



COSENTINO WINERY

WINTER 2016

GREETINGS FROM WINE COUNTRY

The start of 2016 has all of us at Cosentino excited for what's to come in this new vintage. While our vineyards lay dormant, embracing much anticipated rain showers, our winemaking team is staying busy in the cellar and vineyards. Our 2014 wines are now making their way into bottle and we have begun barreling down the most recent 2015 vintage. Meanwhile, our vineyards are being pruned in preparation for the ever-exciting springtime bud break.

We're looking forward to sharing new releases and our flagship wines with you this year. If have you have any questions about your upcoming allocations, feel free to drop us a line or send us an email. We're always happy to hear from you!

From all of us at Cosentino,
Cheers!

Club Cosentino
707.921.2898
clubcw@cosentinowinery.com



FEATURED WINE



2013 THE DARK, LODI

Concentrated flavors of blackberry, cassis and plum are followed by structured tannins and a lingering finish.

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

Contact us to add to your next order
and save on shipping!

SAVE THE DATE

Club Exclusive
SPRING PARTY
APRIL 30TH



Complimentary for club members,
more details to come!

Don't miss out!
Ensure "ClubCW@CosentinoWinery.com"
is added to your safe sender's list.

FEBRUARY 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 • *New Release*

Bright notes of citrus blossom and lemongrass are prominent on the nose, followed with a touch of toasted oak. Balanced acidity and a full finish come together to create a well-structured wine.

WINEMAKING

Crafted in a more crisp style than a typical Napa Chard, our 2014 Chardonnay is sourced from two vineyard lots in Napa Valley that contribute to a well-balanced wine. Aged 12 months in 50% new French oak.

FOOD PAIRING

Entrée: whole-roasted chicken, miso-glazed salmon, scallop bisque

Cheese: Camembert, brie, cheddar

Dessert: classic lemon bars, berry panna cotta

COMPOSITION

100% Chardonnay

OPTIMAL AGING

Now through 2019

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



2014 THE DARK, LODI • *New Release*

Medal Winner, SF Chronicle

Herbal aromas of juniper and crushed pepper are enveloped by a velvety texture and jammy fruit flavors like plum, blueberry, and cassis. Full-bodied with a long and smooth finish.

WINEMAKING

Our 2014 vintage reveled in a long, yet balanced growing season. With warm days and cool nights, the fruit reached peak quality just in time for harvest

FOOD PAIRING

Meat: short ribs, rosemary-crusted lamb

Cheese: Muenster, smoked Gouda, manchego

Dessert: red wine brownies, dark chocolate fudge

COMPOSITION

65% Petite Sirah, 35% Petit Verdot

OPTIMAL AGING

Now through 2017

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



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2014 RESERVE PINOT NOIR, CARNEROS • *Limited Inventory*

Notes of red cherry, rhubarb, wild strawberry and cinnamon spice are prominent in this Pinot Noir. On the palate, fresh rose, cherry, plum and cola are intertwined with silky tannins and a long succulent finish.

WINEMAKING

Our reserve Pinot Noir is the archetype of Carneros Pinot Noir. The 2014 vintage brought us warm days which provided for a quick bloom that led to development of this complex yet well balanced wine that is the perfect complement to your favorite dishes.

FOOD PAIRING

Cheese: Havarti, brie, Swiss

Meat and poultry: Roast turkey, lamb, duck

Dessert: chocolate covered strawberries, vanilla bean cheesecake

COMPOSITION

100% Pinot Noir

OPTIMAL AGING

Now through 2020

RETAIL: \$55 | **CLUB:** \$44



2012 THE POET, RED MERITAGE, NAPA VALLEY

Elegant and full-bodied, our flagship wine is rich with notes of dark fruit, mocha, and toasted spices. As this wine opens, the palate showcases leather, crushed herbs, and hints of anise. Drink now or cellar up to 15 years.

WINEMAKING

2012 was said to be the perfect growing season, warm days and a quick bloom in the spring allowed us to pick a ripe and even crop. With ideal weather conditions, we were able to maintain crisp acidity and bright fruit.

FOOD PAIRING

Cheese: Comté, smoked cheddar, gorgonzola,

Meat and fish: Coq au vin, grilled skirt steak

Dessert: flourless chocolate torte, chocolate mousse with a cherry reduction

COMPOSITION

51% Cabernet Sauvignon, 28% Merlot, 11% Petit Verdot, 9% Cabernet Franc, 1% Malbec

OPTIMAL AGING

Now through 2023

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



DESSERT & WINE PAIRINGS

Inspired by the month of love, we whipped up delicious desserts paired with our new releases.



CHARDONNAY, NAPA VALLEY paired with CLASSIC LEMON BARS

INGREDIENTS

Crust

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ sticks unsalted butter; frozen
- $\frac{3}{4}$ cup powdered sugar
- $\frac{3}{4}$ tsp salt

Filling

- 4 eggs; lightly beaten
- $\frac{1}{4}$ cup whole milk
- 3 Tbsp all-purpose flour
- 1 $\frac{1}{3}$ cups granulated sugar
- $\frac{3}{4}$ cup lemon juice, freshly squeezed
- $\frac{1}{4}$ tsp salt

Preheat oven to 350 degrees Fahrenheit and lightly grease a 9x13 inch pan with butter and line with waxed paper.

For the crust, grate butter on a cheese grater and set aside. In a large bowl, combine flour, sugar, and salt. Whisk together and add butter until the mixture appears crumbly. Transfer to baking dish and press evenly onto bottom of dish; freeze for 15 minutes. Once chilled, bake until slightly brown, about 15 minutes.

For the filling, whisk together eggs, sugar, flour and salt. Gradually stir in lemon juice and milk. Remove crust from oven and pour filling over crust. Reduce the oven temperature to 325 degrees and bake until filling is set and the crust edges are golden brown, about 15 minutes.

Once cooled, lift out lemon bars and set on cutting board. Dust with powdered sugar and carefully cut into squares.



THE DARK paired with RED WINE BROWNIES

INGREDIENTS

Brownies

- 1 20 oz. package brownie mix
(try Ghirardelli's Dark Chocolate)
- 1 egg
- $\frac{1}{3}$ cup red wine
- $\frac{1}{4}$ cup vegetable oil

Whipped Cream

- 1 cup heavy whipping cream
- 1 Tbsp sugar
- 1 tsp vanilla

Garnish

- $\frac{1}{2}$ cup fresh raspberries

Preheat oven to 325 degrees Fahrenheit. Lightly grease an 8x8 inch glass baking pan with non-stick cooking spray.

In a large bowl combine brownie mix, egg, red wine, and vegetable oil, then stir until combined. Using a rubber spatula, spread the batter in the prepared pan. Bake for 45 to 50 minutes.

For the whipped cream, place a metal mixing bowl in the freezer for 10 to 15 minutes, then add chilled whipping cream, sugar and vanilla in metal mixing bowl. Beat with a whisk until stiff peaks form.

Use a serrated knife and slice brownies in squares. Serve brownies with a dollop of whipped cream and garnish with fresh raspberries.