



CRESCERE

Estate Cabernet Sauvignon 2018

Notes:

Broad, big and bold; this wine is not shy. It showcases fig, blackberry, blueberry, plum, cigar leaf, sweet red bell pepper, cocoa powder, violets and lilac. Every time we turn to the glass we find more. On the palate, it's dense and meaty, with brooding tannins. Fresh cracked black pepper comes to the forefront along with rocky, granitic soil. The wine gives us more and more the longer it is open. We highly recommend decanting at least 1 hour prior to when you're ready to drink it.

Technical Information:

88% Cabernet Sauvignon (clone 7), 12% Petit Verdot
Harvested and sorted by hand, then processed through an optical sorter
Cabernet was fermented in concrete fermenters, Petit Verdot in standard stainless steel tanks
Three day cold soak
Fermented at low temperature for 15 days
Extended maceration for 10-20 days
Pressed into French oak barrels, 70% new
Aged for 22 months without racking
Bottled late July 2020
Unfined, unfiltered

Alc. 15.1%

TA: 6.1

pH: 3.82

Eight barrels produced

198 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: Steak au poivre with mashed potatoes and wine soaked mushrooms

Our estate Cabernet Sauvignon this year is deep, dense and brooding. It's rich and bold and elegant. We didn't feel the need to be cute or clever with pairing here, but just wanted something classic that stood up in stature and style. That's why we went with Steak au poivre with mashed potatoes and wine soaked mushrooms. A steakhouse favorite, that's easier to make at home than you may realize. That perfect bite of rich, umami laden filet mignon coated in black pepper to an indulgent degree followed by a long slow sip of our 2018 Cabernet will make your feel as rich as anyone has ever felt. Treat yourself the way you always wanted to be treated: indulge and luxuriate in this on a cool night in.

Tuxedo and Chanel Dress

Jame Bond. Morricone music pairings

Music Pairings: Something that makes you want to slip into a Tuxedo/Little Black Dress

Cinema Paradiso Soundtrack: Ennio Morricone

Live at the Sands: Frank Sinatra

Take Care - Drake

Book Pairing: A Classic that takes you somewhere grand

Casino Royale: Ian Fleming

The Great Gatsby: F. Scott Fitzgerald

The Big Sleep: Raymond Chandler

Steak au poivre with mashed potatoes and wine soaked mushrooms

INGREDIENTS

- 4 8-oz. filet mignon steaks (1-1.5 in thick)
- 1-oz. black peppercorns
- 2 tbsp vegetable oil
- 2 tbsp cognac
- 1-2 tbsp salt
- 4 sprigs fresh thyme (divided)
- 3 clove garlic (crushed / divided)
- 1 medium shallot (diced)
- ¾ cup chicken stock
- ¾ cup cream
- 1 teaspoon dijon mustard
- 1.5 lbs creamer potatoes
- 1 cup milk
- 6 tbsp butter (divided)
- 16 oz white mushrooms
- 1 cup red wine (not the Cabernet)

Yield: 4 servings

Time: ~45 minutes

PREPARATION

1. Preheat oven to 375° degrees.
2. Remove steaks from refrigerator 1 hour prior to cooking. Season with salt all over. Rest and allow to air dry.
3. Throw potatoes into heavy bottomed pot, cover with water by at least 1 inch, salt water and add one crushed garlic clove. Bring to a slow simmer. Cook until potatoes are tender. Drain water from potatoes, place potatoes back in the pot with 4 tablespoons of butter and 1 cup of milk (more milk if necessary) and mash all together. Season with salt and pepper to taste
4. Melt 1 tablespoon of butter in a smaller pot over medium heat. Add 1 clove crushed garlic and 2 sprigs thyme. Cook til aromatic (1-2 minutes). Add in mushrooms (whole), stir to coat. Season with salt and pepper. Pour in cup of red wine, bring to a simmer, lower heat and reduce down til almost all wine is evaporated. Place off to side, covered, once complete.
5. Place peppercorns in between 2 clean dish towels and smash with wooden mallet (you want these coarse, split into halves and quarters). Place peppercorns on a plate. Press steaks into peppercorns on one side (firmly - you want them to stick and cover one side of the steak). Reserve remaining peppercorns for later.
6. Heat vegetable oil in large cast iron skillet over medium-high heat until shimmering. Add steaks, peppercorn side down, and sear for about 3 minutes. Flip carefully doing your best not to break the crust you've just created. Add last garlic clove, tablespoon of butter and 2 sprigs of thyme to pan and baste top of steaks with it, tilting pan and using a spoon to ladle the sauce over the top of each steak for another 3 minutes.
7. Check temperature on steaks. If you've reached 125, you're good for medium rare. If not, place steaks on rimmed baking sheet and place in oven to finish cooking. (check in roughly 5 minutes). Once finished let steaks rest for at least 5 minutes.
8. Pour off all but 1 tbsp of fat from the cast iron skillet and discard the thyme and garlic. Add shallot and remaining peppercorns to pan and toast until fragrant and shallot is tender. Add cognac, scrape up all the stuck bits from the bottom and allow alcohol to evaporate
9. Add in stock and cream and bring to a simmer. Reduce down until thick enough to coat the back of a spoon. Then whisk in Dijon mustard to finish. Adjust with salt if need be.
10. Arrange steaks on plate and pour sauce over top. Serve and enjoy with mashed potatoes and mushrooms alongside immediately.