

# 2014 ESTATE CABERNET SAUVIGNON

## WINEMAKER'S SELECT SERIES



### VINIFICATION:

This fine Cabernet Sauvignon was created by thinning one block of our Kestrel View Estate Vineyard's Cabernet Sauvignon to two tons per acre, leaving only one cluster per shoot or about sixteen clusters per vine. We started experimenting in 2005 by sectioning off a block of Cabernet Sauvignon into three parts and pruning each respectively to produce two, three, and four tons per acre. The grapes from our two-ton lot so intensified the fruit, color, and aromas of the wine that we have been designating it Winemaker's Select Series ever since!

### WINEMAKER'S NOTES:

Your glass fills with a captivating deep ruby. The aroma is an addictive and bold perfume of black current and fig. Each sip welcomes you with velvety tannins, bursting onto your palate with notes of leather and cigar box. A balanced blend of French and American oak infuse a pleasant undertone of warm earthiness reminiscent of volcanic rock. This Cabernet is rich and complex without decanting and pairs well with a simple red meat meal from your local cattle ranch.

### YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
24 months in oak barrels	100% Kestrel View Estate	95% Cab Sauv 5% Syrah	Alc. 14.9% pH: 3.7	438

2890 LEE RD PROSSER WA 99350 | 509.786.2675 | [WWW.KESTRELWINES.COM](http://WWW.KESTRELWINES.COM)

# PROSSER BLACK ANGUS FILLET MIGNON

**PAIR WITH 2014 ESTATE CABERNET SAUVIGNON**



## INGREDIENTS

- 2 TBLS Olive Oil
- 4 Locally raised Prosser Black Angus Fillets
- Salt and Pepper

## PREPARATION:

Grill fillet mignon, covered, over medium heat. Turn once during grilling time as determined by the thickness of your fillet mignon steak and your desired doneness. Use the following timings for how long to grill fillet mignon by direct grilling:

For a 1-inch cut, grill 10 to 12 minutes for medium-rare (145°F) or 12 to 15 minutes for medium (160°F).

For a 1-1/2-inch cut, grill 15 to 19 minutes for medium-rare (145°F) or 18 to 23 minutes for medium (160°F).

Transfer the meat to a platter. Cover the meat with foil and allow it to stand for 5 minutes before serving.