

# 2014 OLD VINE CABERNET SAUVIGNON

## SIGNATURE SERIES



### VINIFICATION:

Planted in 1972, our “Old Vines” bear intensely flavored crops with small canopies and small berries that produce concentrated and elegant wines. The grapes we used in our 2014 Old Vine Cabernet Sauvignon were sourced from our Kestrel View Estates Vineyard. The wine aged in 40% new oak barrels for 3 years, was bottled, and then left to relax in the glass until release. This wine is truly something special!

### WINEMAKER’S NOTES:

A bouquet of plums, blackberry compote, and hazelnut saturate this beautiful medium ruby liquid. A chewy palate of cherries and toasted nutmeg greets you with herbal sage and pepper spice undertones. The flavors are rich and concentrated but far from over the top. The subtle acidity and smooth tannins will keep you sipping to the end of the bottle on and to the next!

### YOUR TASTING NOTES:

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#### AGING PROFILE

40% New oak

#### VINEYARD

100% Kestrel View Estates

#### BLEND

100% Cabernet Sauvignon

#### TECHNICAL

TA: 5.3  
pH: 3.73  
ABV: 14.5%

#### CASES

575

# CREAMY BEEF AND MUSHROOM STROGANOFF

PAIR WITH 2014 SIGNATURE OLD VINE CABERNET SAUVIGNON

## INGREDIENTS:

- 1lb egg Fettuccine (dry weight)
- 4 tablespoons butter, divided
- 1 onion, chopped
- 4 cloves garlic, minced
- 1 pound sliced mushrooms
- 24 ounces lean beef fillet steaks, seasoned with salt and pepper and cubed into 1 1/2-inch pieces
- 2 teaspoons dijon mustard
- 1 teaspoon paprika
- 1/3 cup dry white wine
- 2 cups beef broth (or stock)
- 2 tablespoons flour
- 1 tablespoon Worcestershire sauce
- Salt and pepper to taste
- 1 cup light sour cream at room temperature, (or reduced fat cooking cream)
- Freshly chopped parsley to garnish



## PREPARATION:

1. Boil the pasta in a large pot of boiling salted water according to packet instructions until al dente. Remove; strain and set aside.
2. While pasta is boiling, melt 2 tablespoons of butter in a large non-stick frying pan over medium heat. Sear the steak in single layer batches until browned; transfer to a separate plate and set aside until all batches are done.
3. Melt the remaining butter in the pan; add the onions and sauté until transparent, then add the garlic and fry until just fragrant (about 30 seconds). Add the mushrooms and cook until the mushrooms are tender and cooked through (about 4 minutes). Mix in the mustard and paprika.
4. Add the wine and cook for about 3 minutes while stirring occasionally to mix all of the flavors thoroughly, deglazing the pan while scraping any browned bits off the bottom of the pan with your spoon. Allow wine to reduce down to about half the amount (about 3 minutes).
5. While wine is reducing down, grab a small jug and whisk together the beef broth (or stock), flour and Worcestershire sauce until smooth. Pour the beef broth mixture into the pan, mix well and bring to a simmer for about 5 minutes, stirring occasionally until the sauce begins to thicken.
6. Return the beef and any juices from the plate to the pan and season with any extra salt and pepper (if desired). Reduce heat down to low and mix in sour cream. Heat until hot (do not boil).
7. Add the pasta or noodles into the pan and garnish with parsley.