



2013 HANDWRITTEN CABERNET SAUVIGNON, CARNEROS

One rarely hears of Cabernet Sauvignon from the Carneros region of the Napa Valley. Cool breezes from the bay make for, in general, ideal conditions for Pinot Noir and Chardonnay. That being said, the Truchard family has been farming their nearly 300 acres in Carneros for decades and they have found a site so well suited to Cabernet Sauvignon that we were fortunate to secure it. While not quite as rich as counterparts from northern locations, the fruit here is elegant and laced with subtleties, a result of longer hang times and greater phenolic ripeness. Fresh cherries and berry bramble are balanced by minerality throughout the long finish. Smooth, but structured tannins lend backbone and compliment red fruit acidity. Drink now or cellar for five to seven years.

APPELLATION | Carneros

COMPOSITION | 100% Cabernet Sauvignon

AGING | 22 months in French oak

ALCOHOL | 14.9% abv · PH | 3.81 g/L

HARVEST DATE | October 17, 2013



GRILLED QUAIL

Adapted from 'Ad Hoc at Home' by Thomas Keller

The delicate flavors and simple preparation of this dish will make for an elegant pairing with the Handwritten Cabernet Sauvignon from the Carneros district. As a first course, plan for one quail per guest.

INGREDIENTS

½ CUP SLICED SCALLION

1 TSP MINCED ROSEMARY

1 TBS MINCED THYME

½ CUP CHOPPED FLAT LEAF PARSLEY

2 BAY LEAVES

3 CLOVES OF GARLIC, SMASHED

FLEUR DE SEL

½ CUP FRESH LEMON JUICE

¾ CUP EXTRA VIRGIN OLIVE OIL

(WE LOVE TALCOTT OLIVE OIL FROM NAPA)

FRESHLY GROUND BLACK PEPPER

6 SEMIBONELESS QUAIL

CANOLA OIL

Combine all ingredients up to the black pepper. Blot moisture from the quail, place in resealable bags with the marinade and refrigerate for six hours. Remove quail from the marinade and remove any spices clinging to the skin. Preheat the grill to medium heat, dip the quail in canola oil and place breast-side-down on the grill. Cook until golden brown and skin is crisp, about 3 minutes. Turn quails and grill until cooked through, about 2 minutes. Sprinkle with fleur de sel.