



hope & grace

NAPA VALLEY

HOLIDAY 2019



2015 hope & grace Cabernet Sauvignon

Lewelling Ranch | St. Helena | Napa Valley

WINEMAKER NOTES

Opulent aromas of cherry and blackberry jam, with notes of brown sugar, sage and toasty oak. A bright and silky entry is instantly accompanied by a lively layered juicy core, displaying a beautiful elegance. The finish is persistent, yet concentrated with finesse and balance.

VARIETAL

100% Cabernet Sauvignon

BARREL AGING

24 Months on French Oak

PRODUCTION

24 Barrels

CELLARING

Enjoy now–2025

RETAIL

\$85.00

CHEESE PAIRING

Piave Vecchio | Cow | Italy

2013 hope & grace Cabernet Sauvignon

Lewelling Ranch | St. Helena | Napa Valley

WINEMAKER NOTES

Rich aromas of jammy blackberry fruit, fig leaf and anise. Subtle notes of cocoa and coffee. Ripe, juicy cherry fruit floods the palate... leaving a luxurious and velvety finish. Balanced, complex and full bodied.

VARIETAL

100% Cabernet Sauvignon

BARREL AGING

24 Months on French Oak

PRODUCTION

26 Barrels

CELLARING

Enjoy now–2023

RETAIL

\$90.00

CHEESE PAIRING

San Joaquin Gold Cheese | Cow | USA





2016 hope & grace Merlot

St. Helena | Napa Valley

WINEMAKER NOTES

Enticing aromatics of blackberry, black cherry and vanilla, with notes of anise, rose petal and sweet toasty oak ... enticing dark berry fruit floods the palate, finishing elegant and satisfying.

VARIETAL

100% Merlot

CELLARING

Enjoy now–2024

BARREL AGING

22 Months on French Oak

RETAIL

\$65.00

PRODUCTION

10 Barrels

CHEESE PAIRING

Seascape Cheese | Cow & Goat | USA

2016 hope & grace Pinot Noir

Santa Lucia Highlands | Doctor's Vineyard

WINEMAKER NOTES

Alluring aromas of black cherries, strawberries and currants, with hints of allspice, violets and white pepper. On the palate, intense black fruit flavors balanced by ripe red plums and a hint of cinnamon spice. A soft acidity brilliantly highlights the graceful tannins and lengthy finish.

VARIETAL

100% Pinot Noir

CELLARING

Enjoy now–2023

BARREL AGING

16 Months on French Oak

RETAIL

\$58.00

PRODUCTION

40 Barrels

CHEESE PAIRING

Secret de Compostelle | Sheep | France





Mushroom Fricassee

Served with grilled bread

INGREDIENTS

- 1-pound fresh cremini mushrooms
- 12 ounces fresh hen-of-the-woods mushrooms
- 12 ounces fresh chanterelle mushrooms
- 1¼ cups olive oil, divided
- 1½ teaspoons kosher salt, divided
- ¼ cup Champagne vinegar
- 1 tablespoon finely chopped shallot
- 1 teaspoon finely chopped fresh thyme
- ¼ teaspoon black pepper
- 1 teaspoon fresh lemon juice or aged balsamic vinegar

PREPARATION

Mushrooms, roasted until tender, soak up flavor and moisture from a bright vinaigrette.

Preheat oven to 450°F. Gently wipe dirt and moisture from mushrooms using a clean towel. Use a bird's beak knife to trim any bruised or dried-out areas of mushrooms and to remove any dirt from gills. Roughly break up hen-of-the-woods mushrooms into bite-size pieces. Toss together cremini mushrooms and ¼ cup oil in a large bowl; using a slotted spoon, transfer creminis to a baking sheet. Add hen-of-the-woods mushroom pieces, chanterelles, and ½ cup oil to bowl, and toss to coat. Using a slotted spoon, transfer mushroom mixture to a separate baking sheet.

Place baking sheets in preheated oven, and roast until mushrooms are golden brown, 20 to 25 minutes. Remove from oven. Sprinkle creminis with ¼ teaspoon salt; sprinkle hen-of-the-woods and chanterelle mushrooms with ¼ teaspoon salt. Let cool to room temperature, about 5 minutes. Cut large creminis lengthwise into quarters.

Whisk together Champagne vinegar, shallot, thyme, pepper, ¾ teaspoon salt, and remaining ½ cup oil in a large bowl. Add mushrooms; toss to coat. Let stand at room temperature for 2 hours. Sprinkle with remaining ¼ teaspoon salt, and drizzle with lemon juice. Serve with grilled bread.

hope & grace | Wine Club Membership

As a member of SWIRL, you will receive four club shipments per year.

Wine club offerings are scheduled for pick up or delivery in February, May, October, and December.

Each offering will include a special 4 bottle selection of red wines, highlighting our new releases, highly allocated, and reserve wines. It is always our pleasure to customize your shipment.

The average cost per wine club shipment will be approximately \$245.00–\$255.00 with complimentary ground shipping.

MEMBERSHIP BENEFITS

15% discount on select hope & grace wines	Priority access to our wine library
Option to customize or double club shipments	Special discounts on Napa Valley lodging rates
Seasonal special offerings and delicious recipes	Complimentary ground shipping on 12 bottles
Invitations to hope & grace events and winemaker dinners	Complimentary tasting for up to 4 guests by appointment

For questions regarding your membership,
please contact us at swirl@hopeandgracewines.com or for personal assistance, 707.944.2500.

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