



## 2012 CABERNET SAUVIGNON

### *Carneros*

As one of only two wineries in the Napa Valley to produce a Carneros Cabernet Sauvignon, we are proud to present this exquisite representation of what the appellation has to offer. Intensely hot days give way to cooling morning fog and breezes from the bay, allowing the development of rich, bold flavors while maintaining structure and elegance. On the nose find dark espresso bean, tobacco leaf and juicy ripe blackberry followed by caramel and vanilla bean that only new French oak aging can provide. The seductively smooth palate is lush with black cherry, cassis and bittersweet chocolate carried throughout a lingering finish. To enjoy in its youth decant for one hour prior to serving, or cellar for five to seven years.

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COMPOSITION | 94% Cabernet Sauvignon, 6% Petite Verdot

APPELLATION | 94% Napa Carneros, 6% Rutherford

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

ALCOHOL | 14.9% abv

HARVEST DATE | October 29, 2012

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## BACON, FRESH CHORIZO AND RED BEAN BRAISE

*Adapted from Daniel Boulud's Braise*



*The smoky character of this hearty dish will provide a perfect counterpart for the lush dark fruit in the 2012 Cabernet Sauvignon, Carneros while accentuating the espresso and tobacco leaf found on the palate. This is the kind of dish that just gets better on the next day and then the next, but make sure you make fresh rice for each meal and serve it right away.*

1 LB. DRIED RED BEANS  
7 OZ. FRESH CHORIZO, DICED  
4 OZ. BACON, DICED  
¼ TSP CRUSHED BLACK PEPPER  
¼ TSP CAYENNE PEPPER  
2 ONIONS, THINLY SLICED  
4 GARLIC CLOVES, CHOPPED  
½ TSP DRY MUSTARD

2 STALKS CELERY, THINLY SLICED  
1 RED BELL PEPPER, CUT INTO  
½" SQUARES  
1 GREEN BELL PEPPER, CUT INTO  
½" SQUARES  
6 TOMATOES, CHOPPED  
2 TBS MOLASSES  
2 TSP DRIED OREGANO  
2 BAY LEAVES  
1 SPRIG FRESH THYME  
KOSHER SALT  
2 TBS KETCHUP  
COOKED RICE

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Place beans in a bowl and cover with cold water and refrigerate overnight. Drain well before using.

Preheat oven to 275°F.

In a cast-iron pot over medium-high heat, cook the chorizo and bacon until much of the fat is rendered. Discard about half of the fat.

Add the black pepper and cayenne to the pot, cook for 1 minute. Add the onions and garlic and cook until translucent. Add dry mustard, celery, and bell peppers and stir until soft. Add 6 cups of water, beans, bay leaves, and thyme and bring to a simmer. Cover and transfer to the oven.

Braise for 2 hours, add ketchup and salt to taste. Serve hot over white rice.