



2009 RUDD OAKVILLE ESTATE RED

Celebrating 10 years of producing wine from Rudd Oakville Estate in a classic vintage.

A classic California growing season with a long and balanced ripening allowed several of the grape varieties in the vineyard to be co-fermented. Now a mature wine, the 2009 offers the generosity of Oakville with the complexity and depth that can only come from aging. Aromatically balanced with notes of spice, baked fruit and tobacco, the nose is rich, and mouth-filling tannins are accompanied by volume and length, culminating in a textured, sapid finish.

Decant to best enjoy this wine's potential. This wine can be enjoyed with food or on its own. The 2009 has improved at each tasting and should continue to shine for 5+ more years.

Harvest Dates: 9/23/09 – 10/13/09

Aging: 100% New French Oak for 26 months before bottling.

Blend: 55% Cabernet Sauvignon, 27% Cabernet Franc, 9% Petit Verdot, 9% Malbec



BRAISED RABBIT WITH ROASTED EGGPLANT & CHERRY TOMATO RAGOUT ON PARMESAN POLENTA

from long-time friend, collector, and lover of Rudd wines, John Kuriger

My tasting notes and thoughts while tasting this treasure: wow, this 2009 has turned into something else....(I remember tasting it in its infancy at Rudd Estate many years ago).

The robe of this wine is still rich and beautiful....the nose....sweet tobacco, forest floor....violets...dried roses at first....aged leather....then darker fruits.....plum? Currant....

The mouth....perfect palate coating balance....tannins have subsided quite a bit (since my first taste years ago). Decent weight and texture still going on. If I remember correctly there is no merlot in this vintage.... more cabernet franc (hence that beautiful nose).



Back to the nose...sweet...just sweet comes to mind, not candy sugar sweet, but sautéed cherry tomatoes sweet...and then that savory character (of Rudd wines) comes through...but it's softer...not as pronounced as younger Oakville Estate has...soft sweet oregano? Rosemary...

Back to the mouth...a bit more tannin than I originally thought...not too chewy or over extracted (not ideal with beef...even tenderloin...but need some fat for the remaining tannins to cut through). Rabbit...that's it! Sautéed...sautéed in bacon? Too rich...keep going back to sweet...savory sweet...that's it...my eggplant and tomato ragout...has rosemary, oregano...one more shot at the nose...slight anise (way underneath after a deep breath)...fennel seed...

Ok, sautéed rabbit with roasted eggplant and cherry tomato ragout! I think that's it. The rabbit will have just enough fat in it to support the light tannins remaining...brown pancetta first, then cook rabbit in that rendered fat (little to none) throw in some fresh rosemary and sage...then braise with red wine to make it tender!!!!

Ragout with it...but feel like I need a little something else....polenta? Easy polenta....just with butter and a little parmesan...help soak up the juice on the plate from the ragout and rabbit...Braised Rabbit with Roasted Eggplant and Cherry Tomato Ragout served with Parmesan Polenta!

John Kuriger



Parmesan Polenta Ingredients

5 c water

1 T extra-virgin olive oil

1¼ t coarse sea salt

1 c polenta

1½ T unsalted butter

¼ c shredded parmesan

Several twists of black pepper

Roasted Eggplant & Cherry Tomato

Ragout Ingredients

2 medium eggplants cut in ½-in slices

Kosher salt

½ c chopped yellow onions

1 lb whole cherry tomatoes

2 t chopped roasted garlic

½ c chopped fresh basil

2 T chopped fresh oregano

½ t fennel seed, toasted and crushed

Braised Rabbit Ingredients

¼ c plus 1 T extra-virgin olive oil

2 T unsalted butter

1 (¼ lb) piece pancetta, cut into ¼-in cubes

1 T finely chopped fresh sage

1½ t finely chopped fresh rosemary

1 (3-lb) rabbit, boned by butcher, cut into

1-in pieces (1½ lb boned)*

1 c dry red wine

*Rabbit can be substituted with 1½ pounds boneless veal shoulder. Cut veal shoulder into 1-inch pieces. Add veal to pot in place of rabbit and, after cooking until no longer pink on outside, add 3 cups water and 1 cup of dry red wine and simmer, uncovered, stirring occasionally, until liquid is reduced to about 1 cup and veal is very tender, about 80 minutes.

1. Bring water, oil, and sea salt to a boil in a heavy pot, then add polenta in a slow stream, whisking. Cook over moderate heat, whisking for 2 minutes. Reduce heat to low and cook at a bare simmer, uncovered, stirring frequently with a long-handled spoon for 45 minutes. Remove from heat, then add butter and parmesan. Stir until incorporated.
2. While making the polenta, preheat oven to 350 degrees. Lightly rub eggplant slices with 1 T olive oil and sprinkle with salt. Place eggplant on baking sheet and roast for 40 minutes. Chop into ½ inch cubes.
3. In a medium sauté pan or skillet, heat 1½ T of olive oil over medium-high heat. Add onions and sauté for 3-5 minutes, until translucent. Add tomatoes, garlic, herbs, fennel seed, and eggplant, and sauté for 8-10 minutes, stirring occasionally. Season to taste.
4. Heat oil and butter in a heavy skillet over moderate heat until hot, but not smoking. Add pancetta and cook, stirring occasionally for 2 minutes. Add sage and rosemary and cook, stirring for 30 seconds. Add rabbit and cook, stirring occasionally, until rabbit is no longer pink on outside for 2 to 3 minutes. Add wine and simmer, uncovered, stirring occasionally, until liquid is reduced to about 1 cup for 10 to 15 minutes.