



# COSENTINO WINERY

## NAPA VALLEY

PREMIER CLUB

August 2012

### VINEYARD HAPPENINGS

#### GEARING UP FOR HARVEST 2012!

It's a busy time in the Napa Valley, with much to prepare in anticipation of this year's harvest season. We are looking forward to an early harvest, about three weeks sooner than last year's. Warmer days and cooler evenings have helped the grapes acclimatize gradually, retaining freshness and acidity in the fruit.

In the month of August, crops are thinned. This practice opens canopies in order to maximize the ripening process. Additional light exposure results in fruitier grapes, which removes a bit of the herbal characteristics, creating a more balanced wine. August is also time for veraison - when grapes begin to change color - indicating that it's almost time to pick the fruit and craft the 2012 vintages!

#### SAVE THE DATE | OCTOBER 13TH



#### 2ND ANNUAL LUAU HARVEST PARTY

Celebrate harvest season at our 2nd Annual Club Luau from 6:30-9:30pm. Let's wine and dine in the vines, Hawaiian style! Join us for a Polynesian feast paired with Cosentino's signature wines. \$65 for club members and their guests.

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).



#### OVEN ROASTED KALE SALAD WITH RICOTTA & PLUMS

A SPECIAL THANK YOU goes out to **Todd Donovan**, 7-year loyal club member and February's 'Fan of the Month', for providing this Summer-inspired recipe.

Send your favorite food and Cosentino wine pairing to your Club Coordinator, Jenna, at [jkunde@cosentinowinery.com](mailto:jkunde@cosentinowinery.com).

#### INGREDIENTS

- 4 medium plums, halved, pitted & thinly sliced
- ½ cup pine nuts
- 12 large curly kale leaves
- 16 oz. fresh ricotta cheese
- 4 Tbsp. extra virgin olive oil
- 3 Tbsp. balsamic vinegar
- 2 tsp. chopped fresh thyme
- 1 tsp. honey
- Kosher salt
- Ground black pepper

#### PREPARATION

1. Preheat oven to 400 degrees.
2. Whisk together 3 tablespoons of the olive oil, thyme, vinegar, and honey in a medium bowl. Season with salt and pepper. Add sliced plums and toss to coat.
3. Remove kale from stems and tear into bite sized pieces. Place on large baking sheet. Drizzle with 1 Tbsp. olive oil and sprinkle with salt and pepper. Bake for 10 minutes or until crisp, and then remove from oven.
4. Toast pine nuts on medium high heat in a small nonstick pan, shaking constantly for 3 minutes. Remove from heat and let cool.
5. Divide ricotta among serving plates and season with salt and pepper.
6. Whisk plums in the vinaigrette again, and then place on ricotta. Dress the dish with crispy kale, remaining vinaigrette, and sprinkle with toasted pine nuts.
7. Serve immediately with 2008 Novelist White Meritage. Enjoy!

### UPCOMING EVENTS

September 7, 8pm  
Wine & Movie Night

December 15, 12pm  
Holiday Open House

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

PREMIER CLUB  
FEATURED WINES



**92** POINTS

*“Best Of Class”*

- 2012 CALIFORNIA STATE FAIR

2008 'NOVELIST'

Fresh lemon blossom, honeydew melon and quince raise the curtain on this aromatic wine. Youthful and bright, tangerine citrus flavors are well-balanced by the palate's elegant minerality and creamy texture. Subtle notes of candied lemon linger nicely on the finish.

**RECOMMENDED FOOD PAIRING**

Oven roasted kale with ricotta and plums

**OPTIMAL AGING:** Drink now or cellar 2-3 years

**COMPOSITION:** 77% Sauvignon Blanc, 23% Semillon

**RETAIL VALUE:** \$20.00

**CLUB PRICE:** \$16.00



*New Vintage Release*

2008 'THE POET'

Subtle aromas of blueberries, clove, and cedar are layered over bright acidity. Cranberry and pomegranate shine through on the front of the palate and leads to darker fruit on the finish. Well framed with balanced tannins and complex hints of toasted oak and spice. A classic Bordeaux inspired blend.

**Recommended Food Pairing**

Goat cheese and herb stuffed lamb burgers

**OPTIMAL AGING:** 10-15 years

**COMPOSITION:** 70% Cabernet Sauvignon, 15% Cabernet Franc, 15% Merlot

**RETAIL VALUE:** \$45.00

**CLUB PRICE:** \$36.00