

Dear Handwritten Family,

As we write the next chapter of Handwritten Wines, we are reminded of the incredible dedication required to grow Cabernet Sauvignon at elevation, in the steep and rocky hillsides and mountain districts of Napa Valley. Executive Winemaker Rob Lloyd has passed on stories told by our winegrowers in the Mayacamas Mountains, telling us tales from pioneers of the first vineyard sites on Mount Veeder, and their unwavering commitment while establishing vines in the remotest of locations.

Inspired by such courage, we have extended that work ethic into our own philosophy, ever seeking new sources of only the highest quality fruit available, leading us to our first ever wine produced from the venerable Diamond Mountain District. Named for shards of reflective, volcanic glass present in the soils, this inaugural release of our Diamond Mountain Cabernet Sauvignon is sure to be remembered as a seminal moment in the history of Handwritten Wines, yet another step in the fulfillment of our vision of evocative wines sourced at elevation.

Like the rarest of gems, our Diamond Mountain Cabernet shines with exquisite red fruit notes and floral undertones, framed by remarkably plush tannins, its softer and silkier texture indicative of the overall character of the 2019 harvest. Beautifully elegant, you'll find our 2019 lineup of Cabernet Sauvignons to be surprisingly drinkable while young, revealing refreshing nuances and wonderful hints of earth, leather, and spice.

We hope that you'll join us in Napa soon to taste these new releases, in addition to trying one of our exciting new wine experiences, such as our Pinot Noir Vertical Wine Tastings, Cooking Classes, and "Vine to Table Dinners" curated and hosted by our Resident Executive Chef "Mike C." It's all happening at Handwritten's SOYO House luxury tasting room in Yountville, and we can't wait for you to visit!

With Gratitude,

THE HANDWRITTEN TEAM



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2021 'THE AUTHOR'

Proprietary White Wine



Marking an auspicious new chapter for Handwritten Wines, we proudly present the 2021 Vintage of 'The Author,' our proprietary white wine. Expertly crafted in previous years with 100%

Sauvignon Blanc, our winegrowers have patiently cultivated the iconic Sémillon grape variety, now harmoniously blended with our

Sauvignon Blanc to add an exciting new dimension to 'The Author,' creating a signature white wine that aspires to greatness as it continues to evolve with each new vintage.

Tropical aromas from Sauvignon Blanc that Handwritten aficionados have come to know and love, such as kiwi, papaya, and passion fruit, continue to sing off the glass, thanks to glorious morning exposure to ample sunlight in our Good Life Vineyard in Southeastern Napa. Gorgeous stone fruit notes of white peach meet juicy pear and fresh citrus, with the delicious tartness of grapefruit rounded out by richness on the palate from Sémillon.

This exquisite balance of fresh fruit and crisp acidity over a luxurious texture will keep you coming back for glass after refreshing glass.

COMPOSITION: 96% Sauvignon Blanc, 4% Sémillon

ALCOHOL: 15.1%



SPICY SALT & PEPPER SHRIMP

with Mango, Avocado, & Red Onion

Serves 6



INGREDIENTS

DIRECTIONS

1 ½ lbs	Large Shrimp, peeled & deveined
2-3 tbsp	Chili Oil
1 tbsp	Olive Oil
1 medium	Mango, peeled & diced
1 extra-large	Avocado, diced
¼ small	Red Onion, thinly sliced
to taste	Salt & Pepper

1. Season the shrimp with chili oil and some salt & pepper.
2. In batches, heat a little olive oil in a large sauté pan over high heat.
3. Add in some shrimp & sauté for a couple of minutes until almost just done through.
4. Remove from the pan and repeat the process until all the shrimp are cooked.
5. Serve with the mango, avocado, and red onion.

Recipe courtesy of Executive Chef MikeC

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2021 CHARDONNAY

Carneros



Offering the crispness and aromatics reminiscent of white Burgundies, in tandem with the luxurious flavors and textures of classic California Chardonnay, this very limited production bottling sourced from Truchard Vineyards is the rarest of gems.

