



COSENTINO WINERY

FALL 2015

GREETINGS FROM WINE COUNTRY

Harvest 2015 arrived in a flurry in the Napa Valley and despite an extra dry year, we're anticipating another high quality harvest.

While the weather affects the overall quality of the wine, so do the hardworking people behind the scenes of these fast paced few months. In order to produce a successful vintage, our winemaking team rallied up interns to combine forces with our awesome cellar crew, and this year, we have a new fearless leader, Winemaker Marty Peterson.

We look forward to seeing what's in store for the 2015 vintage and hope you are able to drop by the winery in the next couple months to enjoy wine country in full force.

From all of us at Cosentino,

Cheers!

Club Cosentino

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COSENTINO SPOTLIGHT

Meet Your Winemaker—Marty Peterson



Coming on board as Cosentino's Head Winemaker in October 2014, Marty Peterson is the man behind the magic in the cellar. As he begins his first harvest at Cosentino, he deserves a formal introduction.

Born into a family with a history rooted in California farming, Marty was raised in Lodi, where he spent his early years learning

the lay of his family's ranch with his father. He credits his viticultural beginnings to the summer days he spent as a passenger in his father's pickup truck, visiting job sites and drawing up irrigation plans on napkins. "I had the best teacher in the world. My dad and I spent a lot of time driving up and down the Central Valley learning about different soil types and different ways to manage nutrition in soils, and then planting vineyards."

It was a natural progression that he follow in his parents footsteps and attend Fresno State, where he graduated with a Bachelors degree in Enology. From there, Marty pursued a career in the wine industry, honing his winemaking skills at multiple properties including St. Francis Vineyards and Francis Ford Coppola Winery.

Now, taking on the role as Cosentino's Head Winemaker, Marty's ability to craft an exceptional bottle of wine is undeniable. As a winery founded on utilizing high quality fruit from California's finest appellations, his strong ties to Lodi and rich family history in California grape growing make him the perfect fit for the job.

We are thrilled to have Marty on board to lend his experience and knowledge to Cosentino Winery and look forward to the fruits of his labor in the 2015 vintage.

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.

2013 CHARDONNAY, NAPA VALLEY

Our Napa Valley Chardonnay strikes an ideal balance of richness and acidity. Lemon zest and bright stone fruit combine with subtle toasted oak and vanilla. An elegant and crisp finish leaves you anticipating your next sip.

WINEMAKING

The 2013 vintage was a nearly-perfect harvest with great weather conditions throughout. Harvest started two weeks earlier than usual, allowing us to pick at preferred ripeness. Aged 9 months in French oak, 35% new; 65% 2nd year.

FOOD PAIRING

Meat & seafood: pork loin, whole-roasted chicken, lobster

Cheese: brie, blue cheese, havarti

Sauces: cream-based, fresh basil pesto

COMPOSITION

100% Chardonnay

OPTIMAL AGING

Now through 2018

RETAIL: \$27 | **CLUB:** \$21.60



2013 THE POET, RED MERITAGE, NAPA VALLEY

Distinct and beautiful aromas of dark currant, ripe cherry, and mocha. Flavors of raspberry and leather are accented by well-integrated tannins.

WINEMAKING

The fruit for our flagship wine was picked at optimal ripeness, harvested in late October and early November. Aged for 22 months in French oak, 50% new.

FOOD PAIRING

Entrées: pepper-crusted prime rib, lamb

Cheese: aged Gouda, Danish blue cheese, Saint Florentin

Herbs & spices: sage, cumin, peppercorn

COMPOSITION

51% Cabernet Sauvignon, 27% Merlot, 15% Cabernet Franc, 5% Malbec, 2% Petit Verdot

OPTIMAL AGING

Now through 2025

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



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 SANGIOVESE, IL CHIARETTO, NAPA VALLEY

A nose of Bing cherry and cola are characteristic aromatics in our classic Sangiovese. Layered with bright acidity, raspberry, and toasted spices, this wine is the perfect pairing with tomato-based Italian dishes.

