



COSENTINO WINERY

FALL 2016



GREETINGS FROM WINE COUNTRY

Harvest is in full swing and we are happy to report that the 2016 vintage has been a high quality crop with even ripening and intense flavors. Mild-to-warm weather and a sufficient amount of long-anticipated rain created ideal conditions for a moderate growing season and balanced berry structure.

If you are planning an outing in wine country in the upcoming weeks, we invite you to join us for our seasonal events to celebrate harvest. Experience a complimentary Vineyard Tour, savor the season with our private experience THE Taste, or stop by our tasting bar to say hello to our friendly tasting room team!

We hope you enjoy the new releases and fan favorites included in your fall allocation.

From all of us at Cosentino, cheers to Harvest!

The Cosentino Wine Club
ClubCW@CosentinoWinery.com
707-921-2898

THE TASTE

A seasonal, farm-to-fork tasting, featuring our small production wines served alongside locally-sourced food pairings. This private experience is about enjoying the collaboration and relationship between thoughtful wine and food pairing.

Offered daily with a 72 hour advance reservation

General: \$60 Club: \$30

For reservations, [click here](#) » or call 707.921.2899

VINEYARD TOURS THROUGH SEPTEMBER!

Experience this year's harvest up close and personal! Complimentary tours will be offered Sundays and Mondays through the end of September, as a casual and educational way to learn more about our estate grown fruit. Reservations are not necessary, walk-ins welcome.

RENOVATION UPDATE

Our estate renovations are nearly complete! The exciting new changes have been a collaborative effort designed to capture the personality of our beautiful Napa Valley home. We're looking forward to sharing the refreshed spaces with everyone as the project continues to develop through September.

WINE AND MOVIE NIGHT

FRIDAY, OCTOBER 7TH AT 6 PM

Join us for an evening of wine, rustic pizza and a feel good, comedy classic, *Big Night*. All tickets will include wine, popcorn and a selection of rustic pizzas from local favorite, Napa Valley Crust!

General: \$30/ Club: \$20 (Promo Code: MOVIE NIGHT2016)

[RSVP Here](#) »



FEATURED WINES

All New Releases!

These club-exclusive new releases are not yet available for purchase online. [Contact us](#) to reorder your favorite selections, or call (707) 921-2898 to add to an upcoming allocation and save on shipping.

2014 THE NOVELIST, NAPA VALLEY - New Release

Fresh lemon blossom, honeydew melon and quince open on the nose of this aromatic wine. Bright tangerine flavors are well-balanced by the palate's somewhat creamy notes, and elegant minerality.

WINEMAKING

Each lot was handpicked, crushed, pressed and aged in French oak barrels in our cold rooms. Aged sur lees for nine months prior to blending and bottling.

FOOD PAIRING

Entrée: Pan seared scallops, Lemon herb roasted chicken
Side: Asparagus risotto, Arugula salad with lemon and parmesan
Dessert: Cheesecake, Strawberry peach galette

COMPOSITION: 56% Sauvignon Blanc and 44% Semillon

OPTIMAL AGING: Now through 2019

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



2014 MERLOT, NAPA VALLEY - New Release

Fragrant aromas of briar fruit jam, black currant and black cherry. Ripe red berries and vanilla on the palate lead to a silky, long finish.

WINEMAKING

Despite drought conditions, the 2014 vintage was exceptional with quality along the lines of the 2012 and 2013 vintages, due to the ideal temperatures. Few extreme temperature swings and limited rain gave us truly ripe fruit with moderate sugar levels and crisp acidity.

FOOD PAIRING

Entrée: Fennel and pork shoulder ragu, Jambalaya
Side: Panzanella, Balsamic glazed brussels sprouts
Dessert: Blackberry cheesecake brownies, Chocolate mousse cups

COMPOSITION: 100% Merlot

OPTIMAL AGING: Now through 2022

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



2014 SANGIOVESE, CARNEROS - New Release

Notes of dark fruit, jam and spice are complimented by subtle oak. The palate is elegant, rounded and fruity, with a lingering finish.

WINEMAKING

2014 was a ripe vintage, due to late harvest warm temperatures. Fruit developed nicely and created great acid structure with integrated fruit and oak character.

FOOD PAIRING

Entrée: Braised lamb shanks, Stuffed bell peppers
Side: Gnocchi with sage and butter sauce, Ratatouille gratin
Dessert: Flourless chocolate cake, Tiramisu

COMPOSITION: 95% Sangiovese and 5% Merlot

OPTIMAL AGING: Now through 2019

RETAIL: \$28 | **CLUB:** \$22.40



SLOW-COOKER RECIPE PAIRINGS

2014 THE NOVELIST, NAPA VALLEY paired with LEMON HERB ROASTED CHICKEN

Bright and citrus flavors of the chicken mirror flavors in this wine, making it a great complementary dish.



Ingredients

1 whole chicken
2 lemons, sliced thinly
¾ cup garlic, peeled
1 tbsp dried oregano
1 tbsp rosemary
2 tbsp butter
salt and pepper

Instructions

Remove the giblets from inside of the chicken, if they remain. Fill the chicken with sliced lemon and peeled garlic. Coat the outside of the chicken in butter and herbs. To prevent chicken from drying out while cooking, ball up four pieces of foil into fist-sized balls, and place on the bottom of your large slow cooker pot. Place the chicken in the slow cooker on top of the foil, and cook on low for 6-8 hours. Check on the chicken periodically to ensure it is cooked through, but not overdone. Serve with asparagus risotto.

2014 MERLOT, NAPA VALLEY paired with PORK SHOULDER & FENNEL RAGU

The medium-weight and smooth consistency, from slow-cooking pork, echoes the texture of our smooth Merlot.



Ingredients

3 tbsp olive oil
2 lbs boneless pork shoulder
1 medium onion, chopped
1 tsp fennel seed
4 garlic cloves, finely chopped
1 tbsp fresh sage, finely chopped
28oz tomato puree
28 oz peeled tomatoes, drained and chopped
¼ tsp red pepper flakes
½ cup chopped fresh basil

Instructions

In a large skillet, heat olive oil over medium. After seasoning the pork shoulder with salt and pepper, place in the skillet and lightly brown it on all sides. Transfer the pork shoulder to a slow cooker pot and set aside. In your skillet, keep on medium heat and cook the onion and fennel seeds until tender. Add the cooked onions and fennel seeds to the slow cooker pot with the pork shoulder. Add garlic, sage, tomato puree, peeled tomatoes and red pepper. Cover and cook on low for 5-6 hours, checking periodically until pork is tender. After pork is cooked, finely shred it with two forks. Serve over your favorite type of pasta and pair it with balsamic glazed brussels sprouts.

2014 SANGIOVESE, NAPA VALLEY paired with SPICY STUFFED BELL PEPPERS

The spiciness of these bell peppers brings out the subtle spice and jammy notes in the Sangiovese.



Ingredients

6 tri-color bell peppers, tops cut off and seeds and ribs removed
1 lb lean ground beef
1 cup rice, cooked
1 cup black beans, rinsed and drained
1 cup frozen corn
1 cup red enchilada sauce
¾ cup shredded Mexican cheese
½ tsp chili powder
½ tsp cumin

Instructions

In a large bowl, combine all ingredients to create a mixture. Fill each pepper with mixture, using a large spoon. Spray the bottom of a slow cooker with non-stick cooking spray and place the peppers inside. Cook on high for 2-3 hours or low for 5-6 hours, checking that the meat is cooked through. Serve immediately with additional toppings, if desired.

Optional toppings: cilantro, sour cream, shredded Mexican cheese, salsa, avocado