

2013 ESTATE CABERNET SAUVIGNON

WINEMAKER'S SELECT SERIES



VINIFICATION:

This fine Cabernet Sauvignon was created by thinning one block of our Kestrel View Estate Vineyard's Cabernet Sauvignon to two tons per acre, leaving only one cluster per shoot or about sixteen clusters per vine. We started experimenting in 2005 by sectioning off a block of Cabernet Sauvignon into three parts and pruning each respectively to produce two, three, and four tons per acre. The grapes from our two-ton lot so intensified the fruit, color, and aromas of the wine that we have been designating it Wine-makers Select Series ever since!

WINEMAKER'S NOTES:

Your glass fills with a captivating deep ruby. The aroma is a delightful perfume of wild roses and mild green pepper. Each sip welcomes you with silky tannins, bursting onto your palate with robust mocha and finishing with sweet black current jam. A balanced blend of French and American oak infuse a pleasant undertone of cool earthiness, presenting a Cabernet Sauvignon sure to charm each palate it touches.

YOUR TASTING NOTES:

AGING PROFILE

22 months in French, Hungarian, and American Oak

VINEYARD

100% Kestrel View Estate

BLEND

100% Cabernet Sauvignon

TECHNICAL

Alc. 14.3%
pH: 3.56

CASES

492

CHARRED MAPLE ORANGE SOCKEYE SALMON

PAIR WITH 2013 ESTATE CABERNET SAUVIGNON



INGREDIENTS

- 2 oranges
- 2 cups brown sugar
- 1 cup kosher salt
- 1 Tbsp black pepper
- 1 tsp ground juniper berries
- 1 tsp ground coriander seed
- 2 Sockeye salmon fillets, about 1/2 lb each
- 1 cup maple syrup

PREPARATION:

With a fine grater, zest the oranges and set aside – they will be grilled later. Make a salmon cure by combining the salt, sugar, spices and orange zest, and mix well. Completely crust all sides of the salmon in the cure. Lay the fillets skin-side down on a parchment paper-lined baking sheet. Let sit in the fridge for 1 ¹/₂ hours.

Rinse off the cure under cold water and pat fillets dry with paper towel. At this point, you will need to set up your smoker. Place the salmon into the smoker. Make sure that your smoker is hot, the internal temperature should be around 120-140°F with full smoke. Brush the fillets with maple syrup and place into the smoker. Brush the salmon with maple syrup every 5 minutes or so. They will need to smoke for 45 minutes, until the salmon flakes when touched with a fork.

Slice the oranges in half, place cut-side up under a broiler, and let roast until they are charred.

To Serve: Squeeze the juice from the broiled oranges onto the salmon just before serving.