



CRESCERE

Proprietary Chardonnay 2018

Tasting Note:

Bright aromas of cantaloupe, honeydew melon and grilled apples give way to wild mountain thyme with undertones of hazelnut, cinnamon and nutmeg. On the palate you find a lovely mouth-coating sensation that carries those flavors through along with an underlying earthy note that reminds us of turmeric, and enough acidity to make you want to keep returning to your glass over and over again.

Vineyards:

Bacigalupi: Located in the North Eastern territory of the Russian River Valley, Soil: clay and fine sandy loam

Quail Hill: Located North of Sebastopol in the Russian River Valley, Soil: Goldridge fine sandy loam

Technical Information:

100% Chardonnay, Old Wente
Bacigalupi harvested and sorted by hand
September 17. Quail Hill harvested and sorted by hand October 6
100% whole cluster pressed on a gentle "Champagne" cycle, cold settled for 48 hours
100% Barrel fermented in French oak using native yeast
Elevage in French oak, final barrel selection were all 2nd and 3rd use.
After native ML completed, aged on lees with battonage for 16 months
Bottled January 30, 2020 unfiltered

Alc. 14.8%

pH: 3.43

TA: 6.2

6 Barrel selection: 3 barrels from Bacigalupi, 3 barrels from Quail Hill

150 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: Coconut Curry Chicken

While the 2018 Proprietary Chardonnay leads with gorgeous fruity aromas of melon and grilled apples, there's much more beneath the surface. One of the things that immediately struck us was an earthy undertone reminiscent of turmeric. Of course, our minds turned to curry. The earthy notes of our curry blend are echoed by some of the earthier notes of the wine, while the bright fruits and refreshing acidity help to both compliment and cut through the richness of the coconut present in the dish.

Music Pairings: Sounds that transport you to other places

Sgt Pepper's Lonely Hearts Club Band: The Beatles

Signed, Sealed, and Delivered: Stevie Wonder

Under Constructions Part 2: Timbaland & Magoo

Book Pairing: Books that make you hungry

The Mistress of Spices: Chitra Banarjee Divakaruni

A Moveable Feast: Ernest Hemingway

Like Water for Chocolate: Laura Esquivel

Coconut Curry Chicken

INGREDIENTS

- 4 chicken legs, split into thighs and drumsticks
- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 1 thumb sized piece of ginger
- 2 cloves of garlic
- 1 bay leaf
- 2 tablespoons 'Curry powder' (see recipe below)
- 1 can (13.5oz) coconut milk
- 1 cup chicken stock
- zest of 1 lime

Spice rub for chicken

- 2 teaspoons garam masala
- 1 teaspoon salt
- ½ teaspoon cumin
- ½ teaspoon allspice
- ½ teaspoon cayenne pepper
- ½ teaspoon ground clove

Yield: 4 servings

Time: Roughly 1 hour

PREPARATION

1. Preheat oven to 400°degrees.
2. In large dutch oven (roughly 6 qt size) heat 2 tablespoons of vegetable oil over medium high heat.
3. Pat chicken pieces dry. Assemble spice rub for chicken and rub into chicken.
4. Place chicken skin-side down first and sear each side of the chicken until crispy brown, about 2-3 minutes per side. Remove chicken from pan and set aside. Working in batches so as to not over crowd the pan.
5. Once the chicken is all cooked and set off to the side, make sure there is enough oil left in the pan to coat the bottom of the pan. Drain any excess fat. Then, In the same skillet over medium heat add the onion and cook until fragrant, about 3-5 minutes. Add, curry powder, lime zest, bay leaf, and grate garlic and ginger with a zester into the pot. Stir to combine
6. Add the chicken back into the pot in as shallow a layer as possible.
7. Finally, add coconut milk and chicken broth. Stir until combined. Bring liquid to a low simmer. Make sure as much of the chicken is submerged as possible.
8. Cover the pot, and move to the oven. Roast for about 25-30 minutes or until chicken is fully cooked.
9. Remove from the oven, and serve immediately over white rice.

Our take on Curry powder

INGREDIENTS

Whole spices

- 2 tablespoons coriander seed
- 2 dried chilis
- 1 star anise pod
- 4 cloves
- 1 teaspoon cardamom seeds
- ½ teaspoon fennel seeds
- ½ teaspoon black peppercorns

Ground spices

- 2 tablespoons turmeric
- 1 teaspoon cumin
- ½ teaspoon ground ginger
- ½ teaspoon cinnamon
- ½ teaspoon grated nutmeg
- ¼ teaspoon fenugreek

PREPARATION

1. Toast whole spices in a heavy bottomed skillet until fragrant (2-3 minutes)
2. Remove from heat and add ground spices
3. Cool and grind in a spice grinder.
4. Mixture can be used for up to 4 weeks.

Note: You can buy 'curry powder' ready made from the grocery store. Some aren't half bad either. But we highly encourage you to try your hand at making your own curry. While we are not Indian, we know through our years of experience with chefs that in India, there's no such thing as 'curry powder.' Everyone makes their own curry. It's a chef's signature. We've played with few different combinations over the years that we've gathered from many recipes. We've worked and adapted them into this combination.

You may find other recipes that call for mustard powder, cayenne pepper, or bay leaf. Or where the proportions of ingredients are different. None are wrong or right. They are each chefs expression of curry.. So feel free to augment and play with this recipe and adapt to your preferences over time.