



2014 HANDWRITTEN 'THREE WORDS'

They say that each person's handwriting is unique to them, like a finger print that distinguishes you from others. Similarly we feel that our signature blend, Three Words, is highly distinguished. First, we take a bit of a different approach in making this particular blend. Three Words is more of a premeditated blend. Instead of mixing the various grape varieties after they become wine, we harvest all of the grapes the same day and they all find their way into the same tank in our winery. Forged through fermentation, Three Words finds a balance and harmony rarely experienced. This is the perfect dinner party or holiday wine as it is incredibly versatile with food pairings and is always a crowd favorite. Grounded in earthy aromas with highlights of fresh fruit and spice, this is the epitome of smooth and easy drinking.

COMPOSITION | 59% cab sauv, 38% cab franc, 3% petit Verdot

ALCOHOL | 14.8%

CHICKEN MARBELLA WITH COUSCOUS
& CHICKEN SALAD

*Courtesy of Kelly & Jim Mazzo,
Co-Proprietors of Handwritten & Jessup Cellars
Serves 8*



INGREDIENTS

FOR THE CHICKEN:

4 lbs chicken breasts (about 16)	1 C halved dried apricots
1 clove pureed garlic	½ C capers with a bit of juice
1/4 C dried oregano	6 bay leaves
coarse salt and pepper	1 C brown sugar
½ C red wine vinegar	1 C white wine
1½ C olive oil	finely chopped Italian parsley
1 C halved pitted prunes	

FOR THE SALAD:

4½ C water	1 bunch green onions, chopped
3 C couscous	1/2 C fresh chopped cilantro
1 C dried currants	
1 3lb roasted chicken, skinned, boned and cut into bite size pieces	3 Tbs Dijon mustard
1½ C diced, drained, roasted bell peppers (from jar)	3 Tbs balsamic vinegar
	9 Tbs olive oil
	Salt

DIRECTIONS

Combine all ingredients except breasts, brown sugar, wine and parsley, in a large bowl. Pour marinade over breasts; marinate in refrigerator overnight. In shallow baking pan, arrange breasts; spoon marinade evenly over all. Mix brown sugar and wine; drizzle over top.

Bake at 350°F until browned, about 1 hour. When ready to serve, sprinkle with parsley.

Bring 4½ cups water to boil. Add couscous and currants. Cover, remove from heat and let stand 5 minutes. Fluff with fork. Transfer to large bowl and cool. Mix all remaining salad ingredients into cooled couscous.

FOR DRESSING: Whisk mustard and vinegar together. Slowly whisk in olive oil until it is incorporated into the mustard and vinegar mixture. Pour dressing over salad and toss.