

ST. FRANCIS WINERY & VINEYARDS

2002 CABERNET SAUVIGNON

Nuns Canyon Reserve SONOMA COUNTY

HARVEST September 2002

AGING Twenty-four Months

STORAGE French Oak

pH 3.63

BOTTLING May 2005

ALCOHOL 14.5% by volume

AGING POTENTIAL 7 to 10 years

TA 0.64g/100 mls

St. Francis Winery has long been a proponent of classic, full-flavored wines. This distinguished Cabernet Sauvignon is named in honor of our Nuns Canyon Ranch Vineyard. Produced from three intense and distinct mountain vineyards: St. Francis' own Nuns Canyon Vineyard set high on the steep terraced Mayacamas mountain range, Kings Ridge Vineyard situated along Sonoma County's Pacific coastal range, and Rockpile Vineyard located in one of Sonoma County's most recently anointed appellations, Rockpile, in the northeastern region of the county. The grapes are harvested by hand and crushed into stainless steel tanks, where fermentation takes place over the next eight to fifteen days, followed by malolactic fermentation for the next six weeks. Aging into French and American oak barrels for twenty-four months bestows balance to the rich and varied flavors of black cherry, chocolate and cassis set in generous, soft tannins. After bottling, the wine is held for an additional twelve months before release.



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WILD BOAR EMPANADAS

Paired with 2002 Cabernet Sauvignon, Nuns Canyon Reserve, Sonoma County

These tasty treats were a hit with all the big wines at this summer's Wine Club Fandango. Make a double batch and freeze some for your next gathering. Makes 24 empanadas

Filling

1 yellow onion, small dice	1 ½ tablespoons Paprika
1 tablespoon olive oil	1 teaspoon ground cinnamon
1 pound boar shoulder cut into ½ in. cubes (substitute pork shoulder)	½ cup golden raisins
1 tablespoon Chili powder	1 cup chicken broth
1 tablespoon Ground cumin	½ cup St. Francis Cabernet Sauvignon
	Salt and pepper to taste

Preheat oven to 350 degrees. Using an oven safe, heavy bottom pot, sauté onions and olive oil over medium heat until onions are translucent. Add wild boar cubes and cook until all the meat is slightly browned. Stir in spices, salt and pepper, and raisins. Continue to stir until the boar begins to caramelize the bottom of the pot. Pour in chicken stock and wine. Turn heat to high and bring liquid to a boil. Remove from heat, cover with lid or aluminum foil, and put in oven. Cook for 45 to 90 minutes, until meat is tender and shreds in your fingers, and most of the liquid is cooked out. Be sure to check often so as to not dry it out. Remove from pot, place into a heat safe container, and cool in refrigerator. Once cooled, pulse carefully in a food processor until just shredded. Salt and pepper to taste.

Dough

1 ½ cups all purpose flour	½ cup (1 stick) unsalted butter, melted, cooled
1 cup masa harina (corn tortilla mix)	½ cup plus 1 tablespoon water
1 teaspoon baking powder	2 large eggs
1 teaspoon salt	

Butter 2 large baking sheets. Mix flour, masa harina, baking powder and salt in large bowl. Stir in melted butter. Whisk water and 1 egg in small bowl to blend. Add to flour mixture and knead in bowl until smooth, pliable dough forms (about 2 minutes). Working with half of the dough at a time, roll out on floured surface to 1/8-inch thickness. Using 3 3/4-inch-diameter biscuit cutter, cut out rounds. Re-roll scraps and cut out additional rounds for a total of 12 rounds per dough half.

Whisk remaining egg in small bowl to blend. Place 1 tablespoon filling in center of each dough round. Lightly brush edges with egg. Put boar filling in the center and fold dough over, pressing edges with fork to seal. Place on prepared baking sheets. (Can be made ahead to this point. Cover with plastic wrap; chill. Can also be partially frozen on cookie sheet to avoid sticking together, then transferred to freezer bag for future use.)

Preheat oven to 375°F. Brush empanadas with beaten egg. Bake for about 25 minutes or until light golden brown. Serve warm.