



GREETINGS FROM WINE COUNTRY

Many think the fall harvest is the best time to visit Napa Valley.

At Cosentino, we're fans of May and June, when the valley explodes with emerald-green carpets of grapevines, mustard flowers more vivid than French's from a squeeze bottle, and Monet-like pastels of lavender and lupine.

It's the season to drive along Highway 29 and its crossroads in a convertible, top down taking in the refreshing mid-spring scenery. It is typically sunny but not too hot, making it an ideal time for wine club members to relax in the VIP area of our renovated patio, cooled by water features on warm days and moderated on cool afternoons by the stone hearth.

We are excited to share our newly released 2016 Semillon with you this summer. Blended with a splash of Sauvignon Blanc, this rare (for Napa) Semillon-dominant wine is both refreshing and complex, a fine match for cheeses, salads and seafood. Just 400 cases were produced, and wine club members get first grabs.

June also jump-starts the backyard grilling season. Our first ever 2015 Reserve Zinfandel and our limited production 2015 Petite Sirah are built for the barbecue. These wines are only available at the Cosentino tasting room, and through your wine club coordinator. Stock up now on these reds that are sure to sell out before summer officially begins on June 21st.

– YOU'RE INVITED –

BBQ Celebration
Sunday, July 9th | 11am-1pm

Summertime calls for great BBQ and delicious wine! Join us for bites hot off the grill paired with our favorite chilled whites and bold reds. *Reservations kindly requested.*



– SAVE THE DATE –



Join us for **EntWINED Evenings** every third Friday of the month from 5-7pm, now through September 2017.

General: \$18 | Club: \$10

Ticket includes a flight of 4 wines and tapas.

Tickets must be purchased in advance.

June 16th, September 15th, July 21st, October 20th, and August 18st.

RSVP »

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.

2016 SEMILLON, NAPA VALLEY

This Semillon is round and laced with aromas of tangerine and yellow apple. Pear and apricot flavors are balanced with a hint of vanilla followed by a long, brilliant, and silky finish. Try with cracked crab and other seafood dishes with a touch of citrus to bring out the nuances of this lively wine.

WINEMAKING

This small production Semillon comes from two contrasting vineyards; the first is situated in Napa Valley's northerly sub-appellation of Calistoga and the second vineyard site is in the Carneros sub-appellation in the southern Napa Valley. The contrasting terroir of these two sites produced distinctly different fruit which married nicely enabling us to craft a well-integrated wine with a smooth finish.

FOOD PAIRING: Grilled salmon with lemon and rosemary

COMPOSITION: 84% Semillon, 16% Sauvignon Blanc

OPTIMAL AGING: Now through 2019

RETAIL: \$24 | **CLUB:** \$19.20



2015 RESERVE ZINFANDEL, NAPA VALLEY

This Reserve Zinfandel is laden with bramble fruit aromas, baking spices and dusty minerality. Juicy fruit flavors permeate the broad palate and mingle with hints of cocoa, dark cherry, and blackberry cobbler. The finish is elegant and well-balanced with refined firm tannins.

WINEMAKING

Sourced from select vineyards in Napa Valley including the Harris Blue Ridge vineyards in east Napa, this Reserve Zinfandel was aged in French, American, and Hungarian oak for 18 months to provide diverse characteristics and structure. The elegance of the French and American oak give smoky notes, while the Hungarian oak showcases Zinfandel's renowned spicy varietal character.

FOOD PAIRING: Grilled eggplant with Parmesan and fresh oregano

COMPOSITION: 86% Zinfandel, 10% Primitivo, 4% Petite Sirah

OPTIMAL AGING: Now through 2023

RETAIL: \$50 | **CLUB:** \$40



2015 PETITE SIRAH, NAPA VALLEY

Our 2015 Petite Sirah is dark and brooding with blue fruit and jasmine aromas. On the palate, flavors of plum, pomegranate, spice and cocoa powder mingle into a supple and lengthy finish marked by refined tannins and a lift of mouthwatering acidity.

WINEMAKING

The 2015 vintage in Napa Valley was outstanding, albeit a little smaller than we would have liked. A virtually rain-free Spring awoke the vines early, and ripening was accelerated by a warm summer. Harvest was just slightly ahead of "normal" with below average yields of richly flavored, strikingly balanced fruit.

FOOD PAIRING: Sausage and potato skewers

COMPOSITION: 75% Petite Sirah, 25% Zinfandel

OPTIMAL AGING: Now through 2023

RETAIL: \$40 | **CLUB:** \$32



FEATURED RECIPE PAIRINGS

2016 SEMILLON, NAPA VALLEY *paired with* GRILLED SALMON WITH LEMON & ROSEMARY



Ingredients

4 salmon filets, with skin
Salt and pepper, to taste
2 lemons, sliced
4 sprigs of rosemary
4 tsp olive oil

Instructions

Heat a gas grill to medium heat. Place salmon filets on grill skin side down. Season with salt and pepper to taste. Place sliced lemons and rosemary sprigs directly on to the filets and drizzle with olive oil. Allow the filets to cook for approximately 15-20 minutes or until they are easily flaked with a fork. Serve hot.

2015 RESERVE ZINFANDEL, NAPA VALLEY *paired with* GRILLED EGGPLANT WITH SHAVED PARMESAN



Ingredients

2 large eggplants
½ cup extra virgin olive oil
3 cloves garlic, minced
3 tbsp fresh oregano,
chopped
⅓ cup shaved parmesan
Salt and freshly ground
pepper, to taste

Instructions

In a small bowl combine oil, garlic and oregano. Slice the eggplants vertically into ½ inch slices. Lightly brush the herb and oil mixture on both sides of each eggplant slice. Lay the coated slices side by side on a platter or baking sheet. Then cover the slices with plastic wrap and allow them to marinate at room temperature for approximately 1 hour. Heat a gas grill to medium heat. Remove the plastic wrap from the eggplant and sprinkle with desired amount of salt and pepper. Grill the eggplant slices over the direct heat for approximately 4 minutes on each side, or until they are soft. Transfer the cooked eggplant to a serving tray or plate. Sprinkle with parmesan and serve.

2015 PETITE SIRAH, NAPA VALLEY *paired with* SAUSAGE & POTATO SKEWERS



Ingredients

1 lb Italian sausage links
5 small red potatoes,
cleaned & scrubbed
3 tbsp olive oil
3 tbsp rosemary,
roughly chopped
3 cloves garlic,
finely chopped
Salt & freshly ground
pepper to taste
Bamboo skewers,
soaked in water

Instructions

Slice sausage into 2 inch pieces. Place in a small bowl and set aside. Bring a large pot of water to a boil and add the red potatoes. Boil the potatoes for 8-10 minutes, until slightly tender. Then remove from stove top and drain. Allow the potatoes to cool for approximately 10 minutes and then pat dry with a towel.

In a large bowl stir together the olive oil, rosemary, garlic and salt. Add the potatoes and gently toss to coat. Skewer the sausage and potato pieces

Place skewers on a gas grill over medium-high heat and cook uncovered. Rotate the skewers every 3 minutes for approximately 15 minutes total, or until potatoes are golden brown. Serve immediately.