Bright and lively, yet simultaneously rich and indulgent, the aromas alone are enough to seduce you, with floral blossom and citrus notes remarkably similar to those found in Moscato.

Fresh pineapple, lemon curd, and candied ginger on the nose are layered with peaches and cream and lovely floral undertones. These gorgeous aromas blend seamlessly with a rich and velvety palate of salted caramel and vanilla, balanced perfectly by a crisp acidity.

COMPOSITION: 100% Chardonnay

ALCOHOL: 14.8%



MUSSELS WITH SHALLOTS, FENNEL, & CHARDONNAY CREAM SAUCE

Serves 4



INGREDIENTS

1 tbsp	Olive Oil
2 small	Fennel Bulbs, quartered & thinly sliced
2 large	Shallots, halved & thinly sliced
4 cloves	Garlic, peeled & minced
2 tbsp	Thyme, minced
2 cups	Chardonnay
4 lbs	Mussels, cleaned & debearded
¼ cup	Heavy Cream
1 each	Rustic Baguette, cut into thick slices
for garnish	Fennel Frawns
to taste	Salt & Pepper

DIRECTIONS

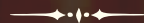
1. Heat the oil on high heat in a large deep skillet. Add in the fennel, shallots, and garlic along with some salt & pepper. Sauté for 4-6 minutes until starting to brown.
2. Add in the thyme and chardonnay and bring to a boil.
3. Add in the mussels and cover for 3-4 minutes until the mussels have opened. Reduce the heat to low and stir in the cream, and adjust the seasoning with salt & pepper.
4. Serve with the baguette slices and garnish with fennel frawns.



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2019 PINOT NOIR

Sta. Rita Hills



Among the up-and-coming stars of the wine producing world, the Santa Rita Hills Appellation in Santa Barbara has steadily gained critical acclaim as a cool-climate region, noted for its distinctively fruit-forward Pinot Noirs.

A ten-mile corridor of mountains, stretching eastward from the Pacific into a sun-lit valley, creates a warmer micro-climate resulting in optimal ripening, as blankets of fog roll in to cool down the vineyards in the evenings. This ideal terroir produces remarkably flavorful Pinot Noirs, noted for their richness and intensity.

Raspberries and smoked cherries on the nose of our 2019 vintage are gently layered with baking spices and hints of leather and earth, marrying wonderfully with tart flavors of raspberry pie, herbs, and toasty caramelized sugar on the palate. Perfectly balanced and finishing with a fresh acidity, this lovely wine is well suited to be sipped and savored on its own or with a variety of food pairings.

COMPOSITION: 100% Pinot Noir

ALCOHOL: 14.9%

GRILLED ROMAINE SALAD
with Bacon, Blue Cheese, & Green Goddess Dressing
Serves 6



INGREDIENTS

¼ cup	Mayonnaise
⅔ cup	Sour Cream
¼ cup	Chive, minced
¼ cup	Parsley, minced
½-1 tbsp	Lemon Juice
3 each	Romaine Hearts, cut in ½ lengthwise
2-3 tbsp	Olive Oil
8 oz	Cooked Bacon, rough chopped
1 cup	Crumbled Blue Cheese
6 medium	Radish, thinly sliced
to taste	Salt & Pepper

DIRECTIONS

1. Place the mayonnaise and the next 4 ingredients into a blender and puree until smooth. Adjust seasoning with salt & pepper.
2. Drizzle the cut side of the romaine hearts with the olive oil and season with the salt & pepper.
3. Heat on a grill or grill pan on high heat. Grill the romaine cut-side down for less than a minute; just until they get grill marks. Let cool, then rough chop. Toss with the dressing.
4. Serve along with the bacon, blue cheese, and radishes.



