

2014 RAPTOR RED

SIGNATURE SERIES



VINIFICATION:

Raptor Red is our flagship wine, a blend of the best barrels in our cellar from each vintage. This 2014 Bordeaux blend features Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Merlot, and Malbec. Each grape cluster was handpicked, and each varietal fermented separately before being aged in 57% new oak for 24 months. Raptor Red showcases vineyard excellence, winemaking style, and dedication to quality.

WINEMAKER'S NOTES:

As our flagship wine, Raptor Red must paint a beautifully complex portrait from beginning to end. Its color is a deep purple which pales at the edges. Savor this wine over the course of a few hours to enjoy the subtle changes as it breathes. You'll notice aromas of liquorice, black currant, and blackberry following a bouquet of black pepper and wet pavement. The palate is bold with red currant, black cherry and cedar. The finish is pleasantly filled with oak and dates. With medium acidity and great tannin structure, this wine will age well for many years to come. Cheers!

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
25 months in 57% new oak barrels	58% Kestrel View Estate 42% Olsen Estates	26% Cabernet Sauvignon 26% Petit Verdot 17% Cabernet Franc 17% Merlot 14% Malbec	ALC. 14.4 % PH: 3.60 TA: 6.8 g/L	310

BISON BURGERS WITH CABERNET ONIONS AND WISCONSIN CHEDDAR

PAIR WITH 2014 SIGNATURE SERIES RAPTOR RED

INGREDIENTS:

- 2 tablespoons olive oil, divided
- 3 cups sliced onions (about 2)
- 3/4 cup Cabernet Sauvignon or other dry red wine
- 1 pound ground bison (buffalo)
- 2 tablespoons chopped shallots
- 1/4 teaspoon coarse kosher salt
- 1/4 teaspoon dried thyme
- 4 organic hamburger buns
- 6 ounces sliced Wisconsin white cheddar cheese
- Dijon mustard
- 1 small head of escarole, leaves separated



PREPARATION:

- Heat 1 tablespoon oil in heavy medium skillet over medium- high heat. Add onions, sprinkle with salt, and sauté until tender and golden brown, stirring often, about 10 minutes. Reduce heat to medium and continue to sauté until very tender and well browned, about 15 minutes longer. Add wine and cook, stirring occasionally, until liquid is absorbed, about 5 minutes. DO AHEAD: Can be made 3 days ahead. Cool, cover, and chill.
- Preheat broiler. Gently mix meat and next 3 ingredients in large bowl. Shape into four 1/2-inch-thick patties. Heat remaining 1 tablespoon oil in heavy large skillet over high heat. Sprinkle burgers with salt and pepper; add to skillet. Cook until well browned, about 2 minutes per side for medium-rare.
- Open buns and arrange, cut side up, on rimmed baking sheet. Place cheese slices on bun tops. Broil until cheese melts and bottom halves are lightly toasted, about 1 minute. Spread bottom halves with mustard. Top each with a few escarole leaves, then burger. Spoon onions atop burgers, dividing equally. Cover with bun tops; press lightly.