



# Huge Bear WINES

## DECEMBER HUGE BEAR CLUB



*It is that time of the year when the nights grow longer, the air is crisp, and we are able to spend more time with those closest to us. We are coming off one of the most interesting harvest seasons that we've seen and it has definitely made us thankful for all that we have. The Holiday Season is special. We at Huge Bear are more than excited to see what it brings. You are part of our family and we are happy to share with you our velvety 2013 Huge Bear Cabernet Sauvignon from the Knights Bridge Vineyard and our crisp, refreshing 2016 Huge Bear Sauvignon Blanc! And so, no matter what or where you celebrate this time of year, raise a glass with us, and be merry.*

### 2016 Sauvignon Blanc, Sonoma County

Our vibrant 2016 Sauvignon Blanc delivers enticing floral notes of jasmine and honeysuckle, pear, sweet citrus, and a wet-sand minerality. The bright aromas follow on the palate and are joined with hints of tropical fruit, citrus zest, and stone fruit. A full, youthful mouthfeel finishes clean, refreshing, and balanced.

### 2013 Cabernet Sauvignon, Knight Bridge Vineyard

This robust Cabernet Sauvignon is selected from a specific Cabernet block on the Knights Bridge vineyard bolstered by just a touch of Petit Verdot. Aromas of red currant, blackberry, plum, and cedar abound in the glass. These notes are followed on the palate by licorice, baking spices, and dark berry compote flavors. The dusty, yet gentle tannins lead to a sweet, powerful finish. This rich Cabernet is drinkable now, but will age nicely for many years to come.

### Wine Country Wildfires

The wildfires that swept through the Napa and Sonoma area in October are the worst California has experienced in modern history; sadly over 5,700 structures and 42 lives lost. With our tasting room in downtown Calistoga and our vineyards in Knights Valley, we were in the heart of the Tubbs Fire and evacuated for over a week.

We are extremely grateful to report none of the members of the Huge Bear team suffered any losses and our vineyards are all untouched. Life is returning to normal, the vines are full of bright fall colors and there is a green carpet of grass from the recent rains.

However, the impact on our local community is far reaching. Huge Bear is hard at work, donating all tasting fees to the volunteer Knights Valley Fire Department, who helped protect our vineyard. We continue to offer heartfelt thanks to the first responders and firefighters who tirelessly and bravely fought the fires.

**How can you help? Send your friends and family to visit our area, plan a trip to see us, and buy Napa and Sonoma wines!**

### ROAST BEEF WITH PORCINI AND CABERNET

#### INGREDIENTS

- 1/4 cup coarsely chopped fresh rosemary
- 3 tbs coarsely ground black pepper
- 3 tbs olive oil
- One 6-rib standing beef rib roast (14 to 15 pounds), 1/2-inch fat cap left on the meat
- Salt to taste
- 3 tbs unsalted butter
- 1 medium shallot, very finely chopped
- 2 - 3 large garlic cloves, thinly sliced
- 1/4 cup Huge Bear Cabernet Sauvignon
- 1 quart beef stock or broth
- 1/4 cup sherry vinegar
- 4 thyme sprigs
- 1 ounce dried porcini (1 cup), ground to a powder

#### PROCEDURE

1. In a small bowl, combine the rosemary with the 3 tbs of black pepper and the olive oil and rub all over the roast.

Let the rib roast stand at room temp for 30 mins.

2. Put a large roasting pan in the middle of the oven and preheat to 375°. Season the roast with salt and put it in the hot roasting pan, fat side down. Roast for 30 minutes. Turn the roast over and cook at 350° for about 3 hours, rotating the pan a couple times. Roast until an instant-read thermometer inserted in the thickest part of the meat registers at least 130°. Let the roast rest on a carving board for 20 min.

3. Meanwhile, in a saucepan, melt the butter. Add the shallot and garlic and cook over moderate heat until lightly browned, 5 min. Add the wine and boil for 2 mins. Add the stock, vinegar and thyme and bring to a boil. Simmer over moderate heat until reduced to 2 1/2 cups, about 20 minutes. Strain the sauce and return it to the saucepan. Whisk in the porcini powder and simmer for 1 minute. Cover, remove from the heat and let stand for 5 minutes. Season with salt and pepper.

*Carve the roast, add some porcini jus and serve with the 2013 Huge Bear, Knights Bridge Vineyard Cabernet Sauvignon!*