



CRESCERE

Estate Cabernet Sauvignon 2019

Notes:

Intriguing, with notes of fig, black cherry and plum, underlined by fresh-tilled mulch, pink peppercorn and seared steak all melding together in a dark, dense intriguing package. The palate follows with the fruits married to cedar, fresh rosemary, sweet tobacco, green tomato, and a tinge of balsamic reduction. The tannins are grippy without feeling too young, rather they grab you and pull you in, and are balanced by mouthwatering acidity. A wine to ponder over.

Reviews:

"I love the balance and purity here, even more than in the 2018, and it has a pure, seamless style as well as impressive aromatics of cassis, spring flowers, and spice."

[96 Points - Jeb Dunnuck](#)

Technical Information:

89% Cabernet Sauvignon (clone 7), 11% 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 25 days
Drained into French oak barrels, 85% new
Aged for 22 months without racking
Bottled late July 2021
Unfined, unfiltered

Alc. 15,5%

TA: 5.8

pH: 3.82

Eight barrels produced

203 Cases produced, 4 Magnum 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: Beef Bourignon

Pure, classic Cabernet that is distinctly, unapologetically Sonoman. It made us crave something that always brings us back to dishes that seem to over deliver for the amount of work they require. A dish where we can slowly drink one bottle while we cook, and then open a second when its actually time to eat. While Beef Bourignon obviously eludes to having Pinot (Bourignon), we always crave something heartier with it. We think you'll find the layers of flavor in the dish matchup delightfully with the flavors in your glass. Like all of the '19 Estate wines, the Cabernet feels very fresh and friendly, and keeps offering something new everytime you come to the glass. You'll almost definitely wind up opening a 2nd bottle while you keep trying to decide what's your favorite part about the wine.

Music Pairings: Timeless Classics (no skips)

Night Train: Oscar Peterson Trio

Abbey Road: The Beatles

Ten: Pearl Jam

Book Pairing: Books with a Perfect Ending

Pride and Prejudice: Jane Austen

Gone Girl: Gillian Flynn

100 Years of Solitude: Gabriel García Márquez

Beef Bourginon (a la Julia Child)

INGREDIENTS

- 3 lb. Brisket or other stew meat cut in 2in. chunks
- 6 oz. bacon cut into 1 inch strips
- 1 tbsp olive oil
- 1 large carrot, sliced into ½ in pieces
- 1 large white onion, finely chopped
- 6 cloves garlic (minced)
- 1 tbsp tomato paste
- 2 tbsp flour
- 1 750ml bottle fruit forward red wine (not the Crescere!)
- 2 cups beef stock (up to 2 cups, you may not need it all)
- 1 tsp fresh thyme
- 1 bay leaf
- 2 tbsp butter
- 12 small pearl onions
- 16 oz cremini mushrooms cut in quarters
- 2 tbsp fresh parsley

Yield: 6-8 servings

Time: ~2 hours and 30 minutes

PREPARATION

1. Preheat oven to 350° degrees.
2. Remove meat from refrigerator 30 minutes prior to cooking. Season with salt and pepper all over. Rest and allow to air dry.
3. Heat oil in a large dutch oven over medium high heat. Add bacon and cook until crisp and golden brown. Remove with a slotted spoon to a plate reserving fat in your pan.
4. Add about half your beef to the pan, leaving space between pieces and allow to brown on all sides. Roughly 15 minutes. Remove those pieces to a plate and repeat with remaining beef.
5. Turn heat down to medium and add onion and carrot and cook until softened (about 10 minutes)
6. Add in garlic and tomato paste and stir to combine until fragrant, roughly 1 minute.
7. Stir in flour and cook for 1 minute.
8. Add in red wine, thyme, bayleaf and scrape up any browned bits at the bottom of your pan.
9. Add the beef and half the bacon to the mixture. If the beef is not completely covered, add up to 2 cups of stock. You want the beef just covered.
10. Cover your pot and place in oven for 1.5 hours
11. In last 25 minutes of stewing time prepare your onions and mushrooms:
12. In a large skillet melt your butter, then combine pearl onions mushrooms, ¼ cup of water and a pinch of salt and pepper. Bring to a simmer, the reduce heat and cover and cook for 15 minutes.
13. Uncover and bring heat to high and cook until vegetables are browned. Roughly 5 minutes.
14. Remove Stew from the oven. Stir in the onion and mushroom mixture to combine.
15. Divide into bowls and serve, sprinkled with fresh parsley and remaining bacon lardons.