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2019 CABERNET SAUVIGNON

Carneros



Our 2019 Carneros Cabernet Sauvignon reminds us that, in addition to being powerful and exultant, Napa Cabernets can also be elegant, understated, graceful, and wonderfully pleasing in their subtlety. Often compared to old-world counterparts, there is a certain rustic and earthy quality to this wine, adding to its intrigue and opening possibilities to unique food pairings.

Bright red fruit aromas of cranberry and pomegranate are complemented by delicate rose petals notes, followed by hints of pepper and cedar. Flavors on the palate start softly with cherries, cola, and cranberry, followed by a woodsy, toasted quality, slowly building to a crescendo and finishing with a pleasing acidity.

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 14.9%

PROSCIUTTO, ARUGULA, PROVOLONE, & FIG PIZZA

Serves 6-8



INGREDIENTS

2 tbsp	Fine Cornmeal
1 large	Pizza dough, rolled out
¼-⅓ cup	Olive Oil
1 cup	Baby Arugula
1 ¼ cup	Shredded Provolone
4 slices	Prosciutto, torn into pieces
5-6 medium	Figs, topped & quartered
to taste	Salt & Pepper

DIRECTIONS

1. Preheat the oven with a pizza stone(s) to 500-550°.
2. Dust a pizza peel with the cornmeal and place the rolled out pizza dough on top.
3. Drizzle some of the oil over the top of the pizza dough. Top with arugula and cheese. Distribute the prosciutto and fig pieces evenly over the top and season with salt & pepper.
4. Place onto the pizza stone and bake for about 8-10 minutes (rotating once), until nice, crispy and golden brown.
5. Remove from the oven, place onto a cooling rack for a couple minutes, slice and serve.



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2019 CABERNET SAUVIGNON

Coombsville



Nested in the verdant green foothills of the Vaca Mountains, the Coombsville AVA's location, topography, and soils create a unique terroir resulting in incredibly distinctive and flavorful Cabernets and essentially what has become a cult wine among Handwritten aficionados.

Carved out of geologic time to form a bowl-shaped depression in the eastern slopes, cool breezes from San Pablo Bay to the southwest swirl in this hillside basin, lowering evening temperatures and extending the growing season, allowing grapes to slowly ripen in soils deposited with volcanic ash from Mt. George up above. Forced to seek nutrients deep underground, naturally concentrated juices develop from these vineyards, producing intensely flavorful, almost hedonistic Cabernet Sauvignon.

Macerated dark fruits on the nose of the 2019 vintage meet spearmint, spices, and earthy aromas, with pomegranate and raspberry on the palate, framed by grippy tannins and finishing with slight hints of lavender, the texture gradually becoming silkier as the wine opens up.

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 14.9%

ROASTED MARROW BONES
with Challa Toasts, Balsamic Gastrique, & Micro Greens Salad
Serves 6-8



INGREDIENTS

1 cup	Balsamic Vinegar
½ cup	Sugar
6-8 medium	Beef Marrow Bones (about 3-4 inches each)
8-12 slices	Challa Bread, cut into triangles
3-4 cups	Micro Greens
2 tbsp	Olive Oil
1 tbsp	Lemon Juice
to taste	Salt & Pepper

DIRECTIONS

1. Preheat the oven to 450°.
2. Place the vinegar and sugar along with a little salt & pepper into a small saucepan over med-high heat. Reduce by about 50%, stirring often.
3. Place the marrow bones cut side down on a baking mat or parchment lined sheet tray and into the oven for about 15 minutes, until the marrow is softened.
4. Place the challa bread onto a sheet tray and into the oven for about 45 minutes until lightly toasted.
5. Toss the micro greens with the olive oil, lemon juice, and some salt & pepper. Serve along the marrow bones, toasts and gastrique.



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2019 CABERNET SAUVIGNON

Yountville



Named after George Calvert Yount, founder of our charming Town of Yountville, Handwritten's Yountville AVA vineyard site is located in the rocky hills directly adjacent to the legendary Stags Leap District.

