



COSENTINO WINERY

WINTER 2016



GREETINGS FROM WINE COUNTRY

We're thrilled to report that harvest is winding down and quality has been at premium levels. There's a decided briskness in the air and with it comes the changing colors of the vines. For a few weeks every year, Napa Valley is painted in broad swaths of yellow and orange. Soon the leaves will fall, and tender blades of vibrant green grass will carpet the rows of vines. Napa Valley is captivating in all seasons, but there is something festive about the vibrant hues and falling temperatures that signal the holidays are fast approaching.

Our vineyards will soon lay dormant for the winter, but we'll be busy in the cellar for some time to come, and in the tasting room we're already looking forward to a New Year. It's a perfect time to express our gratitude; thank you for continuing to be a member of the Cosentino family.

From our family to yours, we wish you a joy filled holiday season and a happy New Year.

CELEBRATE YOUR HOLIDAYS & EVENTS AT COSENTINO!

Planning your Holiday gathering in Napa Valley? Enjoy a wine and food pairing at our Estate! With advance reservations, we are happy to host your festive getaway.

**Contact our Estate Manager, Caroline, at 707.921.2899
or email her at CKeller@CosentinoWinery.com for more details.**

**GIFT THE COSENTINO
WINE CLUB**

Giving a gift membership is easy as 1, 2, 3.

1. Choose the duration you would like to gift (6 months, 1 year, ongoing)
2. Choose the wine preference:
(Red, Mixed, White, Cabernet Sauvignon)
3. Add a personalized message

~ Gift a membership and receive a bonus bottle (up to a \$50 retail value) in your next wine club allocation.
~ Questions or would like to customize their first order?
Contact your club coordinator at 707-921-2898.

FEATURED WINES

Club-exclusive wines and new releases may not be available online. [Contact us](#) to reorder your favorite selections, or call your club coordinator at (707) 921-2898 to add-on to an upcoming allocation.

2014 CHARDONNAY, NAPA VALLEY

Notes of citrus and lemongrass followed by subtle creamy notes. The perfect balance of acidity and fruit create a well-rounded Chardonnay.

WINEMAKING

The best Chardonnay grapes from two of our vineyards are blended and barrel fermented in French Oak for 12 months.

FOOD PAIRING

Entrée: chicken pot pie, Four Cheese Butternut Squash Rigatoni

Holiday Pairing: roasted turkey, green bean casserole, sweet potatoes

Dessert: caramel apple pound cake, pecan pie cupcakes

COMPOSITION

100% Chardonnay

OPTIMAL AGING

Now through 2020

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



2014 THE POET, NAPA VALLEY • *New Release*

Aromatics of dark cherry and plum are framed with flavors of spice and vanilla. Bright acidity and soft subtle tannins create a lingering finish that will improve over time.

WINEMAKING

2014 was a ripe vintage, due to the late harvest temperatures. Fruit developed nicely and created a wine with acid structure and integrated fruit and oak character.

FOOD PAIRING

Entrée: slow cooker cassoulet, braised short ribs with creamy polenta

Holiday pairing: roasted potatoes, prime rib, mushroom risotto

Dessert: hazelnut tiramisu cake, chocolate panna cotta

COMPOSITION

50% Cabernet Sauvignon, 20% Merlot, 15% Petite Verdot, 15% Cabernet Franc

OPTIMAL AGING

Now through 2026

RETAIL: \$45 | **CLUB:** \$36



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2013 RESERVE CABERNET FRANC, NAPA VALLEY • *New Release*

Crushed raspberries and cherry compote on the nose evolve into dark berry and baking spice on the palate. Bright acidity and soft tannins allow a long and integrated finish.

WINEMAKING

A warm, dry spring brought early bud break and created ideal conditions. The 2013 vintage holds exceptional potential following on the heels of the "nearly perfect" 2012 vintage.

FOOD PAIRING

Entrée: eggplant parmesan, Stuffed Cornish Game Hens
Holiday Pairing: roast beef, mashed potatoes and gravy, cranberry sauce
Dessert: chocolate cherry cobbler, red velvet cake truffles

COMPOSITION

80% Cabernet Franc, 20% Merlot

OPTIMAL AGING

Now through 2025

RETAIL: \$60 | **CLUB:** \$48



2014 RESERVE CABERNET SAUVIGNON, NAPA VALLEY

Aromas of plum and roasted coffee precede a full-bodied palate full of currant and cassis. Subtle fruit and well structured tannins make this wine a very food friendly wine.

