



# COSENTINO WINERY

## NAPA VALLEY

RESERVE CONNECTION

February 2012 Edition

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## Recent Cosentino News

### Cellar Happenings

Mitch Cosentino has been hard at work in the cellar perfecting blends and closely monitoring the final fermentations of this year's releases. He has recently put the finishing touches on the **2008 Poet** and excited for you to taste it! It is very important to maintain these key vineyard lots to continue to craft this classic Cosentino blend.

Mitch is also eagerly anticipating the release of this year's **Chardonnay** and **Cabernet Franc**; still true to Cosentino's signature style, he has been having fun experimenting with various barrel selections to add complexity and depth that complements the subtle spice and character of these wines.

### April Wine Club Party & Cab Franc Release!

The New Year brings new and exciting events! We are hosting an exclusive Wine Club event on **April 28<sup>th</sup>** and looking forward to releasing the ever popular **Reserve Cab Franc** at the party! The anticipation has been growing since the 2006 vintage sold out so we are very excited to give club members the official first taste.

### Can't make it to the party? Reserve your allotment!

Our 2007 Reserve Cabernet Franc will be released to club members April 28<sup>th</sup>, but we wanted to extend an opportunity to reserve your allotment in advance. Pre-order at a special **wine club exclusive price!** Due to limited production, contact your wine club coordinator, Jenna Kunde, to set your cases aside. Once the wine is ready to ship we will contact you to coordinate a convenient delivery date or visit us at the winery to pick up and enjoy a complimentary wine tasting.

**Club Member's Pre-release Price: \$42 (reg. \$48)**

**Release Price: \$60**

Contact Jenna to pre-order today!

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## Slow Cooked Coffee-Braised Leg of Lamb

**Makes: 8 servings**

**Time: 5 hours**

### Ingredients:

- 6 garlic cloves
- 1 bone-in leg of lamb (7lbs), fat trimmed
- Salt & freshly ground black pepper
- 1 large onion, quartered
- 2 shallots, peeled
- 1 ripe tomato, cored and quartered
- 1/4 cup olive oil
- 1 cup dry red wine
- 3 cups freshly brewed strong coffee, divided
- 1/4 cup flat-leaf parsley



### Preparation:

Preheat oven to 400°. Mince 2 cloves of garlic and rub evenly over lamb. Sprinkle salt and pepper generously over entire lamb leg. Place lamb on a V-shaped rack in a large roasting pan. Surround rack with carrots, onion, shallots, tomato, and remaining 4 garlic cloves. Drizzle oil over vegetables and lamb. Roast 30 minutes.

Reduce oven temperature to 250°. Transfer lamb to a plate and remove rack from roasting pan. Set pan on a burner over high heat; add wine and boil, using a metal spatula to stir and scrape caramelized vegetables from the bottom of the pan, until liquid reduces by half. Stir in 2 cups coffee. Remove from heat. Set lamb back in pan spoon juices over it. Cover tightly with foil.

Return pan to oven and cook until tender and pulling away from the bone, about 5 hours, turning halfway through cooking.

Transfer lamb onto a platter and cover with foil. Reheat remaining 1 cup coffee. Pour liquid and vegetables from pan into a blender and pulse until smooth. Pour sauce through fine-mesh strainer set over a bowl, using a ladle to push it through if needed. Season sauce with salt and pepper. Pour half on lamb and serve the rest in a bowl. Garnish lamb with parsley.

We recommend serving this on top of creamy mashed potatoes and paired with our 2008 Napa County Cabernet Sauvignon.

Please support us in our efforts to Go Green in 2012! We will now be sending wine club newsletters via email. Contact us to update your email today.

## 2008 Napa County Cabernet Sauvignon

Our 2008 vintage of Napa County Cabernet Sauvignon was produced to show a similarity in taste to its Bordeaux origins. Concentrated and complex elements of black fruits, pepper and graphite bring out a powerful, bold flavor on the palate. Currants and pomegranate appear in layers while the finish becomes long and elegantly balanced.

**OPTIMAL AGING:** Drink now or cellar 4 years for peak enjoyment

**Retail Value:** \$40.00 per bottle

**Club Price:** \$32.00 per bottle



**APPELLATION:** Napa County

**COMPOSITION:** 90% Cabernet Sauvignon, 6.5% Cabernet Franc, 3.5% Merlot

**WINEMAKING:** Individual lots are punch down fermented and remain separated during the 36 months of barrel aging in French barrique then bottled unfiltered.

**FOOD PAIRING:** Wood grilled rib-rye, braised oxtail or beef short ribs or pair with our featured recipe

## 2006 Bell' Arte

Super Tuscan style blend that brings together the richest complexity of Bordeaux varieties and marries them with the bright intensity of fruit and spice of Sangiovese. While this wine can be enjoyed by itself and by all, you will find this pairs with many styles of cuisine. Mitch Cosentino declares "soon to become a new favorite."

**OPTIMAL AGING:** Drink now or cellar 4-7 years

**Retail Value:** \$45.00 per bottle

**Club Price:** \$36.00 per bottle



**APPELLATION:** Napa Valley

**COMPOSITION:** 62% Cabernet Sauvignon and 38% Sangiovese

**WINEMAKING:** Bell'Arte was crafted using closed top fermentation which softens the wine. The juice was pumped over twice a day to enhance the aromatics and flavors and then aged in 40% new French oak and 60% (used once) French oak, for 22 months.

**FOOD PAIRING:** Roast pork loin, hangar steak, wood grilled

## 2005 Reserve Merlot

Spicy on the nose with aromas of white pepper, pipe tobacco, and pomegranate. Experience an evenly developed palate with bold flavors of black cherry cordial, sweet anise, and soft cedar. The slightest touch of mint will serve as a palate cleanser, readying the taste buds for ripe tannins and a lingering finish of dried cranberries, citrus zest, and sage.

**OPTIMAL AGING:** Drink now or cellar for 3-4 years

**Retail Value:** \$40.00 per bottle

**Club Price:** \$32.00 per bottle



**APPELLATION:** Napa Valley

**COMPOSITION:** 90% Merlot and 10% Cabernet Franc

**WINEMAKING:** Mitch Cosentino has periodically tasted this wine through the years and couldn't be happier with its development, so we brought this fan favorite out of the cellar to feature in this month's club selection! Due to very limited inventory, this wine is only available through our wine club and tasting room. To reserve any additional bottles, please make sure to contact your wine club coordinator, Jenna, as you will not be able to purchase this wine online.

**FOOD PAIRING:** Rich lasagnas, hearty spice-filled stews



## CRUISE THE MEDITERRANEAN WITH COSENTINO!

*September 24-October 4, 2012*

Join gold medal-winning winemakers Mitch Cosentino and Jeff Kunde, plus vintner Pat Roney, on a 10-day Italy focused cruise featuring wines from Girard, Cosentino and Kunde Family Estate. 2012 will be the inaugural cruising season for Oceania Cruises' newest mid-size ship- the Riviera- the first ship that was designed specifically for food and wine lovers.

For more info visit [www.windsorvineyards.com/food-travel](http://www.windsorvineyards.com/food-travel) or call food and Wine Trails at 1-800-367-5348 for more information.

## RECENT EVENTS AT COSENTINO



## UPCOMING EVENTS

**April 28th – Members Only Pick-Up Party & Cab Franc Release**  
Time: 5-7pm

**May 24th– Chardonnay Day**

Join us as we celebrate Chardonnay Day. Taste an assortment of our Chardonnays paired with delightful accompaniments. Details coming soon!



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