



“The Novelty Hill Stillwater Creek Cabernet Sauvignon pairs wonderfully with this late summer pasta dish. We are using the last of our summer tomatoes that Mike Januik planted this year and are excited to share this simple yet delicious dish with you.”

-Executive Chef Seth Fernald

FEATURED RECIPE

CAVATELLI PASTA

“We make ours with our own ricotta, but just find the best quality product you can get.”



Serves 4

Cavatelli Pasta

2 pints- best quality cherry tomatoes

2 Tb butter

3 julienned shallots

2-3 cloves of minced garlic

12 chiffonade basil leaves

2 Tb torn mint leaves

¼ cup grated Parmesan cheese

¼ cup Cabernet Sauvignon

1 cup heavy cream

1 egg yolk

5 Tb olive oil

Directions: If you're making your own pasta, this can be done the day before.

Bring a large pot of water to a simmer, add enough salt until the water tastes salty.

Sweat the shallot and garlic with 2 Tb of olive oil, add the red wine and reduce by half. Add the tomatoes, season with salt and pepper and warm the tomatoes until the skins just begin to pop. Shut off and reserve.

Warm the cream, and slowly whisk in the parmesan until fully emulsified. Remove from the heat and whisk in the egg yolk. Reserve in a warm spot. Season with salt and pepper.

Cook pasta until it is al dente. Strain pasta and reserve 1 Tb of pasta water.

Add pasta back into pot with the 1 Tb of cooking water. Make sure heat is off, emulsify the butter and 1 Tb of olive oil. Check seasoning. Toss pasta with the warm tomatoes gently along with half the basil and mint.

Portion out the cream sauce onto 4 plates, top with pasta and garnish with rest of basil and mint.



JANUIK 2014 CHAMPOUX VINEYARD MALBEC

One of the advantages of having made wine in the Columbia Valley since the mid-1980s is the opportunity it's given Mike Januik to work with some of the most dedicated growers in the industry. During all that time, Champoux Vineyard has stood at the top of his list of outstanding vineyards in Washington State. Located in the Horse Heaven Hills, this vineyard consistently produces wines with exceptional depth, complexity, and elegance.

Inky and saturated in color, with a perfumed nose of violets, black fruits, blueberry, ripe plum and spice. This lush Malbec has a juicy core of dark fruits, cocoa and spice that persists on the generous finish.

Blend: 97% Malbec; 3% Cabernet Sauvignon

Cases Produced: 294

RETAIL PRICE: \$40 PLATINUM CLUB PRICE: \$32



NOVELTY HILL 2014 STILLWATER CREEK CABERNET SAUVIGNON

2014 was the warmest Columbia Valley growing season of the last ten years. Bud break was early, followed by dry, warm weather that lasted until a lengthy rainstorm crossed the state in mid-June. Because of the precipitation, the vines established a solid canopy that protected the grapes from high temperatures that persisted through July and August. September, though, was cooler than usual, and this allowed the grapes to benefit from extended hang-time. As a result, the vintage produced wines with lovely structure and very expressive aromatics.

Driven by the *terroir* of our estate vineyard, this wine offers inviting aromas of cassis, ripe cherry, spice and vanilla. The structured palate is layered with a ripe core of dark fruit, cocoa and spice on the balanced, lengthy finish.

Blend: 95% Cabernet Sauvignon; 3% Merlot; 2% Malbec

Cases Produced: 479



ANDREW JANUIK 2014 STONE CAIRN RED MOUNTAIN CABERNET SAUVIGNON

Shaw, Obelisco and Quintessence Vineyards, all located in the Red Mountain AVA, are three of my favorites. These particular vineyards always express the *terroir* of Red Mountain especially well. The rich soils, dependable air drainage, and limited rainfall result in highly concentrated berries with dense skins, rich inky color and daring complexity.

This beautiful violet colored wine delivers a variety of complex aromas including candied cherries, currants, and chocolate. The long finish is brimming with the bright acidity and dark fruit that is indicative of Red Mountain.

Blend: 92% Cabernet Sauvignon; 8% Cabernet Franc

Cases Produced: 607

RETAIL PRICE: \$40 PLATINUM CLUB PRICE: \$32
