



hope & grace

NAPA VALLEY

VALENTINE'S DAY 2021



## 2017 hope & grace Cabernet Franc

Napa Valley

### WINEMAKER NOTES

Enticing aromas of cherries, blackberries and plum with hints of cocoa dust, warm spice and sage. Rich, jammy red fruit and spice enveloping the entire palate ... leaving a long velvety finish.

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<b>VARIETAL</b>	<b>PRODUCTION</b>
100% Cabernet Franc	4 Barrels
<b>VINEYARD DESIGNATE</b>	<b>CELLARING</b>
PV Vineyard	2022-2025
<b>BARREL AGING</b>	<b>RETAIL</b>
24 Months on French Oak	\$75.00

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### CHEESE PAIRING

Fontina | Cow | Italy

## 2017 hope & grace Pinot Noir

Doctor's Vineyard | Santa Lucia Highlands

### WINEMAKER NOTES

Rich aromas of sweet cherries, raspberries and black currants ... notes of rose petals, brown sugar and almonds... Concentrated, lush red fruit floods the palate, concluding with a persistent and luxurious finish.

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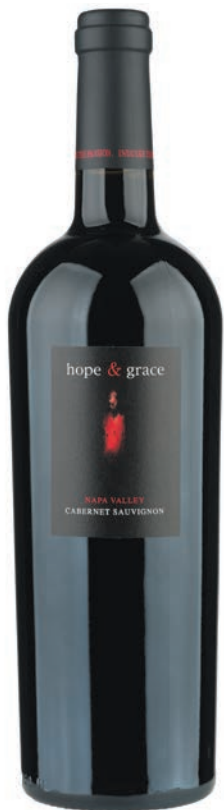
<b>VARIETAL</b>	<b>PRODUCTION</b>
100% Pinot Noir	40 Barrels
<b>CLONAL SELECTION</b>	<b>CELLARING</b>
Pommard & 777 Clone	Enjoy now-2023
<b>BARREL AGING</b>	<b>RETAIL</b>
16 Months on French Oak	\$58.00

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### CHEESE PAIRING

Humboldt Fog | Goat | USA





## 2015 hope & grace Cabernet Sauvignon

Napa Valley

### WINEMAKER NOTES

Intense aromatic layers of black cherries, marjoram and sweet spice ... hints of violets, rose petals and cocoa. Silky cherry fruit develops slowly in the mouth, creating a beautiful velvety frame ... finishing elegantly and balanced.

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**VARIETAL**  
100% Cabernet Sauvignon

**VINEYARD DESIGNATE**  
PV Vineyard

**BARREL AGING**  
24 Month on French Oak

**PRODUCTION**  
6 Barrels

**CELLARING**  
Enjoy now – 2026

**RETAIL**  
\$75

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### CHEESE PAIRING

Midnight Moon-Cypress Grove | Goat | Holland

## 2015 hope & grace Cabernet Sauvignon

St. Helena | Napa Valley

### WINEMAKER NOTES

Opulent aromas 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.

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**VARIETAL**  
100% Cabernet Sauvignon

**VINEYARD DESIGNATE**  
Lewelling Ranch

**BARREL AGING**  
24 Months on French Oak

**PRODUCTION**  
24 Barrels

**CELLARING**  
Enjoy now – 2028

**RETAIL**  
\$85.00

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### CHEESE PAIRING

Occelli Cheese - Chestnut Leaves | Goat/Cow | France





# DECADENT FLOURLESS CHOCOLATE TORTE

### INGREDIENTS

- Unsweetened cocoa powder for dusting
- 15 oz. bittersweet chocolate, finely chopped
- 18 Tbsp. (2 1/4 sticks) unsalted butter, cut into small pieces
- 7 egg yolks
- 9 Tbsp. granulated sugar
- 1 1/2 Tbsp. dark rum or brewed espresso (optional)
- 1 1/2 tsp. vanilla extract
- Pinch of salt
- 5 egg whites, at room temperature
- 3 cups raspberries
- Confectioners' sugar for dusting

Preheat an oven to 300°F. Grease cake pan and dust with cocoa powder.

1. In the top pan of a double boiler, combine the chocolate and butter. Set the top pan over but not touching barely simmering water in the bottom pan and melt, then whisk until well blended. Set aside to cool slightly.
2. In a large bowl, using an electric mixer fitted with the whisk attachment, beat together the egg yolks, 6 Tbsp. of the granulated sugar, the dark rum, vanilla and salt on medium-high speed until pale and very thick, 3 to 5 minutes. Gradually pour in the chocolate mixture and continue beating until well blended.
3. In a deep, clean bowl, using a mixer fitted with a clean whisk attachment, beat the egg whites on medium-high speed until foamy, about 1 minute. Gradually add the remaining 3 Tbsp. granulated sugar and continue to beat until medium-firm peaks form, about 2 minutes. Scoop half of the egg whites onto the chocolate mixture and fold them in gently. Fold in the remaining whites just until no streaks remain.
4. Pour the batter into the prepared pan and spread it out evenly. Bake until the torte puffs slightly and a toothpick inserted into the center comes out very moist but not liquid, about 40 minutes. Do not overcook. Transfer the pan to a wire rack and let cool for 30 minutes.
5. To remove the pan sides, set the pan on a can and let the sides slide down. Let the torte cool completely, then cover and refrigerate until very cold, at least 4 hours or up to overnight.

Enjoy with a glass of hope & grace Cabernet Sauvignon!



## WINE TASTING DAILY

Red Wine Flight | White Wine Flight

Wine & Cheese Pairing by Appointment

Large Group Tastings by Appointment

Corporate & Holiday Gifts

Cigars | Decanters | Gifts

## Wine Clubs

**SWIRL | PREMIER CRU**

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