

LADY IN RED 14TH EDITION

ARTIST SERIES



VINIFICATION:

This is our 14th Edition of Lady In Red. The grapes used to blend this edition all came from our vineyard, Kestrel View Estate. We handpicked all the grapes and fermented them separately. After fermentation the wines were aged in oak barrels for 18 months. After aging, the wines were carefully blended to come up with a fruit forward wine that showcases the distinctiveness of our vineyard. This is a great table wine, easy drinking with enough structure and backbone to pair with a nice pasta dinner.

WINEMAKER NOTES:

This wine possesses a medium ruby color with garnet edges. In the aroma you will find bright and juicy red fruits with a hint of Wysteria flower. The flavors, too, are bright and reminiscent of pomagranant and cranberry. The wine has a nice smooth finish that lingers pleasantly. This is a table wine that over delivers in quality and value. This is a wine for sharing!

YOUR TASTING NOTES:

FOOD PAIRINGS	VINEYARD	BLEND	PRODUCTION
White fish cooked with raisins, pinenuts and Lady in Red	Kestrel View Estate	58% Merlot, 24% Cabernet Sauvignon, 18% Syrah	6440 Cases

SWORDFISH WITH RAISINS AND PINE NUTS

PAIR WITH 14TH EDITION ARTIST SERIES LADY IN RED



INGREDIENTS:

- 1 1/2 lbs Swordfish, 1" thick
- Flour - as needed
- 1 tablespoon Olive oil
- 1 cup white wine
- 1/2 cup Freshly-squeezed orange juice
- 1 tablespoon Lemon juice
- 16 Blanched roasted almonds
- 1 Parsley sprig - minced
- 1 Fresh mint sprig - minced
- 1 Marjoram sprig - minced
- 1/3 cup Golden raisins or sultanas
- 1/3 cup Pine nuts - lightly toasted
- Salt - to taste
- Freshly-ground black pepper - to taste

PREPARATION:

- Cut swordfish into pieces about 2 by 4 inches. Dredge swordfish pieces in flour. Pour olive oil into a large skillet and brown swordfish lightly on all sides.
- Remove the fish from the skillet and drain it on paper towels. Add wine, orange juice and lemon juice to skillet, and reduce the liquid by half.
- Meanwhile, plump raisins in warm water for 10 minutes while you grind the almonds with a mortar and pestle. Add herbs and mash into nuts. Add enough liquid from the skillet to form a paste, then add to the pan along with the raisins and pine nuts, stirring the ingredients together well.
- Return the fish to the skillet and heat through. Salt and pepper to taste.
- This recipe yields 4 servings.