



## 2012 CABERNET SAUVIGNON

### *Oak Knoll*

In previous vintages labeled simply as the Handwritten Napa Valley Cabernet Sauvignon, it is now time to give Oak Knoll its due. Lower average daytime temperatures here make the growing season in Oak Knoll the longest of any Napa Valley AVA, and long hang times mean balanced acidity and complex flavors. Hillside locations like the one that our Handwritten fruit is harvested from are rare in Oak Knoll. The 2012 vintage produced an exotically perfumed wine with notes of bramble, cassis and almond skin. Its silky texture is well balanced by high-toned black fruit, cigar box, vanilla bean and ripe blackberry. Drink now or cellar for five to seven years.

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COMPOSITION | 100% Cabernet Sauvignon

APPELLATION | 100% Oak Knoll

AGING | 22 months in 70% new French oak

ALCOHOL | 14.9% abv

HARVEST DATE | October 31, 2012

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## SPICED ALMOND SWEET POTATOES

*Adapted from Daniel Boulud's Braise*



*Sometimes the most beautiful food and wine pairings are all about a bold side dish that pulls all of the flavors together. The fruity, nutty, spiciness of this dish will highlight the rich fruit flavors of the Oak Knoll Cabernet Sauvignon – a perfect choice for Thanksgiving dinner.*

ZEST OF 1 ORANGE

JUICE OF 3 ORANGES (ABOUT 1 ½ CUPS)

5 TBS GROUND ALMONDS

2 TBS PACKED DARK BROWN SUGAR

1 TSP GROUND MACE

½ TSP GROUND CINNAMON

½ TSP GROUND GINGER

1 TBS EXTRA-VIRGIN OLIVE OIL

3 MEDIUM ONIONS, THINLY SLICED

KOSHER SALT & FRESHLY GROUND  
BLACK PEPPER

5-6 LBS. PEELED SWEET POTATOES

CUT INTO ½ INCH THICK SLICES

6 TBS UNSALTED BUTTER CUT INTO  
SMALL PIECES

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Preheat oven to 300°F.

Combine zest, almonds, brown sugar, mace, cinnamon and ginger.

In a Dutch oven or medium cast-iron pot, warm the olive oil. Add the onions and stir, cooking until translucent. Transfer half of the onions to a plate, spread the remaining onions on the bottom of the pot and season with salt & pepper.

Layer half of the sweet potatoes over the onions, pour half of the orange juice over the potatoes and season with salt & pepper. Sprinkle half of the spice mixture over the potatoes. Repeat layering with remaining onions, sweet potatoes, orange juice, and spice mixture. Place butter pieces over the top. Cover and place in the oven.

Braise about 1 hour, or until potatoes are tender, uncover and bake until golden brown.