

2013 CABERNET SAUVIGNON

FALCON SERIES



VINIFICATION:

The fruit was handpicked and sorted to remove any leaves that may have found their way into the bins. The tiny berries were removed from their stems and put into tanks. Once in tank they were pumped over twice daily for approximately seven days, or until the optimum color and flavor had been extracted, then pressed off to barrels. The wine spent approximately twenty-two months aging in small French, Hungarian and American oak barrels before being bottled.

WINEMAKER'S NOTES:

2013 was a warm vintage in Washington and will produce some amazing wines in the years to come. Cabernet Sauvignon is a varietal that enjoys warm weather so we are excited to share this wine with you. The color is reminiscent of bright red currant or garnet. Nice toasty oak notes, a mild earthiness, spicy heat and some dried fruit flavors are noticeable on the nose. The flavor profile starts off with a kind of crispy currant and sweet acid profile before giving way to some silky tannins. Overall this is a very smooth enjoyable Cabernet Sauvignon.

YOUR TASTING NOTES:

This beautiful Cab starts off with a kind of crispy currant and sweet acid profile before giving way to some silky tannins.

AGING PROFILE	VINEYARD	BLEND	RATINGS	CASES
22 months in French, Hungarian, and American Oak	76% Kestrel View Estates 13% Mckinley Springs 1% Olsen Estates	100% Cabernet Sauvignon	91 Points <i>Wine Spectator</i>	4500

BISTECCA ALLA FIORENTINA

PAIR WITH 2013 FALCON SERIES CABERNET SAUVIGNON

INGREDIENTS:

- Four sprigs of Rosemary chopped
- One (2 ½ pound) prime or choice Porterhouse steak
- Three tablespoons olive oil
- Moist sea salt and freshly ground pepper to taste
- Six lemon wedges



PREPARATION:

Press chopped rosemary onto both sides of porterhouse steak; set onto a plate and allow to marinate at room temperature for 1 hour.

Start an outdoor grill using hardwood charcoal, such as hickory. When coals are white and glowing, arrange for high heat. If using a gas grill, turn on high.

Gently brush or rub olive oil onto steak, then season to taste with sea salt and pepper.

Place steak onto grill, and cook until a dark, golden brown (not burnt) crust forms, 5 to 10 minutes depending on thickness of meat. Turn over, and continue cooking until golden on the other side, 5 to 10 minutes more. When finished, place steak onto a platter, and allow to rest for 10 minutes.

To serve, remove the two pieces of meat from the bone, and replace the bone onto the serving platter. Trim any unwanted fat from the round (tenderloin) steak, slice into 6 equal pieces at an angle to the grain, and fan out on one side of the bone. Slice the rectangular (loin) steak into 1/4-inch slices at an angle to the grain. Fan out on the other side of the bone. Finish by garnishing the platter with lemon wedges and a sprinkle of additional sea salt.

Bistecca Fiorentina is normally served rare or medium-rare. If you prefer your steak more done, cook as stated to form the crust, then place onto a cooler part of the grill, and continue cooking to desired doneness. If you do not wish to fire up the grill, this steak may also be cooked under the broiler, otherwise following the directions and times in the recipe.

Serves 2-4 people