

RECIPES + PAIRINGS

FLATBREAD WITH MIXED OLIVE TAPENADE, GOAT CHEESE & ARUGULA

Serves 4-6

Pairs Well With:
ROSÉ OF PINOT NOIR 2022

This flatbread is a delicious appetizer but can also be a main course - just add some thinly sliced Spanish chorizo or cooked Italian sausage and you're ready for dinner.



TAPENADE INGREDIENTS:

- ½ cup black olives - Kalamata or Nicoise - pitted and chopped
- 1 cup green olives - Castelvetrano or other Italian or Spanish olives - pitted and chopped
- 2-3 anchovy filets - finely chopped
- 1 T preserved lemon - finely chopped
- ½ cup sundried tomatoes - chopped or julienne
- 1 small shallot - finely chopped
- ½ tsp chili flakes or chile sauce
- 1 tsp fennel seeds - crushed with back of knife and chopped

OTHER INGREDIENTS:

- 1 - 12-16 ounce pre-made pizza dough or homemade (remove from refrigerator 30 minutes before using)
- ½ -¾ cup goat cheese/chevre
- ½ tsp Freshly ground pepper
- 2 cups fresh arugula for garnish + freshly grated parmesan cheese
- Olive oil

DIRECTIONS

- Preheat the oven to 450 degrees, place the pizza stone in the middle of the oven, if using - alternately prepare your barbecue with a pizza stone and heat on high.
- Make tapenade - You can chop the ingredients for the tapenade to vary the texture of ingredients, but feel free to use the food processor if you prefer. Mix all prepared ingredients in a bowl and add a few drizzles of olive oil. Taste and adjust if needed.
- Prepare pizza dough by stretching or rolling to desired size and shape - thin is best for flatbread. Line a sheet pan with parchment paper. Transfer the dough to the sheet pan if using. If you're using a pizza stone it's best to make 2 flatbreads with the dough. Prepare accordingly. Brush dough lightly with olive oil, spoon the tapenade evenly over the dough, place goat cheese around the dough - place in the upper part of the oven and cook for 15-20 minutes or until desired crispness. Pop any big bubbles that appear after 5 minutes of cooking. Remove from the oven, cut into desired shape and sizes - top with arugula and drizzle with a bit of olive oil and some parmesan cheese. If using a pizza stone, prepare dough with ingredients on a pizza peel then transfer to a hot stone. Cook to desired crispness.



RUGGED ELEMENTS SANTA NELLA PINOT NOIR 2019

APPELLATION
RUSSIAN RIVER VALLEY

ACIDITY/PH
6.0 G/L / 3.62

ALCOHOL
14.5%



TASTING NOTES

Elegant fruit notes of black cherry, raspberry and rhubarb are joined by subtle touches of spice and toasty oak. The palate is full-bodied with soft tannins, excellent acid balance and a long, lingering finish with raspberry, cardamom, and a subtle curry powder note.

WINEMAKING

2019 started with massive Spring rains all the way into May which recharged the ground water and

led to happy and healthy vines. Average and ideal temperatures dominated the Russian River Valley that summer, leading to slow ripening and intensely flavored grapes. Our Santa Nella Pinot Noir grapes were night harvested on September 19th. We destemmed the grapes into stainless steel tanks and fermented for 14 days on the skins before sending the free run to oak barrels where the wine aged 21 months.

RETAIL: \$44 | REORDER: \$31

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RUGGED ELEMENTS BAVARIAN LION CABERNET SAUVIGNON 2019

APPELLATION KNIGHTS VALLEY	ACIDITY/PH 6.0G/L / 3.51	ALCOHOL 14.2%	♥ ■
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TASTING NOTES

Aromas of chocolate, Bing cherry, and herbed olive beguile the nose but also strike a classic Knights Valley Cabernet Sauvignon signature. Decadent and savory notes unfold in this richly textured but taut wine that finishes with refreshing pomegranate-flecked vibrancy.

WINEMAKING

Patently waiting for full ripeness, these Cabernet Sauvignon vines were picked in mid-October.

Pressing right at dryness after 15 days without further extraction moderated the ample tannin coming from these dark grapes. Extended aging in barrels for 24 months softened this structured wine and developed layers of chocolate and tobacco-infused complexity. Bottled without fining preserved the muscular nature inherent in Cabernet Sauvignon grown in this warm, far-eastern corner of Sonoma County. Take time with this wine in your cellar and decant to allow its full expression.

