

2013 Varietal Port

Signature Series

Kestrel
VINTNERS



Kestrel View Estate Vineyard Planted 1972

SIGNATURE SERIES
PORT

WASHINGTON STATE | COLUMBIA VALLEY

*The rich ripe fruit flavors
are preserved in a glass
for you to enjoy.*

Notes from the Winemaker:

This is a unique port blend we came up with after using several different varietals. The color is dark and inky and appears heavy. The aromas of big fruit mixed with spice and heat are very inviting. Jam aromas of blackberry, huckleberry and pie notes are complemented with oak, tobacco and licorice at the end. The natural sweetness preserved from the grapes is balanced by the brandy. The result is a long powerful finish. Perfect for an after dinner drink, or just by the fire, on a cold winter night.

The Port was created by stopping the fermentation early, with the addition of neutral brandy spirit. The brandy was created using grapes from Kestrel View Estate. The high alcohol and sugar combat oxidation and aging in the wine, allowing you to have a snapshot of what the flavors were like in late October 2013 and to enjoy them for many years to come.

Our Port is created in the vineyard by reducing the crop to one cluster per shoot. The fruit is then allowed to ripen as long as possible. We harvested the grapes late in the season to get extra sugar in the fermentation to balance the port once it was fortified.

Tasting Notes:

Food Pairings	Vineyard	Blend	Case Production	Price
Fresh fruits, fruit desserts, or select cheeses	100% Kestrel View Estate Vineyard	25% Suazo, 25% Syrah, 38% Cabernet Sauvignon, 12% Tempenillo	266 cases	\$30 per bottle

Port Wine Braised Beef Short Ribs

Pair with 2013 Port

Ingredients:

3½–4 pounds boneless beef short ribs
Pinch of salt
Pinch of pepper
1 cup diced onion
1 cup diced carrots
½ cup diced celery
2 cloves garlic, diced
½ bunch thyme
1 bay leaf
1 bottle red wine
2 cups ruby Port
4 cups veal or chicken stock



Preparation:

Trim short ribs of excess fat, then season with salt and pepper. In large sauté pan over medium-high heat, sear short ribs until golden brown on all sides, about 4 minutes. Remove ribs from pan and place in crockpot or ovenproof pot. In same sauté pan over medium heat, place onion, carrots, celery and garlic. Sauté until golden brown. Add wine, and reduce by half. Add thyme and bay leaf to wine mixture. Pour over ribs, and marinate at least 2–3 hours, or overnight.

Preheat oven to 325°F. Warm veal stock or chicken stock and pour over ribs. Cover ovenproof pot with foil or lid. Cook for 3–4 hours, or until fork tender, checking every 45 minutes.

Remove from oven and let cool. Remove and reserve short ribs. Strain cooking liquid into same pot. Return liquid to stove and skim fat from top. Simmer over medium heat. Reduce to thick, saucy consistency. Return ribs to pot, glaze and serve.