



2012 CABERNET SAUVIGNON
Calistoga

At the northwest point of the Napa Valley lies the Calistoga AVA. The evocative minerality and layered fruit flavors of our 2012 vintage epitomize the varietal characteristics of a Cabernet Sauvignon from this appellation. Find ripe red cherry, cassis, cocoa, warm leather and violet on the nose. Mild acidity buoys the richness of candied cherry, raspberry jam, cola and dark chocolate - all laced with gravelly minerality. For immediate enjoyment decant for thirty minutes prior to serving or cellar for five to seven years.

COMPOSITION | 100% Cabernet Sauvignon

APPELLATION | 100% Calistoga

AGING | 22 months in 70% new French oak, unfiltered

ALCOHOL | 14.9% abv

HARVEST DATE | October 1, 2012

LAMB KEBABS

Adapted from JamieOliver.com



Lamb is a classic pairing for Napa Valley Cabernet Sauvignon. An excellent cut of lamb will not be gamey, insist that your butcher educate you as to where they source their lamb and what kind of flavor you can expect. Grilling the lamb will caramelize the meat and further accentuate the complexity of flavor that will really make the wine shine.

KOSHER SALT	2 RED PEPPERS CUT INTO 2" PIECES
2 GARLIC CLOVES, PEELED AND SMASHED WITH SALT	8 FRESH BAY LEAVES
1 TSP DRIED OREGANO	2 LEMONS CUT INTO WEDGES
OLIVE OIL	FRESH FLAT LEAF PARSLEY, CHOPPED
4 LAMB STEAKS CUT INTO 2" CUBES	1 TBS GREEK YOGURT
	1 CUCUMBER, SLICED

Build your marinade by mixing smashed garlic with the dried oregano and enough olive oil to loosen the mixture, season with salt and pepper and toss with the lamb to coat.

Thread lamb, peppers, bay leaves and lemon wedges onto skewers, alternating. Lay skewers on a baking sheet and roast in a hot pizza oven for 10 to 15 minutes, turning occasionally until charred or grill over high heat.

Serve scattered with chopped parsley leaves and a side of yogurt and cucumber.