



# 1896 WINE CLUB



## 2020 Chappellet Signature Cabernet Sauvignon, Napa Valley

Winemaker: Phillip Corallo-Titus

**The Wine:** The Signature Cabernet Sauvignon has been their flagship wine for more than three decades. It is a benchmark for the long-lived hillside wines of the Napa Valley, full of structure and aging potential, yet seductively forward in its varietal character. The dry, rocky soils of Pritchard Hill produce small, intensely flavorful grapes. A blend of 93% Cabernet Sauvignon, 4% Petit Verdot, and 3% Merlot.

**Tasting Notes:** Luxuriously dark and concentrated, this wine displays alluring aromas of black cherry, dark plum, roasted coffee and bittersweet chocolate, as well as notes of clove, fresh herbs and baking spices. On the palate, it is beautifully lush and layered, with bright, underlying energy and a robust mountain structure that frames generous flavors of boysenberry and cassis, with hints of violet, anise, cinnamon and sweet oak emerging throughout a long, dramatic finish.

SRP: \$95

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## 2020 Keenan Capstone Cabernet Blend, Spring Mountain District - Napa Valley

**Vineyard Notes:** “A 100% estate bottling of 65% Cabernet Sauvignon and 35% Merlot presents all the strengths of the Keenan Mountain top estate; great structure, deep dark fruit and a classic balance of sweet and savory elements. This classic Bordeaux styled blend will respond to many types of cuisine and will age gracefully in the cellar for many, many years. Drink now or decades from now.”

—Michael Keenan, Winemaker

## James Suckling: 93 Points - September 2022

A soft and juicy red with blackberry, black-olive, violet and sandalwood character. Round, creamy tannins and a delicious finish. Some mint at the end. Drink or hold.

**SRP: \$85**

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## 2022 En Garde Cabernet Sauvignon, Napa Valley Winemaker: Csaba Szakal

**Winemaker's Tasting Notes:** The 2022 Napa Cab is a powerful tribute to mountain viticulture. By blending fruit from Atlas Peak (60%) and Diamond Mountain (30%), they've captured a unique balance of volcanic minerality and rich complexity. A small addition of Merlot (6%) and Petit Verdot (4%) adds a velvet-like texture and deep, vibrant color. Because only 65 cases were ever produced, this is an exclusive opportunity to secure a bottle of their most focused, small-batch winemaking.

**Winemaking Notes:** Crafted in small lots, this wine underwent a slow, methodical fermentation with gentle hand punch-downs. It was pressed directly to barrel to complete secondary fermentation on the gross lees, adding depth and texture. After a rigorous barrel selection in May 2023, the wine aged for 21 months in Hungarian oak—40% of which was new—resulting in a refined, balanced final blend.

**SRP: \$135**

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## 2023 Ashes & Diamonds Cabernet Franc, Oak Knoll District - Napa Valley Winemaker: Steve Matthiasson

**ASHES & DIAMONDS'** Cabernet Franc is a blend of select vineyards from the Oak Knoll District of Napa Valley. Located at the “mouth” of Napa Valley, these sites take in morning fog and afternoon sea breezes from the San Pablo Bay, enabling the grapes to ripen slowly with minimal heat spikes. Their alluvial soils are derived from volcanic and marine sediments washed down from the neighboring mountains into rich clay and sandy loam. These conditions are ideal for a naturally restrained and balanced wine that cloaks its subtle power behind a robe of aromatic finesse. A blend of 89% Cabernet Franc and 11% Merlot.

**SRP: \$80**

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## Pork Loin

Courtesy of The New York Times

### INGREDIENTS

3½ to 4 pounds boneless pork loin, trimmed of some but not all fat  
Grated zest and juice of 2 lemons, plus more lemon wedges for serving  
8 garlic cloves, finely grated or minced  
½ cup packed fresh basil leaves and tender stems, plus more for garnish  
½ cup packed parsley leaves and tender stems  
3 tablespoons fresh marjoram or oregano leaves  
3 tablespoons cilantro leaves and tender stems  
2 tablespoons thyme leaves, plus more for garnish  
2 tablespoons extra-virgin olive oil  
1½ tablespoons kosher salt  
2 teaspoons ground cumin  
1 teaspoon black pepper  
Large pinch red pepper flakes, plus more for garnish

### RECIPE

#### Step 1

Butterfly the pork by slicing through it horizontally until you almost cut through, but leaving it attached on one side. Open the meat like a book. Depending upon the cut, it should be about 1 to 2 inches in thickness.

