

*Winzerwald Winery Tasting Notes*

## *Cabernet Sauvignon Reserve*

### OVERVIEW

Winzerwald's Cabernet Sauvignon Reserve is oak aged for 18 months in French oak barrels to create a light but velvety mouth feel and lingering finish. It has a beautiful deep burgundy color that reflects the intense flavors and aromas of this bold wine. The aromas of cherry, black currants or cassis (a black currant liquor) and aged oak give way to the wine's bold flavors of dark cherry and oak undertones. This wine definitely stands up to any good, juicy, grilled steak or hearty sharp cheeses. But don't forget dessert; try it with a dark chocolate cake. This full-bodied wine has plenty of viscosity for long legs.

### HISTORY

The Cabernet Sauvignon is the grape variety considered by some to be the king of the top-quality red-wine grapes and probably the most popular and well-known grape in the world. Cabernet is the most important grape of the Left Bank wines of Bordeaux but other places around the world are also able to produce well known quality wines including many in California. In 1997, research determined that Cabernet Sauvignon is an offspring of Sauvignon Blanc and Cabernet Franc by natural occurrence since it appeared in the late seventeenth century prior to plant hybridization. It is now grown throughout many parts of Germany.

### GRAPES AND SOURCES

Cabernet Sauvignon grapes are dark in color and its thick skins are capable of producing wines of full body and powerful structure. The grape is one of the most cold hardy and disease-resistant vinifera varieties. However, it ripens late and satisfactory sugar concentration (Brix) for proper alcohol levels and flavor profiles can be difficult to attain. The acidity and tannins found in these wines help form the basis for its structure and its longevity. Winzerwald works with growers in Yakima Valley Washington to obtain its Cabernet grapes which are harvested, cold transported & then crushed & fermented at Winzerwald Winery.

### WINE DESCRIPTION & DATA

Color:	Very rich deep burgundy
Sugar:	0% R.S. (Residual Sugar)
Style:	A full-bodied, dark red wine with rich tannins and soft oak
Aroma/Bouquet:	Cherry, black currant with oak undertones
Taste:	Bright dark cherry & perfectly balanced velvety tannins & fruit with a long finish
Alcohol:	13%
Ferment/Aging:	Aged in oak for 18 months
Storage:	Store in cool place away from sun light. Will age 5 years.
Serving:	Cellar temperature or 62-67°
Food Pairings:	Try with a grilled steak, hearty cheeses (Cheddar, aged Fontina or Gouda, Grana Padano, Parmigiano-Reggiano, Pecorino-Romano, Blue Castello) and dark chocolate.

### **Panfried Filet Mignon**

2 Tbs. softened butter  
1 Tbs. chopped herbs  
(*equal parts parsley, chives, chervil, and tarragon*)  
1 Tbs. oil  
Salt and freshly ground pepper  
2 (8-oz) filet mignon or NY Strip steak  
2 Tbs. chopped shallots  
¼ cup **Cabernet Sauvignon Reserve**  
½ cup beef stock

With a fork, combine the butter and herbs. Form into a ball, wrap in waxed paper, and chill.

Heat a stainless steel skillet until very hot but not smoking. Add oil. Sprinkle salt and pepper on both sides of the steaks. Place in the skillet and cook for 3 minutes per side for medium rare. Transfer filets to a cutting board. To the pan add shallots. Let cook for 1 minute, stirring. Add the red wine and let reduce until almost all the liquid has evaporated. Add the beef stock and let reduce by half. Stir in herb butter.

Serve the filet mignon or NY Strip with the sauce.