



2022 TLD NAPA VALLEY

NAPA VALLEY CABERNET SAUVIGNON

COMPOSITION:

Blend:

100% Cabernet Sauvignon

Appellation:

100% Napa Valley

Barrel Aging: 20 months
in 60% new french oak
and 40% neutral bbl.

Wine Tech:

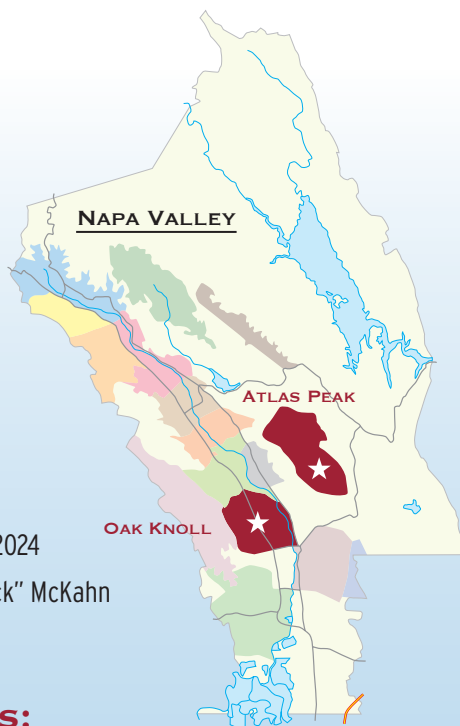
Alcohol: 14.7

Residual sugar: .09 g/L

Cases Produced: 150

Bottling Date: April 17th, 2024

Winemaker: Charles "Chuck" McKahn



TASTING NOTES:

Our 2022 Napa Valley Cabernet opens with lovely aromas of dark stone fruits, brambly vines with soft hints of new leather. The palate mimics the nose with flavors of dark cherry and dark stone fruits, dried raspberry and framboise along with notes of cocoa, cedar, sandalwood and white pepper. The wine has exceptional flavor and body structure with a warm, long, satisfying finish.



MARC'S WOOD-SMOKED, CHARCOAL-ROASTED TRI TIP RECIPE:

At TLD, we love our tri tip, almost as much as we love our wines!

Tri tip roast is a lean cut of meat that is big on flavor and pairs beautifully with our Cabernet Sauvignon!

Ingredients:

One 3-4 pound tri tip roast (fat cap trimmed)

For the Dry Rub:

2 Tbs whole peppercorns
2 Tbs smoked paprika
2 Tbs kosher salt
1 Tbs garlic powder
1 Tbs onion powder
2 tsp whole coriander seed
2 tsp whole mustard seed
2 tsp dried rosemary
2 tsp red pepper flakes



Instructions:

Prepare and fire-up your charcoal grill. Bring your grill to at 400 degrees F, and set it up for two-zone, indirect grilling, with the burning charcoal pile situated on one side of the grill well. Season the tri tip roast on all sides generously with the dry rub. Place the seasoned roast directly on the grill grates over the indirect heat side of the grill. Place a generous handful of dry, mesquite wood grill chips directly over the charcoal, and then cover the grill with the lid vent positioned over the tri tip. Grill the tri tip indirectly for 40-45 minutes before checking the temperature with a meat thermometer. 130 - 135 degrees Fahrenheit is the ideal temperature range you'll want to achieve for a perfect medium-rare, but you can grill/roast to your own taste for doneness. Allow it to rest for 10-15 minutes on a cutting board. Slice tri tip thinly against the grain and serve to your hungry friends and family along with a delicious bottle of TLD Cabernet Sauvignon for the ultimate food and wine pairing.



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