

HESS PERSSON

E S T A T E S

FEBRUARY 2024 COLLECTORS CLUB NEWSLETTER

UPDATE FROM THE ESTATE

There's rarely a dull moment here on the hill.

Recently transferred to barrel, our vintage '23 red wines have just begun their journey to maturation. We're now preparing ourselves with great excitement to bottle some fan favorites: Small Block Series Rosé and Small Block Series Albariño from vintage '23, which critics are already calling the vintage of the millennium!

Over the Holiday period, we received ample rain which is very welcome. Our reservoirs are now well on their way to replenishment. In the vineyards, our team has started pruning, so the vintage 2024 cycle is already in swing.

The wines included in your February allocation are a stunning selection, including the newly released 2019 Small Block Series Reserve Oakville Cabernet Sauvignon and the 2021 Panthera Chardonnay. We have also included two memorable wines from the '18 vintage: the Small Block Series Collectors Cuvée and the Small Block Series Merlot.

Enjoy this excellent offering and we hope to see you on Mount Veeder in the New Year.

All the best,



Tim Persson

PROPRIETOR

HESS PERSSON ESTATES



UPCOMING EVENTS



Yosemite Wine Dinner & Weekend Getaway

March 16th, 2024, 5-8PM

You're invited to Rush Creek Lodge & Spa at Yosemite for a memorable wine dinner and weekend getaway. Start your weekend with a four-course dinner featuring Hess Persson Wines created by Rush Creek Chef, Tony Lemens, and Hess Persson Estates Executive Chef, Chad Hendrickson.

Reservations required.



Collector Club + Winemakers Virtual Tasting

March 27th, 2024, 4-5PM

Join winemakers, Dave Guffy and Stephanie Pope, to discuss the 2019 Small Block Reserve Cabernet Sauvignon Appellation Series. Complimentary for all club members.

Reservations required.

Scan here for
February Club
Allocation
details.



PAN ROASTED DUCK BREAST

and

APPLEWOOD SMOKED BACON, LETTUCE & TOMATO SANDWICH

by Hess Persson Estates Executive Chef Chad Hendrickson

Yields 4 Servings

PREP TIME: 30 MINS, COOK TIME: 45 MINS TOTAL TIME: APPROX 75 MINS

Wine pairing suggestion is Small Block Series Merlot



INGREDIENTS

SWEET ONION JAM

- 1 oz. canola and olive oil, mixed
- 2 ea. sweet onions, small dice
- 4 Tbsp. balsamic vinegar
- 3 Tbsp. brown sugar
- salt and pepper, to taste

MUSTARD AIOLI

- 2 Tbsp. Dijon mustard
- 2 Tbsp. whole grain mustard
- 4 Tbsp. mayonnaise
- salt and pepper, to taste

DUCK BREAST

- 3 ea. duck breast, boneless (6-8oz)
- 1 Tbsp. canola oil
- salt and pepper to taste

SANDWICH

- 8 ea. whole grain bread, sliced
- 8 ea. applewood smoked bacon, thick sliced, cooked crispy
- 2 ea. tomatoes, vine ripe, sliced
- 1 ea. lettuce, butter leaf, washed
- salt and pepper, to taste

METHOD

Sweet Onion Jam

1. Heat a sauté pan over medium, add the oils and onions. Cook until caramelized. Add the balsamic vinegar and reduce until almost dry. Add the brown sugar and cook until the sugar starts to caramelize. Season with salt and pepper.

Mustard Aioli

1. Combine all ingredients in a bowl. Season with salt and pepper.

Pan Roasted Duck Breast

1. Score the skin of the duck. Season with salt and pepper. Let sit for 15 mins.
2. Heat a sauté pan over medium low heat. Add canola oil. Place duck breast in pan, skin side down. Allow the fat to render slowly until the skin is golden brown. If cooked too quickly, the duck breast will shrink. Cook on one side only.
3. When ready to serve, heat a sauté pan over medium high heat. Add ½ Tbsp. oil and place the duck breast in the pan, meat side down. The meat should sizzle when added. Place in a hot oven and let cook for a few minutes until the duck is medium rare. Remove from oven and let rest for 10 mins.

To Assemble

1. Spread both slices of bread with the Mustard Aioli. On the bottom slice of bread, spread a layer of Sweet Onion Jam. Place a few slices of duck breast on the jam, then top with the bacon. Place the sliced tomatoes on top of the bacon along with a piece of lettuce. Place the other slice of bread on top.
2. Serve with the homemade potato chips. Find the recipe here: <https://www.hessperssonestates.com/recipes/>