



COSENTINO WINERY

NAPA VALLEY

PREMIER CONNECTION

October 2011 Edition

WWW.COSENTINOWINERY.COM | EMAIL: FINEWINES@COSENTINOWINERY.COM | ADDRESS: 7415 ST. HELENA HWY YOUNTVILLE, CA 94599

RECENT COSENTINO NEWS

2011 Harvest



VINEYARD HAPPENINGS

Although this Harvest has had a late start with low yields it hasn't lessened the excitement surrounding the exceptional quality of fruit. We finished picking the last block of Semillon, our main blend in the Novelist; already the juice is showing tremendous flavors, complex layers, with bright acidity. Sangiovese is up next, with some of the best fruit we have ever seen. The entire cellar crew is eager to get their hands on the rest of the fruit coming in so we can begin making the exceptional 2011 vintage. Check out this picture from the first day of Harvest 2011. We're off to a great start!

- Mitch Cosentino Winemaker

CUSTOM LABELS

Perfect gift for the upcoming holidays

We are excited to offer you the opportunity to custom etch your favorite Cosentino wine this holiday season! Please contact our wine club coordinator Jenna at jkunde@cosentinowinery.com for more details and special wine club pricing.



Free festive wax dip on case purchases!

CigarZin Recipe Challenge Winner!

Yippie Kai-Yay! Chicken Bowl

Yield: 6 Servings

Pepper Chicken:

Use whole chicken with skin on, roasting method

2 tablespoons garlic

1 tablespoon cayenne

2 tablespoons thyme

1 tablespoon paprika

1 tablespoon ground kosher salt

2 tablespoons cracked black and pink (if available) peppercorns

Grind all spices together lightly

Truss the chicken and place it in a deep roasting pan with a foil tent

Cover bird in Butter, then rub with spice mix

Cook at 375 degrees for about 1.5-2 hours depending on the weight

Once the chicken has finished cooking, de-bone and break down meat into med dice/shreds. Set aside

Chicken Bowl:

6 large sweet potatoes, medium dice

1/2 cup almonds, chopped & blanched

Butter, as needed

3oz queso blanco, fine shred

3oz panela, fine shred

Avocado, quartered

Sour cream

Blue tortilla chips

Par boil sweet potatoes for approx. 15 minutes in salted water. Once potatoes reach desired softness, add to buttered sauté pan over medium heat to continue cooking. Just before the potatoes are finished, add the cooked chicken, another spoonful of butter, and almonds. Cook covered for 5 minutes.

Plating for service:

In a large bowl layer: 5oz chicken/potato, 1oz cheese blend, 5oz chicken/potato. Top with large handful of blue tortilla chips hand crunched, dollop of sour cream and quarter of avocado. Enjoy!

Club Member Jayne DeSimio enjoying a fabulous glass of CigarZin!



Jayne, the winner of our recipe challenge has been a Cosentino fan and long time club member. She and her Dad have been visiting the winery since she was old enough to drink. Jayne feels that with Cosentino wines "You're always getting more than you pay for." Mitch sifted through many recipes before selecting this one. He feels it has the perfect balance and the right amount of zest to create a perfect pairing with our CigarZin.

2010 Napa Valley Chardonnay

This Chardonnay is true to Mitch Cosentino's signature style with its clean fruit expression and mineral notes. Aromas of papaya and crisp green apple. French oak offers a hint of spice and luscious flavors of vanilla and crème brulee as the wine warms up. For an unusual but perfect pairing, serve this Chardonnay with an eggs benedict during your next brunch. The acidity and firm texture will balance the rich and tangy hollandaise.

Retail Value: \$24.00 per bottle

Club Price: \$19.20 per bottle



APPELLATION: Napa Valley

COMPOSITION: 100% Chardonnay

WINEMAKING: A blend of two different vineyard lots that were barrel fermented in French Oak; the balance was mostly one-year-old barrels. This wine was not inoculated for malolactic fermentation and thus it retains its natural acidity. Mitch recommends waiting to uncork and enjoy this vintage over this holiday season, or cellar for 2-4 years.

2009 THE Pinot

This Pinot is perfectly balanced; it is broad in the mouth with great structure. Earthy notes in the nose prepare the palate for ripe, dark fruit which is promptly followed with a hint of pepper. It displays its Carneros origins with a young fruit tartness of cherry and pomegranate. You will find it difficult to find a dish that will not pair well with our 2009 THE Pinot.

Retail Value : \$15.00 per bottle

Club Price: \$12.00 per bottle



APPELLATION: California

COMPOSITION: Pinot Noir

WINEMAKING: Our philosophy when it comes to Pinot Noir is to provide extra special attention to the grapes throughout the entire winemaking process. We feel this meticulous care is evident in the first sip. After individually sorting the fruit, we prefer to gently ferment the de-stemmed berries. Barrel aged prior to final blend and bottling.

2008 CigarZin

Mitch Cosentino describes this 100% old vine Zinfandel as the "ultimate cult wine", meaning people from all over the country recognize the CigarZin, making it our most popular release. This is not your classic Zinfandel; experience the ripe red fruit flavors that make this Zin anything but typical. Fragrant, floral notes with hints of spice and black pepper set the stage for the forward fruit explosion on your palate. The profile is centered on a core of blackberry and boysenberry with notes of cherry kirsch, clove and pepper. The extremely approachable finish displays dense layers of boysenberry jam and cocoa powder.

Retail Value: \$22.00 per bottle

Club Price: \$17.60 per bottle



APPELLATION: California

COMPOSITION: Zinfandel

WINEMAKING: Cigarzin is a blend of Lodi and Sonoma Zinfandel. It has been aged for 20 months in primarily American Oak. The wine is unfined.

RECENT EVENTS



Member Enjoying Cosentino Events!
(for more pictures check us out on Facebook)

UPCOMING EVENTS

Nov 26th – Leftover Fun

Music – Mark McDonald

Food – a fun spin on Thanksgiving leftovers

Time- 12-4pm

Dec 17th – Holiday Open House

Music – Mike Annuzzi

Price- complimentary +3 guests

Time- 12-4pm

Dec 31st - NYE Bubbly

Bubbly – Windsor Bubbles with a custom NYE label



www.facebook.com/CosentinoNapaValley