

# 2012 SANGIOVESE

## FALCON SERIES



### VINIFICATION:

We employ a number of different techniques to increase color and intensity of our Sangiovese. We use a fan training system to spread the fruit out over a larger area and improve sun exposure. We leave one bud per spur and one cluster per shoot to reduce the yield and keep the fruit spread out over the vine. As the days start getting shorter, we do extensive leaf removal from around the clusters to allow even better sun exposure. After we hand harvest and crush the fruit we employ one last practice, saignee, which involves drawing off 20% of the juice. This increases the skin to juice ratio of the remaining wine and intensifies the color and flavors.

### WINEMAKER'S NOTES:

This wine is garnet in color with deep red accents at its margins. It possesses aromas of dark chocolate, red cherries, cassis, pomegranate, oak, and dried herbs. On the palate it is extremely well balanced. The fruit flavors are mixed with notes of vanilla, cedar and toast. The flavors hit on the lower parts of your tastes buds while the acid component has a long lasting buzz on your lips. The naturally high acidity of Sangiovese makes this wine the perfect accompaniment to food.

### YOUR TASTING NOTES:

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*Aromas of dark chocolate, red cherries, cassis, pomegranate, oak, and dried herbs balanced by fruit flavors with notes of vanilla, cedar and toast*

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
22 months in French, Hungarian and American Oak	100% Kestrel View Estates Vineyard	96% Sangiovese 4% Dolcetto	ALC. 13.9%	1200

# FRASCATELLI CARBONARA

PAIR WITH 2012 FALCON SERIES SANGIOVESE

## INGREDIENTS:

- 1 tablespoon extra-virgin olive oil
- 6 ounces pancetta, sliced 1/4 inch thick and cut into 1-inch strips
- 1 cup heavy cream
- Freshly ground black pepper
- 1/2 cup freshly grated Parmesan cheese
- 1/2 cup freshly grated pecorino cheese, plus more for serving
- 1 large egg yolk
- Cold water
- 2 tablespoons kosher salt
- 1 pound semolina flour (2 1/2 cups)



## PREPARATION:

In a large skillet, heat the olive oil. Add the pancetta and cook over moderate heat until crisp, about 7 minutes. Drain the pancetta in a strainer over a bowl; reserve 2 tablespoons of the fat.

Add the cream to the skillet and bring to a simmer over moderate heat. Grind black pepper into the cream, then add in the Parmesan and the 1/2 cup of pecorino, stirring until the cheese has blended into the cream, about 2 minutes. Scrape the mixture into a bowl and let cool. Whisk in the egg yolk, pancetta and the reserved pancetta fat and refrigerate. **MAKE AHEAD:** The cream sauce can be refrigerated overnight.

Bring 4 quarts of water to a boil; add the salt. Spread the semolina on a large, rimmed baking sheet. Put 1 cup of cold water in a bowl. Dip your fingertips in the water and scatter drops all over the surface of the semolina. Keep scattering until the entire surface is covered with drops. With a rubber spatula, turn the moistened semolina over on itself, tossing to form small lumps. Shake the pan to spread the loose semolina in an even layer. Repeat with more water until just about all of the semolina has been formed into irregular lumps about the size of small peas. Shake the frascatelli in a colander to remove any loose semolina.

Pour the frascatelli into the boiling water and cook, stirring a few times, until al dente, about 4 minutes.

Meanwhile, in a large, deep skillet, gently reheat the sauce over moderately low heat, stirring constantly. Drain the frascatelli, add it to the sauce and bring to a simmer, stirring. Transfer the frascatelli to shallow bowls and serve, passing grated pecorino at the table.