



2012 CABERNET SAUVIGNON
Coombsville

Only the Coombsville appellation could produce a wine with such diversity of aromas and flavors, and with such intensity as is displayed in the 2012 Handwritten Coombsville Cabernet Sauvignon. Find macerated black cherries, cocoa powder, sarsaparilla and tobacco laced with rocky minerality on the nose. A first taste reveals bright red fruit delivered by lively acidity, a second offers roasted earth, pipe tobacco and structured tannins, all delivered by a full, rich body. Enjoy now followed by a firm decant or cellar for three to five years.

COMPOSITION | 95% Cabernet Sauvignon, 5% Cabernet Franc

APPELLATION | 95% Coombsville, 5% Chiles Valley

AGING | 22 months in 70% new French oak

ALCOHOL | 14.9% abv

HARVEST DATE | October 5, 2012

EGGPLANT CAPONATA

Adapted from Saveur magazine



One method of pairing food and wine is to select a characteristic in the wine that you would like to highlight and then matching that characteristic to an ingredient in a certain dish. Here we highlight the rich cocoa flavors of the 2012 Cabernet Sauvignon, Coombsville by pairing it with a savory dish that delivers hints of cocoa.

1 ½ CUPS OLIVE OIL (WE LOVE TALCOTT OLIVE OIL FROM THE NAPA VALLEY)
1 LB. EGGPLANT, CUT INTO 1" CUBES
1 SMALL YELLOW ONION, CHOPPED
1 SMALL STALK OF CELERY, CHOPPED
KOSHER SALT AND FRESHLY GROUND PEPPER
1 ½ TBS TOMATO PASTE THINNED WITH EQUAL PARTS WATER
½ CUP CRUSHED CANNED TOMATOES

SMALL HANDFUL OF CASTELVETRANO OLIVES, ROUGHLY CHOPPED
¼ CUP WHITE WINE VINEGAR
¼ CUP GOLDEN RAISINS
1 TBS SALT-PACKED CAPERS, RINSED AND DRAINED
1 ½ TBS SUGAR
1 TBS FINELY GRATED UNSWEETENED CHOCOLATE
¼ CUP JULIENNED BASIL
1 TBS PINE NUTS

Heat oil in a large skillet over medium-high heat. Add eggplant in batches, frying until golden brown. Using a slotted spoon so as not to transfer oil, place eggplant in a large bowl and set aside. Add onions and celery to skillet and brown slowly, season with salt and pepper. Reduce heat to medium and add tomato paste, stir until almost evaporated. Add crushed tomatoes and cook for another 10 minutes. Add olives, vinegar, raisins, capers, sugar and chocolate and stir occasionally until thickened, about 10 minutes. Transfer to bowl with eggplant and mix with basil and pine nuts. Season with salt and pepper, cool and pile on grilled bread that has been brushed with olive oil to serve.