

# 2012 RAPTOR RED

## SIGNATURE SERIES

# Kestrel

VINTNERS



Kestrel View Estate Vineyard Planted 1972

## SIGNATURE SERIES

### RAPTOR RED

WASHINGTON STATE | YAKIMA VALLEY  
RED WINE | ALC 13.9% BY VOL.

### Notes from the Winemaker:

Raptor Red is our flagship wine. It is a Bordeaux style red blend made from the best barrels in our cellar each vintage. Throughout the year the winemaking team evaluates the different lots and selects their favorite barrels to go into this blend. The blend for our 2012 Raptor Red is a combination of Cabernet Franc, Petit Verdot and Cabernet Sauvignon. All the grapes were handpicked and fermented separately. After fermentation the wine was barrel aged for up to 24 months before bottling. Raptor Red showcases a winemaking style and barrel selection to create a wine the drinks great now but is made to lay down and age.

The color is dark red with an intense burgundy edge. The aromas take a minute to open, with leather and light oak giving way to dried cherries and mocha. The fruit elements offer cherry with expansive cola, cocoa, tobacco and dried herb notes. This wine has exceptionally rich and bold flavors complimented by ample body, elegant silky tannins and ripe sweet fruit leaving a lingering finish.

### Tasting Notes:

*Exceptionally rich and bold flavors, complemented by ample body, elegant silky tannins and ripe sweet fruit leaving a lingering finish.*

#### Aging Profile

22-24 Months in New French Oak Barrels

#### Vineyard

100% Olsen Vineyards

#### Blend

36% Cabernet Franc  
34% Petit Verdot  
30% Cabernet Sauvignon

#### Case Production

230 Cases

#### Technical

ALC. 14.1%  
pH. 3.61  
TA. .57

# FILET MIGNON WITH LOBSTER & BÉARNAISE SAUCE

PAIR WITH 2012 RAPTOR RED

## Ingredients:

1 2 to 3 -pound live lobster  
1 cup unsalted butter, divided  
1 shallot, sliced  
3 garlic cloves, chopped  
1 dried red chile, such as Japonese  
1/2 teaspoon Hungarian smoked paprika

### *Béarnaise:*

1/4 cup Sherry wine vinegar  
2 tablespoons chopped shallot  
1 tablespoon capers, chopped  
2 large egg yolks  
1 tablespoon fresh lemon juice  
1 tablespoon water  
1 tablespoon chopped fresh tarragon

6 8-ounce filet mignon  
Coarse kosher salt and pepper



## Preparation:

Cook lobster in large pot of boiling salted water 13 minutes. Using tongs, transfer lobster to rimmed baking sheet. Cool slightly. Twist off claws; reserve for another use. Twist off tail. Scrape out any green tomalley. Using kitchen shears, cut body and legs into 2-inch pieces and place in medium bowl. Cut tail meat from shell; add shell to bowl with body and legs. Cut meat lengthwise into 4 strips, then crosswise into 1/4-inch pieces. Place meat in small bowl, cover, and chill.

Melt 1/2 cup butter in heavy large pot over medium-low heat. Add sliced shallot, garlic, and chile; cook until fragrant, about 5 minutes. Add lobster shell pieces and stir 5 minutes. Increase heat to medium. Add remaining 1/2 cup butter, 1 tablespoon at a time, stirring until melted between additions. Add paprika; stir to blend. Strain butter into medium bowl, pressing on solids in strainer to release all butter. Discard solids in strainer. Let lobster butter cool to room temperature. (Lobster meat and butter can be prepared 1 day ahead. Cover butter and chill. Return lobster butter to room temperature before continuing.)

Combine vinegar, chopped shallot, and capers in medium saucepan. Boil over high heat until almost all liquid evaporates, about 1 minute. Remove from heat. Whisk yolks, lemon juice, and 1 tablespoon water in medium bowl. Place bowl over saucepan of barely simmering water. Whisk constantly until mixture is thick, about 3 minutes. Turn off heat. Whisk in lobster butter in 6 additions. Whisk in shallot mixture and tarragon. Season to taste with salt and pepper. Stir in reserved lobster meat. Season with salt and pepper. Keep lobster béarnaise sauce over warm water.

Preheat broiler. Rub filet mignon with coarse kosher salt and pepper. Broil until cooked to desired doneness, about 5 minutes per side for medium-rare. Serve with lobster béarnaise sauce drizzled over filet. Reserve the rest for dinner.

Serves Six