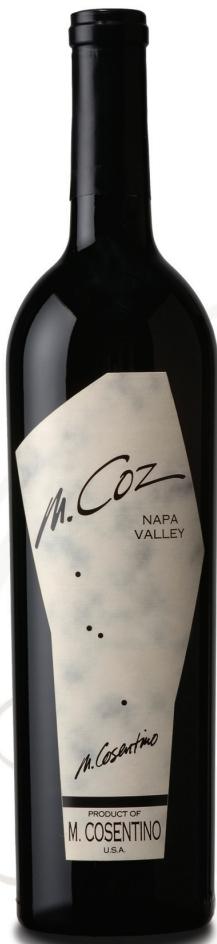
UPCOMING EVENTS

September 7, 8pm
Wine & Movie Night

December 15, 12pm
Holiday Open House

Visit www.cosentinowinery.com for event details and to make reservations

RESERVE CLUB
FEATURED WINES



2006 M.COZ
A Very Special Cellar Selection!

This world class wine is the last of its kind, with all remaining inventory allocated to club members.

A wine with heritage dating back to the first release in 1988; it's big, rich and complex with excellent structure. Aromas of vanilla, black cherry, sweet spice and subtle herbs. Extended barrel aging provides a smooth texture balance and fresh mouth watering acidity on the palate. Finishing long and confident, with nuances of mineral and raspberry.

RECOMMENDED FOOD PAIRING

New York steaks with gorgonzola-walnut butter and minted tabbouleh

Special message from the Winemaker, Mitch Cosentino:

On the palate the wine is very rich and complex with excellent structure, yet the extensive barrel aging has contributed an amazingly smooth texture. The balance is precise and this will age well for another decade.

This is the latest in a long line of medal winners that in the past have won dozens of Sweepstakes Awards in major international wine competitions, including a rare Golden Bear for the Best Red Wine of the Year at the California State Fair and five-time Double Gold Medal winner at the San Francisco International Wine & Spirits Competition. It has received numerous acclaims and 90+ scores from a multitude of writers in renowned publications over the years.

OPTIMAL AGING: 10 years

COMPOSITION: 62% Cabernet Sauvignon, 19% Cabernet Franc, 14% Merlot, 5% Malbec

RETAIL VALUE: \$125.00

CLUB PRICE: \$100.00



2009 'THE FRANC'

New Vintage Release

Subtle notes of clove, mineral and red currant. Our '09 Cabernet Franc is bright and unique with flavors of pomegranate, red cherry and hints of spice and mineral. Long and clean through the palate with a fresh finish that lasts.

RECOMMENDED FOOD PAIRING

Grilled veal chops with balsamic mushroom sauce

OPTIMAL AGING: 5-8 years

COMPOSITION: 90% Cabernet Franc, 10% Merlot

RETAIL VALUE: \$20.00

CLUB PRICE: \$16.00