



COSENTINO WINERY

NAPA VALLEY

PREMIER CLUB

October 2012

VINEYARD HAPPENINGS

FALL IS IN THE AIR

Summer has ended and slowly the cooler Fall weather is settling in. The harvest season has us eagerly anticipating upcoming Holiday months filled with good food, family and friends, and great wine! We have selected a crowd-pleasing comfort food recipe to pair with this month's club selection.



FEATURED EVENT-HOLIDAY OPEN HOUSE

Save the Date: December 15, 12–4p.m.

Join us for *seasonal bites* paired with a *special selection of Cosentino wine*. Free for all.

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



Wine Club members enjoying the Harvest Party!
Visit us on Facebook to view more pics.



Send us your favorite food and Cosentino wine pairing! Submit to *Wine Club Coordinator*, Jenna, at clubcw@cosentinowinery.com. We may feature it in our next newsletter!

RICOTTA & FONTINA-STUFFED SHELLS WITH FENNEL & RADICCHIO

INGREDIENTS

- 2 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil
- 2 pounds fennel bulbs, thinly sliced
- medium sweet onion, thinly sliced
- 2 medium heads of radicchio
- 12 oz jumbo shells
- 2 cups fresh ricotta cheese
- 1 ½ cups Italian Fontina cheese, shredded
- ¼ cup chopped parsley
- ground black pepper and salt
- 2 large eggs, beaten
- 3 cups marinara sauce
- ½ heavy cream

PREPARATION

1. Preheat oven to 375 degrees.
2. In a large, deep skillet, melt the butter and oil. Add fennel and onion and cook over medium heat, stirring occasionally, until lightly browned, about 15 minutes.
3. Add water as need to keep the vegetables from scorching. Add the radicchio and cook until very soft, about 10 minutes, adding water as needed. Scrape the vegetables into a bowl and let cool.
4. Meanwhile, in a large pot of salted boiling water, cook the shells until al dente. Drain and cool under running water. Pat shells dry.
5. Fold the ricotta, 1 cup of the Fontina and the parsley into the vegetables and season with salt and pepper. Stir in the eggs.
6. In a separate bowl, mix the marinara sauce with the heavy cream. Pour 1 ½ cups into the 9-by-13-inch baking dish. Stuff each shell with a slightly round tablespoon of the filling and nestle the shells in the sauce as close together as possible. Drizzle 1 cup of the remaining sauce on top and sprinkle with the remaining ½ cup of Fontina.
7. Bake the shells for about 40 minutes, until golden. Let rest for 15 minutes. Warm the remaining sauce and serve on the side.

This dish pairs perfectly with the new release of our *Napa Valley Sangiovese*. Bon Appétit!

UPCOMING EVENTS

December 15, 12p.m.
Holiday Open House

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

PREMIER CLUB FEATURED WINES

2010 NAPA VALLEY CHARDONNAY

HOLIDAY MUST HAVE!

*Our 2010 Napa Valley Chardonnay is a crowd pleaser and a great wine to have on hand for guests.
Contact your club coordinator to receive 30% discount on re-orders.*

A blend of two different vineyard lots, our 2010 Chardonnay was barrel fermented in French oak. This wine was not inoculated for malolactic fermentation and thus retains its natural acidity. Aromas of crisp green apple are enhanced by flavors of vanilla and crème brûlée as the wine warms to serving temperature.

Recommended Food Pairing

This Chardonnay has a well-rounded body that shines alongside your seasoned Thanksgiving bird, stuffing with golden apples, rich buttery mashed potatoes, and roasted butternut squash.

Optimal Aging

Drink now or cellar 2 years

COMPOSITION: 100% Chardonnay
RETAIL PRICE: \$24.00 per bottle
CLUB PRICE: \$19.20 per bottle

2011 LODI 'THE ZIN'

NEW RELEASE!

A prominent nose of clove, caraway and raspberry jam are followed with lively flavors of stewed cranberry and sweet cedar. Firm tannins meld into soft acidity, a wonderfully-balanced Zinfandel.

Recommended Food Pairing

Oven roasted pork chop with apples and yellow onion. For a simpler pairing, try with a classic Rubeen sandwich.

Optimal Aging

4-6 years

COMPOSITION: 100% Zinfandel
RETAIL PRICE: \$22.00 per bottle
CLUB PRICE: \$17.60 per bottle

2010 NAPA VALLEY SANGIOVESE, IL CHIARETTO

NEW RELEASE!

An elegant nose of rosemary, mint and black cherry lead to a medium bodied palate filled with raspberry fruit, well integrated tannins and acidity for days.

Recommended Food Pairing

Perfect with just about any Italian dish; especially grandma's recipe for homemade red sauce. We love it with our featured recipe for stuffed shells with marinara. If you're entertaining this holiday season pour alongside a braised leg of lamb, roasted with carrots, onion, fingerling potatoes dressed generously with rosemary and olive oil.

Optimal Aging

5-7 years

COMPOSITION: 88% Sangiovese, 8% Petit, Verdot, 4% Malbec
RETAIL PRICE: \$22.00 per bottle
CLUB PRICE: \$17.60 per bottle