



CRESCERE

Proprietary Pinot Noir 2018

Notes:

Boysenberry, blueberry and fresh dates marry with spiced plum, basil, fresh bay leaf and hibiscus to lead the heady aroma of this wine. On the palate, these flavors are delivered with a bright, silky feeling and you begin to notice undertones of soft cheese rind and freshly cured meat that help to deliver a truly complex and memorable wine.

Vineyard:

Putnam Vineyard: Located in the Sonoma Coast AVA, 5 miles from the Pacific coast at 500 feet of elevation with Goldridge fine sandy loam

Van der Kamp Vineyard: Located on Sonoma Mountain, Soil: Spreckles loam and volcanic tuff

Platt Vineyard: A small amount of the press juice from Platt were added to this blend due to its lovely floral tones.

Technical Information:

100% Pinot Noir, clones 667, 777, 115, 828 and Calera

Harvested and sorted by hand: Van der Kamp on September 21, Putnam on September 29, and Platt on October 13

Crushed into an open top fermenter, no stem inclusion

Fermented at low temperature using native yeast
Pumped over 3 times daily

Drained into French oak barrels, 25% new
Aged on lees with battonage for 16 months
Bottled January 30, 2020 unfiltered

Alc. 14.8%

pH: 3.53

TA: 5.9

Four Barrels produced: two Putnam, one Van der Kamp, one Platt

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: Lamb Tagine

The 2018 Proprietary Pinot Noir is a truly deep and complex wine exploding with many different flavors. Fruity and floral while also spicy and earthy the wine calls for a dish of equal depth and complexity. The first thing that comes to mind when we tasted this was lamb tagine. Lamb's richer flavors, while not as deep as most other red meats, stand in perfect balance to the weight of this Pinot Noir. The layers of flavor brought on by apricots, ginger, cinnamon and saffron compliment the fruit and spice tones found in this wine as well. We hope you enjoy

Music Pairings: Something that always puts a smile on your face

Exile on Main Street: The Rolling Stones

3 Feet High and Rising: De La Soul

Malibu: Anderson Paak

Lady Soul: Aretha Franklin

Book Pairing: A good mystery with layers of character development

Still Life: Louise Penny

The Goldfinch: Donna Tartt

A Death on the Nile: Agatha Christie

The Big Sleep: Raymond Chandler

Lamb Tagine

INGREDIENTS

- 3 pounds lamb stew meat, cut into bite size pieces
- 2 ½ teaspoons kosher salt, more as needed
- 1 ¾ cups lamb or chicken stock
- 1 cup dried apricots
- 2 tablespoons extra-virgin olive oil, more as needed
- 2 large yellow onions, thinly sliced
- 1 teaspoon tomato paste
- ½ teaspoon grated fresh ginger
- 2 small cinnamon sticks
- Large pinch saffron threads
- ½ teaspoon ground ginger
- ¾ teaspoon ground turmeric
- ¾ teaspoon ground black pepper
- ¼ teaspoon ground cinnamon
- Pinch freshly grated nutmeg
- ⅓ cup fresh cilantro, chopped
- 1 tablespoon unsalted butter
- ½ cup slivered almonds
- 2 scallions, finely chopped
- 2 tablespoons chopped parsley
- Fresh lemon juice, to taste

Yield: 8 servings

Time: 3.5-4 hours, 1 hour active

PREPARATION

1. In a large bowl, combine the lamb and 2 teaspoons salt. Allow it to sit at room temperature at least 1 hour (up to 24 hours in the refrigerator) to brine the meat.
2. In a small pot, bring the stock to a boil. Then immediately remove from the heat. Stir in your apricots and saffron and allow it to sit for at least 30 minutes.
3. Preheat oven to 325° degrees. In a tagine (or a Dutch Oven if you don't have one) warm 2 tablespoons oil over medium heat until hot. Working in batches, add lamb to pot, leaving room around each piece; make sure not to overcrowd the pan. Cook until well browned on all sides, about 10 minutes. Then remove pieces to a plate as they brown.
4. Drain fat from the pan and leave just enough to coat the bottom of the pot. Add in the onions and season with a 1/4 teaspoon salt. Cook until they soften, (~8 minutes). Add tomato paste, ginger, 1 cinnamon stick and the ground spices. Cook until the tomato paste starts to caramelize and turn a nice brick color. Spices should be fragrant.
5. Add the lamb back in with any juices that have accumulated on the plate. Also, the apricots and stock, and half the cilantro. If using a Dutch Oven, cover the pot with foil and then its lid; if using a tagine, you don't need to use foil - just the lid. Cook in oven for 2 1/2 to 3 hours, or until lamb is tender. Taste and adjust seasonings, if necessary.
6. Just before the lamb comes out of the oven, prepare your topping. In a small skillet over medium heat, melt the butter and then add in remaining cinnamon stick. Let it become fragrant, then add in your almonds and 1/4 teaspoon salt. Cook until the nuts turn golden brown (5 to 7 minutes). Make sure to keep stirring so as to not burn the almonds. They can burn easily so don't walk away at this point. Remove from the heat and discard the cinnamon stick.
7. To serve, transfer lamb and juices to a serving platter. Top with toasted almonds and any butter left in the small skillet, scallions, parsley and remaining cilantro. Sprinkle with fresh lemon juice to taste. We recommend serving alongside Cous Cous.