



2011 CABERNET SAUVIGNON *Stags Leap*

The 2011 Cabernet Sauvignon 'Stags Leap' displays the balance of textural finesse and characteristic intensity found uniquely in the Stags Leap district. At first fresh leather, cedar box and juicy blackberry on the nose, wait for the aromatics to develop with sweet spices and tobacco emerging after a few minutes in the glass. Structured, yet soft tannins and ample acidity lend this silky wine to an array of food pairings. Try a mushroom risotto topped with duck confit, or for lighter fare perhaps a simple roast chicken stuffed with fresh herbs and citrus.

COMPOSITION | 100% Cabernet Sauvignon

APPELLATION | Stags Leap District

AGING | 22 months in 60% new French oak

ALCOHOL | 14.9%

pH: 3.56g/L

PRODUCTION | 475 cases

HARVEST DATE | October 28, 2011

WILD MUSHROOM RISOTTO

From Kit Gilbert, Director of Hospitality & Membership, Handwritten Wines



The 2011 Handwritten Cabernet Sauvignon 'Stags Leap' is a very special and nuanced wine that deserves a dish as decadent and packed with umami as this wild mushroom risotto. The three most important aspects of making a sound risotto: stir constantly, add the liquid slowly, and serve immediately. To make this a true pièce de résistance, serve it with duck confit or roasted quail.

STOCK:

4 QUARTS OF FILTERED WATER
1 YELLOW ONION
2 LARGE CARROTS
1 STALK OF CELERY
1 LARGE HEIRLOOM TOMATO (SEASONAL)
1 LARGE LEEK
4 LARGE CRIMINI MUSHROOMS
4 CLOVES OF GARLIC
2 BAY LEAVES
BUNCH OF ROSEMARY AND THYME TIED TOGETHER WITH KITCHEN TWINE
WHOLE PINK PEPPERCORNS & KOSHER SALT
1 CUP DRY WHITE WINE (ONLY COOK WITH A WINE THAT YOU WOULD DRINK)

Combine the above ingredients and bring to a boil, reduce heat and simmer for 1 hour. Strain and reserve four cups of liquid, bring to a low simmer.

RISOTTO:

1 TBS SUNFLOWER OIL
2 TBS FRESH BUTTER
2 SHALLOTS
¾ CUP ARBORIO RICE
1 LB MIXED WILD MUSHROOMS, LOBSTER, SHIITAKE, TRUMPET... ANYTHING YOU LIKE
HEAVY CREAM
FRESHLY GRATED PARMESAN & ASIAGO CHEESES

In a skillet, heat 1 Tbs butter, add mushrooms and sauté until just brown. Set aside. Heat sunflower oil and sauté shallots until transparent over low heat, turn heat to medium-high and add the Arborio rice. While stirring constantly, add ½ cup of the reserved stock. Only add the next ½ cup when the first has absorbed completely. Once all of the liquid has been added, remove from the heat and immediately stir in the mushrooms, cream, 1 Tbs butter, 1/3 cup of the combined grated cheeses, and season with Kosher salt and freshly cracked black pepper. Serve immediately with a bottle of 2011 Handwritten Cabernet Sauvignon 'Stags Leap'.