

2014 OLD VINE MERLOT

SIGNATURE SERIES



VINIFICATION:

Our Old Vine Merlot grapes were harvested from our Kestrel View Estate Vineyard. The vines were planted in 1972, making them some of the oldest Merlot in the state. The grapes were hand-harvested and carefully sorted to remove any defective fruit, stems or leaves. They were then destemmed and crushed into open top fermenters where the juice was punched down twice daily to extract the maximum color and flavor. These old vines are something special! They produce small intensely flavored crops, small canopies and small berries. The resulting wines are concentrated and elegant with silky smooth tannins. This year we have incorporated all natural and longer corks, increasing the age ability. Not only is this a good wine to enjoy now, but it will be great to hold on to and enjoy in the many years to come.

WINEMAKER'S NOTES:

Our 2014 Old Vine Merlot possesses a deep rich ruby color with slight crimson edges. This intensely aromatic wine boasts dark cherry fruit, cocoa, and toasted almonds. The aromas continue through to the palate with rich and mouth-filling flavors of seamless oak and dark berries. Nice supple tannins linger on the front of the palate, introducing the bold body of nutmeg undertones, and pleases with its long velvety finish. We're always excited to showcase this wine as we feel it has a little bit of history in every glass.

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
23 months in French, Hungarian and American Oak	100% Kestrel View Estate-Block 9	100% Merlot	Alc. 14.5% pH: 3.62 TA: 5.36	568

ROASTED DUCK WITH POMEGRANATE GLAZE

PAIR WITH 2014 SIGNATURE SERIES OLD VINE MERLOT

INGREDIENTS:

- 1 pound boneless duck breast, skin removed (see Note)
- ½ teaspoon kosher salt
- 2 teaspoons extra-virgin olive oil
- 1 small shallot, finely chopped
- 1 cup pomegranate juice
- ¼ cup reduced-sodium chicken broth,
- 1 teaspoon cornstarch
- 2 teaspoons chopped fresh parsley, for garnish (optional)



PREPARATION:

- Preheat oven to 450°F.
- Sprinkle duck with salt.
- Heat oil in a medium skillet over medium-high heat. Add the duck and cook until browned on both sides, 3 to 4 minutes per side.
- Transfer the duck to a small baking dish and roast until a thermometer inserted into the thickest part registers 150°F, 8 to 12 minutes for medium, depending on the size of the breast.
- Transfer to a cutting board; let rest 5 minutes..
- While the duck is roasting, return the pan to medium-high heat. Add shallot and cook, stirring constantly, until fragrant, 30 seconds to 1 minute.
- Add pomegranate juice and bring to a boil.
- Reduce heat to a simmer; cook until reduced by half, 1 to 2 minutes.
- Stir broth and cornstarch in a small bowl until the cornstarch dissolves. Add to the pan. Bring to a boil, stirring constantly.
- Reduce heat to a simmer and cook, stirring, until the sauce is thickened, 1 to 2 minutes. When the duck has finished resting, pour any accumulated juices into the sauce and stir to combine.
- Thinly slice the duck; serve topped with the pomegranate sauce. Garnish with parsley, if desired.

Note: Boneless duck breast halves range widely in weight, from about ½ to 1 pound, depending on the breed. They can be found in most supermarkets in the poultry or specialty-meat sections.