



## **2014 CABERNET SAUVIGNON STAGS LEAP**

This legendary AVA certainly lives up to its name in this beautiful 2014 Cabernet Sauvignon. Hailing from one of the highest elevation vineyards in the region, this Handwritten classic faces the setting sun and enjoys all the warmth and light of our beautiful Napa afternoons. The depth and length of this wine are impressive as it fills the palate with a mix of fresh and stewed berries with a rich dark chocolate finish. The subtle notes of niçoise olives and fresh lavender make this a perfect food wine as the earthy tones create an impeccable bridge to an array of different tasty dishes. The most impressive aspect of this polished Cabernet might be the balance with equal parts big fruit, spice and elegant notes of sweet flower and herbs. This wine will absolutely go the distance but should be enjoyed immensely at various stages of maturity.

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COMPOSITION | 100% Cabernet Sauvignon

ALCOHOL | 14.9%

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## GRILLED MEDITERRANEAN LEG OF LAMB

*Created by Chef Emily Buller of The Farmhouse*

*Serves 6-8*



### INGREDIENTS

#### FOR THE LAMB:

1 Boneless Leg of Lamb (2 - 3 lbs)  
Fresh Finely Herbs Chopped:  
3 Sprigs Rosemary, 5 Sprigs of Thyme,  
2 Sprigs Oregano  
5 Cloves of Garlic Finely Chopped  
1 Tbs Olive Oil  
Salt & Pepper

### DIRECTIONS

Lay boneless leg of lamb flat and rub liberally with oil. Cover both sides with chopped herbs, garlic and salt & pepper. Starting with fat side down, grill on high for about 5 minutes each side until crust begins to form and grill marks form. Turn down grill to low flame and cook covered for about 45 minutes until internal temperature reaches 140°F.

Wrap the leg in aluminum foil and let rest for at least 20 minutes.

#### FOR THE SALAD:

¼-½ C Olive Oil  
6-8 slices Prosciutto  
2-3 C Arugula  
2-3 C Shredded Provolone  
6-8 medium Figs, topped and quartered  
Salt & Pepper to taste

Grate the cucumber and place in a colander, salting generously and allowing for moisture to drain for 10 minutes. Combine all the ingredients in a large bowl and season with salt & pepper to taste.

Served with sliced Leg of Lamb with warm pita bread and a side of olive tapenade for a great Mediterranean style BBQ.