



## GREETINGS FROM WINE COUNTRY

**WE'VE WRAPPED UP AN EVENTFUL 2017 HARVEST SEASON** here in Napa Valley. In early October, wildfires swept through parts of Sonoma and Napa wine country, and our hearts go out to friends and neighbors who lost their homes and businesses. We're very thankful for the hard work of our firefighters, first responders, and volunteers. Napa Valley is a small community and it's been inspiring to see everyone come together!

We're grateful that our winery was untouched by the fire, and that nearly all of the grapes for our Napa Valley wines had been harvested well before the fire broke out. Despite the unexpected turn of events, we're looking forward to the release of another outstanding vintage.

As you plan your seasonal festivities, we hope you'll enjoy the included wines. Our 2015 Reserve Napa Valley Cabernet Sauvignon is a classic pairing for holiday ham. The 2015 Napa Valley Chardonnay compliments a wide variety of hors d'oeuvres – not to mention many traditional side dishes.

If you find yourself in Napa Valley over the next few weeks, be sure to stop by the tasting room and raise a glass to cheers with us.

*Warmest wishes for Happy Holidays from Cosentino Winery!*

Club Cosentino  
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## FEATURED WINES

Contact us to reorder your favorite selections, or call (707) 921-2809, x3 to add to an upcoming allocation and save on shipping.



### 2015 CHARDONNAY, NAPA VALLEY

Bright aromas of orange blossom and exotic hints of lemongrass leap from the glass, followed by quaffs of lemon curd, meringue and brioche.

#### WINEMAKING

A blend of two distinctive vineyard lots, our 2015 Chardonnay was barrel fermented in French oak and allowed to undergo a slow and natural malolactic fermentation to retain natural acidity.

**FOOD PAIRING:** Sweet Potato Gratin

**COMPOSITION:** 100% Chardonnay

**OPTIMAL AGING:** Now through 2022

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



### 2015 THE POET, NAPA VALLEY

Our 2014 The Poet is a beautiful Bordeaux-style Meritage wine. It features dark blackberry, tart cherry, cigar box, and French vanilla. The palate bold and vicious softens and lengthens on the finish.

#### WINEMAKING

With over thirty years in Napa Valley, Cosentino has long championed Bordeaux wine production in Napa Valley. The tradition continues with not only Estate fruit but also other great sources throughout Napa Valley.

**FOOD PAIRING:** Chocolate Soufflé

**COMPOSITION:** 59% Cabernet Sauvignon, 22% Cabernet Franc, 10% Merlot, 5% Malbec and 4% Petite Verdot

**OPTIMAL AGING:** Now through 2025

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



### 2014 RESERVE FIELD BLEND, NAPA VALLEY

The nose is rich in both floral aromas and baking spices. The powerful fruit-forward flavors of ripe cherry, plum and blackberry dominate the palate while delicate hints of vanilla and baking spice linger on the finish.

#### WINEMAKING

Early rains in the spring helped budding vines thrive and gave us an above average yield. In the third year of the California drought, the berry sizes remained slightly small which gave us concentrated flavors and structure.

**FOOD PAIRING:** Garlic & Rosemary Crusted Prime Rib Roast

**COMPOSITION:** A field blend of Syrah, Grenache, Mourvèdre and Zinfandel

**OPTIMAL AGING:** Now through 2027

**RETAIL:** \$34 | **CLUB:** \$27.20



### 2015 RESERVE CABERNET SAUVIGNON, NAPA VALLEY

Our 2015 Reserve Cabernet Sauvignon is a full bodied classic with bold notes of black fruit that is complimented with layers of toasted oak and vanilla elements.

#### WINEMAKING

Sourced from Cabernet Sauvignon vineyards in both Rutherford and Oakville.

**FOOD PAIRING:** Slow Roasted Beef Tenderlion

**COMPOSITION:** 100% Cabernet Sauvignon

**OPTIMAL AGING:** Now through 2027

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

## FEATURED RECIPE PAIRINGS



**2014 RESERVE FIELD BLEND**  
*paired with*  
**GARLIC & ROSEMARY  
CRUSTED PRIME RIB ROAST**

### INGREDIENTS

- 5 lb. boneless prime rib roast
- ½ cup olive oil
- ¼ cup chopped rosemary
- 1 Tbsp dried oregano
- 5 cloves garlic, minced
- 4 Tbsp Kosher salt
- 2 Tbsp black pepper

### INSTRUCTIONS

Preheat oven to 450 degrees Fahrenheit.

Place the roast in a roasting pan and cut a few shallow slits into the non-fatty side. In a small bowl, combine olive oil, rosemary, oregano and garlic. Rub the mixture onto all sides of the roast, pressing it into the slits on the top. Allow to sit and marinate at room temperature for 30 minutes.

Sprinkle salt and pepper all over the roast, putting a thicker layer on the fatty side. With the fatty side facing up, place in oven to bake for 25 minutes.

Reduce oven temperature to 325 degrees Fahrenheit. Continue to cook for 60 to 90 minutes or until center of the roast registers 130 degrees Fahrenheit for medium rare. Remove from the oven and cover the roast with aluminum foil. Let rest for 20 to 30 minutes before carving. Serve hot.



**THE POET**  
*paired with*  
**CHOCOLATE SOUFFLÉ**

### INGREDIENTS

- 2 Tbsp unsalted butter
- 3 Tbsp sugar, divided for sprinkling
- ½ cup heavy cream
- 12 oz. semi-sweet chocolate chips, chopped
- 2 egg yolks
- ½ teaspoon vanilla
- Pinch of salt
- 6 egg whites
- 2 Tbsp sugar

### INSTRUCTIONS

Preheat oven to 425 degrees Fahrenheit.

Prepare three large ramekins by greasing the bottom and sides with butter and a light sprinkle of sugar.

In a small saucepan over medium heat, heat the heavy cream. Put the chopped chocolate into a medium sized mixing bowl. When the cream starts to simmer, immediately remove it from the heat and pour over the chocolate and stir until smooth. Add to the chocolate, egg yolks, vanilla and pinch of salt and fold together until thoroughly combined. Set aside to cool.

In a medium bowl, use an electric mixer to whip egg whites on high while gradually adding in the sugar. Continue until a stiff peak is formed when a spoon is stuck in and pulled out. Pour this mixture into the cooled chocolate and fold until fully mixed together. Pour mixture into the prepared ramekins.

Place ramekins in the oven and bake for 15 minutes. (Do not open oven during baking).

Serve immediately.