

FROM JOSEPH CARR'S KITCHEN TO YOURS

Roasted Salt and Pepper Pork Shoulder

Paired with Joseph Carr Rutherford Merlot

Makes 4 Servings

3 1/2 pounds boneless pork shoulder, tied and sliced into 1.25 inch slabs
4 teaspoons whole peppercorn blend (I like the Morton & Bassett Rainbow Peppercorns) Very coarsely ground with a mortar and pestle
1 Tablespoon Sea Salt, from a salt grinder
6 ounces (weight) sliced bacon, cut into 1/2 inch pieces
1/2 cup Merlot
1/2 cup Chicken Stock (or store-bought chicken broth: unsalted)
Pomegranate Molasses

Pre-heat the oven to 425 degrees.

Sprinkle both sides of the pork shoulder with the salt and pepper. Place pork in a 11" x 15" glass baking dish and place in the oven uncovered. Sprinkle the bacon pieces over the pork. Bake for 30 minutes. Remove from the oven and pour off any fat that has accumulated in the bottom of the baking dish.

Reduce oven temperature to 325 degrees.

Turn pork over. Pour in chicken stock and Merlot. Cover tightly with foil or a lid and bake for an additional 1 1/2 - 2 hours until the meat is softened.

Remove pork from the baking dish and pour the juices into a small sauce pan.

Carefully remove the fat from the top of the juices in the sauce pan. Place this on a medium heat until it begins to simmer. Combine the broth with an equal amount of pomegranate molasses.

Serve the pork right out of the pan, or finish on the grill for 5 minutes on each side over a low to medium grill. Once they come off the grill, serve immediately (they should have great color from cooking in the wine) with sauce poured over top.

J O S E P H
Carr

SPRING WINE CLUB RELEASE

MARCH 2016

2016 EVENTS

We will be sharing our wines at exciting events around the country in the months ahead, and we warmly invite you to join us.

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| March 19th | FLAVOR! NAPA VALLEY 2016
<i>Napa Valley, CA</i> |
| March 28th - April 2nd | HIGH MUSEUM ATLANTA WINE AUCTION
<i>Atlanta, GA</i> |
| May 21st - 22nd | CULINARIA FESTIVAL WEEK
<i>San Antonio, TX</i> |
| June 3rd - 5th | AUCTION NAPA VALLEY
<i>Napa Valley, CA</i> |
| June 17th-19th | ASPEN FOOD & WINE
<i>Aspen, CO</i> |
| August 27th - 28th | LA WINE & FOOD
<i>Los Angeles, CA</i> |
| November 18th -20th | SAN DIEGO BAY WINE AND FOOD FESTIVAL
<i>San Diego, CA</i> |

Share.

IN THE CELLAR WITH JOSEPH CARR

Our 2016 Spring release has arrived and I couldn't be more excited to share two special wines with our founding Wine Club members. This month a great milestone happened for one of our smallest production wines. The **2012 Rutherford Merlot** received *92 points and was named Editor's Choice by Wine Enthusiast in March 2016*. With only 4 barrels or 92 cases made, this highly sought-after wine is not found anywhere else and is exclusively offered to you.

92 POINTS & Editor's Choice - Wine Enthusiast, March 2016

This wine is a standout, with seasoned, full-bodied layers of peppercorn, clove, cinnamon and jammy plum, balanced in weight and length, with just a hint of sanguine character. While it plays the savory card successfully, it dabbles judiciously in dark chocolate, too, finishing like a chocolate kiss - V.B.

I remember that day three years ago when winemaker, Aaron Pott and I were tinkering in the cellar and tasting the four barrels Aaron had his eye on. The Rutherford Merlot enticed our pallets with intense fruit and complexity that left a twinkle in our eyes and inspired us to bottle this superior wine separately from our other great Napa Valley Merlot barrels. May this wine evoke the same feeling when you open it.

The other new release I am thrilled to share with you is the **2014 Sonoma Coast Chardonnay**. Grown just above the fog line, Sonoma Coast Chardonnay thrives in the cool climate of the coastal hills and results in bright acidity and vibrant fruit flavors. The 2014 vintage proved to be the third year in a row of near-perfect weather and thanks to mother nature, allowed the fruit to reach optimal ripeness. The 2013 Vintage received 90 points from Wine Enthusiast and the 2014 is sure to repeat if not outshine her sister.

Enjoy the fruits of our labor and thank you for being a part of the Joseph Carr Wine Club family. As always, before they are gone, feel free to order more and use your *Share* (10%) or *Share More* (15%) discount.

If you have questions about your Wine Club membership, please contact Summer Jeffus at **707-755-3814** or **Summer@josephcarrwine.com**. Summer is a certified Sommelier who is always available as a resource to assist you with customizing your wine club shipments, orders and special requests.

I encourage you to follow your passion and share it with others, one bottle at a time.



JOSEPH CARR, Founder



2016 SPRING WINE CLUB SELECTION

2012 RUTHERFORD MERLOT

92 POINTS & Editor's Choice

Wine Enthusiast, March 2016

Sourced from Napa Valley's acclaimed Rutherford appellation, our 2012 Merlot was hand-picked and went through an 11-day fermentation to maximize flavor extraction. Rutherford is warmer than the surrounding Napa AVA's but is still marginally influenced by early morning fogs, an environment that creates rich flavors in wine without sacrificing freshness. This wine features notes of black cherry, black currant, and dark chocolate. On the palate, it is lush and rich, with supple tannins and fantastic length. Drink now or cellar for another 5 years.

Reg	Share 10%	Share More 15%
\$40	\$36	\$34

WINEMAKING

Appellation:
Rutherford, Napa Valley
Varietal Content:
96% Merlot,
4% Cabernet Sauvignon
Barrel Composition:
100% French Oak, 60% new
Barrel Ageing:
16 months
Winemaker:
Aaron Pott
Case Production:
92 cases

2014 SONOMA COAST CHARDONNAY

Sourced from the cool-climate Sonoma Coast appellation in Sonoma, this elegant Chardonnay underwent barrel fermentation as well as sur lie aging in 100% French oak, with both treatments contributing a complex bouquet and creamy texture. The wine features notes of pear, crème brûlée, peach, apricot, lime, almonds, and toffee. The palate shows a good mineral attack with a streak of wet stone, bright acidity, and excellent length and balance.

Reg	Share 10%	Share More 15%
\$22	\$19.80	\$18.70

WINEMAKING

Appellation:
Sonoma Coast, Sonoma
Varietal Content:
100% Chardonnay
Barrel Composition:
100% French Oak, 30% new
Barrel Ageing:
8 months
Winemaker:
Aaron Pott