



2014 PINOT NOIR, STA. RITA HILLS

Hailing from Santa Barbara County, we have strayed from Napa County for good reason with this lovely 2014 Pinot Noir. There is an elevated level of excitement surrounding Pinots coming from this up and coming region. Santa Rita is one of the only east to west facing valleys in California and while the Rio Vista vineyard is a good 15 miles inland, the maritime influence remains strong. Fog is pulled off of the cold Pacific Ocean inland and keeps this site cool and fresh nearly every morning throughout the growing season. By the time the sun shines through, the vineyard quickly warms up and thus enjoys the best of both warm and cool climates. This is a uniquely 'Cab Lovers' Pinot with a certain weightiness that belies its delicate stature. Bright bing cherries and freshly picked strawberries delight both the nose and palate. We love this with anything from fish, to duck, to a juicy steak and find that it is especially well suited for sipping and grilling.

COMPOSITION | Pinot Noir

AUTUMN SPICED DUCK CONFIT WITH
CRANBERRY-ORANGE GLAZE

Created by Chef Emily Buller of The Farmhouse

Serves 6-8



INGREDIENTS

FOR THE DUCK:

4 Duck Legs
1 qt Rendered Duck Fat
Autumn Spice Blend: Cinimmon, Nutmeg,
Allspice, Garam Marsala, salt & pepper

DIRECTIONS

Coat duck legs generously with spice mixture and let marinate overnight in refrigerator (or at least 3 hours). Preheat oven to 300°F. Place legs in large dutch oven pot, cover with rendered duck fat and place in oven for 2 hours. Before serving and glazing, remove legs from fat, place on sheet pan skin-side up and put under broiler for 3 - 5 minutes until brown and crispy.

FOR THE SAUCE:

1 C orange juice
Zest of 1 Orange
1 C of dried cranberries (or 1.5 C fresh)
½ C of white sugar
1 cinamon stick
1 star anise
2 juniper berries
4 allspice cloves
½ C Pinot Noir

Put all ingredients except for Pinot Noir into small sauce pot and place over medium-high heat. Let liquid reduce by half. Strain solids out and return to sauce pot adding the Pinot. Reduce for another minute or two until shiny and thick enough to coat a spoon.

Drizzle over crispy duck legs and enjoy with a glass of the amazing 2014 Handwritten Pinot Noir and some fabulous friends!