

RECIPES + PAIRINGS

**BRIOCHE PUDDING WITH CARAMELIZED APPLES + SALTED CARAMEL**

Serves 6  
Pairs Well With:  
THE BARN PINOT NOIR 2019



INGREDIENTS

- 8 ounces or 5-6 cups brioche or challah - cut into 1" cubes
- ½ cup pecans - toasted and chopped
- 2 Pink Lady apples (Honeycrisp, Braeburn or other) - peeled, cored and sliced into ¼" wedges
- ½ cup currants
- 1 T lemon juice + zest
- 2 cups half and half or cream - depending on how decadent you want to be
- 3 eggs
- ½ cup brown sugar
- 1 tsp cinnamon
- 1 tsp cardamon
- ½ tsp ground ginger
- ¼ tsp grated nutmeg
- ½ tsp ground cloves
- ¼ tsp salt

Caramel

- 1 ½ cup sugar + ¼ cup water
- 6 T butter
- ½ cup cream
- 2 tsp vanilla
- ½ tsp salt

DIRECTIONS

- In a small saucepan - place sugar and water over medium heat and cook until sugar dissolves and turns amber color - about 5-8 minutes, gently swirl pan occasionally during cooking. Remove from heat - whisk in butter, followed by cream, vanilla and salt. Transfer to a bowl and let cool while making pudding.
- Preheat oven to 350 degrees. On a parchment lined baking sheet, place the brioche cubes on the tray and bake for 5-8 minutes, until lightly toasted and golden. Set aside to cool.
- Butter a 9 x 6 inch deep dish baking pan. In a large bowl whisk the eggs, half and half (or cream), brown sugar and spices. Add the brioche cubes and gently toss together. Set aside while preparing the apples.
- Peel, core and cut apples into small wedges, toss with lemon juice and zest in a bowl, add the currants and pecans - then add 1 cup of the caramel and toss to combine. Add the apple mixture to the brioche and toss to combine. Transfer to the baking dish, cover with foil and bake for 30 minutes then uncover and finish baking until custard is set and top is golden brown about 15-20 minutes. Remove from oven and cool. Serve with a drizzle of caramel and even more decadent add a scoop of ice cream.



**RUGGED ELEMENTS GREEN VALLEY CHARDONNAY 2019**

APPELLATION  
**RUSSIAN RIVER VALLEY**

ACIDITY/PH  
**5.16/L / 3.38**

ALCOHOL  
**14.1%**

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.

FROM THE WINEMAKER

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 allocated 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

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## THE BARN PINOT NOIR 2019

APPELLATION <b>RUSSIAN RIVER VALLEY</b>	ACIDITY/PH <b>5.2 G/L / 3.74</b>	ALCOHOL <b>14.9%</b>	♥ ■
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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.

### FROM THE WINEMAKER

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



## JACK LONDON DRY FARMED CABERNET SAUVIGNON 2019

APPELLATION <b>SONOMA MOUNTAIN</b>	ACIDITY/PH <b>6.3 G/L / 3.81</b>	ALCOHOL <b>14.9%</b>	♥ ■
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### TASTING NOTES

Aromas of ripe black plum, blackcurrant and chocolate truffle are combined with the subtle notes of grilled meat. The palate shows great density with blackberry fruit and a subtle note of peppercorn.

### FROM THE WINEMAKER

The 2019 vintage has a wet spring followed by summer temperatures typical for Sonoma Mountain leading to even ripening. The early season soil moisture allowed us to let the fruit hang for longer than 2018, leading to an October 25th pick date. The grapes were fermented on the skins for 19 days before being drained and the free run sent to barrel. The wine aged 18 months in oak barrels, the majority of which were French oak and around 65% new oak barrels.

RETAIL: \$55 | REORDER: \$39



## THE BARN CHARDONNAY 2020

APPELLATION <b>SONOMA COAST</b>	ACIDITY/PH <b>6.8 G/L / 3.38</b>	ALCOHOL <b>13.5%</b>	♥
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### TASTING NOTES

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

### FROM THE WINEMAKER

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



## BLANC DE BLANCS

REGION <b>SONOMA COUNTY</b>	ACIDITY/PH <b>8.4 G/L / 3.02</b>	ALCOHOL <b>12.5%</b>	♥ ■
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### TASTING NOTES

Our Blanc the Blancs presents aromas of crisp green apple, lemon sorbet and pear with hints of freshly baked brioche bread, accompanied by a slight creaminess and velvety texture on the palate.

### FROM THE WINEMAKER

The grapes for our Blanc de Blancs were hand harvested in the cool morning hours to preserve crisp acids and quality of the delicate fruit. The juice was then fermented in stainless steel tanks at cool temperatures. After bottle fermentation, the wine aged en tirage for 14 months, allowing it to develop crisp characteristics and full flavor.

RETAIL: \$24 | REORDER: \$17

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



## RUGGED ELEMENTS ARROWHEAD VINEYARD CABERNET SAUVIGNON 2019

REGION <b>SONOMA COUNTY</b>	ACIDITY/PH <b>6.1 G/L / 3.69</b>	ALCOHOL <b>14.9%</b>	♥ ■
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### TASTING NOTES

An elegant and powerful Cabernet Sauvignon with aromas of blackcurrant, thyme and toasty oak underscored with hints of vanilla and burnt sugar. The palate displays rich, layered flavors of currant, pipe tobacco and black olive tapenade with plenty of complexity for this wine to age a decade.

### FROM THE WINEMAKER

The grapes were hand-harvested in the early morning hours of October 30, 2019 and processed through a special destemmer and optical sorter - allowing only perfectly ripe berries to make it to the fermentation tank. After 19 days on the skins, the free run was drained to tank, settled, then barreled down. After 14 months in barrel, the winemakers selected the best barrels for the blend - 45% new oak, 85% French and 15% Hungarian oak barrels.

RETAIL: \$52 | REORDER: \$37



## RUGGED ELEMENTS CROSS SPRINGS PETIT VERDOT 2019

REGION <b>LAKE COUNTY</b>	ACIDITY/PH <b>6.1 G/L / 3.82</b>	ALCOHOL <b>14.1%</b>	♥
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### TASTING NOTES

Our Rugged Elements Cross Springs Ranch Petit Verdot is visibly dense in the glass with aromas of black cherry, chocolate, tarragon, and a hint of grilled citrus. The palate is dominated by dried blueberry, grainy tannin, with a hint of blackcurrant.

### FROM THE WINEMAKER

Heavy winter and spring rains recharged the soil after years of drought and a moderate

summer made for a steady growing season. In spite of ample rain, the well-drained soils of Cross Springs Ranch led to a September pick for a variety that typically doesn't reach ripeness until mid-October. After 13 days on the skins the wine was drained and pressed then sent to barrel. The wine was matured two years in barrel and 10 barrels chosen for this blend.

RETAIL: \$42 | REORDER: \$30