



NOBLE

2007 Noble Cabernet Sauvignon

The 2007 Cabernet Sauvignon is sourced from three different vineyards, comprising of 49% from St. Helena, 24% Rutherford Bench and 22% Pritchard Hill, all being ultra-premium vineyards. By sourcing from these three sub-regions of Napa Valley, we were able to hand-select lots that we knew were going to deliver quality and perfect ripeness for a vintage that was nearly textbook in nature. The remaining 5% is Petite Syrah which helps round out the blended structure. Highly concentrated and intense on the palate, this full-bodied wine shows a great balance of mild acidity and moderate tannins. This is truly a Napa Valley gem that can only get better as it ages over the next 25 years.

BLEND: Cabernet Sauvignon (95%), Petite Syrah (5%)

AGING TIME: 33 Months in 80% French Oak Barrels (50% new)

MACERATION: 18 Day **CASES PRODUCED:** 463 **ALCOHOL:** 14.8%

PAIRING SUGGESTION: **BRAISED SHORT RIBS**

6 bone-in short ribs (about 5 3/4 pounds)
Kosher salt
Extra-virgin olive oil
1 large Spanish onion, cut into 1/2-inch pieces
2 ribs celery, cut into 1/2-inch pieces
2 carrots, peeled, cut in 1/2 lengthwise, then cut into 1/2-inch pieces
2 cloves garlic, smashed
1 1/2 cups tomato paste
2 to 3 cups hearty red wine
2 cups water
1 bunch fresh thyme, tied with kitchen string
2 bay leaves

Preheat the oven to 375 degrees F.

Season each short rib generously with salt. Coat a pot large enough to accommodate all the meat and vegetables with olive oil and bring to a high heat. Add the short ribs to the pan and brown very well, about 2 to 3 minutes per side. Do not overcrowd pan. Cook in batches, if necessary.

While the short ribs are browning, puree all the vegetables and garlic in the food processor until it forms a coarse paste. When the short ribs are very brown on all sides, remove them from the pan. Drain the fat, coat the bottom of same pan with fresh oil and add the pureed vegetables. Season the vegetables generously with salt and brown until they are very dark and a crud has formed on the bottom of the pan, approximately 5 to 7 minutes. Scrape the crud and let it reform. Scrape the crud again and add the tomato paste. Brown the tomato paste for 4 to 5 minutes. Add the wine and scrape the bottom of the pan. Lower the heat if things start to burn. Reduce the mixture by half.

Return the short ribs to the pan and add 2 cups water or until the water has just about covered the meat. Add the thyme bundle and bay leaves. Cover the pan and place in the preheated oven for 3 hours. Check periodically during the cooking process and add more water, if needed. Turn the ribs over halfway through the cooking time. Remove the lid during the last 20 minutes of cooking to let things get nice and brown and to let the sauce reduce. When done the meat should be very tender but not falling apart. Serve with roasted potatoes, vegetables and the braising liquid.



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