

# 2014 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 until the optimum color and flavor had been extracted. The wine was then pressed off to barrels. It then spent approximately twenty-two months aging in oak barrels before being bottled.

### WINEMAKER'S NOTES:

In the glass, this wine is a sparkling medium purple. The nose leans towards slate with a hint of raisins that becomes more evident as the wine breathes and opens up. The body is delightful with fresh notes of cedar and fir with an undertone of tobacco. Smooth tannins round out the glass with a lingering and warm chocolaty finish. As the wine continues to open up, more rustic notes are distinguishable including a lovely tone of leather.

### YOUR TASTING NOTES:

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AGING PROFILE	VINEYARD	BLEND	CASES
25 months	100% Kestrel View Estates	90% Cabernet Sauvignon, 10% Malbec	2272

# LEG OF LAMB WITH STUFFING

PAIR WITH 2014 FALCON SERIES CABERNET SAUVIGNON

## INGREDIENTS:

- 1 boneless lamb leg
- 1 cup white breadcrumbs
- 2 Tbsp chopped rosemary
- Zest and juice of an orange
- ¼ cup dried cranberries
- 1 Tbsp cranberry sauce
- 1 Tbsp parsley, chopped
- 1 Tbsp each oil and butter
- Bunch of rosemary sprigs
- 10 pieces of jute twine or kitchen string



## PREPARATION:

1. Remove the meat from the fridge an hour or more before cooking so it comes up to room temperature. Place the lamb skin-side down. Look for the plumpest parts, and partially slice horizontally into them to create a flap. Lift the flap and flip it towards a gap you wish to fill, to create a more even rectangular shape. Cover the meat with plastic wrap and pound it with a rolling pin to flatten and firm into place. Trim off any hard or fat grisly bits.
2. Combine the stuffing ingredients. Place the stuffing in a strip down the middle of one side of the meat then lift the edge and roll the meat tightly as though rolling a Swiss roll, tucking in any stray pieces. Tie.
3. Preheat the oven to 400°F. Heat the oil and butter in a roasting pan and brown the lamb well on all sides. Remove from the heat, place remaining rosemary sprigs into the pan and place the roast on top. Roast for 45 minutes.
4. Poke a metal skewer or thin knife into the center, count to three and then test it on the inside of your wrist. It should feel warm - if it doesn't, cook for another 15 minutes and try again.
5. Place the lamb on a warm plate and cover with foil to rest for 15 minutes before removing the string and carving.
6. Serve warm in thick slices with gravy, or cold in thin slices with cranberry jelly.