

2017 ROSÉ

FALCON SERIES



VINIFICATION:

We grow and harvest our Block 2 Sangiovese grapes specifically for our Rosé. A 100% varietal, these grapes are carefully handpicked from our estate vineyard and brought home to our cellar where they are sorted for quality and pressed directly into the tank. A cool, extended, fermentation produces a dry wine that perfectly highlights the natural acidity of Sangiovese. A six month process involves refining, filtering, and bottling to preserve a fresh and fruity rosé.

WINEMAKER'S NOTES:

This beautiful pale copper Rosé compares well to its Provençal counterparts. Best served chilled, you will find aromas of melon and guava with hints of honeysuckle leaping from the glass. The dry acidity strikes a balance and goes down refreshingly smooth with a citrus zest finish while notes of fresh cut strawberry linger on your tongue. This Rosé may just prove to be your favorite summer wine.

YOUR TASTING NOTES:

SUGAR PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
1.6 g/L	Kestrel View Estate	100% Sangiovese	ALC. 12.8 % PH: 3.26	700

SALADE NIÇOISE

PAIR WITH 2017 FALCON SERIES ROSÉ

FOR THE VINAIGRETTE:

- 3 tablespoons best quality cider vinegar
- 1 tablespoon Dijon-style mustard
- 1 cup plus 2 tablespoons extra virgin olive oil
- 1 medium new white onion, sliced paper-thin
- 2 cloves garlic, minced
- 3 cups flat-leaf parsley leaves, loosely packed
- 3/4 cup mixture of tarragon and fresh chervil leaves, loosely packed
- Sea salt and freshly ground black pepper to taste
- Freshly ground black pepper

FOR THE SALAD:

- 2 pounds fresh tuna
- 1 tablespoon extra-virgin olive oil
- Sea salt
- Freshly ground black pepper
- 20 anchovy fillets (preferably packed in oil)
- 1 pound green beans, trimmed
- 1 pound yellow beans, trimmed
- 2 pounds of tiny new potatoes, scrubbed
- 1/2 each red cut in thin (1/4-inch) strips
- 1/2 yellow bell peppers
- 6 medium red and yellow tomatoes, quartered
- 5 farm eggs, hard-cooked and peeled
- 1 cup nicoise olives
- Sprigs of parsley and chervil, for garnish
- Chervil Sprigs



MAKE THE VINAIGRETTE:

In a large bowl whisk the vinegar and mustard. Slowly whisk in oil in a thin stream to emulsify the mixture. Add the garlic and onion. Mince parsley and add it, with the tarragon and chervil, to the dressing, mixing well. Salt and pepper to taste.

MAKE THE SALAD:

Rinse and pat dry tuna. Rub all sides of tuna lightly with olive oil. Grill tuna on barbecue until lightly golden and almost cooked through, 5 to 7 minutes both sides. Season with salt and pepper and let it cool to room temperature. When cooled remove skin and bones. Drizzle both sides with 3 tablespoons of vinaigrette, then reserve at room temperature.

Drain the anchovies of oil and pat them dry.

Bring 4 cups water to boil. Add half the beans, cover, and steam, about 6 minutes. Cool on a wire rack covered with a cotton tea towel. Repeat with the remaining beans.

Transfer one-third of the dressing to a medium sized bowl.

Boil potatoes in medium-sized pot of salted water for 15 minutes or tender through. Drain. Add to one-third of vinaigrette while warm. Toss, and reserve.

Toss beans and peppers with enough vinaigrette to fully moisten them, and arrange them in the center of a serving platter. Top them with the anchovy fillets, arranging them attractively on top. Quarter the eggs, and place them, with the tomatoes, around beans and peppers. Drizzle with 2 to 3 tablespoons of the vinaigrette.

Place the potatoes on another platter. Break the tuna apart into large pieces, and arrange the pieces attractively atop the potatoes. Sprinkle with the olives. Drizzle with any remaining vinaigrette, and garnish with several sprigs of parsley and chervil. Serve immediately.