



2012 CABERNET SAUVIGNON

Stags Leap

Hillside fruit grown in the Stags Leap district has a reputation for producing wines which magically balance power and elegance. The coarse, gravely soils here tend to retain less water and thus stress the vines producing high intensity flavors. Nature and terroir teamed up in 2012 to create a wine that is deep and dark, opaque in the glass. Mineral and stone provide the backbone for lush cassis and black cherry on the palate. Medium acidity and fine tannins allow this wine to be elegant even in its youth. Drink now or cellar for seven to ten years.

COMPOSITION | 95 % Cabernet Sauvignon, 5% Petite Verdot

APPELLATION | 95% Stags Leap, 5% Rutherford

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

ALCOHOL | 14.9% abv

HARVEST DATE | October 11, 2012

TENDER BEEF & ROOT VEGETABLE BRAISE

Adapted from Daniel Boulud's Braise



A wine this robust, with such pronounced notes of earth and mineral call for foods with a similar provenance. Save this root vegetable braise for a cold winter day and sparingly add the horseradish whip so as to compliment but not overwhelm the wine.

1 – 3LB BEEF BOTTOM ROUND
KOSHER SALT & GROUND PEPPER
1 TBS FLOUR
¼ CUP EXTRA-VIRGIN OLIVE OIL
1 LARGE ONION, DICED
20 JUNIPER BERRIES

¼ CUP RED WINE VINEGAR
1 TBS TOMATO PASTE
¾ CUP VODKA
¾ CUP DRY RED WINE (SOMETHING YOU WOULD DRINK, BUT NOTHING TOO FANCY)
2 LARGE PARSNIPS, PEELED, TRIMMED & DICED
1 LARGE TURNIP, PEELED, TRIMMED & DICED
¼ CELERY ROOT, PEELED, TRIMMED & DICED
3 BAY LEAVES
2 TBS FRESH DILL, CHOPPED
5 OUNCES PEELED, FINELY GRATED FRESH HORSERADISH
½ CUP HEAVY CREAM

Preheat oven to 300° F.

Dry the beef and season with salt and pepper then dust with flour. Warm a Dutch oven or cast-iron pot over high heat, add olive oil and sear the beef until golden brown on all sides. Transfer the beef to a plate.

Lower the heat to medium and add the onion, juniper, and 1 tsp black pepper to the pot and cook, stirring until the onions are translucent. Add the red wine vinegar and tomato paste and stir until the liquid is nearly all evaporated. Add the vodka, red wine, and bring to a boil. Add the parsnips, turnip, celery root, bay leaves, dill, ½ cup of the horseradish, and 2 cups of water. Return the beef to the pot and bring to a simmer. Cover the pot and transfer to the oven to braise for 2 ½ hours, turning the meat two to three times.

Whip the heavy cream and stir in the remaining horseradish, season with salt & pepper. Serve the beef with the horseradish whip on the side.