



## 2012 MANTEO SONOMA COUNTY RED WINE

**WINEMAKER NOTES:** Sonoma County has so many distinct microclimates that when creating a full-bodied red blend like Manteo, we are able to produce a wine of great complexity and character by combining fruit from a range of sub-appellations. For this wine, we looked less to the varietal composition and instead focused on selecting specific lots of wine based on their density, weight, and fruit concentration. Some of the wines provide structure, others extraction, freshness or aromatics, while other lots give the blend fullness on the palate, or natural acidity for balance. Each contributes a certain character, which when married together, give our 2012 many layers of flavors, texture and a solid tannin structure, thus making it robust enough for the warrior it's named after.

**TASTING NOTES:** The debut vintage of Manteo offers real depth, balance and rich, fragrant flavors of boysenberries, black cherries, and cassis, aromatic spices redolent of pink pep- peppercorns and anise, and distinctive notes of earthy minerals, tobacco leaves and smoky, toasted oak. The tannins are well-integrated even in their youth and the wine's lushness leads to a long, expressive finish.

### PAIRING SUGGESTION: **BAKED RIGATONI WITH EGGPLANT AND SAUSAGE**

Kosher Salt	6 links fennel pork sausage (about 3/4 pound)
Extra-virgin olive oil	1 large eggplant (about 1.5 Lbs), cut into 1-inch pieces
1 large onion, chopped	3 garlic cloves, chopped
1 large can (28 ounces) peeled whole San Marzano tomatoes,	Leaves from 1 small bunch basil
1 pound rigatoni	Leaves from 1 small bunch basil
1 pound fresh mozzarella	Freshly ground black pepper
	1 cup freshly grated Parmigiano-Reggiano

Bring a large pot of salted water to a boil over high heat for the pasta. Get yourself a 9 by 13-inch glass or ceramic baking dish. Heat a 2 count of olive oil in a large skillet over medium-high heat. Brown the sausages on the outside in the hot oil for 3 to 4 minutes, and ensure that they are still rare on the inside. Put the sausages in the baking dish. Turn the heat down to medium. Heat a generous 1/3 cup of oil to the skillet. Add as many eggplant pieces as you can comfortably fit in a single layer and sprinkle well with salt. Cook, turning, for 7 to 8 minutes, until the eggplant is nice and browned, crisp on the outside and soft on the inside. Use a spatula to put the eggplant into the baking dish with the sausage. Cook the rest of the eggplant pieces, adding more oil to the pan, as needed, and putting the finished eggplant into the baking dish.

Add another 2 count of oil to the skillet, then your onion and garlic, and cook for 3 to 4 minutes, until translucent. Dump the whole can of tomatoes and their juices into a bowl and crush the tomatoes with your hands to break them up; add that to the pan with the basil and cook it down until pulpy and relatively thick, About 15 minutes. Add the rigatoni, to boiling water give it a stir, and cook for 6 to 7 minutes, it should be slightly firm as it will cook further in the oven. Ladle out 1/2 cup of the pasta cooking water and reserve; the drain the rigatoni.

Preheat the oven to 450 degrees F. Chop the sausages into big, bite-size pieces and return to the baking dish. Add the tomato sauce, rigatoni, and the reserved pasta water. Break up half the mozzarella over the mixture, season with salt and pepper, and gently mix with your hands. Dust with the Parmigiano and drizzle with more olive oil. Bake for 15 minutes. Spread the remaining mozzarella in an even layer over the top and continue to bake for another 10 minutes or until golden brown and bubbly.



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