



# COSENTINO WINERY

## NAPA VALLEY

PREMIER CLUB

June 2012

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### A SPECIAL THANKS TO YOU

The anticipation of summer brings to mind outdoor bbq's, warm evenings, and most of all, which wine to pair with each adventure! Summer is the perfect time to express your culinary creativity with bright and bold flavors, complemented by the wine of your choosing. Within this month's summer-inspired club package, we included an additional bottle of wine to help you celebrate the excitement of the season. We hope you enjoy our wines with family and friends while relaxing the summer away. Cheers!

- Wine Club Team



GRILLED FLANK STEAK WITH ROASTED CORN-PANCETTA SALSA

2 pounds flank steak, trimmed

#### MARINADE

- ¼ cup reduced-salt soy sauce
- 1 cup red wine
- 1 tablespoon olive oil
- ½ cup sliced onions
- 1 tablespoon chopped fresh mint
- 1 ½ teaspoon freshly ground black pepper
- 1 rehydrated dried chipotle pepper, stemmed and minced

#### SALSA

- 4 ears corn (fresh or frozen) husks removed
- Olive oil
- 2 ounces pancetta or bacon chopped
- ½ cup garlic, minced and roasted
- ½ teaspoon white wine Worcestershire sauce
- 2 teaspoon minced jalapenos
- 2 teaspoon sherry wine vinegar
- 2 tablespoons chopped basil
- Kosher salt and fresh ground pepper

#### PREPARATION

1. To marinade, combine all ingredients in a small mixing bowl and whisk thoroughly. Place steak in a large plastic bag and add marinade. Chill for 4-5 hours, turning bag occasionally. Remove steak from marinade and reserve marinade for basting.
2. For salsa, preheat oven to 350°F. Rub corn lightly with olive oil and place on a baking sheet. Roast in oven for 45 minutes. Remove corn and scrape kernels off cobs (roughly 2 cups) and place in mixing bowl.
3. In a medium sauté pan or skillet over a medium heat, cook pancetta for 8 to 10 minutes until lightly browned. Pour pancetta into a small strainer over the sink and drain oil. Pat pancetta of excess grease and combine with corn. Add bell pepper, garlic, Worcestershire, jalapenos, vinegar, and basil to the corn. Mix thoroughly, season to taste and refrigerate. Bring to room temperature before serving.
4. For grilling steak, prepare your grill. Place flank steak over the heat and grill for 5 minutes per side, until rare. Remove from grill and let rest under foil for 5 minutes. Slice steak on an angle against the grain.

### SAVE THE DATE | OCTOBER 6TH



### 2ND ANNUAL LUAU HARVEST PARTY

We will be serving a tantalizing tropical feast exclusively for Club Members with plenty of Hawaiian flair! Look forward to dining in our estate vineyards behind the winery while enjoying an exclusive flight of Cosentino's signature wines. It's the perfect time to celebrate harvest in the Napa Valley. This is an event you will not want to miss out on; we look forward to seeing you there!

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).

#### UPCOMING EVENTS

July 1	Giants vs. Reds at AT&T Park
July 13	Concert in the Vineyard
August 5	Day on the Bay
September 7	Wine & Movie Night

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

PREMIER CLUB  
FEATURED WINES



2009 'THE Chard'

2009 Cigarzin

2008 Sangiovese

NEW RELEASE

This exceptional Chardonnay was carefully crafted to highlight flavor and balance. With an extended oak aging, notes of toasted hazelnut mingle alongside juicy peach and ripe apricot. This wine is excellent year-round, especially for a warm summer evening or a fall feast! Serve chilled or bring to room temperature for a slightly creamier taste on the palate.

**Recommended Food Pairing**

Peach and gorgonzola chicken pizza.

**Optimal Aging**

3-4 years

COMPOSITION: 100% Chardonnay

RETAIL PRICE: \$15.00 per bottle

CLUB PRICE: \$12.00 per bottle

Rich with bright exotic fruit, our 2009 Cigarzin has a palate saturated with juicy raspberries, cherry liqueur, crushed black pepper and a hint of clove. The wine finishes in layers with a subtle touch of tart fruit and cocoa.

**Recommended Food Pairing**

Grilled flank steak with roasted corn-pancetta salsa.

**Optimal Aging**

5-8 years

COMPOSITION: 100% Zinfandel

RETAIL VALUE: \$22.00 per bottle

CLUB PRICE: \$17.60 per bottle

The 2008 Il Chiaretto Sangiovese is a unique, Tuscan twist to the usual selection of Bordeaux varietals found in the Napa Valley. Layers of spice and dark currants precede flavors of black cherry and cassis, along with a subtle hint of black pepper.

**Recommended Food Pairing**

Herb and sun-dried tomato calzone with hot sausage, prosciutto, and okra.

**Optimal Aging**

6-8 years

COMPOSITION: 100% Sangiovese

RETAIL VALUE: \$22.00 per bottle

CLUB PRICE: \$17.60 per bottle