



## 2013 HANDWRITTEN CABERNET SAUVIGNON, OAK KNOLL

The growers of the Oak Knoll district call it the 'sweet spot' of the Napa Valley. Their bias aside, Oak Knoll does boast the longest growing season in the valley allowing for balanced ripeness in nearly every vintage. The bright acidity found in the Handwritten Oak Knoll Cabernet Sauvignon can be attributed to cool nights, a gift from the fog coming off of the nearby San Pablo Bay. Luscious flavors of crushed blackberries and Rainier cherry are made exotic by a dusting of clove, and nutmeg. Rain soaked earth and tobacco leaf add a grounding element and extend through a long and intriguing finish. Drink now with a one hour decant or cellar for five to seven years.

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APPELLATION | Oak Knoll

COMPOSITION | 100% Cabernet Sauvignon

AGING | 22 months in French oak

ALCOHOL | 14.9% abv · PH | 3.96 g/L

HARVEST DATE | October 8, 2013

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## BEEF STEW

The earthiness of this delicious stew will highlight the earthiness in the wine and allow the fruit to shine. This is a lovely dish that can be easily prepared any night of the week.

### INGREDIENTS

2 LB. BEEF SHORT RIBS

1 TBS CANOLA OIL

8 DRIED SHIITAKE MUSHROOMS, STEMS REMOVED,  
CAPS BROKEN IN HALF

1 LB. UNPEELED YUKON GOLD POTATOES

1 ½ CUP CHOPPED ONION

3 GARLIC CLOVES, PEELED

2 BAY LEAVES

2 SPRIGS FRESH THYME

1 ½ TSP KOSHER SALT

FRESHLY GROUND BLACK PEPPER

1 CUP DRY WHITE WINE

½ CUP WATER

1 TBS CHOPPED FLAT LEAF PARSLEY

Trim surface fat and sinews from short ribs. Place in a pressure cooker with the oil and brown over high heat for approximately 8 minutes, turning occasionally. Remove from the heat and pour off excess fat. Add all remaining ingredients except for the parsley, cover tightly. Cook over high heat until the gauge indicates the stew is cooking on high pressure. Reduce heat and cook for 30 minutes. Decompress the pressure cooker, open and taste. Adjust the seasoning with salt and pepper. Divide among four warmed soup bowls and garnish with parsley. Serve right away.