

hope & grace

NAPA VALLEY



SPRING OFFERINGS 2020



## 2016 hope & grace Pinot Noir

Russian River Valley | Clones: Pommard & 115

### WINEMAKER NOTES

Rich aromas of black cherries, currants and brown sugar with notes of vanilla spice and cola. Juicy red fruit flavors rush the palate leaving a balanced and lingering finish.

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<b>VARIETAL</b>	<b>PRODUCTION</b>
100% Pinot Noir	10 Barrels
<b>VINEYARD DESIGNATE</b>	<b>CELLARING</b>
R. Buoncristiani Vineyard	2021-2024
<b>BARREL AGING</b>	<b>RETAIL</b>
16 Months on French Oak	\$58.00

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### CHEESE PAIRING

Foggy Morning | Cow | USA

## 2016 hope & grace Petit Verdot

Yountville | Napa Valley

### WINEMAKER NOTES

Opulent aromas of blackberry, boysenberry and violets ... notes of white pepper, cocoa and vanilla spice. Velvety dark berry fruit fills the mouth, finishing lush and complex.

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<b>VARIETAL</b>	<b>PRODUCTION</b>
100% Petit Verdot	3 Barrels
<b>VINEYARD DESIGNATE</b>	<b>CELLARING</b>
PV Vineyard	2021-2026
<b>BARREL AGING</b>	<b>RETAIL</b>
24 Months on French Oak	\$75.00

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### CHEESE PAIRING

Smoked Gouda | Cow | Holland





## 2014 hope & grace Cabernet Sauvignon

St. Helena | Napa Valley

### WINEMAKER NOTES

Rich aromas of blackberries, cocoa powder, notes of violets, anise and sweet marjoram.

Vibrant red fruit coats the palate with juicy flavors ... Silky and refined with a long finish.

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<b>VARIETAL</b>	<b>PRODUCTION</b>
100% Cabernet Sauvignon	24 Barrels
<b>VINEYARD DESIGNATE</b>	<b>CELLARING</b>
Lewelling Ranch	Enjoy now –2026
<b>BARREL AGING</b>	<b>RETAIL</b>
24 Months on French Oak	\$85.00

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### CHEESE PAIRING

Occelli Cheese - Chestnut Leaves | Goat/Cow | France

## 2014 hope & grace Cabernet Sauvignon

PV Vineyard | Napa Valley

### WINEMAKER NOTES

Intense aromas of cherry fruit, plum, sweet spice, and anise ... with hints of rose petal and tobacco. Lush, cherry fruit floods the palate ... full bodied and satisfying with a rich velvety finish.

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<b>VARIETAL</b>	<b>PRODUCTION</b>
100% Cabernet Sauvignon	17 Barrels
<b>VINEYARD DESIGNATE</b>	<b>CELLARING</b>
PV Vineyard	Enjoy now –2024
<b>BARREL AGING</b>	<b>RETAIL</b>
24 Months on French Oak	\$75.00

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### CHEESE PAIRING

Grana Padano | Cow | Italy





## MUSTARD & HERB CRUSTED LAMB CHOPS

Total Time: 20 mins | Servings: 4

### INGREDIENTS

- 1/4 cup Dijon mustard
- 1 tablespoon minced garlic
- 1/2 cup plain dried breadcrumbs
- 2 tablespoons Finely grated Parmigiano-Reggiano
- 1 tablespoon minced fresh rosemary
- 1 teaspoon dried Italian herbs
- 8 lamb chops (3 to 4 ounces each)
- Course salt & ground pepper
- 2 tablespoons vegetable oil

### DIRECTIONS:

In a small bowl, combine mustard and garlic. In a wide shallow bowl, combine breadcrumbs, Parmesan, rosemary and dried herbs; whisk to combine.

Pat lamb chops dry with a paper towel and season with 2 teaspoons salt and 1 teaspoon pepper. With a basting brush, lightly coat lamb chops with mustard mixture, then dredge in breadcrumb mixture.

In a large nonstick saucepan, heat 1 tablespoon oil over medium-high. Add half the lamb chops to pan and cook until browned, 2 to 3 minutes per side. Repeat with remaining chops and oil. Let lamb chops rest 5 minutes before serving.

Serve with either Pinot Noir or Cabernet Sauvignon ... either would pair beautifully.

*Cook's Notes: For a touch of heat, add 1/2 teaspoon red pepper flakes to the breadcrumbs.*





## WINE TASTING DAILY

Red Wine Flight | White Wine Flight

Wine & Cheese Pairing by appointment

Large Group Tastings by appointment

Corporate Gifts | Holiday Gifts

Cigars | Decanters | Gifts

## Wine Clubs

**SWIRL | PREMIER CRU**

**MIX MY SIX | CLUB CUSTOM**

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