



## 2013 HANDWRITTEN CABERNET SAUVIGNON, STAGS LEAP

The Stags Leap district's wines are resplendent with unique character and personality. The term 'textural hedonism' is thrown around to describe what makes the region so special, and for good reason. The 2013 Handwritten Stags Leap Cabernet Sauvignon boasts a big, rich body and beguiling complexity of flavor, with the textural beauty so unique to these three square miles. Intensely aromatic notes of espresso bean, violet and blackberry give way to sweet spice, cacao and bramble on the palate. Enjoy now with a firm decant or cellar for five to seven years.

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APPELLATION | Stags Leap

COMPOSITION | 100% Cabernet Sauvignon

AGING | 22 months in French oak

ALCOHOL | 14.9% · PH | 3.98 g/L

HARVEST DATE | October 2, 2013

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## **PORCINI DUSTED RIBEYE**

*Adapted from The Wild Table by Connie Green and Sarah Scott*

The structure of this Stags Leap Cabernet Sauvignon calls for a fattier cut of meat, enter the ribeye. And this flavorful recipe incorporates the earthy element of porcini mushrooms. This will be a special evening indeed.

### **INGREDIENTS**

4 8OZ 2" THICK RIBEYE STEAKS

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

2 TSP PORCINI POWDER

½ CUP EXTRA VIRGIN OLIVE OIL

(WE LOVE TALCOTT OLIVE OIL FROM THE NAPA VALLEY)

2 GARLIC CLOVES, FINELY MINCED

1 POUND CLEANED PORCINI MUSHROOMS

½ CUP BUTTER

FLEUR DE SEL

MINCED FRESH FLAT LEAF PARSLEY

Dust steaks with salt, pepper and porcini powder. Refrigerate overnight, remove one hour before cooking. Prepare grill to medium heat. Slice porcinis into ¼" thick slices, on a baking sheet, brush with olive oil and garlic. Season with salt and pepper. Grill ribeyes for 7 -8 minutes per side for medium rare. Remove from the grill and spoon butter onto the steaks while they rest. Grill the porcini slices until golden brown and serve over steaks. Sprinkle with fleur de sel and chives.