

# 2012 TRIBUTE RED

## FALCON 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:

The wine is a dark purple and red color with crimson edges. In the aroma you will find some spicy notes from the Malbec, some cherry fruit from the Syrah and a little black pepper from the Mourvedre. Some oak notes are also noticeable on the nose along with a sweet perfume component. On the palate you will receive bright flavors of cherry, pomegranate, mild cola and leather. The wine is light and smooth, the flavors linger on the palate and soft tannins give it a wonderful finish. It's deliciously balanced with a lingering finish, and supple tannins.

### YOUR TASTING NOTES:

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*Deliciously balanced with aromas of dark ripe fruit and spice with flavors of cherry, pomegranate, mild cola and leather*

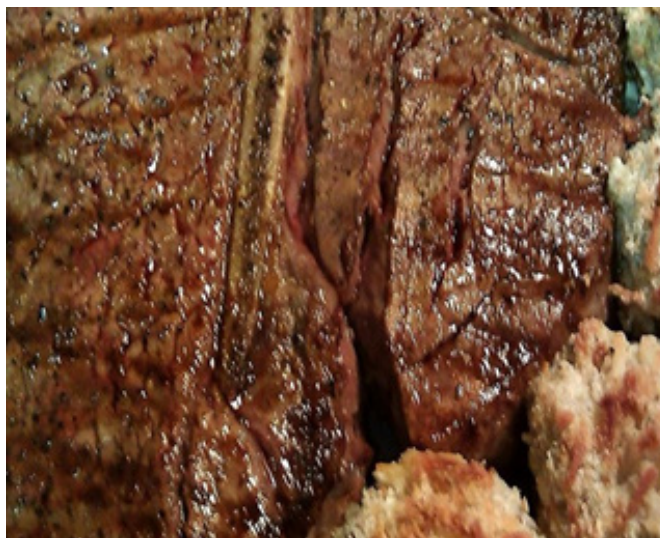
| FOOD PAIRING             | VINEYARD   | BLEND   | TECHNICAL  | CASES |
|--------------------------|--|---|------------|-------|
| Grilled or roasted meats | 72% Kestrel View Estates<br>23% Olsen Estates<br>5% Rosebuds Vineyards | 31% Malbec, 31% Syrah,<br>23% Mourvedre, 10% Sangiovese, 5% Tempranillo | ALC. 13.9% | 1400  |

# BISTECCA ALLA FIORENTINA

PAIR WITH 2012 FALCON SERIES TRIBUTE RED

## 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 well 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