

# 2013 O.V. CABERNET SAUVIGNON

## SIGNATURE SERIES



*Dried blueberries, tobacco leaf, pepper, dark cacao, and hints of vanilla invite you to taste*

### VINIFICATION:

The grapes were harvested from Kestrel View Estate Vineyards and Olsen Estate Vineyards. The grapes were planted in 1972. As “Old Vines”, they produce small intensely flavored crops, small canopies and small berries. The resulting wines are concentrated and elegant; truly something special!

### WINEMAKER'S NOTES:

The color is deep purple fading to pale purple at the edges. We recommend decanting this wine at room temperature to unlock its full potential. Delicate aromas of dried blueberries, tobacco leaf, pepper, dark cacao, and hints of vanilla invite you to taste. On the palate, you will find notes of dried dark fruit such as raspberry along with anise. This wine has medium acidity that gives way to a smooth finish of vanilla mocha.

### YOUR TASTING NOTES:

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#### AGING PROFILE

24 months in Oak

#### VINEYARD

59.3% Kestrel View Estate Vineyards  
40.7% Olsen Estates

#### BLEND

100% Cabernet Sauvignon

#### TECHNICAL

Alc. 14.5%  
pH: 3.66

#### CASES

200

# TUSCAN STEAK WITH WINE JUS

PAIR WITH 2013 SIGNATURE OLD VINE CABERNET SAUVIGNON

## INGREDIENTS:

- (24 oz.) porterhouse steak
- 2 tsp black peppercorns, coarsely crushed
- 2 tsp kosher salt
- 1 TBSP vegetable oil
- 3 TBSP unsalted butter, cut into tablespoon pieces, divided
- 3 garlic cloves, crushed
- 2 (4-inch) sprigs fresh rosemary
- 5 sprigs fresh thyme
- 1/2 cup 2013 OV Cabernet Sauvignon
- 1 cup low-sodium chicken broth.



## PREPARATION:

Let steak sit at room temperature 15 minutes. Meanwhile, preheat oven to 450°F.

Pat steak dry and season both sides with peppercorns and kosher salt. Heat oil and 1 tablespoon of butter in skillet over medium heat until butter melts. Add rosemary, thyme, and garlic and cook over medium heat, stirring occasionally, until herbs and garlic are fragrant, about 1 minute.

Add steak and cook until nicely browned, about 3 minutes per side. Transfer skillet to oven and cook until an instant-read thermometer registers 110°F for medium-rare, about 5 minutes (or 120°F for medium, about 10 minutes).

Transfer steak with tongs to a small platter, reserving skillet, and let rest 10 minutes.

While steak rests, pour off oil from skillet, leaving garlic and herbs in skillet. Add wine and boil over medium-high heat, scraping up browned bits, until reduced by half, about 2 minutes. Add chicken broth and any meat juices from platter and boil until reduced by half, 5 to 6 minutes. Whisk in remaining 2 tablespoons butter until incorporated, then season with salt and keep warm.