

EVENTS

NOVEMBER

20-24 *Flavor! Napa Valley*

Second annual Wine Country event featuring world-class Napa Valley wines alongside the Napa Valley's master chefs.
www.flavornapavalley.com

29 *24th Annual Festival of Lights*

Yountville becomes a magical, twinkling winter wonderland.
Downtown Yountville, 2-6 p.m.

DECEMBER

1-31 *Yountville's Winterscape*

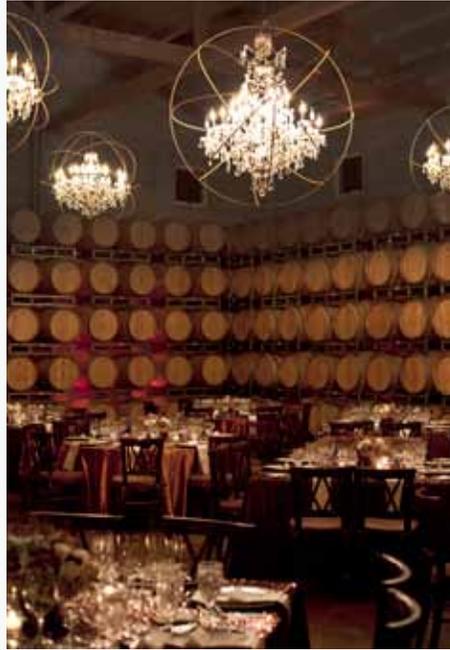
6-21 *The Twelve Days of Christmas 2012*

12 influential chefs cooking in collaboration with 12 Napa Valley vintners.
707-967-1205; www.meadowood.com

HOLIDAY HOURS:

Thanksgiving Eve: 10 am - 3 pm
Thanksgiving Day: Closed
Christmas Eve: 10 am - 3 pm
Christmas Day: Closed
New Year's Eve: 10 am - 3 pm
New Year's Day: Closed

HOST YOUR SPECIAL EVENT HERE



IMAGINE THE POSSIBILITIES...

Your special event set against the backdrop of Chimney Rock's magical vines, the luxurious barrel room or the intimate veranda - the possibilities are endless.

Please call Jan at 707.257.2641 ext. 3216, or email jan@chimneyrock.com for more information. Due to local ordinance, we regret that we are unable to host wedding ceremonies or receptions.

