



# COSENTINO WINERY

## NAPA VALLEY

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

# RESERVE CLUB

## FEATURED WINES

### 2006 OAKVILLE ESTATE MERLOT

*Library Selection, limited inventory allocated to Club Members*

Pleasant aromatics of espresso, cocoa powder and red licorice. Beautifully textured, this wine strikes a perfect balance between oak, tannin, fruit and acidity. Well made, this wine will drink for another 6-8 years.

#### Recommended Food Pairing

Filet mignon with a mushroom duxelles, or venison with juniper berries. For a simpler pairing, try with spareribs or a roast beef sandwich with horseradish cream.

#### Optimal Aging

Drink now or cellar 6-8 years

COMPOSITION: 100% Merlot  
RETAIL PRICE: \$60.00 per bottle  
CLUB PRICE: \$48.00 per bottle

### 2010 NAPA COUNTY CABERNET SAUVIGNON

NEW RELEASE!

Complex aromas of espresso, blackberry and vanilla bean fill the glass. Flavors of blackberry and blueberry compote are framed by well integrated tannins. Well-structured with a lengthy finish.

#### Recommended Food Pairing

Grilled hangar steak served on a bed of arugula with red onion and cherry tomatoes, dressed in balsamic vinaigrette.

#### Optimal Aging

Drink now or cellar 7-10 years

COMPOSITION: 96% Cabernet Sauvignon, 3% Cabernet Franc, .5% Petite Verdot, .5% Merlot  
RETAIL PRICE: \$40.00 per bottle  
CLUB PRICE: \$32.00 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