



CRESCERE

Ritchie Vineyard Sauvignon Blanc 2020

Tasting Note:

Hints of the Tropics emerge, giving off papaya, kiwi, and green guava, but the wine also plays to a more savory expression with clay, white pepper and dried oregano merging with the fruit for an intoxicating aroma. The palate gives us green apple, quince, lemon and lime zest, along with fresh tarragon and a mineral tone of wet river rock. The texture is both rich and oily, while still being bright and zippy, making for an inviting combination.

Vineyard:

Ritchie Vineyard, Russian River Valley

Technical Information:

100% Sauvignon Blanc
Whole-cluster pressed
Fermented in 50% new French oak cigar and
bordeaux barrels for 16 months
No malolactic fermentation
Bottled February 2022

Alc. 13.6%

TA: 7.1

pH: 3.14

8 Barrels produced

186 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: Jamaican Curry Spiced Cod wrapped in Banana Leaf

The 2020 Ritchie Vineyard Sauvignon Blanc feels deceptively simple but leaves plenty to enjoy. The mix of the tropical fruits that aren't overly sweet mixed with savory notes of river rock and fresh green herbs put us in the mood for something with some flair, but again was easy to make and enjoy. Cod gives us the right texture to match with the wine and the banana leaf imparts enough subtle ties to the fruit expressed by the wine, which contrasts and highlights the Jamaican curry powder so well. A dish as welcome in winter or summer due to its complex spices, and light protein and as easy to prepare on the grill as in the oven, you'll turn to it again and again - just like the Sauvignon Blanc.

Music Pairings: Zippy, Fun and Right for all Seasons

The Blue Album: Weezer

Who's Next: The Who

1984: Van Halen

Book Pairings: Something that Leaves a Smile on your Face for Days

Beartown: A novel: Frederick Backman

The Little Prince: Antoine de Saint Exupery

Eat, Pray, Love: Elizabeth Gilbert

Jamaican Curry Spiced Cod wrapped in Banana Leaf

INGREDIENTS

- 4 6oz. Cod Filets (or any flaky white fish)
- 1 blood orange
- 1 navel orange
- 4 pieces banana leaf cut into 12"x 12" pieces
- 1 tbsp Olive Oil
- ½ tsp kosher salt
- ¼ tsp allspice
- ¼ tsp coriander
- ¼ tsp red pepper (ground not flake)
- ¼ tsp cinnamon
- ⅛ tsp ginger
- ⅛ tsp nutmeg
- Optional: cilantro or parsley for serving

Yield: 4 servings

Time: ~30 minutes

PREPARATION

1. Preheat oven to 400. Heat a cast iron skillet over med-high heat. Combine spices and set to one side
2. Cut oranges into ½ inch slices and sear in cast iron skillet for about 2 minutes per side to achieve a light charring. Remove to a plate and set aside for now.
3. Pat your cod filets dry then rub with olive oil and then sprinkle the top sides with the spice combination.
4. Assemble your wraps: Take one banana leaf section and place 2-3 overlapping slices of your seared oranges in the middle. On top place one piece of fish (spiced side up). Fold each side up until you have a tidy package. Invert it and place on a baking sheet. The weight of the fish will keep your banana leaf folded in place; no need for any other tools to close your leaves. Repeat with next 3 pieces and spaced them out evenly on your sheet.
5. Bake your packets for 20 minutes.
6. When done, we suggest leaving them in their packets for presentation. Simply invert again so that you and your guests can unfold them and enjoy at the table.
7. We suggest serving with some white rice and fresh chopped cilantro on hand for garnish. For those with a cilantro aversion, parsley brings a nice note of freshness to the dish.