



CRESCERE

## Platt Vineyard Chardonnay 2018

### Notes:

Platt is considered by many to be the greatest Chardonnay site in California and produces fruit that can be put up against great white Burgundy. This wine makes us think of a cold, wet spring drive on the California coast as soon as we dip our nose in the glass. You're immediately hit with sea air and wildflowers as you take your first whiff, quickly followed by Anjou pears, both fresh and slightly stewed. With your first sip, you find the crisp, refreshing taste of the sea and a long, savory finish that makes you want to linger over it, as you would with your favorite book.

Soil: Fine sandy loam

### Technical Information:

100% Chardonnay, 100% Old Wente clone  
Harvested and sorted by hand, 14 October  
100% whole cluster pressed on gentle  
"Champagne" cycle, cold settled in tank for 48  
hours  
Pumped 90% into concrete egg fermenter and  
10% into one French puncheon for fermentation  
and elevage  
Primary and secondary fermentations used native  
yeast  
Unfiltered  
Bottled January 30, 2020

Alc. 13.8%

pH: 3.27

TA: 6.58

*100 Cases produced*



# Proposed Pairings

*At Crescere, we understand that pairing is more art than science and that everyone's palate and preferences differ, but please consider the following a jumping off point.*

## Food pairing: Pan Seared Halibut with Lemon, Basil and Capers

Our 2018 Platt Chardonnay reminded us of a cool and rainy spring day. It made us immediately crave something bright and delicious to match its racy backbone. But also something light and refreshing. Something to pull us into spring, just like this wine does. We thought why not keep it simple, but elegant to match the wine. Halibut married with a bit of fat from good olive oi, the freshness of basil, and the briny deliciousness of capers makes for a lovely match.

## Music Pairings: Something that makes you feel spring in the air (for rainy or sunny days)

Mezzanine: Massive Attack

Golden Hour: Kacey Musgraves

Cuz I love you: Lizzo

Want One: Rufus Wainwright

## Book Pairing: Books that pull at all your emotions

Cloud Atlas: David Mitchell

The Princess Bride: William Goldman

Normal People: Sally Rooney

## *Pan seared Halibut with Lemon, Basil and Capers*

### INGREDIENTS

- 6 tablespoons good quality olive oil
- 3 small garlic cloves, peeled and minced
- 1 teaspoon dried basil
- 2 tablespoons capers
- 2 tablespoons lemon juice (about ½ a lemon)
- 4 6-ounce halibut fillets, skin removed
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 tablespoon vegetable oil
- Chopped parsley or fresh basil for garnish, (optional, but makes your a nice touch)

Yield: 4 servings

Time: ~12 minutes active time,  
30 minutes - 2 hour sitting in  
marinade  
ahead of time

### PREPARATION

1. Preheat oven to 350° degrees.
2. Pat halibut filets dry. Season with salt and pepper.
3. In a large sealable plastic bag, combine the 6 tablespoons olive oil, garlic, basil, capers, and lemon juice. Add the fish, seal the bag, and turn to coat. Refrigerate for at least 30 minutes or up to 2 hours.
4. Remove fish from marinade, pat dry to prevent splatter. Reserve marinade.
5. In a large oven-safe, flat skillet, pour in the vegetable oil, tilting pan to spread evenly. Warm over high heat until smoking, then add fish fillets. Brush top and sides with marinade. Cook until seared, about 3 minutes per side.
6. Brush top and sides with marinade again. Remove pan from stove and transfer to your warmed oven. Cook until centers of fillets are just opaque, about 5-7 minutes (everyone's oven is a little different).
7. Garnish with fresh chopped parsley or basil, if desired, and serve atop some rice or alongside hot, crusty bread to sop up the remaining sauce.