



SPRING 2017

GREETINGS FROM WINE COUNTRY



Longtime Cosentino wine clubbers know all about THE Poet's Loft upstairs. What they might not know is that upstairs is now downstairs, a new members-only space that is, well, more club-like. Upscale yet intimate, spacious yet cozy, private and preferential.

Renamed THE Poet's Corner, this new space is adjacent to the tasting room, yet a world away. Concealed by luxurious curtains and furnished with comfortable couches, chairs and cocktail tables, THE Poet's Corner is served by a dedicated host who presents Cosentino wines in an intimate setting.

The leather chairs from Restoration Hardware are armless, with backs arched so guests can truly lounge while tasting. Tables are of worn wood and rustic metal, the color scheme warm browns, golds and creams. It's as if you were seated in your own living room, with a family-style board of artisan cheeses in front of you and wine service by a sommelier.

THE Poet's Corner focuses on the Meritage blended wines for which Cosentino is best known—THE Novelist White, THE Poet Red—and highlights the individual grape varieties that comprise these wines.

First taste the Semillon and Sauvignon Blanc components that go into THE Novelist, then experience how they meld seamlessly into the finished wine.

For THE Poet, a sampling of Merlot, Cabernet Franc and/or Cabernet Sauvignon—the key components to THE Poet—are served, followed by a tasting of the finished Meritage blend from these varietals.

All this, under candlelight and with attentive service, make THE Poet's Corner THE place to experience Cosentino wines.

YOU'RE INVITED

Spring Patio Opening + Wine Club Pick Up
Sunday, April 23rd from 11-2pm

Our spring celebration, is the perfect opportunity to pick up your club selections, taste new releases and enjoy a slice from our pizza truck. *RSVPs kindly requested.*

JOIN US

EntWINED Evenings will kick off June 16th, from 5-7pm. Join us to celebrate the warmer weather!

More dates and details to come.

FEATURED WINES

All New Releases!

These club-exclusive new releases are not yet available for purchase online. [Contact us](#) to reorder your favorite selections, or call (707) 921-2809, x3 to add to an upcoming allocation and save on shipping.

2015 CHARDONNAY, NAPA VALLEY

Bright notes of citrus blossom and lemongrass open on the nose followed by creamy, lemon curd on the palate. A pleasant acidic balance and full finish come together to create a well-structured wine.

WINEMAKING

A blend of two distinctive vineyard lots, our 2015 Chardonnay was barrel fermented in French oak and allowed to undergo a slow & natural malolactic fermentation to retain natural acidity.

FOOD PAIRING: Strawberry Chicken Salad & Citrus Glaze Dressing

COMPOSITION: 100% Chardonnay

OPTIMAL AGING: Now through 2020

RETAIL: \$30 | **CLUB:** \$24



2015 THE DARK

Inky in the glass with deep aromas of blueberries, blackberries and plum. Richly textured on the palate, jammy notes are layered with black pepper spice and hints of herbes de provence. The brooding finish is long, smooth and opulent.

WINEMAKING

A mild summer allowed us to maintain a balanced crop of beautiful fruit. Harvest was just slightly ahead of "normal" and yielded exceptionally expressive grapes with balanced sugars and acids.

FOOD PAIRING: Spicy Pulled Pork & Feta Tacos

COMPOSITION: 44% Petit Verdot, 21% Malbec, 17% Petite Sirah

OPTIMAL AGING: Now through 2020

RETAIL: \$22 | **CLUB:** \$17.60



2015 RESERVE PINOT NOIR, CARNEROS

This Pinot Noir opens with aromas of rose petals, cherry, rhubarb, and wild strawberry. On the palate flavors of tart cherry, plum and hints of baking spice round into a smooth finish laced with silky tannins.

WINEMAKING

The 2015 vintage in Napa Valley was outstanding, albeit a little smaller than we would have liked. A virtually rain-free Spring awoke the vines early, and ripening was accelerated by a warm summer. Harvest was just slightly ahead of "normal" with below average yields of richly flavored, strikingly balanced fruit.

