



## **2014 CABERNET SAUVIGNON OAK KNOLL**

Always underrated and often overlooked, the Oak Knoll AVA climbs gracefully from the valley floor into the foothills of Mt Veeder. This particular site is perfectly situated on a rather steep hillside with an eastern aspect that allows our Cabernet vines to greet the morning sun. This vineyard is bathed in plenty of light throughout the growing season and allows plenty of time for the grapes to hang well into the long autumn days. This plush wine immediately fills the palate with dark, ripe fruit notes accompanied by luxurious dark chocolate and a hint of baking spices. This 2014 Oak Knoll Cabernet has all of the makings of a star with a big bold mouth feel up front that melts elegantly into a long and smooth finish.

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COMPOSITION | 100% Cabernet Sauvignon

ALCOHOL | 14.9%

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CABERNET BRAISED PORK BELLY WITH  
CUMIN CREAM PAN SAUCE & FENNEL RELISH

*Created by Chef MikeC of Wine Country Culinary Advent*

winecountryculinaryadventures.com

*Serves 8*



**INGREDIENTS**

**FOR THE RELISH:**

2 medium Fennel Bulbs, small diced	¼ C Parsley, minced
⅓ C Red Onion, minced	1-2 Tbs Champagne Vinegar
⅔ C Red Bell Pepper, minced	2-3 Tbs Olive Oil
	Salt & Pepper to taste

**FOR THE PORK & SAUCE:**

2 lbs Smoked Pork Belly, cut into 8 equal size/shape portions	1 Tbs Butter
2 Tbs Vegetable Oil	1 Tbs Flour
1 C Cabernet Sauvignon	2 Tsp Ground Cumin
1½ C Pork, Beef, or Veal Stock	2-3 Tbs Cream
	Salt & Pepper to taste
	Micro Greens or Fennel Frawn for garnish

**DIRECTIONS**

Mix together the fennel, onions, peppers, and parsley until well blended. Adjust the seasoning with vinegar, olive oil, and salt & pepper.

Preheat the oven to 275-300°F. Season the pork with salt & pepper. Heat a large sauté pan or skillet on high heat. Add the oil and sear the pork on all sides until nicely browned. Remove the pork to a roasting pan. Deglaze the sauté pan/skillet with the wine and stock. Pour the deglazing liquid over the pork, wrap the pan tightly with foil, and place into the oven for about 2 hours. Remove from the oven and let cool for a few minutes.

Melt the butter in a small saucepan over med-high heat. Stir in the flour and cumin, and cook for a couple minutes to form a roux. Whisk in the braising liquid and bring to a simmer and cook for a minute or two until thickened. Whisk in the cream and adjust the seasoning with salt & pepper.

Serve the pork belly with the sauce and relished, garnished with micro greens or fennel frawn.