



CRESCERE

Platt Vineyard Pinot Noir 2018

Notes:

Less than three miles from the Pacific Ocean Pinot Noir from the Platt Vineyard tends to be more Burgundian in character than almost any other site in California.

Spring jumps from the glass, giving you a mix of wild berries: mulberry, cranberry and strawberry married with blood orange as you bend your nose in for your first inhalation. The wine begins to open up as it breathes to show notes of rose petal, tarragon, fresh oregano, eventually giving way to undertones of fresh leather and flint. All of this can be found on the palate in abundance, and every sip has us noticing something new. It's a wine that's immensely enjoyable on its own but makes you dream of all the fun things you can cook along side it.

Soil: Fine sandy loam

Technical Information:

100% Pinot Noir (clones 828, 777, and Calera)
Harvested and sorted by hand October 13
Crushed into open top fermenters, 25% stem inclusion.

Native yeast. 3 pump-overs per day.

Aged on lees with battonage for 16 months.

Aged for 16 months in 30% New French Oak

Unfiltered

Bottled January 30, 2020

Alc. 14.6%

pH: 3.58

TA: 5.47

4 Barrels produced

91 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: Roast Pork tenderloin with sour cherries and wine soaked mushrooms over wild rice

Our 2018 Platt Pinot Noir reminded us the promise of spring being fulfilled. The fresh fruit and herbs abundant in this wine along with the earthy elements at play underneath remind us of all that spring can bring. As we drank, this dish immediately sprang to mind. Pork and Pinot are almost always a match and this is no exception. But the key here is the spice rub on the pork accenting the herbal tones of the wine and the sour cherries and balsamic highlighting the fruit and acidity while the mushrooms help to elevate the earthier tones of the wine. We're pretty proud of this one.

Music Pairings: Something that makes you feel warm inside

Parachutes: Coldplay

The Rise and Fall of Ziggy Stardust and the Spiders from Mars: David Bowie

For Emma, Forever Ago: Bon Iver

Book Pairing: A book you love to revisit over and over

84, Charing Cross Road: Helene Hanff

Pride and Prejudice: Jane Austen

Anne of Green Gables: L.M. Montgomery

Roast Pork tenderloin with sour cherries and wine soaked mushrooms over wild rice

INGREDIENTS

- 2 1-lb pork tenderloin
- ½ teaspoon dried thyme
- ½ teaspoon dried tarragon
- 2 teaspoon salt
- 1 teaspoon fresh cracked black pepper
- 2 cups wild rice
- 2 cups dried sour cherries (divided)
- 3.5 cups chicken stock (divided)
- 2 tablespoon olive oil (divided)
- 2 tablespoon butter (divided)
- 1 tablespoon balsamic vinegar
- 2 cloves garlic, minced
- 1 cup white wine
- ¼ cup light red wine (not the Crescere Pinot if you can avoid it)
- 8 oz porcini mushrooms (stems removed) sliced

Yield: 4 servings

Time: ~45 minutes

PREPARATION

1. Preheat oven to 325°degrees.
2. In large pot or deep pan, combine wild rice, 3.25 cups chicken stock, and 1 cup dried, sour cherries. Bring to a boil, then reduce heat to simmer and cover for 20 minutes (or per your rice's instructions). Remove from heat, keep covered until ready to serve. Fluff with a fork before serving.
3. Heat 1 tbsp of olive oil over medium high heat in a cast iron (or heavy bottomed) oven-safe skillet.
4. While rice is cooking and olive oil is heating in cast iron, season pork tenderloin all over with mixture of salt, pepper, dried thyme and tarragon.
5. Sear tenderloins until golden brown all over, about 3 minutes per side. (Think of it like a triangle, and make sure to get all 3 sides.)
6. Once seared all over, pour in white wine, and remaining 1 cup dried sour cherries.
7. Move to oven and cook, basting about half way through until an instant-read thermometer inserted into the thickest part of tenderloin registers 145°, 22-26 minutes, depending on thickness.
8. While pork is cooking, melt 1 tbsp of butter over medium heat in new pan, and add garlic until fragrant. Then add mushrooms and stir. Add remaining .25 cup chicken stock and .25 cup red wine and let simmer until all liquid is absorbed. Set off to the side until ready to serve.
9. Once pork is done, transfer it to a cutting board and let rest 10 minutes. Return pan with juices to stove over medium-high heat. Add remaining 1 tbsp butter and 1 tbsp of balsamic and cook, swirling pan occasionally, until slightly reduced, 3-5 minutes. Puree sauce in blender or with immersion blender until largely smooth (some chunks are fine).
10. Slice tenderloin crosswise against the grain.
11. Transfer rice to a platter (or serve in pan). Spread tenderloin over rice. Place mushrooms alongside pork and spoon pan sauce over. Enjoy immediately.