



CRESCERE

Estate Syrah 2018

Notes:

We're so happy to have this wine back this year, after using all our Syrah for blending in 2017. There's not a lot of it, but what there is, is delightful. The nose is dark and brooding at first just hinting at what's lurking underneath. Slowly it opens up, showcasing bits of blackberry bramble and blood orange with whiffs of rosemary and garrigue. The palate follow through, dense and chewy, with earthy tones of clay and volcanic rock and silt. In addition to the notes from the nose we also see hints of a fig and olive tapenade, with fresh bay leaf, and cardamom on the finish.

Technical Information:

90% Syrah, 4 % Cabernet Sauvignon, 3% Merlot, 3% Petit Verdot

Harvested and sorted by hand, then processed through an optical sorter
Open top fermentation
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, unfiltered

Alcohol: 14.9

pH: 5.7

TA: 3.97

2 Barrels produced

45 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: Spiced lamb shoulder over white beans with roasted carrots

Lamb and Syrah are a pairing that never goes out of style. When we first discussed the pairing we were harkening back to our love of high/low pairings - high end wines with simple foods - and thought this would be great with a traditional lamb shawarma (and it is!) but we figured we'd give you a slightly more refined dish for a wintry night as the season is almost upon us. The spices you choose can change your outlook on lamb, but we chose ones that made us think of that shawarma. The earthiness of the beans highlighted with lemon serve as nice sounding board for the rich, spice laden lamb and matches profoundly with the wine as it showcases dark fruits and a melange of spices that's still bright with acidity. Bon appetit!

Music Pairings: Something bright, bold, fun and edgy

Is this It: The Strokes

IV: Led Zeppelin

Live at Wembley '86: Queen

Aquemini: Outkast

Book Pairing: A mystery you fall deeper into each time you read it

Tinker, Tailor, Soldier, Spy: John le Carre

The Shadow of the Wine: Carlos Ruiz Zafon

Kafka on the Shore: Haruki Murakami

Spiced Lamb Shoulder over white beans with roasted carrots

INGREDIENTS

- 1 3-lb boneless lamb shoulder
- 2 lemons
- 1 medium onion (half cut into thick 1 inch wedges, half diced)
- 3 cloves garlic
- 4 tbsp olive oil (divided)
- 2 teaspoons salt
- 1 tablespoon coriander
- 1 tablespoon cumin
- 1 tablespoons cardamom
- 2 teaspoons smoked paprika
- 1 teaspoon cayenne pepper
- 2 cups dried cannellini beans
- 2 lbs carrots
- ¼ pound diced bacon
- 4 cups chicken stock (homemade if you got it)
- 1.5 tsp diced fresh rosemary
- 1.5 tsp diced fresh thyme

Yield: 6 servings

Time: 9 hours, roughly 30 minutes of it active time

PREPARATION

1. Soak cannellini beans in water for 8-12 hours prior to when you're ready to cook them. If you don't want to time this to the minute, do it overnight, then drain in the morning and set aside covered in the refrigerator until you're ready to cook them.
2. Preheat oven to 325°degrees.
3. Remove lamb from refrigerator 1 hour prior to cooking. Place lamb shoulder in casserole dish. Rub all over with 2 tablespoons of olive oil and juice of 1 lemon (no seeds please). Then rub in spice mixture of salt, coriander, cumin, cardamom, paprika, and cayenne.
4. Place onion wedges (from about half the onion) and garlic underneath the lamb to elevate it from the bottom of the dish. Make sure fattiest part of lamb is on top so that it drips down everything. Add in 1 cup of water to bottom of pan. Loosely cover with foil and place in oven for 2 hours and 40 minutes.
5. While lamb is cooking (about 90 minutes in), heat 1 tbsp olive oil in heavy bottomed pan. Add in bacon and crisp up for about 5 minutes. Add the diced half onion and cook until soft and aromatic, about 3-5 minutes.
6. Add in 4 cups of stock and 4 cups of water to the pot, along with the rosemary and thyme. Add in the beans and bring to a simmer. Let simmer for about one and a half hours, until beans are tender, and most of the liquid has been absorbed. There will still be some liquid - it should be saucy, not soupy. Stir in the juice of the other lemon and adjust with salt and pepper to taste.
7. Also during down time, place carrots on a rimmed baking sheet, rub with last tablespoon of olive oil and coat with salt and pepper.
8. After lamb has been in 2 hours and 40 minutes, turn the heat up to 425°degrees. Remove foil and add in carrots on tray under the lamb. Roast both for about 20 minutes.
9. Remove lamb from the oven and let rest for 20 minutes. Discard onion and garlic from bottom of the pan, retain sauce. Spread beans on bottom of plate. After lamb is rested, slice into 1 inch thick medallions. Layer on top of beans and drizzle with pan sauce. Serve with carrots and enjoy!