

FRESH HERB SALAD

Inspired by a recipe by Julia Moskin of the New York Times



2 CUPS CILANTRO LEAVES
1 CUP FLAT LEAF PARSLEY
1 CUP FRESH DILL
1 CUP BASIL
1 CUP ARUGULA
2 CUPS BUTTER LETTUCE
4 TBS UNSALTED BUTTER

1 CUP MARCONA ALMONDS,
ROUGHLY CHOPPED
SALT AND FRESHLY GROUND PEPPER
3 TBS FRESHLY SQUEEZED LEMON JUICE
2 TBS OLIVE OIL
CRUMBLED GOAT CHEESE OF YOUR
CHOOSING (WE LOVE HUMBOLDT FOG)

Wash and spin herbs and greens in a salad spinner to dry. Melt butter in a frying pan until it sizzles, add the almonds and sauté until golden brown. Drain almonds on a paper towel, cool reserved butter. In a large salad bowl, add greens, almonds, reserved butter, lemon juice, olive oil and season to taste with salt and pepper. Serve topped with your favorite goat cheese.



2015 SAUVIGNON BLANC *'The Author'*

As a nod to the region that has inspired Handwritten wines, and of course much of the Napa Valley, we have created a Bordeaux style white wine. The Author is aptly named, as what is an author but a creator, or parent that gives birth to his art? Sauvignon Blanc, the variety that makes up the Author happens to be one of the parent grapes to our most heralded variety, Cabernet Sauvignon. With six months of half French oak and half stainless-steel aging, we offer a wine with a creamy texture, bright acidity and fresh aromatics. Drink now or cellar for two to five years.

COMPOSITION | 100% Sauvignon Blanc

APPELLATION | Wooden Valley, Entav clone

AGING | 6 months in 50% French oak, 50% stainless steel

ALCOHOL | 14.9% abv · pH | 3.20 g/L

PRODUCTION | 172 cases

HARVEST DATE | August 28, 2015
