COSENTINO WINERY

RESERVE CLUB

August 2014

GREETINGS FROM WINE COUNTRY

Year after year we are amazed by fall's swift arrival as it signals the start of another harvest. Without question, fall is the most exhilarating season in wine country and is our busiest time of year in the tasting room. This year is especially exciting with an earlier than usual harvest keeping us on our toes.

The 2014 vintage is off to a promising start with the first white wine grapes already coming through the winery doors. Great quality and flavor complexity has been reported all over the Napa Valley, and with more pleasant warm weather on the horizon, things are shaping up nicely for an outstanding harvest. Our lighter reds will likely find their way to picking bins by early September, and our Cabs and darker reds will remain luxuriating on the vine in moderate warm days and cool evenings, and should be at peak ripeness towards the end of next month.

In celebration of the vintage at hand, we've included new releases within your August allocation: Sangiovese, The Poet, Napa Valley Chardonnay and Cabernet Sauvignon. There's a lot going at the winery in the next few months and we hope to see you in the tasting room. In any case, wherever your autumn adventures take you, we hope you're raising your glass to another remarkable harvest.

Cheers!
—Club Cosentino

Featured Pairings

Cremini & Chard Stuffed Shells + 2012 Sangiovese, Il Chiaretto, Napa County

This Sangiovese is food-friendly with mouthwatering acidity, and pairs perfectly with classic Italian cuisine. Dishes made with aromatic herbs and tomatoes complement the juicy red fruit and earthy flavors in the wine. **VIEW RECIPE »»**

Endive 'Boats' with Pt. Reyes Blue, Walnuts & Honey + 2013 Chardonnay, Napa Valley

This rich and well-balanced Chardonnay stands up nicely to the creamy texture of the blue cheese. We particularly love Pt. Reyes blue with this quick and easy appetizer as its subtlety allows the wine to shine through the distinctive blue flavor. **VIEW RECIPE »»**

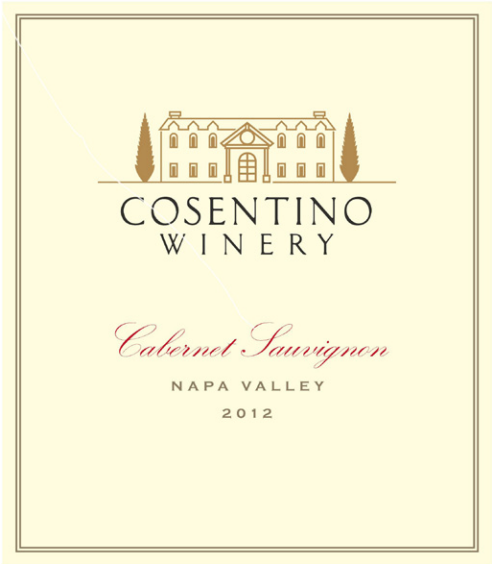
Gruyere Burger with Garlic Aioli + 2012 Cabernet Sauvignon, Napa Valley

This complex Cabernet has savory character and bold tannins, and pairs well with full-flavored foods that are higher in fat. Absolutely divine with a juicy burger off the grill, topped with a salty, savory Gruyere cheese.
VIEW RECIPE »»

RESERVE CLUB
FEATURED WINES

New Release

2012 Cabernet Sauvignon, Napa Valley



Candied cherries, dark chocolate, and vanilla bean are prominent on the nose. Rich flavors of dusty mocha and blackberry pie emerge on the palate, layered with bold tannins that provoke a long and elegant finish.

WINEMAKING
Sourced primarily from our vineyards in Calistoga and St. Helena, the 2012 harvest yielded a bountiful crop, as well as high quality fruit. This new release was aged 20 months in French Oak barrels; 45% new.

FOOD PAIRING
Cheese: smoked cheddar, camembert, Gruyere
Meat and poultry: charred Gruyere burger, ribeye steak
Pasta: porcini and blue cheese ravioli, mushroom risotto

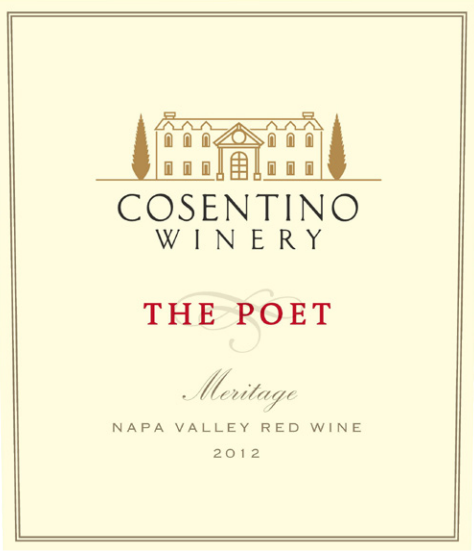
COMPOSITION
89% Cabernet Sauvignon, 5% Merlot, 3% Petit Verdot, 3% Malbec

RETAIL: $40

CLUB RE-ORDER PRICE: $32

New Release

2012 The Poet, Napa Valley



Elegant and full-bodied, our flagship wine is rich with notes of dark fruit, mocha, and toasted spices. As this wine opens, the palate showcases leather, crushed herbs, and hints of anise. Drink now or cellar up to 15 years.

WINEMAKING
2012 was said to be the perfect growing season, warm days and a quick bloom in the spring allowed us to pick a ripe and even crop. With ideal weather conditions, we were able to maintain crisp acidity and bright fruit.

FOOD PAIRING
Cheese: smoked Gouda, gorgonzola, Comté
Meat and fish: Coq au vin, grilled skirt steak
Dessert: flourless chocolate torte, chocolate mousse with a cherry reduction

COMPOSITION
51% Cabernet Sauvignon, 28% Merlot, 11% Petit Verdot, 9% Cabernet Franc, 1% Malbec

RETAIL: $45

CLUB RE-ORDER PRICE: $36