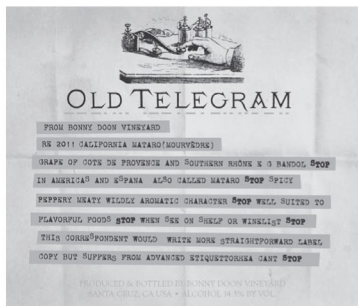


This wine is a bruiser. There's no other way to say it. We aim to produce wines of elegance and finesse, but sometimes Mother Nature just presents one with a Monster. Very, very concentrated fruit in the nose—blackberry, cassis and Damson plum, as well as a leavening of licorice. This is a dark wine in every sense; if you are a synaesthete, you will taste the dark, round tones of the oboe. The wine is made entirely from very old vines in Oakley—56% Evangelho, 24% Enea, 20% Del Barba. I don't reckon it to be an Old Telegram to put away. But this will put you (and your guests) away. Drink sensibly.



\$40 / bottle
\$34 / club price

VITAL STATISTICS

Variety: 100% mourvèdre

Appellation: California

Vineyards: Evangelho, Enea, Del Barba

Serving Temperature: 55-60° F

Cellaring: Drinkable upon release (Apr. 2014), 3-5 years ageability

Production: 733 cases

Alcohol by Volume: 15.5%

pH: 6.2

TA: 3.39 g/L

SUGGESTED PAIRING: WILD MUSHROOM GOULASH

Prep time: 45 min. Total time: 1 hour, 30 min. Serves 6 to 8.

INGREDIENTS:

2 medium onions, coarsely chopped
1 pound Hungarian wax peppers or Italian frying peppers—cored, seeded and chopped
1½ pounds wild mushrooms, cut into 1-inch pieces
1½ pounds cremini or white button mushrooms, quartered
Salt
Freshly ground pepper
4 garlic cloves, smashed
1 teaspoon caraway seeds

¼ cup extra-virgin olive oil
¼ cup sweet Hungarian paprika
1 tablespoon hot Hungarian paprika
One 28-ounce can diced tomatoes
2 medium Yukon Gold potatoes, peeled and cut into 1-inch pieces
1 pound zucchini, cut into 1-inch pieces
6 cups vegetable broth
2 bay leaves
2 tablespoons fresh bread crumbs
Sour cream and chopped parsley, for serving

In a large enameled cast-iron casserole, heat the oil. Add the onions and peppers and cook over moderate heat, stirring, until softened, about 6 minutes. Add all of the mushrooms, season with salt and pepper and cook until browned, about 10 minutes. Using the side of a chef's knife, mash the garlic to a paste with the caraway seeds and a generous pinch of salt; scrape into the casserole. Stir in both paprikas, the tomatoes, potatoes and zucchini. Add the broth and bay leaves, season with salt and pepper and bring to a boil. Cover and cook over low heat, until the stew is richly flavored, about 1 hour. Stir the bread crumbs into the stew and cook until slightly thickened, about 10 minutes; serve with sour cream and parsley, and a glass of 2011 Old Telegram.

Recipe from Feast by Sarah Copeland, published October 2013.

QUICK PAIRING SUGGESTIONS: Queso del Montsec, a goat's milk cheese from Catalonia, Brontosaurus burger (if Brontosaurus unavailable, ground bison burger topped with bacon would substitute nicely).