



CRESCERE

Ritchie Vineyard Sauvignon Blanc 2019



Tasting Note:

Incredibly expressive notes of Kaffir lime and fresh squeezed pink grapefruit are the first thing you sense quickly followed by an undercurrent of cantaloupe, honeydew melon, creme fraiche, thai basil, sweet almond and hints of hazelnut. The palate offers up orange blossom, beeswax, wildflower honey on the front, but quickly follows through on the palate with everything sensed from the nose. Generous yet racy and bright.

Vineyard:

Ritchie Vineyard, Russian River Valley

Technical Information:

100% Sauvignon Blanc
Whole cluster pressed
Fermented in 32% new French oak barrels and stainless steel drums
Partial malolactilc fermentation
Bottled February 2021

Alc. 14.5%
TA: 6.4
pH: 3.32

12 Barrels produced

291 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: Scallops with pink grapefruit in brown butter with watercress salad

Our 2019 Ritchie Vineyard Sauvignon Blanc simply put us in a bright, upbeat, generous mood that matched what the wine was giving us. The balance of the tart grapefruit along with sweet melon and the underlying tang of something akin to creme fraiche, made us crave something a little off the beaten path and fun. The sweetness of the scallops and the slight tartness of the grapefruit all dressed in browned butter matched all of those elements, and the watercress provided a nice fresh peppery backdrop that was a nice departure from being served over mashed potatoes or rice, We hope you enjoy it as much as we do.

Music Pairings: Something that sets your toes tapping

1989: Taylor Swift

Super Bowl LXI Halftime show: Prince

Random Access Memories: Daft Punk

Book Pairings: A feel good page turner

The People we Meet on Vacation: Emily Henry

Less: Andrew Sean Greer

The Bookshop on the Corner: Jenny Colgan

Scallops with Pink Grapefruit in brown butter with watercress salad

INGREDIENTS

- 1lb 20/25 count scallops
- 1 pink grapefruit
- 2 tablespoons unsalted butter

Salad ingredients and dressing

- 1 bunch watercress
- 1 pomegranate
- ½ tablespoon good olive oil
- ½ tablespoon apple cider vinegar
- 1 teaspoon honey (orange blossom or wildflower if you can)
- Salt and pepper to taste

Yield: 2 servings
Time: ~25 minutes

PREPARATION

1. Peel your grapefruit. Cut out the sections leaving behind all the pith. Move sections aside to a bowl or plate for now.
2. Squeeze the peel, pith and remaining pulp to into a separate container. Your yield should be about ¼ cup of juice.
3. Remove seeds from pomegranate. Pro tip: cut the pomegranate into 4 equal pieces along this bias then fill a large bowl with water. Break apart the pomegranate underwater. This does two things: 1 - you won't get sprayed with pomegranate juice that stains everything and 2 - seeds sink to the bottom and pith to the top so you can easily separate them. Drain and move seeds to the side.
4. Build your salad. Roughly chop your watercress and top with pomegranate seeds. Stir together the olive oil, vinegar, honey and salt and pepper to make your dressing. Toss it all together. Split between 2 plates. (Make sure the salad only covers about half the plate, the scallops will go on the same plate.)
5. Take scallops out and pat dry. Season with salt and pepper.
6. In large, deep pan melt your butter over medium high heat.
7. Add scallops and sear (about 2-3 minutes per side).
8. Remove scallops to the other side of the plate with the salad.
9. Add your grapefruit segments and grapefruit juice to the now browned butter. Cook about 2 minutes until all the elements come together.
10. Pour sauce and segments over the scallops. It's fine if some of the juice runs under the salad. All the flavors go great together (or apart). Enjoy immediately.