Chimney Rock

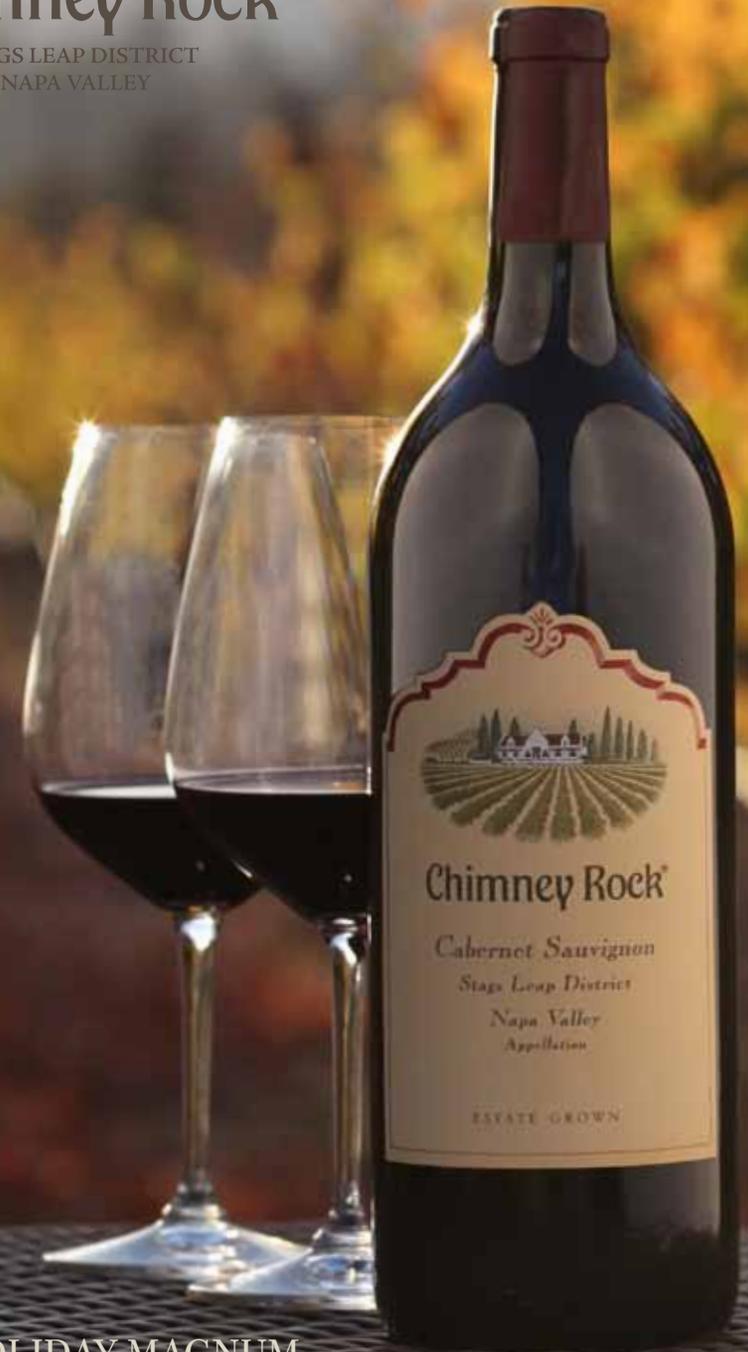
STAGS LEAP DISTRICT
NAPA VALLEY

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Chimney Rock

STAGS LEAP DISTRICT
NAPA VALLEY



2013 HOLIDAY MAGNUM



2006 STAGS LEAP DISTRICT CABERNET SAUVIGNON

"I underestimated it. I can see...I penalized the wines for not being flashy and opulent. I now realize that the '06s traded those qualities for elegance and, in many cases, ageworthiness – qualities that can be hard to recognize in a young Cabernet." – Steve Heimoff, *Wine Enthusiast*

One of the more intriguing aspects of winemaking is observing how a wine evolves over time. Experience has taught us that cool, dry years like 2006 may not immediately appear to stand alongside other "classic," potentially overly-hyped vintages. Invariably, time reveals all, and the more restrained, elegant wines shine as the years pass, often surpassing their flashier counterparts. As noted above, even the most esteemed wine critics acknowledge this.

It is with great pleasure that we share with you a large-format version of this elegant, age-worthy wine.

WINE PROFILE

BLEND: 82% Cabernet Sauvignon, 16% Merlot, 1% Cabernet Franc, 1% Petit Verdot

AROMA: Bright cherry, clove, mocha and a hint of vanilla.

FLAVOR: Velvet, rich and mouth-filling with the burst of red fruit in the front palate and a long, sensual finish.

ALCOHOL: 14.2%

300 CASES PRODUCED

AGING: Drink now or age for another 10-15 years.

RETAIL: \$205.00

CLUB PRICE: \$164.00

REORDER: 25% off six bottles or more: \$153.75/bottle

**OFFER ENDS
DECEMBER 30, 2013**

FROM THE TERLATO FAMILY KITCHEN

ROASTED RACK OF LAMB

INGREDIENTS

Feeds 8

- Rack of Lamb
- 4 Cloves of garlic, *chopped*
- 6 sprigs of fresh rosemary, *picked and chopped*
- 2 shallots, *chopped*
- ½ cup dry red wine
- 2 cups lamb demi glace
- 4 tablespoons of butter
- 2 tablespoons olive oil
- Salt and pepper



DIRECTIONS

Preheat an oven to 350 degrees.

Combine garlic, rosemary, salt, pepper and half the olive oil and rub all over the lamb.

Heat the remaining olive oil in a large sauté pan over medium high heat.

Place the lamb in the pan and cook for 3 minutes per side to ensure even browning.

Place in the 350 degree oven and roast for approximately 15 minutes for medium rare.

Remove from oven, reserve the lamb.

Place the pan over medium heat and add shallots to sauté until translucent.

Add wine cook until dry, then the demi and simmer for 5 minutes.

Strain through a fine chinois into a sauce pot, and finish by slowly whipping in the butter.

Slice the rack of lamb and pour the sauce over; serve with Chimney Rock Cabernet Sauvignon.