

HAGAFEN CELLARS  
**2017 RIESLING**  
NAPA VALLEY

Vintage	2017	Brix	20.9°
Varietal	Riesling	Acidity	7.82 g/L
Appellation	Napa	pH	3.01
Harvest	9/4/17	Alcohol	11.5
Cases	490	R.S.	4%, sweet

With semi-sweet wines, more of the natural grape sugar is left in the wine. This adds a much more perceptible sweetness to your glass. We like to say the sweet is the star of this wine.

With aromas of white peach, nectarine and jasmine, you know this wine is something special. As it, ever so smoothly, slides onto your palate this rich round wine is supplely soft with flavors of ripe yellow peaches and delicately scented honeysuckle. The gentle sweetness, balanced by the soft acid, seems to linger long after you have finished.

This Napa Riesling is the perfect accompaniment to a beautiful day, a good book and a hammock!



*Retail bottle - \$27*

**Club bottle \$22.95**

(15% discount)

*Retail case - \$524*

**Club case \$259.20**

(20% discount)

**BLUE CHEESE AND PEAR**  
PUFF PASTRY BITES

**INGREDIENTS**

1 T extra-virgin olive oil  
1 medium yellow onion, diced  
salt and black pepper  
1 T fresh thyme leaves, minced  
2 medium ripe Red d'Anjou pears, diced  
1 lb puff pastry dough, thawed  
2 oz crumbled Gorgonzola

**DIRECTIONS**

Heat the oven to 375°F and arrange a rack in the middle. Heat olive oil in a large nonstick frying pan over medium heat. When it shimmers, add the onion, season with salt and freshly ground black pepper, and stir to coat. Cook, stirring occasionally, until the onion is golden brown, about 12 minutes. Stir in the thyme and cook until fragrant, about 1 minute more. Remove from heat, stir in the pears and set aside to cool briefly.

On a clean work surface, lay out the sheet of puff pastry. Using a 1 1/2-inch round cutter, cut the pastry into about 48 rounds, and divide between two parchment-lined cookie sheets. Place one teaspoon of the pear mixture on each round and top with a few crumbles of cheese.

Bake until the cheese is melted, the bottom of the tartlets are golden brown, and the puff pastry is cooked through, about 15 to 20 minutes. Serve immediately.