#### Step 2

In a blender, purée all of the remaining ingredients, scraping down the sides of the bowl as needed to get a smooth paste. (Add a little water if needed to make the mixture move.) Spread herb paste all over the pork, making sure to cover it thoroughly and evenly. Place the meat in a large resealable plastic bag (folding it back together like a closed book if necessary to fit it in the bag) and let marinate in the refrigerator for at least 8 hours, or up to 48 hours.

#### Step 3

Light the grill or heat to medium. Lay the pork out on the grill so it lies flat (like an open book). Cover grill and let cook until char marks appear on one side, 7 to 12 minutes. Use tongs and a large spatula to flip the meat. Continue to cook on the other side until the center of the meat registers 135° on an instant-read thermometer for medium doneness, about 5 to 8 minutes longer. (The pork will continue to cook as it rests.)

#### Step 4

Transfer meat to a cutting board, cover loosely with foil and let rest for at least 10 minutes before slicing.

#### Step 5

Serve the pork slices garnished with red pepper flakes, lemon wedges, and basil and thyme leaves.

**Pairs Well With**  
2023 Ashes & Diamonds  
Cabernet Franc  
Oak Knoll District, Napa Valley  
Available thru the 1896 Wine Club



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## Cheese Plate

### INGREDIENTS

- Anejo Manchego (aged one year) sheep's milk cheese (La Mancha, Spain)
- Gouda aged 18 months to 36 months, cow's milk (Holland)
- P'tit Basque sheep's milk (Pyrennes Mountains, between France and Spain)
- Fiscalini Cheddar cow's milk cheese (California)
- French Baguette

### RECIPE

We can suggest splitting a baguette and toasting for the cheese.....

### RECIPE

#### Step 1

Gather ingredients.

#### Step 2

Preheat oven to 200° F.

#### Step 3

Split and roast the baguette for 10 minutes.

#### Step 4

Arrange cheeses and sliced baguette on a board or platter.

#### Step 5

Serve!

**Pairs Well With**  
2020 Chappellet Signature  
Cabernet Sauvignon,  
Napa Valley  
Available thru the 1896 Wine Club





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## Filet Mignon with Rich Balsamic Glaze

Courtesy of [ALLRECIPES.COM](https://www.allrecipes.com)

### INGREDIENTS

- 2 (4 ounce) filet mignon steaks
- ½ teaspoon ground black pepper, or to taste
- salt to taste
- ¼ cup balsamic vinegar
- ¼ cup dry red wine

### RECIPE

#### Step 1

Gather ingredients.

#### Step 2

Sprinkle both sides of steaks with pepper and salt.

#### Step 3

Heat a nonstick skillet over medium-high heat. Sear steaks in the hot pan until browned, about 1 minute per side.

#### Step 4

Reduce heat to medium-low, and pour in balsamic vinegar and red wine. Cover and cook for 4 minutes. Flip steaks and baste with sauce; cover and cook for 4 minutes longer.

#### Step 5

Remove steaks to two warmed plates. Spoon a tablespoon of glaze over each steak and serve immediately.

### Pairs Well With

2022 En Garde

Cabernet Sauvignon, Napa Valley

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## Blue Cheese Burgers

Courtesy of [Allrecipes.com](https://www.allrecipes.com)

### INGREDIENTS

- 3 pounds lean ground beef
- ½ cup minced fresh chives
- 4 ounces mild, soft blue goat cheese, crumbled
- 1 ½ teaspoons salt
- 1 teaspoon Worcestershire sauce
- 1 teaspoon coarsely ground black pepper
- 1 teaspoon dry mustard
- ¼ teaspoon hot pepper sauce
- 12 hamburger buns, split

### RECIPE

#### Step 1

Mix ground beef, chives, goat cheese, salt, Worcestershire sauce, pepper, mustard, and hot pepper sauce together in a large bowl until well combined.

Cover and refrigerate for 2 hours.

#### Step 2

When ready to cook, preheat an outdoor grill for high heat and lightly oil the grate.

#### Step 3

Remove beef mixture from the refrigerator; form into 12 patties.

#### Step 4

Cook patties on the preheated grill until an instant-read thermometer inserted into the center reads at least 160° F (71°C), about 5 minutes per side. Serve on hamburger buns.

### Pairs Well With

2020 Keenan Capstone  
Cabernet Blend,  
Spring Mountain District -  
Napa Valley

Available thru the 1896 Wine Club



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