WINEMAKING

Despite drought conditions, the 2014 vintage was exceptional. Our 2014 Reserve Cabernet Sauvignon is a classic Napa Valley Cab with bold flavors and richness on the palate.

FOOD PAIRING

Entrée: Filet Mignon, Dijon Crusted Beef Tenderloin
Holiday pairing: Cheese and Charcuterie plate, Lamb, Cornbread Stuffing
Dessert: Dark Chocolate Sea Salt Cupcakes, Peppermint bark

COMPOSITION

90% Cabernet Sauvignon, 10% Petite Verdot

OPTIMAL AGING

Now through 2028

RETAIL: \$75 | **CLUB:** \$60



FEATURED PAIRINGS

2014 CHARDONNAY, NAPA VALLEY, paired with FOUR CHEESE BUTTERNUT SQUASH RIGATONI

The creaminess of the Chardonnay is complemented nicely by the buttery notes of the squash.



Ingredients

1 medium butternut squash, seeded and cut in half
1 box rigatoni, 16 oz.
1 head garlic
1 cup whole milk
1 cup ricotta cheese
2 cups baby spinach
½ cup sun-dried tomatoes, chopped
1 cup parmesan cheese
1 cup fontina cheese
1 cup mozzarella
2 tsp. Italian herbs
¼ cup olive oil

Instructions

Preheat oven to 400° F. Place halved butternut squash and garlic on baking sheet and drizzle with olive oil, salt and pepper. Bake for 30-35 minutes, until the squash is tender and then remove from oven to cool. Bring large pot of water to a boil and cook rigatoni until al dente. Remove the seeds from squash and discard. Scoop the inside of the squash and add it to a food processor, with roasted garlic cloves, milk, oregano and thyme. Pulse until completely smooth and add the ricotta once combined. Add spinach and sun-dried tomatoes to a large pan over medium heat and sauté until wilted. Spread the baked pasta in an oven-safe dish and pour the squash mixture on top. Mix in spinach, sun-dried tomatoes, and cheeses. Bake for 10 minutes at 450° F.

2013 RESERVE CABERNET FRANC, NAPA VALLEY paired with STUFFED CORNISH GAME HENS

Dark berry notes, baking spice and soft tannins from the Cabernet Franc are complemented by the cranberry.



Ingredients

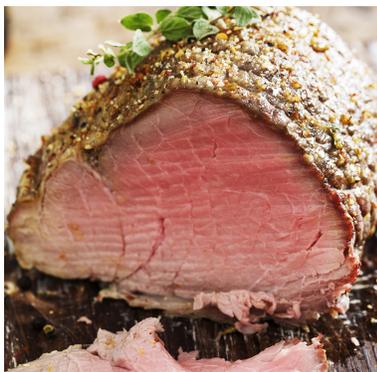
2 Cornish hens, 1½ lbs
1 small apple, finely chopped
½ cup fresh cranberries, chopped
1½ lb. small red potatoes
4 tbsp. butter, chopped
3 tbsp. extra virgin olive oil
2 cloves garlic, minced
1 tbsp. fresh rosemary, chopped

Instructions

Preheat oven to 425° F. Rinse Cornish hens, pat dry and season with salt and pepper. Mix apples, cranberries, rosemary, garlic and 1 tbsp. olive oil in a small bowl. Spoon mixture into the cavities of Cornish hens, and tie the legs together with twine. Set hens and potatoes in a skillet and drizzle with remaining olive oil and butter. Place skillet in the oven and roast for an hour, or until the skin has turned golden brown and crispy. Remove from the oven once chicken is at 180° and let rest prior to carving.

2014 RESERVE CABERNET SAUVIGNON, NAPA VALLEY paired with DIJON CRUSTED BEEF TENDERLOIN

The full-bodied structure and tannins of this Cabernet Sauvignon beckons for a hearty meat dish bringing together the spices of the meat.



Ingredients

2½ lb beef tenderloin roast
3 tbsp. grainy Dijon mustard
1½ tbsp. aged balsamic vinegar
Salt and pepper to taste

Instructions

Preheat oven to 500° F. Tie roast in 3-4 places with kitchen string/twine. Place roast on baking dish and season generously with salt and pepper. Mix Dijon mustard and balsamic vinegar in a small bowl and spread all over the roast, coating the outer part. Place roast in the oven for 30 minutes or until the thickest part of the roast reaches 135° F. Once thoroughly cooked take out and let rest for up to 20 minutes, begin slicing and serve with remaining juices spooned on top.