



2014 CABERNET SAUVIGNON COOMBSVILLE

Our Coombsville Cabernet has been the perennial favorite out of our stellar lineup for good reason. Coombsville is our newest AVA here in Napa and has an amazing combination of ideal soil type (volcanic), aspect (western exposure) and climate (cool bay influences) to make this a definite hotspot for Cabernet in the valley. There is a certain duality to this wine that intrigues. At once bursting with gaudy opulence and understated elegance this wine is reminiscent of a bygone era in American culture. We long to sip this wine in the speakeasies of the Prohibition era or perhaps next to a roaring fireplace. This 2014 will not disappoint with a richness that is unmatched and a finish that lasts seemingly forever. This is a wine that will be hard to keep cellared for too long, as it will call to your corkscrew like a Siren but a little patience will most definitely pay off.

COMPOSITION | 100% Cabernet Sauvignon

ALCOHOL | 14.9%

ROOT VEGETABLE GRATIN

Created by Chef Emily Buller of The Farmhouse

Serves 6-8



INGREDIENTS

6 medium sized parsnips,
4 russet potatoes
4 sweet potatoes
2 yams
10 cloves, minced garlic
3 shallots, diced
4 sprigs of rosemary, chopped
1 C grated gruyere cheese
1 C of grated parmesan cheese
2 pints of heavy cream
2 Tbs butter

DIRECTIONS

Fill large bowl with cream, rosemary, garlic and shallots. Peel all of the root vegetables and slice on a mandolin to about 1/4 inch thick, placing directly into bowl of cream.

Rub a 6x9" high-sided casserole dish with butter. Place one layer of root vegetables into dish making sure to get a good mix of different vegetables. Evenly distribute a pinch of salt and pepper and then sprinkle layer with both cheeses. Add another layer of vegetables on top of that and continue until all vegetable and cream are in the casserole dish.

Finish with whatever cheese is leftover and place in oven for an hour. Gratin should be browned on top and easily pierced all the way through with a knife.