



PURVEYORS OF FINE WINE FROM AROUND THE WORLD

Entrepreneurs Circle

June 2018
Release

Wine #1

2014 Kinsella Spencer Vineyard Cabernet Sauvignon
Wine Advocate 95

Retail \$95 BOFW \$85.00

Steve Kinsella founded the eponymous **Kinsella Estates**, a small producer of Cabernet and Zinfandel from the Dry Creek Valley appellation of Sonoma. One might not think of Sonoma as an area for high quality Cabernet grapes. It's true, Sonoma, especially the Western portion is much better known for Zinfandel, rich Chardonnay from the Russian River area as well as cool climate Pinot Noir. But there are several examples of stunning cabs. hailing from this area. Kinsella is clearly one of those.

For Steve Kinsella, like many small vintners, wine is a second career or a passion project. He has done numerous entrepreneurial projects, but the one that he credits for allowing him the opportunity to pursue his wine passion is "The Jersey Boys" musical. In late 2004,

Steve was invited to sit for a technical rehearsal of a new musical. He was so impressed with it, he became the largest individual investor. As we know now, Jersey Boys became a worldwide smash and is the 12th longest running musical in the history of Broadway.



Steve clearly identified and pursued a quality musical. He did the same when it came time to select a winemaker. **Thomas Rivers Brown** was hired as Kinsella's winemaker in 2007. Brown is probably best known as the founding and current winemaker of Schrader Cellars, helping to build that brand into one of the most coveted cult wines in Napa Valley.

In 2008 **Brown** chose the budwood for many of the clones to replant the majority of the 12 acre estate vineyard. Because of this relatively

new replant, the majority of Kinsella wine has just come to market in the last few years. This is just the second vintage of the Spencer Vineyard cabernet.

Wine Advocate Notes:

"A blend of 92% Cabernet Sauvignon and 8% Petit Verdot, with 345 cases produced, the 2014 Cabernet Sauvignon Spencer Vineyard is equally impressive, exhibiting more graphite notes along with licorice, underbrush and copious quantities of blackcurrant and blackberry fruit. The wine is full-bodied, with sweet tannin (characteristic of all of these Kinsella Cabernet Sauvignons). Readers know that sometimes Dry Creek Cabernets can be rustic in their tannic framework, but that is not the case here." – Robert Parker

Porcini Rubbed Delmonico

For you home chefs, this is the perfect match for your **Kinsella Spencer Vineyard Cabernet**. I got the opportunity to make this a few weeks ago and it was delicious. You can read more about it in the blog section on our site.

Wine #2

2014 Martinelli
Three Sisters Chardonnay
Wine Advocate 95
Retail \$65 BOFW \$54.00

The **Martinelli** family has been growing grapes in the Russian River Valley since the 1880's. At the ages of 19 and 16, Giuseppe Martinelli and Luisa Vellutini eloped from their small village in the Tuscany region of Italy, making their way to California looking for land to farm and start a winery. Within two years Giuseppe had earned enough money, and borrowed some from a local wood cutter, to purchase land of his own.

Giuseppe and Luisa planted a small area of Zinfandel vines on a 60 degree slope, which later became known as the Jackass Hill vineyard. Over 100 years later, this south easterly exposure remains the steepest non-terraced vineyard in Sonoma County.



In the early '90's **Helen Turley** was hired to assist the Martinelli Family. Many will recognize Helen as one of the finest women winemakers of her time. She started the B.R. Cohn Olive Hill Vineyard and increased the quality at Peter Michael, Pahlmeyer, Colgin, and Bryant Family.

Porcini Rubbed Delmonico (continued)

Ingredients

8 ounces dehydrated porcini mushrooms
 1 tablespoon kosher salt
 1 teaspoon freshly ground black pepper
 1 teaspoon crushed red pepper
 1 teaspoon sugar
 4 tablespoons light extra virgin olive oil
 4 New York strip steaks or other cut (I used bone in ribeye)
 1/2 cup unsalted butter
 4 tablespoons Balsamic Reduction Sauce

Instructions

1. Place dehydrated porcini mushrooms into your food processor and grind until they are nothing but dust. In a small bowl combine ground porcini mushrooms with sea salt, pepper, crushed red pepper and sugar, mix to make the rub.
2. Remove steaks from the fridge. Rub 1 tablespoon of light extra virgin olive oil into each steak. Rub Porcini spice mix over both sides of the steak. The olive oil will help it stick. Allow to rest and marinate for 20 minutes.
3. When ready to cook, melt 1/2 cup unsalted butter in a large cast iron skillet. Heat over HIGH heat As soon as the butter has melted, add the steaks. Sear on each to desired doneness/temperature.
4. Remove steaks from the skillet and allow to rest for at least 5 minutes. Drizzle with balsamic reduction sauce and serve.

She introduced new viticulture and cellar practices to the Martinelli family, and the new vineyards at that time were planted with the professional consultation and specifications of Turley.

In addition to the many high quality, Chardonnays the Martinelli's are known for Zinfandel, their Jackass Hill Zinfandels are some of the most prized and highly regarded Zins in the world. To this day, the Martinellis still sell more grapes than are used to make their own wines; about 90% of the grapes they farm are sold to other Sonoma County wineries.

Wine Advocate Notes:

"The 2014 Chardonnay Three Sisters Vineyard Sea Ridge Meadow has a wonderfully savory/yeasty nose over a pronounced tropical fruit core of pineapple paste, guava and candied ginger plus complex meat, honey and brioche notes. The full-bodied, full-on palate is gloriously rich and satin-textured with loads of tropical fruit, savory and spice layers, finishing with great persistence. This is one for those that just love superbly made, big, buxom, bold Chardonnays." – **Lisa Perrotti-Brown**

Welcome new member, **Gabriel** from the "Empire State", **New York**. As always, we thank you for your membership and hope you enjoy the selections.

Cheers, Bent On Fine Wine!

June Shipment Invoice

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| 2014 Kinsella Cabernet | \$85.00 |
| 2014 Martinelli Chard. | \$54.00 |
| Total | \$139.00 |
| <i>* plus applicable tax/shipping.</i> | |