



CRESCERE

## Estate Proprietary Red Blend 2018

### Notes:

A beautiful blending of blue and red fruits: concentrated strawberry, red cherry, blueberry, sweet basil, dried bay leaf, violet, hints of black pepper, a sweet, umami like tomato paste. As it breathes black pepper comes more and more forward. On the palate, everything on the nose carries through, though with a pronounced underlayer of fresh turned earth. This smells and tastes like summer at its peak when all the fruits vegetables are giving you their all.

### Technical Information:

40% Cabernet Sauvignon, 23% Petit Verdot, 22% Syrah, 15% Merlot  
Harvested and sorted by hand, then processed through an optical sorter  
Cabernet was fermented in concrete fermenters, Syrah in open top stainless steel, Merlot and 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, lightly filtered

Alc. 15,5%

TA: 5.8

pH: 3.86

*Eight barrels produced*

*202 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: Duck Confit in herbs de Provence with blueberry reduction, blistered sweet potato and bitter green salad

The 2018 Estate Red blend is rich, full and intoxicating. This wine can play with so many styles of food due it's softer (but firm) tannins, balanced acidity and giving layers of fruit and earth. After lots of deliberation, the dish we settled on was this one because it gives us decadence in the duck, the lustrous herbal palate of the herbs de provence, and the sweet/umami flavor of the blueberries and sweet potatoes cooked down in rendered duck fat. While we loved the way this paired, we encourage you to play with what you could pair with this wine. As long as it's rich and giving, you'll likely make yourself happy. Mood: giving, upworthy (Black Swan Green, Beck?)

'e

## Music Pairings: Something lustrous

Colors: Beck

Abbey Road: The Beatles

What's Goin on: Marvin Gaye

Takk: Sigur Ror

## Book Pairing: Something that envelops you

Black Swan Green: David Mitchell

A Gentleman in Moscow: Amor Towles

The City and the Stars: Arthur C. Clarke

# Duck Confit in herbs de Provence with blueberry reduction, blistered sweet potato and bitter green salad

## INGREDIENTS

- 4 ½ lb duck legs
- 1 tbsp herbs de provence
- 1 tbsp kosher salt
- 2 pints blueberries
- 1 large sweet potato (cut to 1 inch cubes)
- 1 medium sized shallot
- 2 sprigs fresh thyme
- 3 cloves garlic (crushed)
- ¼ cup white wine

## For Salad

- Choice of bitter greens (arugula, mustard greens, frisse, spinach, or mix thereof)

## Dressing

- 1.5 tsp good olive oil
- 1.5 tsp apple cider vinegar
- 1 tsp honey
- Salt and pepper to taste

Yield: 4 servings

Time: ~120 minutes

## PREPARATION

1. Preheat oven to 285° degrees.
2. Take your duck legs out of the refrigerator at least 1 hour prior to baking. Prick the skin all over to allow fat to escape when cooking. Place duck legs into casserole dish large enough for all 4 legs. Season all over with salt and herbs de provence. Let stand at least 20 minutes before placing in oven.
3. Make sure duck legs are positioned with skin side up. Add fresh thyme and crushed garlic to bottom of pan so that the fat takes on these flavors as it cooks.
4. Cook time for ducks can vary largely based on size and fat content, but this will likely take around 90 minutes. You want the legs to reach 165° degrees internally. Remove them from the oven. Move to a warm plate and lightly cover.
5. Before duck is done cooking is a good time to assemble your salad and your dressing, but wait to dress salad until ready to serve.
6. Toss the thyme and garlic from the dish, but split the rendered duck fat between 2 pans (preferably cast iron for potatoes, stainless steel for blueberries).
7. Heat pan for potatoes to med-high heat. Add potatoes, toss in fat, dust with salt and let sizzle. Do not turn frequently. Wait til browned on one side before turning (5-7 minutes per side). Brown on at least 3 sides.
8. In the pan for blueberries, bring the fat up to medium heat. Add in shallot and cook until soft and fragrant. Deglaze the pan with the white wine, then add blueberries and cook. They'll burst and start to give out their juices, you want to let it cook down until a wooden spoon pulled along the bottom of the pan leaves a wide streak behind without closing too quickly.
9. Take sauce off, let cool slightly, then press through fine mesh strainer into a separate bowl. (This is actually an extra step for a thinner sauce, but if you prefer more rustic you can skip it)
10. Bring a nonstick skillet up over low-medium heat. Place duck legs on skin side down. Weigh down with grill weights if you have them to press skin in firmly. Leave for 10 minutes until browned
11. Compose plates with a duck leg each, sides of salad and potato. Lightly spoon sauce around duck. Serve immediately.