

2014 MALBEC

WINEMAKER'S SELECT SERIES



VINIFICATION:

The Malbec was hand harvested from our Kestrel View Estate Vineyard block #S1. After carefully sorting to remove any defective fruit, leaves, or stems, it was destemmed and crushed into an open top fermenter, where it was punched down twice daily to extract the maximum color and flavor. Malbec is a particularly fruity variety; typically it is the most deeply colored and intensely fruity grape varietal we deal with. It can be a somewhat challenging wine to make because it is a finicky grape needing just the right amount of sun and heat.

WINEMAKER'S NOTES:

The color is a deep, inky purple with an aroma of blackberry, raspberry and anise seeds. The body is velvety smooth with spicy notes and a subtle hint of fresh mint. The finish is lingering with toast and vanilla from the barrel aging. The complex profile of this wine will pair beautifully with fennel seed stuffed and roasted turkey.

YOUR TASTING NOTES:

AGING PROFILE

25 months in Oak

VINEYARD

100% Kestrel View
Estate Vineyards

BLEND

95% Malbec
5% Merlot

TECHNICAL

Alc. 14%
pH: 3.56
TA: 7.2g/L

CASES

310

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LEMON AND FENNEL ROAST TURKEY

PAIR WITH 2014 WINEMAKER'S SELECT MALBEC

INGREDIENTS:

For the salt rub:

- 1/3 cup coarse kosher salt
- 2 tbsp finely grated lemon peel
- 2 tbsp finely chopped garlic
- 1 tbsp ground black pepper

For the turkey:

- 1 turkey (14 to 16 pounds)
- 3 lemons, cut into 1-inch chunks
- 2 celery stalks, cut into 1-inch pieces
- 1 fennel bulb (mix of green and white portions), cut into 1-inch pieces
- 1 yellow onion, cut into 1-inch pieces
- 2 tsp freshly ground black pepper
- 1 tsp coarse kosher salt
- 1/2 cup extra-virgin olive oil
- 6 tbsp fresh lemon juice
- 3 1/2 to 4 1/2 cups turkey stock, or low-salt chicken broth



PREPARATION:

- Mix all of the salt rub ingredients in a small bowl.
- Prepare the turkey. Sprinkle 4 tbsp of the salt rub over the inside cavities. Slide the bird into a turkey-size oven bag, then sprinkle the remaining salt rub over the bird. Close the bag and place it on a rimmed baking sheet and refrigerate the turkey for 24 hours.
- Set the oven rack at the lowest position in the oven and preheat the oven to 350 degrees Fahrenheit. Place a rack in a large roasting pan. Rinse the turkey and pat it dry. Combine the lemons, celery, fennel, onion, black pepper, and salt, along with 1/4 c olive oil and 3 tbsp lemon juice in a large bowl. Spoon the mixture into the main cavity of the turkey.
- Whisk the remaining olive oil and lemon juice together. Place the turkey on the roasting rack and brush it with lemon oil. Pour 2 c of stock into the roasting pan and roast the turkey for 1 hour, then brush the turkey with the remaining lemon oil.
- Roast the turkey for 45 minutes,. Pour 1 c stock into the pan. Roast for another 45 minutes, adding 1/2 - 1 1/2 c stock into the pan. Turn the pan around. Roast until a thermometer inserted into the thickest part of thigh (without touching bone) registers 165 degrees Fahrenheit (about 45 minutes longer).
- Transfer the turkey to a platter, reserving the juices. Tent the turkey loosely with aluminum foil and let it rest for 30 to 45 minutes.