RETAIL: \$52 | REORDER: \$37



RUGGED ELEMENTS WASSON CABERNET SAUVIGNON 2018

APPELLATION ALEXANDER VALLEY	ACIDITY/PH 6.0 G/L / 3.78	ALCOHOL 14.9%	♥ ■
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TASTING NOTES

Our Rugged Elements Wasson Vineyard Cabernet Sauvignon has a core of plum and blackberry with hints of dark chocolate and worn leather. Rich and textured on the palate with velvety tannins, the flavors alternate between ripe dark fruit, cocoa, nutmeg, cinnamon, and a hint of dark roast coffee.

WINEMAKING

The 2018 growing season was mild and dry which allowed for the Cabernet Sauvignon vines from Wasson Vineyard to slowly ripen and develop fully mature flavors. We harvested the vineyard at night and the grapes were in the winery pre-dawn. The wine was drained and pressed after 14 days on the skins. As a powerful wine when it was young, we kept it in barrel for 34 months until the wine had softened and turned into the beautifully balanced wine we bottled.

RETAIL: \$52 | REORDER: \$37



THE BARN CHARDONNAY 2020

APPELLATION SONOMA COAST	ACIDITY/PH 6.8 G/L / 3.38	ALCOHOL 13.5%	♥ ■
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TASTING NOTES

The wine opens with tropical aromas of guava and pineapple with toasted brioche and a balance oak on the nose. The palate is creamy with flavors of baked pear in pastry and nutmeg with a long finish.

WINEMAKING

Our winemakers review all Chardonnay wines from our various vineyards and choose the finest of that vintage. Once they find that

special vineyard that outperformed all others, the next task is to taste through the 200 to 400 barrels and find the finest 10 which not only need to be delicious and represent the vineyard but blend perfectly with each other—a difficult task but a labor of love. This wine comes from a single vineyard located in the Sonoma Coast appellation.

RETAIL: \$65 | REORDER: \$46



ROSÉ OF PINOT NOIR 2022

APPELLATION SONOMA COAST	ACIDITY/PH 7.5G/L / 3.36	ALCOHOL 11.9%	♥ ■
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TASTING NOTES

Exuberant and unreserved, our Rosé of Pinot Noir entices with a parfait of farm-fresh strawberries, grapefruit, and white peach. Lively lychee-flavored acid dances in tandem with a spreading mouthfeel to refresh the palate at each sip.

WINEMAKING

Our Sonoma Coast Pinot noir was night harvested on September 1st this year. The whole clusters were cold pressed in the early morning at low pressure to yield a pale pink color brimming with aroma and 7.5g/L of acid. A cool and long fermentation in stainless steel tank retained vibrancy and bouquet. Bottling in mid-February a short four months later captured the racy spirit of this rosé.

RETAIL: \$22 | REORDER: \$16



RUGGED ELEMENTS GREEN VALLEY CHARDONNAY 2019

APPELLATION RUSSIAN RIVER VALLEY	ACIDITY/PH 5.1 G/L / 3.38	ALCOHOL 14.1%	♥ ■
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TASTING NOTES

Our Rugged Elements Green Valley Chardonnay offers a creamy texture and pleasant minerality with aromas of Asian pear, cantaloupe, cinnamon, with a hint of beeswax and roasted macadamia nut. The mouthfeel has layers of flavor with lively acidity and a lingering finish.

WINEMAKING

Heavy winter and spring rains recharged the soil

after years of drought and a moderate summer made for a steady growing season. Handpicked at the peak of ripeness and flavor, the clusters were pressed gently and sent to French and Hungarian oak barrels for fermentation. The lees were stirred every other week for 6 months, then the wine was allowed to settle. About 75% of the barrels went through malolactic fermentation and the wine was aged for 19 months in 48% new oak to give it its pleasant, creamy texture.

RETAIL: \$38 | REORDER: \$27



THE BARN PINOT NOIR 2019

APPELLATION SONOMA COUNTY	ACIDITY/PH 5.4 G/L / 3.67	ALCOHOL 15.1%	♥ ■
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TASTING NOTES

A balance of power and grace meander through our Barn Pinot Noir. Ample cherry fruit and decadent chocolaty oak weave their way through this indulgent rendition that captivates the palate. Testament to a style that only Sonoma County can achieve.

WINEMAKING

Our 2019 vintage was sourced from a select block of a vineyard in the Sonoma Coast

appellation for its ideal location on a hillside near the banks of the Russian River and the clonal selection, Pommard clone 115. This makes the perfect combination for the highest quality Pinot Noir grapes. This terroir is uniformly cool due to the influence of the Pacific Ocean and experiences a long growing season with ideal conditions for creating Pinot Noir with concentrated flavors, true varietal character, and exceptional quality.

RETAIL: \$80 | REORDER: \$56

KEY: ♥ VINTNER'S CHOICE MIXED ♥ VINTNER'S CHOICE REDS ■ CLASSIC MIXED □ CLASSIC REDS