



CRESCERE

Estate Proprietary Red Blend 2019

Notes:

The first vintage not to be lead by Cabernet and yet this wine is super dark, but not brooding. Notes of plum and blackberry marry with earthy tones of fresh tilled soil, tar, and granite and undertones of sweet tobacco and faint hint of basil and vanilla showing up after it's opened up a bit flowing into expressions of lilac, apricot jam, fresh raspberry and a tinge of cooked wild rice. Intoxicating to say the least. The palate opens to blackberry, tobacco, plum skin, balsamic and fresh tomato. Tannins feel supple and leathery.

Reviews:

"Offering beautiful red and black fruits, some chocolate, spicy oak, and mineral aromas and flavors, medium to full body, and a great finish. Drink this expressive, seamless, exuberant red over the coming 7-8 years or so.

[95 points - Jeb Dunnuck](#)

Technical Information:

42% Merlot, 36% Cabernet Sauvignon, 11% Petit Verdot, 11% Syrah

Harvested and sorted by hand, then processed through an optical sorter

Cabernet was fermented in concrete fermenters, Syrah in open top oak fermenters, Merlot and Petit Verdot in standard stainless steel tanks

Three day cold soak

Fermented at low temperature for 15 days

Extended maceration for 24 days

Drained into French oak barrels, 70% new

Aged for 22 months without racking

Bottled late July 2021, unfiltered

Alc. 15,3%

TA: 6.1

pH: 3.83

Eight barrels produced

223 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: Wild Boar Ragu over Papparedelle with side salad of Arugula, Burrata, and Plums

The 2019 was one of the most interesting combinations that we've had from our winemaking team thus far, but man does it work. It pulls at your mind as much as your taste buds with its dark, sweet and savory flavors. That's why we couldn't just give you one dish here, but had to have both together. We wanted the dark, rich, umami laden flavors of the ragu, but we also wanted the combination of peppery arugula, creamy burrata and sweet plums. We think you'll go from glass to plate to bowl in every combination you can think of while you try and figure out what your favorite thing is about this wine, because there's a lot to love and discover. Like all of the '19 Estate wines, the Red Blend feels very fresh and friendly, and keeps offering something new every time you come to the glass. It's easy to wind up opening a 2nd bottle while you keep trying to nail down everything you taste and smell.

Music Pairings: Exuberant, Exciting, and Layered Sounds

The Black Album: Jay-Z

Illinois: Sufjan Stevens

Awaken my Love: Childish Gambino

Book Pairing: Quirky (in all its many forms)

Me Talk Pretty One Day: David Sedaris

Catch-22: Joseph Heller

The World According to Garp: John Irving

Wild Boar Ragu over Pappardelle with side salad of Burrata, Plums and Arugula

INGREDIENTS

- 1 lb ground wild boar
- 1 sprig rosemary
- 3 cloves garlic
- 2 cups red wine
- 1 tbsp olive oil
- 1 small carrot (diced)
- 1 medium yellow onion (diced)
- 2 small stalk of celery (diced)
- 1 14.5 oz. can crushed tomatoes
- 1 lb pappardelle
- Optional: Fresh grated parmesan for serving

For Salad

- 6 cups of arugula
- 1 ball of burrata (roughly 7-8 oz.)
- 3 plums pitted and quartered
- 1 tbsp olive oil
- ½ tbsp aged balsamic vinegar

Yield: 4 servings

Time: ~100 minutes

PREPARATION

1. Marinate boar with wine rosemary, garlic and red wine overnight in the refrigerator.
2. Next day: remove the boar from your refrigerator and drain, preserving the liquid for later.
3. Bring olive oil up to heat in a heavy bottomed pan over medium heat.
4. Add your vegetables to the pan and cook until soft and fragrant, 5-7 minutes.
5. Add in the boar and cook until cooked through and liquid has evaporated, roughly 10 minutes
6. Add in the reserved wine and cook until it too has evaporated, roughly 10 minutes.
7. Add in crushed tomatoes. Then fill the can a little over halfway with water, swirl to get as much of the juice as possible, and then add the water to the pan too.
8. Reduce heat to very low and simmer while partially covered for roughly an hour.
9. While Ragu is simmering you can build your salad and boil your pasta.
10. Remove and drain the ball of burrata 1 hour prior to serving.
11. Toss arugula in a bowl with the plum segments. Dress with half of the olive oil. Lay out on a plate rather than a bowl. Just prior to serving break apart the burrata and dollop across the plate. Finish by drizzlin with the other half of olive oil and aged balsamic and touch of salt and freshly ground pepper.
12. Bring a large pot of salted water to a boil.
13. Cook pasta to just under 1 minute of directed cooking time and drain preserving 1 cup of pasta water.
14. Combine pasta, ragu and pasta water over high heat and cook for 1 more minute.
15. Divide pasta into 4 bowls and dust with fresh grated parmesan cheese if so desired. Place salad in middle of the table for presentation and allow everyone to help themselves.