

# 2012 CABERNET SAUVIGNON

## WINEMAKER'S SELECT SERIES



*The aromas are rich and expansive: coffee, mocha and spice with mild oak, cherry and earth*

### VINIFICATION:

This fine Cabernet Sauvignon was created by thinning one of our Kestrel View Estate Vineyard blocks of Cabernet Sauvignon down to two tons per acre. We left only one cluster per shoot or about sixteen clusters per vine. It started with an experiment in 2005. We sectioned off a block of Cabernet Sauvignon into three parts. We then pruned and thinned them to produce two, three and four tons per acre respectively. The resulting Two-ton lot was so outstanding that we have been producing it in the Winemakers Select Series ever since!

### WINEMAKER'S NOTES:

By cropping our vines to two tons per acre we intensified the fruit, color, and aromas of this wine. The color is a dark purple with medium purple on the edges. The aromas are rich and expansive: coffee, mocha and spice with mild oak, cherry and earth. The flavor is big, rich and smooth. The wine is well balanced with mild acid and rich tannins that add to the body. The final blend has 8% Petit Verdot to add depth and tannins to the mix. This wine will pair well with grilled steak, cow or elk.

### YOUR TASTING NOTES:

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#### AGING PROFILE

21 months in French, Hungarian, and American Oak

#### VINEYARD

92% Kestrel View Estate Vineyards  
8% Olsen Estate

#### BLEND

92 % Cabernet Sauvignon  
8% Petit Verdot

#### TECHNICAL

Alc. 14.8%  
pH: 3.65  
TA: 4.8

#### CASES

627

# BLACKBERRY DRESSED TENDERLOIN

PAIR WITH 2012 WINEMAKER'S CABERNET SAUVIGNON

## INGREDIENTS

- 8 green asparagus stalks
- 8 baby carrots
- 4 fingerling potatoes
- 10 oz blackberries
- 8 oz butter, divided
- 2 shallots, diced, plus 6 cut in half
- 4 x 8 oz beef tenderloins
- 1 TBSP sugar
- 2 oz vegetable stock
- 4 sprigs thyme for garnish
- 4 sprigs rosemary for garnish



## PREPARATION:

Clean asparagus, carrots and potatoes. Peel carrots and potatoes. In pot over medium heat, cook blackberries with butter and the diced shallots. Simmer for 5 minutes, until soft. Remove pot from heat. Once cool, place mixture into blender and puree. Once blended, strain through a sieve and set aside.

Bring medium-sized pot of salted water to boil. Cook asparagus, carrots and potatoes for 4-5 minutes. Transfer to bowl of cold water filled with ice to halt cooking. Drain the vegetables and reserve.

In pot over medium-high heat, sear remaining shallot halves with 2 ounces of butter and sugar. When caramelized, add vegetable stock and set aside.

Heat remaining butter in pan and sear beef tenderloin. For medium-rare, cook 4 minutes per side. Remove from pan. Add vegetables to same pan, searing for approximately 1 minute.

Dress each plate with blackberry coulis and vegetables, placing beef on top. Garnish with thyme and rosemary.

Serves Four.