With mid-summer peak temperatures reaching 90 degrees and nighttime lows dropping to the mid-50s, this region in the heart of the Napa Valley is known for excellent wines of exceptional balance and structure, which evolve beautifully over time.

A lovely nose of blueberries, cherries, and wild blackberry bramble are accompanied by subtle hints of vanilla, leather, and forest floor, laid over a rich and full-bodied wine on the palate.

This is the quintessential Napa Valley Cabernet, big and fruit-forward with grippy tannins, and a meaty, smoky finish, balanced by a juicy acidity.

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 14.9%

LAMB & PESTO PASTA
with Sautéed Onion & Cherry Tomatoes

Serves 6



INGREDIENTS

1 bunch	Basil Leaves
1 bunch	Parsley Leaves
3 cloves	Garlic, peeled
¼ cup	Roasted Pistachios
½ cup	Grated Parmesan
¾ cup	Olive Oil
1 ½ lbs	Ground Lamb
2 tbsp	Olive Oil
1 medium	Onion, diced
1 pint	Cherry Tomatoes, halved
1 lb	Pasta of Choice
to taste	Salt & Pepper

DIRECTIONS

1. Place the basil and the next five ingredients, and a little salt & pepper, into a food processor and puree until smooth.
2. Heat a large nonstick sauté pan over high heat. Add in the ground lamb, along with some salt & pepper, and sauté until nicely browned. Remove from the heat and set aside.
3. Heat the olive oil in a large saucepan over high heat. Add in the onions, along with some salt & pepper, and sauté for a few minutes until starting to brown.
4. Reduce the heat to medium and add in the tomatoes along with some salt & pepper. Continue to sauté for a couple minutes until the tomatoes have softened. Add in the cooked lamb and stir to combine.
5. Cook the pasta in salted boiling water until cooked to desired doneness. Strain and add to the lamb mixture along with the pesto and stir to combine.



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2019 CABERNET SAUVIGNON

Diamond Mountain



High above Calistoga, in Napa Valley's northwestern reaches of the Mayacamas Mountains, lies the Diamond Mountain District AVA, named for shards of reflective, volcanic glass that are present in the ash-like soils.

Sure to be remembered as a seminal moment in the history of Handwritten Wines, we proudly present the inaugural vintage of our Diamond Mountain Cabernet Sauvignon, an exciting new offering in our portfolio of Napa Valley wines sourced at elevation.

A lovely mélange of cranberry, strawberry, and cherries on the nose are balanced by lavender and wintergreen, rounded out by hints of tobacco and worn leather. Black currant flavors on the palate are accompanied with fresh spearmint and plush tannins, an expressive yet elegant structure of concentrated power, surrounded by a smooth and silky texture.

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 14.9%

SLOW BRAISED SHORT RIBS

with Fire Roasted Tomatoes & Carrots

Serves 6



INGREDIENTS

6 pieces	Beef Short Ribs
to taste	Salt & Pepper
2-3 tbsp	Olive Oil
1 ½ cups	Cabernet Sauvignon
4 cups	Baby Peeled Carrots
6 cloves	Peeled Garlic, thinly sliced
2 tbsp	Rosemary, minced
½ cup	Beef Bone Broth
2 cups	Crushed Fire Roasted Tomatoes
for garnish	Micro Greens

DIRECTIONS

1. Preheat the oven to 325°.
2. Season the short ribs with salt & pepper. Heat a large sauté pan on high heat. Add some olive oil and sear the meat on all sides until nicely browned; remove and reserve. Deglaze the pan with the wine and reduce by 50%.
3. Place the meat, carrots, garlic, rosemary, reduced wine, broth, and tomatoes in a Dutch oven, and season with some salt & pepper.
4. Cover and place into the oven for about 3.5-4 hours until very tender.
5. Serve garnished with micro greens.

