



## 2014 RUDD OAKVILLE ESTATE RED

*The beginning of the next generation of Rudd Oakville Estate.*

While the 2014 vintage was the warmest of the 3 offered in this vertical, it had few heat spikes during ripening, allowing even, near ideal ripening. Our first vintage farming organically, the grapes were harvested at optimal ripeness to highlight the uniqueness of our site in a balanced wine with great aging potential.

Deep color with lively fruit and floral aromatics, the 2014 is highly textured and builds vivacity and richness on the palate. Noble tannins and natural acidity give freshness and structure to the ageability of this wine. The 2014 is still showing its youthfulness but has reached a new stage of harmony and expression. Enjoy now or keep to develop in depth and expression over the next 8-15 years.

**Harvest Dates:** 9/3/14 – 10/6/14, 12 separate picks

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

**Blend:** 77% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot, 3% Malbec



## LAMB & VEGETABLE STEW

*Inspired by the great Ina Garten, with love from Susie*

Leslie loved nothing more than to share great wine, great food, surrounded by old friends. His passion for high quality ingredients, simply, yet exquisitely prepared, extended beyond PRESS Restaurant to the meals we shared at home.

A hearty and delicious stew that I often made, that pairs beautifully with the 2014 Rudd Oakville Estate Red, is this Lamb & Vegetable stew. Inspired by the great Ina Garten, I changed a few of the ingredients to give it a more Napa Valley feeling when making it at home.

I hope that you enjoy this with friends and family.

Susan Rudd



## Ingredients

2 T olive oil

¼ lb Fatted Calf bacon, ¾-in, diced

3 lbs boneless lamb shoulder, 1½-in, diced

Kosher salt & freshly ground black pepper

¼ c plus 2 T all-purpose flour

2 T minced garlic (6 cloves)

2 c canned beef stock

1 c full-bodied Napa Valley red wine

1 c diced canned tomatoes

2 t minced fresh thyme leaves

2 t minced fresh rosemary leaves

1 lb heirloom carrots, peeled & cut 2-in thick

12 oz small Yukon Gold potatoes, 1½-in, diced

8 to 10 oz fresh cipolline or pearl onions, peeled\*

6 small turnips, whole or halved, depending on size

2 T unsalted butter, at room temperature

1 (10-oz) package frozen green peas

½ c chopped fresh parsley leaves

1. Preheat the oven to 350 degrees F.
2. Heat olive oil in a medium Dutch oven over medium heat. Add bacon and cook for 5 minutes, until browned. Transfer bacon to a large plate, leaving the bacon fat in the pan. Dry lamb with paper towels and coat with 1 T salt, 1 t pepper, and then with the 1/4 c flour. Raise the heat to medium high and cook half the lamb in the bacon fat for 5 minutes, turning occasionally, until browned. Add lamb to the plate with the bacon and brown the second batch of lamb, also transferring it to the plate. Add garlic to the pot and cook for one minute.
3. Pour lamb and bacon, along with any juices that collect, back into the pot. Add beef stock, wine, tomatoes (including the juice), thyme, rosemary, 2 t salt and 1 t pepper and bring to a boil, scraping up the brown bits in the pot. Simmer for 5 minutes, cover and place in the oven for 30 minutes. Add carrots, potatoes, onions and turnips, cover and return to the oven for 1 hour, until all the vegetables are tender.
4. Mash 2 T flour with the butter in a small bowl. Stir the mixture into the stew and simmer on top of the stove for 3 minutes. Off the heat, stir in the peas and parsley, season to taste and serve hot in large shallow bowls.

\*To peel onions, drop in a pot of boiling water for 30 seconds, then trim and peel them, leaving the root intact.