

# HESS PERSSON

E S T A T E S

## SEPTEMBER 2023 COLLECTORS CLUB NEWSLETTER

### UPDATE FROM THE ESTATE

This year's harvest is about a month behind the past few years. While the rest of the country had been dealing with intense summers, Napa has had an unseasonably cool summer - not that we are complaining - but it has slowed down the ripening of the grapes.

Veraison, the grapes turning from green to red, began in mid-August on Mount Veeder and the rule of thumb is once they are fully red, we will start to pick 45-60 days later. Comparing this year to previous vintages, we are setting up to align with 2011, an unseasonably cool harvest; but it still delivered some delicious wines!

In the winery we have been preparing to get the 2021 vintage reds into bottle, and I am very excited for these wines to release, as the quality is showing to be wonderful. We are prepping the cellars to receive grapes, so if you get a chance to come up and visit you might catch us moving brand new barrels and stacking them into pyramids!

Fun Fact: It takes about 1 cluster of grapes to make 1 glass of wine.

Cheers,



Stephanie Pope  
**WINEMAKER**  
**HESS PERSSON ESTATES**



### UPCOMING EVENTS

#### Presidio Social Club Happy Hour

September 30, 2023, 4-6 PM

Join the Collectors Club Concierge Team for a happy hour take-over at Presidio Social Club. Take in the views of the historic Presidio Park with a glass of wine in hand as we share an exclusive selection of Hess Persson Estates wines - including the 97 pt. 2019 vintage of The Lion Cabernet Sauvignon - alongside seasonally inspired fare.

**Advance reservations required.**

#### Holiday Open House

December 8, 2023, 1-4 PM

Celebrate the holidays with Hess Persson Estates. Bring a donation and taste a selection of classic wines paired with holiday delights made by our very own Chef Chad Hendrickson and Pastry Chef Jason Collins.

**Advance reservations required.**

#### The Collection Winemaker Dinner

February 10, 2024, 6-9 PM

Save the date for our first event of the new year. Join Curator Rob Ceballos and Winemaker Stephanie Pope for a culinary experience curated by Executive Chef Chad Hendrickson, inspired by and set in the iconic Hess Art Collection.

**Advance reservations required.**

Visit [hessperssonstates.com/visit/events/](https://hessperssonstates.com/visit/events/) or call 707-320-9221 to make reservations.

### HAVE YOU HEARD?

We offer allocation customization. A selection of additional wines are offered with each club order and you have the ability to change your order through your online account. If you need any assistance with customization or accessing your account, please reach out to us.

Scan here for  
September  
Collectors Club  
Allocation  
details.



# GRILLED SKIRT STEAK

*with*

## GRILLED HEIRLOOM TOMATO, GOCHUJANG AIOLI, *and*

### ARUGULA, QUINOA & BLUE CHEESE SALAD

*by Hess Persson Executive Chef Chad Hendrickson*

*Yields 4 servings*

PREP TIME: 120 MINS, COOK TIME: 45 MINS TOTAL TIME: APPROX 120 MINS

*Wine pairing suggestion is Small Block Reserve St Helena Cabernet Sauvignon*



## INGREDIENTS

### PICKLED RED ONIONS

1 cup rice wine vinegar  
1 ea. red onion, julienned

### GOCHUJANG AIOLI

1 cup mayonnaise  
2 Tbsp. gochujang  
2 Tbsp. roasted garlic puree  
1 tsp. lime juice

### SKIRT STEAK

4 ea. skirt steak (5-6 oz)  
1 Tbsp. olive oil

### GRILLED TOMATOES

5-6 ea. heirloom tomatoes, large  
multicolored 1" slices, 3 per  
person  
1 Tbsp. extra virgin olive oil

### SALAD

1 cup cooked quinoa  
4 cups wild arugula  
4 Tbsp. blue cheese, crumbled  
3 Tbsp. lime juice  
6 Tbsp. extra virgin olive oil

## METHOD

### Pickled Red Onions:

1. Place the vinegar in a bowl, season with salt and pepper.
2. Bring a pot of water to a boil. Add the onions, stir 10 seconds, drain immediately. Add to the vinegar mixture and let sit 2 hours minimum or overnight (longer is better).

### Gochujang Aioli:

1. Combine all ingredients in a bowl. Mix until well combined. Add more gochujang if desired. Season with salt and pepper.

### Grilled Skirt Steak:

1. Season meat with salt and pepper. Let sit for 30 minutes. Preheat grill.
2. Drizzle with olive oil and grill the meat until desired doneness, let rest for 5 - 10 minutes. Transfer to a platter, tent with foil to keep warm and let rest for 10 minutes until ready to serve.

### Grilled Tomatoes:

1. Increase the grill to high heat. Season the tomatoes with salt and pepper. Drizzle with 1 tablespoon of extra virgin olive oil. Grill the tomatoes on high heat on one side until slightly charred, but still raw. Set aside.

### Salad:

1. Cook the quinoa according to the directions on the package. Let cool.
2. Whisk the lime juice, oil, salt, and pepper in a small bowl.
3. Combine the arugula and quinoa in a bowl. Add the lime dressing and season with salt and pepper.

### To Serve:

Place the tomatoes, grill marks facing up on one side of the plate. Place a portion of the arugula and quinoa on top. Sprinkle with blue cheese. Slice the skirt steak against the grain in thin slices. Place the skirt steak partially on the salad and top with pickled red onions. Place three large dots of gochujang aioli next to the steak. Enjoy!