WINTER 2014 SELECTIONS

2013 Cabernet Franc

The long awaited return of the Cabernet Franc! 100% Cabernet Franc and aged in American, French, and Hungarian oak for 11 months. Chardonnay lees incorporated to 30% of the barrels and stirred once a month to ensure richness and complexity of the wine.

Rack of Lamb with Smokey Cabernet Sauce
For recipes go to www.rcellars.com/recipes

2014 'Late-Harvest' Vidal Blanc

100% Vidal Blanc and made in the traditional 'late-harvest' style in which the grapes were left on the vines late into harvest in order to maximize the ripeness and character of the fruit. Aged entirely in stainless steel, the Vidal Blanc is 15% alcohol and 8% residual sugar. Serve Chilled, and try with blueberry pie topped by a dollop of vanilla ice cream.

Old Fashion Blueberry Pie—
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Solera NV

Our Solera is a non-vintage wine in which a portion of our Vidal Blanc is taken and aged in the sun, then back-blended with the original vintage (established in 2000). This fractional blending and aging method is called "Solera," and the finished product is similar to a Spanish style of Oloroso sherry. The Vidal is siphoned into five-gallon glass casks and placed on the roof of the winery where it is exposed to direct sunlight and heat, which oxidizes the wine and darkens the color. Brought down to the cellar for aging over the winter, the finished product is blended with the remainder of the solera from the previous year, and a portion is held back for the next vintage. With each production, the wine gets older and older; with each bottling containing a fraction of each previous release and now in its 14th year, this batch contains almost a decade and a half of hand-crafted tradition! Serve room temperature with baked brie smothered in chutney.

Rosemary Solera Baked Brie
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