

# 2014 TRIBUTE RED

## WINEMAKER'S SELECT SERIES



### VINIFICATION:

This wine was created to commemorate the life of John Walker. John was a true visionary and he created Kestrel Vintners to craft wines of both superior quality and value. John saw the potential of the Washington wine industry during its infancy and started Kestrel Vintners in order to take part in the growth of the industry. This complex blend is a tribute to John Walker's role in the Washington State wine industry. It is a nontraditional red blend created to showcase the smoothness and complexity of our wines.

### WINEMAKER'S NOTES:

Your glass is filled with an enticing deep ruby color. Aromas of bright red fruits such as strawberry and raspberry jump from the glass. All those wonderful fruit aromas mingle with a nice oak undertone adding a pleasant earthiness to the wine. Elements of dark chocolate, vanilla and fresh earth fill your mouth with each sip. The flavors of fig and mocha present a slight tannin on the finish. The wine has great structure with an elegant balance of oak and acidity.

### YOUR TASTING NOTES:

#### AGING PROFILE

22 months in French  
Oak

#### VINEYARD

84% Kestrel View,  
16% Olsen Estate

#### BLEND

45% Merlot, 25% Syrah,  
10% Cabernet Sauvignon,  
10% Petit Verdot, 5%  
Mourvedre, 5% Sangiovese

#### TECHNICAL

Alc. 14.5%  
pH: 3.59  
TA: 6.4 g/L

#### CASES

812

# CARNE ASADA

PAIR WITH 2014 WINEMAKER'S TRIBUTE RED



## INGREDIENTS:

- 2 pounds skirt steak trimmed of excess fat
- 1 jalapeño seeded and minced
- 4 cloves garlic minced
- 1/2 cup fresh cilantro leaves chopped
- Juice of 1 orange
- Juice of 1 lime
- Juice of 1 lemon
- 2 tablespoons apple cider vinegar
- 1/3 cup olive oil
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

## PREPERATION:

1. In a large glass baking dish whisk together Cane Asada marinade ingredients until combined, jalapeño through black pepper. Add skirt steak in a single layer, turning to coat with marinade. Cover with plastic wrap and refrigerate for at least 1 hour, but no longer than 8 hours (longer will begin to break down the meat).
2. Preheat an outdoor grill to medium-high. Grill steaks for 6 to 7 minutes per side, turning once for medium-rare. Remove steaks and allow to rest for 5 minutes.
3. Slice thinly across the grain and serve.