



FALL 2017



GREETINGS FROM WINE COUNTRY

HARVEST IS COMING TO AN END as we bring in our last few bins of grapes to crush. We look forward to seeing these wines evolve and are confident about the vintage at hand. While anytime is the right time to visit wine country, if you have not yet had the opportunity to enjoy Napa Valley during the fall season, we highly suggest adding this to your bucket list. The sun is shining, the leaves are changing, and our tasting room is buzzing with wine-loving visitors. We have spent the last 12 months hard at work out in the vineyards and inside the tasting room and we are excited to share with you the fruits of our labor included in this month's club allocation. Join us in raising a glass to an extraordinary 2017 harvest!

*From all of us at Cosentino,
Cheers!*

Club Cosentino
707.921.2898
clubcw@cosentinowinery.com

– YOU'RE INVITED –



HalloWINE Days
October 28th-31st | 1pm-4pm

Stop by Cosentino for a flight of ghoulishly good wine paired with festive bites. Bonus: Join us in costume to get a special treat.

Complimentary for 2 people per club membership. | \$20 additional guests

No reservation required.

HAPPY
HALLOWINE
WINE

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 THE NOVELIST, NAPA COUNTY

The 2015 THE Novelist opens up with an aromatic nose of fresh lemon blossom and honeydew melon. This wine has youthful and bright tangerine citrus flavors that are well-balanced by the palate's somewhat creamy notes and elegant minerality.

WINEMAKING

Each lot was handpicked, crushed and pressed, then racked and aged in French oak barrels, sur lies for nine months prior to blending and bottling. The first release of THE Novelist in 1982 was inspired by the great and rare white wines from Bordeaux such as Château Haut-Brion Blanc and Château Carbonnieux.

FOOD PAIRING: Spicy Pad Thai noodles

COMPOSITION: A proprietary blend of Sauvignon Blanc and Semillon

OPTIMAL AGING: Now through 2019

RETAIL: \$20 | **CLUB:** \$16



2015 RESERVE MERLOT, NAPA VALLEY

The 2015 Reserve Merlot opens with rich aromatics of plum, raspberry, mocha and vanilla bean. The palate showcases dark fruit flavors of blackberry, marionberry and blueberry over decadent chocolate undertones. A well-rounded profile with a dense, saturated mid-palate and silky finish give this age worthy wine a great deal of scale.

WINEMAKING

Oak aging imparts both flavor and texture into a wine, creating a broader range on the palate. In order to achieve the structured elegance expected of a Napa Valley Merlot, this wine was barrel aged for 20 months in French oak. Indicative of the wine's Reserve status, our winemaker utilized his discerning palate to hand select only the best barrel lots to craft the perfect blend for the 2015 vintage.

FOOD PAIRING: Sausage Cassoulet

COMPOSITION: 100% Merlot

OPTIMAL AGING: Now through 2023

RETAIL: \$52 | **CLUB:** \$41.60



2014 CABERNET FRANC, NAPA VALLEY

Ripe raspberry aromas swirl with heady notes of dark chocolate, dried herbs, and cherry compote on the nose. The palate is richly layered with flavors of cherry, oak-derived spice and cocoa bean. The tannins are ripe, and well-integrated leading to substantial structure and a firm finish.

WINEMAKING

Early rains in the spring help budding vines thrive and 2014 gave us an above average yield. In the third year of a drought in California the berry sizes remained slightly small which in turn gave us concentrated flavors and structure. The 2014 harvest showcased a well-developed balance of acidity and fruit character making it yet another high-quality vintage for the Napa Valley.

FOOD PAIRING: Roasted Lamb Chops

COMPOSITION: 99.6% Cabernet Franc, 0.4% Cabernet Sauvignon

OPTIMAL AGING: Now through 2023

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



FEATURED RECIPE PAIRINGS

2015 THE NOVELIST, NAPA COUNTY *paired with* SPICY PAD THAI NOODLES



Ingredients

1 pound linguine
2 tbsp brown sugar
1/3 cup low sodium soy sauce
1 1/2 tsp Sriracha hot sauce
3 cloves garlic, minced
2 tbsp fresh ginger, grated
1 tbsp olive oil
2 large eggs, lightly beaten
1/2 tsp crushed red pepper flakes
1/4 cup fresh cilantro, chopped
4 green onions, chopped

Instructions

Fill a large pot halfway with salted water and bring to a boil. Add linguine and cook according to package directions. Drain and set aside. In a medium bowl combine brown sugar, soy sauce, sriracha, garlic and ginger. Whisk well to combine then set aside. Return the large pot to stove over medium heat. Add 1 tbsp olive oil then eggs and red pepper flakes. Stir to scramble the eggs. Once cooked, set aside with pasta.

With the heat turned down to low, add pasta and eggs back into pot, then pour the sauce mixture over the top. Using a wooden spoon, stir well until pasta and vegetables are coated with sauce. Remove from heat, add green onions and cilantro and stir to combine. Serve immediately.

2015 RESERVE MERLOT, NAPA VALLEY *paired with* SAUSAGE CASSOULET



Ingredients

4 Italian sausage links, cut in 1 inch pieces
1 yellow onion, chopped
1/4 cup sun-dried tomatoes, diced
4 oz roasted red peppers, cut into strips
3 garlic cloves, minced
1 sprig fresh thyme
1 tsp salt, additional to taste
1/4 tsp pepper, additional to taste
3/4 cup chicken broth
1 can Great Northern beans, rinsed and drained
2 tbsp chopped fresh parsley
Grated Parmesan cheese

Instructions

In a slow cooker, make one layer each of the onion, tomatoes and peppers and sprinkle with garlic. Place the sausage on top, and then add the thyme, pepper and salt. Pour the broth over all ingredients but do not stir. Cover and cook on low for 4 to 5 hours.

After 4 to 5 hours, add the beans into the slow cooker and sprinkle with the parsley. Cover and cook on high for another 30 minutes.

Garnish with a little cracked pepper, a drizzle of olive oil and parmesan cheese to taste. Serve hot with fresh crusty bread.

2014 RESERVE CABERNET FRANC, NAPA VALLEY *paired with* LAMB CHOPS



Ingredients

1 lb Italian sausage links
6 thick lamb loin chops
5 large garlic cloves, pressed
1 tbsp fresh thyme, lightly crushed
1 tbsp fresh rosemary, lightly crushed
2 tsp coarse kosher salt
2 tbsp extra-virgin olive oil, divided

Instructions

Mix garlic cloves, thyme, rosemary and salt with 1 tbsp olive oil in large bowl. Add lamb and turn in mixture to coat. Place chops into large plastic zip closed bags to marinate at room temperature for at least 30 minutes and up to 1 hour.

Preheat oven to 400°F. Heat remaining 1 tbsp olive oil over high heat in heavy large cast iron skillet. Place lamb chops into skillet and cook for about 3 minutes on each side or until browned.

Transfer skillet to oven and roast lamb chops to desired doneness, about 15 minutes for medium. Transfer lamb to platter cover with foil and allow the meat to rest for five minutes before serving