FOOD PAIRING: Boysenberry Crepes Sprinkled in Powdered Sugar

COMPOSITION: 100% Pinot Noir

OPTIMAL AGING: Now through 2021

RETAIL: \$55 | **CLUB:** \$44



FEATURED RECIPE PAIRINGS

2015 CHARDONNAY, NAPA VALLEY paired with STRAWBERRY CHICKEN SALAD & CITRUS GLAZE DRESSING



Ingredients

$\frac{1}{2}$ cup powdered sugar, sifted
 $\frac{1}{2}$ tsp lemon zest
4 tbsp fresh orange juice
2 tbsp extra-virgin olive oil
2 boneless, skinless chicken breast, sliced
Kosher salt to taste
2 cups strawberries, halved & hulls removed
3 cups baby arugula

Instructions

In a small bowl, whisk together powdered sugar, lemon zest and orange juice until fully combined. Heat a skillet over medium heat until warm. Add olive oil, sliced chicken breast and season with salt. Cook for approximately 5 minutes on each side or until fully cooked, no pink in the middle. Remove the chicken from the skillet and set aside in a separate bowl to allow it to cool. Place the arugula into a salad bowl and scatter the strawberries over the top. Drizzle with 2 tbsp of citrus glaze dressing and top with the cooled chicken. Serve slightly chilled.

2015 THE DARK, NAPA VALLEY paired with SPICY PULLED PORK & FETA TACOS



Ingredients

2 lbs boneless pork shoulder
2 tsp kosher salt
3 tsp ground cumin
2 jalapeños, sliced & seeded
1 red onion, roughly chopped
8 small flour or corn tortilla taco shells
1 cup fresh cilantro leaves
 $\frac{1}{2}$ cup feta cheese crumbles

Instructions

Heat oven to 300° F. Cover a large baking dish with two large sheets of aluminum foil, one on top of the other. Place the pork in the center of the foil and season all sides with salt and cumin. Evenly scatter the chopped onions and jalapeños around the pork. Fold the two layers of foil up and around the meat and pinch together until sealed tightly. Roast for 4 hours, or until the pork is tender. Remove from oven and allow the meat to cool inside the foil. Unwrap and discard the foil reserving the juices in the pan. Using a fork, shred the pork until desired consistency. Transfer the pork, cooking juices, onion and jalapeños into a large mixing bowl and toss. Serve with warmed taco shells garnished with cilantro and feta crumbles.

2015 RESERVE PINOT NOIR paired with BOYSENBERRY CREPES SPRINKLED IN POWDERED SUGAR



Ingredients

4 eggs
1 cup whole milk
 $\frac{1}{2}$ cup flour
1 tbsp sugar
 $\frac{1}{4}$ tsp salt
3 tbsp unsalted butter
2 tsp vanilla extract
 $\frac{1}{4}$ cup fresh boysenberries
 $\frac{1}{4}$ cup fresh raspberries
 $\frac{1}{4}$ cup fresh blueberries
1 cup powdered sugar

Instructions

In a large bowl, combine the eggs, milk, flour, sugar and salt. Whisk until the mixture forms a smooth batter. Preheat a large nonstick skillet over medium-low heat. Add 1 tbsp of butter to the pan. When the butter has melted, add $\frac{1}{4}$ cup of batter and quickly tilt the pan to form an even coating of batter across the bottom. Cook for approximately 1 minute, or until the batter is set and slightly browned. Carefully loosen the sides and gently flip the crepe over and cook for 1 additional minute. Remove from pan and place on a separate plate. Repeat with the remainder of the butter and batter. In a small bowl, mix together the vanilla extract, boysenberries, raspberries and blueberries. Spoon 2 teaspoons of the mixture into the center of the crepes and spread evenly leaving a small $\frac{1}{2}$ inch border. Take the nearest edge and roll the crepes. Sprinkle with powdered sugar and serve immediately.