



COSENTINO WINERY

DECEMBER 2015

GREETINGS FROM WINE COUNTRY

Tis the season here at Cosentino! The holiday spirit is in the air, and this month we decided to wrap up the year with a few of our favorite, food-friendly crowd pleasers, sure to impress at any holiday party or gathering.

As we draw closer to the end of yet another successful year, we raise a glass to you, our loyal members, for your continued support. We look forward to sharing a new vintage with you in 2016.

From all of us here at Cosentino, we wish you a joyous holiday season and a happy New Year.

Cheers!

Club Cosentino
707.921.2898
clubcw@cosentinowinery.com



SAVE THE DATE

THE LAUGH

FRIDAY, FEBRUARY 12TH, 2016

LOCATION: THE Barrel Room

TIME: 7pm - 9pm
Door open at 6:45pm

TICKETS: \$30 Wine Club Members*
\$40 General Public

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Join us for an evening of stand up, snacks and sips at THE Laugh at Cosentino Winery. Hosted by Dan Mires and featuring Ryan Neilan, Michael Cella and headliner Myles Weber, winner of the 40th Annual SF International Comedy Competition.

*Wine Club: Please contact Kate Shelley at: kshelley@cosentinowinery.com for promo code

PREMIER CLUB

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 THE CHARD, LODI

THE Chard is an elegant straw color with toasty notes of graham cracker and lemon meringue. A perfect balance of texture and fresh acidity is entwined with a touch of oak. Bright flavors of freshly picked white peaches and pear lead into a vibrant finish.

WINEMAKING

Partially barrel fermented prior to malolactic fermentation, THE Chard was barreled and aged for 18 months in French oak.

FOOD PAIRING

Spices and herbs: arugula, chives, fennel

Cheese: cheddar, brie, blue

Poultry and seafood: chicken with cream sauce, shrimp, lobster

COMPOSITION: 100% Chardonnay

OPTIMAL AGING: Drink now through 2017

RETAIL: \$16 | **CLUB:** \$12.80



2012 CIGAR ZIN, CALIFORNIA

The 2012 Cigar Zin has notes of black and red fruit with a punch of spice and black pepper. This rich and well-structured wine is hearty with exotic fruit characteristics.

WINEMAKING

Harvested at peak season to ensure quality and flavor, the fruit was sorted and then fermented for seven days. Aged 11 months in French and American oak.

FOOD PAIRING

Cheese: asiago, aged gouda, swiss

Meat: roasted duck, pulled pork, blue cheese burger

COMPOSITION: 100% Zinfandel

OPTIMAL AGING: Now through 2017

RETAIL: \$22 | **CLUB:** \$17.60



2013 BARBERA, SONOMA MOUNTAIN

Dark berry compote and understated clove are on the nose, while the palate opens up to generous raspberry. Smooth tannins and complementing acidity round out the finish that is laced with white pepper and subtle black licorice

WINEMAKING

This single vineyard designate was sourced from Morning Sun vineyard, located on Sonoma Mountain. High-altitude and steep sloped vineyards allowed the fruit to catch fog-free morning sun. Aged 18 months in French oak, 50% new.

FOOD PAIRING

Entrées: ribs, braised lamb shanks

Vegetables: mushrooms, eggplant, fennel

Sauces: tomato, red wine, garlic sage

COMPOSITION: 100% Barbera

OPTIMAL AGING: Now through 2018

RETAIL: \$35 | **CLUB:** \$28



RESERVE CLUB

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.

2012 CABERNET SAUVIGNON, NAPA VALLEY

Candied cherries, dark chocolate, and vanilla bean are prominent on the nose. Rich flavors of dusty mocha and blackberry pie emerge on the palate, layered with bold tannins that provoke a long and elegant finish.

WINEMAKING

Sourced primarily from our vineyards in Calistoga and St. Helena, the 2012 harvest yielded a bountiful crop, as well as high quality fruit. This new release was aged 20 months in French oak barrels; 45% new.

FOOD PAIRING

Cheese: smoked cheddar, camembert, Gruyere
Meat and poultry: charred Gruyere burger, ribeye steak
Pasta: porcini and blue cheese ravioli, mushroom risotto

COMPOSITION

89% Cabernet Sauvignon, 5% Merlot, 3% Petit Verdot, 3% Malbec

OPTIMAL AGING: Now through 2019

RETAIL: \$40 | **CLUB:** \$32



2013 THE FRANC, LODI

Deep crimson in color with sweet and spicy notes of fresh herbs and clove, layered over youthful fruit aromatics. Intense flavors of black cherry pair with hints of black pepper on the palate. This medium-to-full bodied wine has great structure and a lasting finish.

WINEMAKING

Sourced from select vineyards in Lodi, where the grapes experienced ideal growing conditions, to reach optimal ripeness. Fermented in stainless steel and aged in French oak barrels.

FOOD PAIRING

Entrées: roasted duck, chicken marsala, grilled salmon
Cheese: gorgonzola, smoked cheddar, aged swiss

COMPOSITION: 76% Cabernet Franc, 20% Cabernet Sauvignon, 4% Malbec

OPTIMAL AGING: Drink now through 2018

RETAIL: \$22 | **CLUB:** \$17.60



2012 CIGAR ZIN, CALIFORNIA

The 2012 Cigar Zin has notes of black and red fruit with a punch of spice and black pepper. This rich and well-structured wine is hearty with exotic fruit characteristics.

WINEMAKING

Harvested at peak season to ensure quality and flavor, the fruit was sorted and then fermented for seven days. Aged 11 months in French and American oak.

FOOD PAIRING

Cheese: asiago, aged gouda, swiss
Meat: roasted duck, pulled pork, blue cheese burger

COMPOSITION: 100% Zinfandel

OPTIMAL AGING: Now through 2017

RETAIL: \$22 | **CLUB:** \$17.60



WINTER PAIRINGS



2013 THE FRANC, LODI *paired with* HERB BUTTERED HANGER STEAK

INGREDIENTS

- (2) 1½–2 lb hanger steaks
- 2 tbsp of olive oil
- ½ cup of unsalted butter,
room temperature
- 2 tbsp of fresh rosemary,
finely chopped
- Salt & pepper to taste

In a large skillet, heat olive oil over medium heat. Season both sides of steak with salt and pepper to taste. Once oil is hot, carefully add steaks to pan, and cook 5–7 minutes on each side. When desired doneness is reached, remove from heat and cover with foil. Let rest for 5 minutes.

While steaks are resting, add butter and rosemary to medium bowl and stir to combine. Season with salt and pepper to taste.

To serve, top each steak with daub of butter while still warm, allowing butter to melt over steak. Garnish with rosemary and serve with a glass of 2013 The Franc.



2013 BARBERA, SONOMA MOUNTAIN *paired with* ARUGULA PROSCIUTTO PIZZA

INGREDIENTS

- 1 lb pizza dough (store bought or fresh)
- 1 cup marinara (store bought or fresh)
- 2 cups mozzarella
- ½ lb prosciutto
- ½ cup red onion, thinly sliced
- ½ cup parmesan, shaved
- 1 cup arugula

Preheat oven to 425°. Divide pizza dough into to equal halves. On a floured surface, roll out one of the halves of dough into a nine-inch circle. Repeat with second half. Place dough on pizza pan or floured pizza peel. Spread ½ cup of marinara on each pizza, followed by 1 cup of mozzarella, half of the prosciutto and half of the onion. Place in oven and bake for 15–20 minutes, until crust is lightly golden brown.

Top each pizza with the arugula and parmesan and serve with a glass of 2013 Barbera.