

RECIPES + PAIRINGS

PORK RIBS WITH BBQ SAUCE

Serves 6-8

Pairs Well With:

JACK LONDON WILD FERMENT CABERNET SAUVIGNON 2018



INGREDIENTS RIBS

- 4 pounds or 2 racks of pork spare ribs
- 1/2 cup soaked wood chips
- 2 T smoked paprika
- 2 T brown sugar
- 1 T sea salt
- 1 tsp freshly ground black pepper
- 2 tsp chili powder
- 1 tsp cayenne pepper
- 2 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp cumin
- 2 tsp dried thyme

DIRECTIONS RIBS

- Combine spice rub in bowl. Place pork on baking sheet, sprinkle with rub on both sides evenly and pat down. Set aside.
- Place meat side down on indirect heat side. Cover grill and open vents halfway. Cook for 45-60 minutes (halfway through lightly brush BBQ sauce over meat) then flip ribs and alternate position on the grill. Temperature of grill should be around 250-300. Continue cooking and alternating until ribs are done. Start brushing ribs with BBQ sauce about the last 1/2 hour of grilling as it can dry out the meat. Add new briquettes as needed to maintain constant heat. Check the meat, it should give easily when twisted with fork but not fall off the bone. Continue to cook until ready. Cooking time will be between 2-3 hours. You can also cook ribs on a gas grill using the same method of indirect cooking and low heat.
- Transfer ribs to cutting board and let rest 10 minutes. Cut between bones and serve with BBQ sauce.

INGREDIENTS BBQ SAUCE

- 1 cup Kenwood Jack London Wild Ferment Cabernet Sauvignon
- 1 cup of your favorite BBQ sauce
- 3/4 cup hoisin sauce

DIRECTIONS BBQ SAUCE

- In a small pot bring the wine to simmer and reduce to 1/2 cup - about 7-10 minutes. Add the barbecue sauce and the hoisin - whisk until incorporated. Continue to cook on low for another 10 minutes. Place in a bowl to cool before using.



RUGGED ELEMENTS LONE PINE VINEYARD MALBEC 2019

APPELLATION
SONOMA VALLEY

ACIDITY/PH
5.4 G/L / 3.63

ALCOHOL
14.1%



TASTING NOTES

Aromas of blackberry pie with baking spice pie crust join with aromatic notes of fresh mint. The palate has velvety tannins and balanced acidity with flavors of blackberry, cassis and dried blueberry.

FROM THE WINEMAKER

The grapes were hand-harvested in the early morning hours of October 26th 2019 and destemmed to tank. After 14 months in barrel the winemakers selected the ideal barrels for the blend—75% American and 25% French oak, 40% of which was new oak.

RETAIL: \$40 | REORDER: \$28

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SEPTEMBER 2022



RUGGED ELEMENTS OLIVET PINOT NOIR 2019

APPELLATION RUSSIAN RIVER VALLEY	ACIDITY/PH 5.2 G/L / 3.74	ALCOHOL 14.9%	♥ ■
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TASTING NOTES

Aromas of ripe plum and strawberry reduction are joined by the subtle notes of lavender. The palate is soft with silky tannins, lush flavors of ripe red fruit and notes of dried rose petals, anise, and smoked bacon.

FROM THE WINEMAKER

In 2019, heavy winter and spring rains recharged the soil after years of drought and a moderate

summer made for a steady growing season. Our Olivet Pinot Noir grapes were harvested pre-dawn on September 28th 2019. We destemmed the grapes into stainless steel tanks and fermented on the skins for 14 days. The free run wine was then drained off the skins, settled and racked into oak barrels where the wine aged for 21 months. The very best barrels were individually selected by the winemakers for this wine.

RETAIL: \$48 | REORDER: \$34



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 tased 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.

ABOUT THE WINE

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



RUGGED ELEMENTS ESTATE MERLOT 2019

APPELLATION SONOMA VALLEY	ACIDITY/PH 6.2 G/L / 3.45	ALCOHOL 13.5%	♥
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TASTING NOTES

This Merlot offers aromas of black plum, cocoa powder and cedar forest. The palate is lively and pleasant with flavors of black cherry and blackberry bramble, approachable tannins and a hint of roasted hazelnut.

FROM THE WINEMAKER

The grapes were hand-harvested in the early morning of October 1st, 2019 and destemmed to tank. After 13 days on the skins the free run was drained to tank, settled, then barreled down. After 14 months in barrel the winemakers selected the ideal barrels for the blend—40% new oak, 50% French and 50% American oak barrels.

RETAIL: \$38 | REORDER: \$27



JACK LONDON WILD FERMENT CABERNET SAUVIGNON 2018

APPELLATION SONOMA MOUNTAIN	ACIDITY/PH 6.1 G/L / 3.68	ALCOHOL 15.1%	♥ ■
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TASTING NOTES

Irresistibly fruity aromas of fig, candied strawberry and ripe raspberry combine with dark chocolate raspberry truffle, cherry pie filling and subtle worn leather notes on the finish.

FROM THE WINEMAKER

The 2018 vintage was mild and dry leading to a more historically average picking date. The lack of significant rainfall in early Autumn allowed the winemaker the luxury of picking each vineyard block without the fear of bad weather dictating picking decisions.

The wine was aged for 17 months in 54% new oak barrels (60% French, 20% Hungarian, 20% American).

RETAIL: \$55 | REORDER: \$39

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



RUGGED ELEMENTS RICIOLI SAUVIGNON BLANC 2021

APPELLATION RUSSIAN RIVER VALLEY	ACIDITY/PH 5.1 G/L / 3.38	ALCOHOL 14.25%	♥ ■
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TASTING NOTES

Our Rugged Elements Ricioli Vineyard Sauvignon Blanc offers bright citrus aromas of meyer lemon and grapefruit zest, with some honeydew melon and pineapple with a hint of guava. On the palate the acid is bright with some minerality and a long green apple finish.

FROM THE WINEMAKER

Harvested by hand early in the morning of September 3rd, the grapes were brought to the winery and gently pressed before settling and racking into stainless steel fermentation tanks. The wine did not undergo malolactic fermentation and only received a slight amount of aging on oak to preserve the concentrated natural flavor of the Musqué clone.

RETAIL: \$34 | REORDER: \$24



RUGGED ELEMENTS SANTA NELLA PINOT NOIR 2019

APPELLATION RUSSIAN RIVER VALLEY	ACIDITY/PH 6.0 G/L / 3.62	ALCOHOL 14.5%	♥
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TASTING NOTES

Elegant fruity 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.

groundwater 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.

FROM THE WINEMAKER

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

RETAIL: \$44 | REORDER: \$31