



2013 HANDWRITTEN CABERNET SAUVIGNON, COOMBSVILLE

The Coombsville AVA (American Viticultural Area) can produce wines of great balance, richness and beauty because of a myriad of favorable conditions; not the least of which is its proximity to the San Pablo Bay which allows for frosts and heat spikes to be mitigated. One can almost taste the gravelly loams and rocky volcanic soils that birth this fruit. The complexity of aroma and flavor is staggering; winding from leather and earth, dried leaves and tobacco to cassis and juicy, wild strawberry. The finish is long and ever evolving, smooth and lush. Drink now or cellar for three to five years.

APPELLATION | Coombsville

COMPOSITION | 100% Cabernet Sauvignon

AGING | 22 months in French oak

ALCOHOL | 14.9% abv · PH | 3.92 g/L

HARVEST DATE | October 7, 2013



GRILLED LAMB CHOPS

Adapted from Cooking School Provence

The message behind this pairing is to let this wine sing. Prepare the most simple, succulent meat, grill some bread and do not miss a sip. Talk to your butcher, if lamb tends to be too gamey for you ask him/her for a milder lamb – provenance is everything.

INGREDIENTS

8 – 12 LARGE, SIRLOIN LAMB CHOPS

FINE SEA SALT AND FRESHLY GROUND BLACK PEPPER

Trim the chops and season lightly with salt and pepper

In a wire basket place the chops about 4 inches from the flames. After 3-5 minutes, turn the chops, move slightly away from the flames and sprinkle with salt. Cook for 1-2 minutes longer for medium rare to medium.

Let rest for at least five minutes before serving – season with salt and pepper to taste.