



"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 our own ricotta cavatelli in house, but buying the best quality products yield the best results."



Serves 4

Cavatelli Pasta
2 pints- best quality cherry tomatoes
2 Tb butter
3 shallots- julienned
2-3 cloves of garlic- minced
12 basil leaves- chiffonade
2 Tb torn mint leaves
 $\frac{1}{4}$ cup grated Parmesan cheese
 $\frac{1}{4}$ 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 $\frac{1}{2}$. 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 al dente, when done. 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 $\frac{1}{2}$ the basil and mint.

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

NOVELTY HILL JANUIK



JANUIK 2014 RED MOUNTAIN CABERNET SAUVIGNON

Red Mountain is Washington's second smallest American Viticultural Area (AVA) and among the most well-defined and distinctive areas due in large part to its geography. At the eastern edge of the Yakima Valley, Red Mountain is a moderately steep southwest facing slope that rises above a sharp bend in the Yakima River. As one of the warmer sites in the state, grapes ripen exceptionally well. Ciel du Cheval, Obelisco, and Shaw Vineyards are among the best vineyards on Red Mountain, and they combine to produce this exceptional example of Cabernet Sauvignon.

Expressive and vibrant on the nose, with notes of black cherry, cocoa, rose petal and spice. On the palate, this wine exemplifies the typicity of the Red Mountain AVA. Structured, with a balanced core of dark fruit, mineral and spice that echo on the impressive finish. Enjoy now, or cellar with confidence.

Blend: 96% Cabernet Sauvignon; 4% Merlot

Cases Produced: 481

RETAIL PRICE: \$40 GOLD CLUB PRICE: \$34



NOVELTY HILL 2014 STILLWATER CREEK CABERNET SAUVIGNON

2014 was the warmest Columbia Valley growing season in the ten years preceding it. The vintage produced ripe, aromatic wines that benefitted from extended hang-time thanks to a cooler than usual September. 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.

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

RETAIL PRICE: \$30 GOLD CLUB PRICE: \$25.50

FALL 2016