



2013 HANDWRITTEN CABERNET SAUVIGNON, CALISTOGA

The Calistoga appellation boasts several unique characteristics amongst its fellow Napa Valley AVAs. Some of the most significant terroir markers here are the elevation, extreme diurnal change and high percentage of volcanics in the soil. For the wine in the glass this means balance, elegance, structure and minerality. The 2013 Calistoga Cabernet Sauvignon offers aromas of plum jam, baking chocolate and wild red berries. On the palate, firm tannins and balanced acidity provide a sturdy framework for warm black fruit, spice and tobacco leaf. Drink now with a two hour decant or cellar for five to seven years.

APPELLATION | Calistoga

COMPOSITION | 100% Cabernet Sauvignon

AGING | 22 months in French oak

ALCOHOL | 14.9% abv · PH | 3.94 g/L

HARVEST DATE | September 10, 2013



PORK SPARERIBS

Adapted from ad hoc at home by Thomas Keller

INGREDIENTS

1 CUP PACKED LIGHT BROWN SUGAR
2 TBS KOSHER SALT
2 TSP SMOKED PAPRIKA
2 TSP CAYENNE

2 TSP GARLIC POWDER
2 TSP ALLSPICE
1 TSP RED PEPPER FLAKE
2 – 3LB SLABS PORK SPARERIBS, CUT INTO 3-BONE PORTIONS

Combine ingredients in a bowl and rub spareribs on all sides with the mixture. Place on a parchment lined baking sheet and wrap in plastic wrap. Refrigerate for six hours to allow flavors to develop and to tenderize the meat. Prepare the grill with a hot and cool section. Place the ribs meat side down on the hot side of the grill and cook for 2 minutes or until grill marks appear. Turn the ribs 90 degrees and cook until marked. Transfer the ribs, meat side up, to the cool section of the grill, close the lid and cook until tender or about 2 hours. Move the ribs around after about one hour to ensure even cooking. Keep the grill temperature at about 250 degrees. Remove from the heat and serve immediately.