

HAGAFEN CELLARS
2018 DRY RIESLING
 NAPA VALLEY

Vintage	2018	Brix	22.4°
Varietal	Riesling	Acidity	7.9 g/L
Appellation	Napa	pH	3.03
Harvest	9/12/18	Alcohol	13.0
Cases 500			

Our 2018 Estate Bottled Dry Riesling is a delightful change from what you typically expect from a Riesling.

With a fresh and clean nose, the aroma of this lovely wine has hints of lychee and lemon zest and a slight spiciness that tingles the senses. The fresh and clean feeling carries through the palate with vivid and clear notes of Meyer lemon and white peach. The mouth feel is pleasingly soft but with bright, lively elements of spice and fruit.

This refreshingly dry wine lingers long after it has left your palate and leaves you with a new appreciation for Riesling's delightful diversity.



Retail bottle - \$27
 Club bottle \$22.95
 (15% discount)

Retail case - \$324
 Club case \$259.20
 (20% discount)

GRILLED MANGO SALAD
 WITH AVOCADO & PISTACHIOS

INGREDIENTS

1 large mango (about 1 lb)	¼ cup fresh mint leaves
1 T + 1 T extra-virgin olive oil	¼ cup thinly sliced red onion
1 ½ T lime juice	½ avocado, diced
¼ t sea salt	3 T shelled, salted, roasted pistachios
½ t black pepper	
3 cups packed mixed baby spinach and arugula	

DIRECTIONS

Preheat a grill. Stand up the mango and cut a large slice off of each side of the mango, coming as close to the large flat center seed as possible. Brush the cut surfaces of the mango pieces ("cheeks") with 1 teaspoon of the olive oil. Place cut side-down on the grates and grill over direct medium-high heat until charred and heated through, about 7 minutes, rotating once halfway through grilling. Let stand for 5 minutes.



Score each "cheek" into cubes in the peel, not cutting through the peel. Then scoop the cubes out of each peel. Add 1/3 cup packed grilled mango cubes to a blender; reserve remaining cubes.

Add the lime juice, salt, pepper, and remaining 1 tablespoon oil to the blender; cover and puree on high speed until creamy. (Note: Drizzle in a little apple cider vinegar or additional extra-virgin olive oil if needed for proper blending.)

Arrange the spinach, mint, onion, and avocado onto 2 salad plates or bowls. Spoon half of the grilled mango dressing onto the salads. Sprinkle with the reserved grilled mango cubes and