



2009 ONE ACRE CABERNET SAUVIGNON

FROM THE WINEMAKER:

2009 in Napa Valley was a vintage that provided us with beautiful grapes almost regardless of varietal. The weather was consistently mild, only four days above 100% instead of the average of 14 days. This allowed for beautiful flavor development along with the retention of natural acidity making this wine so delightful with food. Pouring the 2009 Cabernet into a glass, one is immediately struck by the deep crimson color. Beautifully fragrant the wine expresses aromas of plum and black cherry supported by notes of mocha, anise, and hints of violet. In the mouth it is deeply extracted with layers of black and red fruit and hint of spice. The soft tannins carry all these flavors across the palate and contribute to a long, long finish. This is a wine of balance and finesse, a perfect dinner guest!

PAIRING SUGGESTION: **Pan-Roasted Veal Chops with Cabernet Sauce**

1/4 cup plus 2 tablespoons extra-virgin olive oil	4 thyme sprigs
1 garlic clove, coarsely chopped	Four 12-ounce, bone-in veal rib chops
2 cups Cabernet Sauvignon	2 large shallots, finely chopped
1 tablespoon unsalted butter	2 tablespoons all-purpose flour
2 cups beef stock	Salt and freshly ground pepper

In a large, shallow dish, combine 1/4 cup of the olive oil with the thyme sprigs and garlic. Add the veal chops and turn to coat with the marinade. Refrigerate overnight.

In a medium saucepan, combine the wine with half of the shallots and boil until the wine has reduced to 1/2 cup, 15 minutes.

In a small saucepan, melt the butter. Add the remaining shallot and cook over medium high heat, stirring, until golden, 3 minutes. Stir in the flour. Slowly whisk in the stock until smooth, then bring to a boil, whisking until thickened. Whisk in the reduced wine and simmer over low heat, whisking, for 30 minutes. Strain the sauce into the medium saucepan. Season with salt and pepper.

Preheat the oven to 325°. In a large skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Remove the veal chops from the marinade; discard the thyme and scrape off the garlic.

Season the chops with salt and pepper and add to the skillet.

Cook over high heat until richly browned, about 3 minutes per side. Transfer the skillet to the oven and roast the chops for about

10 minutes, turning once halfway through; the veal should be just pink in the center.

Transfer the chops to plates and spoon the sauce on top. Serve with Potato Puree.

For The Potato Puree:

1 pound Yukon Gold potatoes, peeled and cut into 2-inch chunks
2 garlic cloves
4 tablespoons unsalted butter
1/4 cup heavy cream
Salt and freshly ground pepper

In a medium saucepan, cover the potatoes and garlic with water. Bring to a boil and cook over moderately high heat until the potatoes are tender, about 12 minutes. Drain and mash the potatoes and garlic. Add the butter and mash well while adding the cream. Season with salt and pepper and serve hot.

