

2014 THE DANCE

ARTIST SERIES



VINIFICATION:

The Dance is a tribute to Kestrel's founders, John and Helen Walker. John grew up in a family of sisters who loved to practice their dancing skills with him. While in the U.S. military, he enjoyed going to USO dances where he would eventually meet his future wife, Helen. The two shared a love for dancing and would make time every evening, spanning decades, to do so. This enduring love story lives on in a wine that captures the charming beauty of a couple sharing a dance, a blend that glides over your tongue and sets the mood for a romantic evening. Open a bottle with someone special, then follow John and Helen's lead by taking time to dance.

WINEMAKER NOTES:

The Dance presents with a deep, muted, purple spreading to medium ruby edges. Aromas of warm cigar box and worn oak timbers, reminiscent of an old time dance hall, are followed by intriguing notes of green bell pepper. Light and silky throughout, splashes of chocolate and vanilla flavors develop into a musty, earthy, warmth that fades to lingering cola with hints of licorice. The balance and complexity of this dry Merlot and Sangiovese blend makes it a versatile partner for many dishes ranging from grilled zucchini to barbequed tri-tip.

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
36 months in French, Hungarian and American Oak	50% Kestrel View Estate Vineyard 50% Olsen Estates	50% Sangiovese, 50% Merlot	Alc. 14.1% pH: 3.33 TA: 5.71	1167

THREE-CHEESE BEEF PASTA SHELLS

PAIR WITH 2014 ARTIST SERIES THE DANCE



INGREDIENTS:

- 24 Uncooked jumbo pasta shells
- 1 lb. lean ground beef
- 1 jar (26oz) Chunky tomato pasta sauce
- 1/4 cup water
- 1 container (8oz) chive and onion cream cheese spread
- 1 1/2 cups shredded Italian cheese blend
- 1/2 cup grated parmesan cheese
- 1-2 tablespoons fresh chopped parsley

PREPARATION:

- Heat oven to 350°F. Cook and drain pasta shells as directed on package.
- In 10-inch skillet, cook ground beef over medium-high heat 5 to 7 minutes, stirring occasionally, until thoroughly cooked; drain. Cool slightly, about 5 minutes.
- In large bowl, mix pasta sauce and water. Pour 1 cup of the pasta sauce mixture in bottom of ungreased 13x9-inch (3-quart) glass baking dish. In medium bowl, mix cheese spread, 1 cup of the Italian cheese, the Parmesan cheese, egg and cooked ground beef. Spoon heaping tablespoon mixture into each shell. Arrange stuffed shells over sauce in baking dish. Pour remaining sauce over top, covering shells completely. Cover with foil.
- Bake 40 to 45 minutes or until bubbly and cheese filling is set. Sprinkle with remaining 1/2 cup Italian cheese. Bake 10 minutes longer or until cheese is melted. Sprinkle with parsley.