



# THRALLS

2012

PINOT NOIR • ROMA'S VINEYARD

## Winemaking

Consisting of 100% Pommard clone from Roma's Vineyard, perched atop a 1,800 foot ridge just north of Boonville, grapes were hand sorted, gently crushed and fermented via native yeasts in small lot micro bins. It finished 100% malolactic fermentation and was aged 11 months in 100% French Oak (35% new) before bottling in August 2013.

## Tasting Notes

Aromas of Porcini mushrooms, umami, cherry, rhubarb pie, bergamot, black tea leaf and asian spice with velvety tannins and piquant acid on the palate.

Price: \$42 | Alc: 13.5% | pH: 3.8 | TA: 6.3 | Production: 76 cs.

# Wild Mushroom Crostini

Makes 25-30

**Wine Pairing:** 2012 Thralls Pinot Noir Roma's Vineyard

## Ingredients:

2 tablespoons unsalted butter  
2 tablespoons extra-virgin olive oil, plus extra to drizzle on crostini  
1 ½ pounds wild mushrooms, such as shiitake, cremini, Portobello, porcini, or chanterelles, chopped  
1 shallot, finely chopped  
2 garlic cloves, finely chopped  
2 tablespoons fresh lemon juice  
1 teaspoon finely chopped thyme  
1 tablespoon finely chopped Italian parsley, plus more for garnish  
Kosher salt  
Freshly ground pepper  
25-30 thin slices of narrow rustic baguette  
1 cup fresh ricotta cheese

## Directions:

In a large skillet, melt butter and olive oil. Add the shallot and garlic; cook for 5 to 8 minutes until softened  
Add mushrooms and cook until softened and slightly browned, about 5 to 8 minutes  
Stir in the lemon juice, thyme and parsley. Season with salt and pepper  
Heat a grill over medium heat. Brush crostini with olive oil and grill pieces about 1 minute per side, until toasted  
Spread each crostini with ricotta cheese and top with a spoonful of wild mushroom mixture  
Garnish with parsley and serve

*Recipe by Rachel Voorhees, Certified Sommelier*