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2019 CABERNET SAUVIGNON

Howell Mountain



Perfectly balanced, with gorgeous, ripe flavors, yet wonderfully smooth on the palate, our 2019 Howell Mountain Cabernet ranks among the most prized wines in our portfolio. A very limited production offering for collectors seeking the finest Cabernet Sauvignons available in Napa, this wine is a marvel of complex flavors, nuance, elegance, and grace.

Representing the true embodiment of mountain district terroir, the rocky volcanic soils of Howell Mountain produce smaller, yet much more intensely flavored berries, resulting in some of the most highly concentrated and fruit-forward wines in the world.

Delightful red fruits on the nose meet lovely aromas of rosemary, cedar and sage, over a lush and velvety palate of raspberries, cherries, and red plum. Layers of dark chocolate, espresso, and hints of vanilla follow, framed by surprisingly soft, smooth, and integrated tannins, accompanied by lively, high-toned acidity.

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 14.9%



ARTISAN GRILLED CHEESE SANDWICHES

with Fig Jam

Makes 4



INGREDIENTS

8 slices	Artisan Bread of Choice
6 tbsp	Fig Jam
1 ½ cups	Shredded Aged Gouda
1 ½ cups	Shredded Aged Cheddar
4-6 tbsp	Softened Unsalted Butter or Duck Fat
to taste	Salt & Pepper

DIRECTIONS

1. Spread ½ of the slices of bread on the work surface, spread the fig jam to coat each, and season with a little salt & pepper. Top with the cheeses and then the other slices of bread.
2. Spread a thin coat of the softened butter or duck fat on the outsides of the sandwiches.
3. Heat a large nonstick pan over medium heat. Cook the sandwiches on both sides until deep golden brown and the cheese has completely melted.

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2019 CABERNET FRANC

Calistoga

An elegant and fruit-forward version of Cabernet Franc, our vineyard site lies in the northernmost reaches of Napa Valley in the Calistoga AVA. Noted for having the most extreme 'diurnal shift' of all AVAs (meaning the highest average daytime and lowest nighttime temperatures), Calistoga is known for producing incredibly well-balanced wines.

High daytime temperatures allow for optimal ripening, followed by cooling afternoon breezes which sweep in from the Russian River Basin to the northwest. This critical cooling effect gives the grapes a respite from the heat, allowing for higher acid retention, resulting in beautifully balanced wines.

Jammy berries and soft florals on the nose are wonderfully complemented with hints of herbs, pepper, smoke, and tobacco, meeting seamlessly on the palate with flavors of raspberry, red plum, and touches of lavender. The wine finishes with pleasing notes of dark cocoa and espresso, framed by soft, silky tannins and bright acidity.

COMPOSITION: 100% Cabernet Franc

ALCOHOL: 14.9%



SLOW ROASTED PORK COUNTRY RIBS

*with Sage Brown Butter Sweet Potato Puree &
Cabernet Franc Reduction*

Serves 6



INGREDIENTS

6 pieces	Boneless Country Style Pork Ribs
to taste	Salt & Pepper
2-3 tbsp	Olive Oil
2 cups	Cabernet Franc
¾ cup	Beef Demiglace
4 medium	Sweet Potatoes
½ cup	Butter
6-8 each	Sage Leaves, minced
for garnish	Micro greens

DIRECTIONS

1. Preheat the oven to 325°.
2. Season the pork with salt & pepper. In batches, heat a large sauté pan on high heat. Add some olive oil and sear the pork on all sides until nicely browned. Remove each piece to a large piece of foil and wrap tightly; place onto a sheet tray and into the oven for about 2.5 hours.
3. Deglaze the sauté pan with the wine and reduce by about 75%. Stir in the demiglace and season with some salt & pepper.
4. Wrap each sweet potato in foil, place onto a sheet pan, and place into the oven for about 1.5 hours until very tender.
5. Melt the butter in a saucepan on medium to med-high heat until it browns. Remove from the heat and let cool for 3-5 minutes. Stir in the sage and let steep for about 5 minutes. Add in the sweet potatoes, along with some salt & pepper, and puree until smooth.