WINEMAKING

A Tuscan inspired Sangiovese sourced from Pope Valley in Northern Napa County. Aged 20 months in 25% new French Oak.

FOOD PAIRING

Meat and poultry: steak, veal, roasted game

Cheese: pecorino, asiago, fontina

Pasta: Bolognese, lasagna

COMPOSITION

90% Sangiovese, 7% Merlot, 3% Cabernet Sauvignon

OPTIMAL AGING

Now through 2018

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



2013 MERLOT, NAPA VALLEY

The nose shows hints of blackberry jam, mocha, and exotic vanilla bean. Following these stunning aromas is a palate full of chocolate covered black cherries and plum, laced with a finish of warm spice and fresh-baked cherry pie.

WINEMAKING

2013 was a classic vintage for the Napa Valley. Warm days paved a path for a bountiful crop load with balanced acidity and moderate alcohol levels. Aged 20 months in 35% new French oak.

FOOD PAIRING

Meat & seafood: peppered steak, blackened salmon, pork

Cheese: goat, marble jack, smoked cheddar

Herbs & spices: oregano, rosemary, nutmeg

COMPOSITION

95% Merlot, 4% Petit Verdot, 1% Cabernet Sauvignon

OPTIMAL AGING

Now through 2021

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



HARVEST PAIRINGS



2013 MERLOT, NAPA VALLEY *paired with* SALMON EN PAPILOTTE

INGREDIENTS

4 (4oz) salmon fillets
Juice of 1 lemon
Salt and ground black pepper, to taste
4 12 x 18-inch pieces of parchment paper
1-2 lemons, thinly sliced
½ cup green onions, chopped
8 spears fresh asparagus, cut into 1-2 inch pieces
4 tsp olive oil

Preheat oven to 350 degrees. Rinse salmon fillets in cold water, place onto a plate, and squeeze a lemon over the salmon. Sprinkle fillets with salt and pepper.

Fold a piece of parchment paper in half crosswise, and center a salmon fillet on one side of the paper. Place 2 lemon slices on top of the salmon, and surround with 2 cut-up asparagus spears. Sprinkle 2 tablespoons of green onion over the lemon slices, and fold the parchment paper over the salmon. Fold the edges of the paper over several times, all around the open edges, to seal the salmon into a parchment paper envelope. Place the sealed packets onto a baking sheet, and brush the tops of each packet with about 1 teaspoon of olive oil.

Bake in the oven until the asparagus is tender and the salmon is opaque and slightly flaky, about 20 to 25 minutes. To serve, place a packet onto a plate, and cut open the paper to release the aroma. Enjoy with the 2013 Napa Valley Merlot.



2013 CHARDONNAY, NAPA VALLEY *paired with* ROSEMARY & LEMON SKILLET CHICKEN

INGREDIENTS

1 lb. small red-skinned potatoes, quartered
Kosher salt
2 sprigs fresh rosemary, plus 1 Tbsp. leaves
1 clove garlic, smashed
Pinch of red pepper flakes
Juice of 2 lemons
(squeezed halves reserved)
2 Tbsp. extra-virgin olive oil
4 bone-in chicken breasts
10 oz. cremini mushrooms, halved

Preheat the oven to 450 degrees. Cover the potatoes with cold water in a saucepan and salt the water. Bring to a boil over medium-high heat and cook until tender, 7-8 minutes; drain and set aside.

Using a large knife, mince the rosemary leaves and garlic, then combine in a bowl with 2 teaspoons salt, red pepper flakes, juice of 1 lemon and the olive oil. Add the chicken and turn to coat.

Heat a large cast-iron skillet over medium-high heat. Add the chicken, skin-side down, cover and cook until the skin browns, about 5 minutes. Turn the chicken; add the mushrooms and potatoes to the skillet and drizzle with the juice of the remaining lemon.

Add the rosemary sprigs and the squeezed lemon halves to the skillet; transfer to the oven and roast, uncovered, until the chicken is cooked through and the skin is crisp, 20 to 25 minutes.

Remove from oven and let rest for 5 minutes before serving with a glass of 2013 Napa Valley Chardonnay.