

2013 RAPTOR RED

SIGNATURE SERIES



VINIFICATION:

Raptor Red is our flagship wine. It is a Bordeaux style red blend made from the best barrels in our cellar each vintage. The blend for this vintage is a combination of Malbec, Cabernet Franc, and Cabernet Sauvignon. All the grapes were handpicked and fermented separately, after which they were aged in 87% new oak barrels for 25 months. Raptor Red showcases vineyard excellency, winemaking style and dedication to quality.

WINEMAKER NOTES:

As our flagship wine, Raptor Red must paint a beautifully complex portrait from beginning to end. Its color is a deep purple which pales at the edges. Savor this wine over the course of a few hours to enjoy the subtle changes as it breaths. You'll notice aromas of liquorice, black current, and blackberry following a bouquet of black pepper and wet pavement. The palate is bold with red current, black cherry and cedar. The finish is pleasantly filled with oak and dates. With medium acity and great tannin structure, this wine will age well for many years to come. Cheers!

YOUR TASTING NOTES:

A beautifully complex portrait from beginning to end, savor this wine over the course of a few hours to enjoy the subtle changes as it breaths

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
25 months in 87% new oak barrels	52% Kestrel View Estate 48% Olsen Estates	52% Malbec 33% Cabernet Franc 15% Cabernet Sauvignon	Alc. 13.9 % pH: 3.66 TA: 5.42 g/L	205

GRILLED MUSHROOM FLANK STEAK

PAIR WITH 2013 SIGNATURE SERIES RAPTOR RED

INGREDIENTS:

- 2 lbs flank steak
- salt
- olive oil
- black pepper
- 2 lbs shiitake mushrooms, cleaned, roughly chop
- 2 TBSP butter
- 1/2 cup minced shallots (or onions)
- 1 cup 2013 Raptor Red
- 1 TBSP minced fresh rosemary



PREPARATION

- Salt the steak well - most of the salt will fall off while cooking. Rest to room temperature.
- Dry sauté the mushrooms. Heat a large sauté pan on medium high heat. Add the mushrooms to the dry pan, stirring occasionally. The mushrooms will squeak when they move in the pan.
- When the mushrooms release their moisture add the butter, rosemary and shallots. Stir to combine and sauté over medium-high heat for 2-3 minutes, stirring often. Add a cup of 2013 Raptor Red - and pour yourself a glass - and boil until the sauce has reduced by half. Turn off the heat.
- While the mushrooms are cooking, prepare the grill. Use a charcoal grill for optimum flavor. Wait until the coals have burned down and are bright red. Allow the grill to heat covered. When heated, clean the grates and carefully - the oil will catch fire if held too close to the flames or if dropped - wet with an oil soaked towel.
- While the grill is heating, massage olive oil into the steak until well coated. Place the coated steak on the hottest part of the grill. Sear for 4-6 minutes without moving. To achieve a crosshatch of grill marks, pick up the steak with tongs at 2-3 minutes and put it back down on the grill at a 90° angle.
- Turn the steak over. Cook for a few minutes or until rare, as the steak will continue to cook while resting. Flank steak becomes tough when well done and is best served rare to medium rare. When the steak is nearly finished, take it off the heat and let it rest. Grind black pepper over it.
- Finish the mushrooms. Turning the burner on high, boil down the liquids to a glaze. Add any juices from the resting steak.
- Slice the steak thinly, on an angle, against the grain. Serve immediately with mushrooms.