



2011 RUDD OAKVILLE ESTATE RED

The true test of greatness for an estate is not only how wines perform in top vintages, but the resulting wine in a challenging vintage.

The stony, well drained soils at Rudd Oakville Estate, coupled with warm exposure on the volcanic slopes enabled Rudd to produce one of the best wines of the vintage. Beautiful, dried floral aromatics and fruit dominate the nose, with the Rudd Oakville Estate signature of fresh rosemary. On the palate, the wine is vibrant with balanced acidity and fine-grained tannins. It has a beautiful persistence with woody notes and a mineral texture.

At a perfect stage to accompany many dishes, the 2011 is showing ideal aging aromatics and integrated texture, yet still has more to offer and will continue to develop gracefully 5-10+ years.

Harvest Dates: 9/30/11 – 10/20/11, 8 separate picks

Aging: 100% New French Oak for 24 months before bottling

Blend: 56% Cabernet Sauvignon, 37% Cabernet Franc, 6% Malbec, 1% Petit Verdot



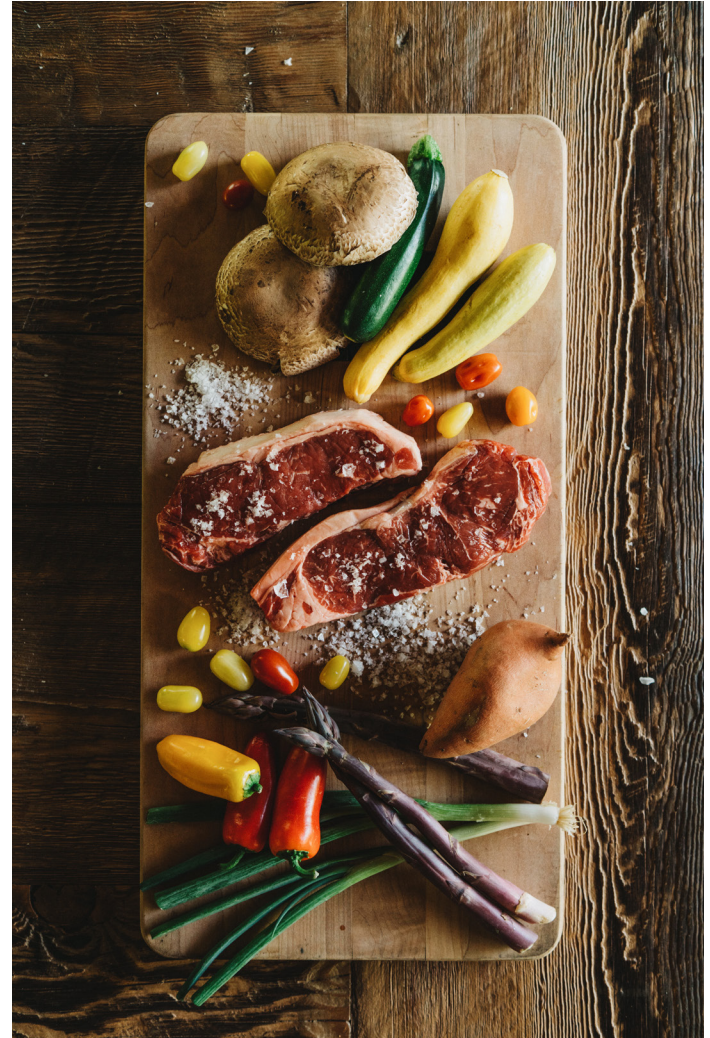
NY STRIP STEAK & GRILLED VEGETABLES

by Rudd Estate Managing Director Oscar Henquet

I feel at home at Rudd Estate and use our kitchen and grill often to cook for our team, and occasionally for our guests. It gives me great pleasure to focus on simple, yet excellent, ingredients and let them speak for themselves — the same approach we take with our wines. Sometimes the biggest decision we make is to do nothing at all, and as we always say at the Estate: “The best is good enough.” With that in mind, I focus on dishes that complement our wines. Having grown up in Europe, I was never exposed to American wines, only French and Italian wines. I was pleasantly surprised to see that Leslie had set aside the 2011 Rudd Oakville Estate Red in his cellar, as this is the wine that feels closest to ‘home’ for me. This wine with its subtle touches of rosemary calls me to light the grill and simply prepare an excellent cut of meat with a variety of summer vegetables. I normally plate these dishes on large platters that can be passed around the table. This family style approach, combined with the wine, invites for great conversation. I sincerely hope this wine (and the food) speaks to you the same way it does to me here at the Estate.

Cheers and bon appetit!

Oscar.



Steak

4 Bryan Flannery NY Strip Steaks, 12 oz each
8 sprigs rosemary
16 sprigs thyme
Olive oil
Kosher salt & freshly ground pepper

Vegetables

3 (12-inch) wooden or metal skewers
1 pt cherry tomatoes
1 lb fresh asparagus
4 small zucchini or yellow squash, cut lengthwise into ½-inch slices
2 small sweet potatoes (about ½ lb.), peeled and cut into ½-inch wedges
5 sweet mini bell peppers, halved
2 Portobello mushrooms
1 medium eggplant, cut into ½-inch slices
2 small bunches green onions
Olive oil
Salt & black pepper

Sauce

3 T mayonnaise
1 T ketchup
1 lemon
Salt & pepper
2 oz Cognac

1. About 20 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.
2. Heat grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper, and cover with rosemary and thyme. Place the steaks on the grill and cook until golden brown and slightly charred for 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare (an internal temperature of 135 degrees F), 5 to 7 minutes for medium (140 degrees F) or 8 to 10 minutes for medium-well (150 degrees F).
3. Transfer the steaks to a cutting board or platter, tent loosely with foil and let rest 5 minutes before slicing.
4. For the vegetables, soak wooden skewers in water 30 minutes. (Omit if using metal skewers.)
5. Preheat grill to 350° to 400° (medium-high) heat. Thread tomatoes 1 inch apart onto skewers. Snap off and discard tough ends of asparagus.
6. Brush zucchini, next 5 ingredients, tomatoes, and asparagus with olive oil; sprinkle with desired amount of salt and black pepper.
7. Grill sweet potatoes, covered with grill lid, 6 minutes on each side or until tender. At the same time, grill zucchini, peppers, mushrooms, and eggplant 4 to 6 minutes on each side or until crisp-tender. Grill green onions, asparagus, and tomatoes 2 to 3 minutes on each side or until tender and grill marks appear. Remove from grill.
8. To make the sauce, mix mayonnaise and ketchup in bowl. Add salt and pepper. Squeeze half a lemon and stir. Add cognac and leave in fridge overnight.