



hope & grace

NAPA VALLEY

HARVEST 2020 OFFERING



2016 hope & grace Malbec

Fore Ranch | Oak Knoll District | Napa Valley

WINEMAKER NOTES

Magnificent aromas of blackberry, ripe cherry and cola with undertones of anise, spice and sweet toasty oak. Immense, silky and lush fruit envelop the palate with an extensive, full bodied finish. Will evolve beautifully with proper cellaring.

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| VARIETAL | PRODUCTION |
| 100% Malbec | 20 Barrels |
| VINEYARD DESIGNATE | CELLARING |
| Fore Ranch | Enjoy 2022–2026 |
| BARREL AGING | RETAIL |
| 24 Month on French Oak | \$75 |

CHEESE PAIRING

Mahon | Cow | Menorca

2013 hope & grace Cabernet Sauvignon

PV Vineyard | Napa Valley

WINEMAKER NOTES

Rich aromas of dark berries, plum, and cherry cola with hints of cocoa, pepper and sweet spice ... notes of cedar and tobacco intensify the complex aromas. Velvety, elegant texture with evolving flavors of cherry and spice with a lingering, expansive finish.

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| VARIETAL | PRODUCTION |
| 100% Cabernet Sauvignon | 19 Barrels |
| VINEYARD DESIGNATE | CELLARING |
| PV Vineyard | Enjoy now–2024 |
| BARREL AGING | RETAIL |
| 24 Months on French Oak | \$75.00 |

CHEESE PAIRING

Seascape | Goat & Cow | USA





2015 hope & grace Pinot Noir
 Doctor Vineyards | Santa Lucia Highlands

WINEMAKER NOTES

Vibrant aromas of ripe cherry and strawberry fruit ... notes of cinnamon, vanilla, and cola. Juicy red fruit fills the entire mouth, leaving a lush and gratifying finish. This Pinot embodies deep extraction and concentration of flavor while maintaining excellent balance and mouthfeel.

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| VARIETAL 100% Pinot Noir | PRODUCTION 40 Barrels |
| CLONAL SELECTION Pommard & 777 Clone | CELLARING Enjoy now–2025 |
| BARREL AGING 16 Months on French Oak | RETAIL \$58.00 |

CHEESE PAIRING
 Pyrenees Brebis | Sheep | France

2016 Hendricks Pinot Noir
 Smith Vineyards | Clone 677 | Santa Lucia Highlands

WINEMAKER NOTES

Enveloping aromas of raspberries, black currants and cinnamon. Velvety raspberry and Bing cherry fruit flavors glides across the palate, framed with fine-grained tannins. Nuanced and evolving, with layers of spice and smooth oak culminate in a balanced finish. .

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| VARIETAL 100 % Pinot Noir | PRODUCTION 10 Barrels |
| CLONAL SELECTION Clone 667 | CELLARING Enjoy now–2030 |
| BARREL AGING 22 Months on French Oak | RETAIL \$90 |

CHEESE PAIRING
 Humboldt Fog | Goat | USA





COQ AU VIN

Total Time: 90 mins | Servings: 4

INGREDIENTS

- 2 Tbsp olive oil
- 4 oz bacon
- 1 (3- to 4-lb) chicken, cut in eighths
- Kosher salt and freshly ground black pepper
- ½ lb(s) carrots, cut diagonally in 1-inch pieces
- 1 yellow onion, sliced
- 1 tsp garlic, chopped
- ¼ cup Cognac
- ½ bottle (375 mL) Pinot Noir / Burgundy
- 1 cup chicken stock
- 10 sprigs fresh thyme
- 2 Tbsp butter, at room temperature, divided
- 1 ½ Tbsp all-purpose flour
- ½ lb(s) frozen pearl onions
- ½ lb(s) cremini mushrooms, stems removed and thickly sliced

Serve with mash potatoes and 2015 hope & grace Pinot Noir, Santa Lucia Highlands!

DIRECTIONS:

1. Preheat the oven to 250°F.
2. Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 8 to 10 minutes, until lightly browned. Remove the bacon to a plate with a slotted spoon.
3. Meanwhile, lay the chicken out on paper towels and pat dry. Liberally sprinkle the chicken on both sides with salt and pepper. When the bacon is removed, brown the chicken pieces in batches in a single layer for about 5 minutes, turning to brown evenly. Remove the chicken to the plate with the bacon and continue to brown until all the chicken is done. Set aside.
4. Add the carrots, onions, 2 teaspoons salt, and 1 teaspoon pepper to the pan and cook over medium heat for 10 to 12 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the Cognac and put the bacon, chicken, and any juices that collected on the plate into the pot. Add the wine, chicken stock, and thyme and bring to a simmer. Cover the pot with a tight fitting lid and place in the oven for 30 to 40 minutes. Remove from the oven and place on top of the stove.
5. Mash 1 tablespoon of butter and the flour together and stir into the stew. Add the frozen onions. In a medium sauté pan, add the remaining 1 tablespoon of butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned. Add to the stew. Bring the stew to a simmer and cook for another 10 minutes. Season to taste. Serve hot.



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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