

Introducing your Exclusives Shipment!

2019 EDITION LIMITÉE CHARDONNAY *149 Cases Produced*



The 2019 Edition Limitée Chardonnay has a little more swagger than usual, with notes of ripe honeysuckle and lemon verbena wrapped in toasted almond brioche. It boasts profound minerality supported by rounder notes of pear, stone fruit and a touch of sweet oak. The long and luxurious finish adds depth and layered beauty. Truly a wine of great finesse, expect to see this wine age gracefully over the next 7-8 years.

2018 EDITION LIMITÉE PINOT NOIR *231 Cases Produced*



Our 2018 Edition Limitée Pinot Noir is supple and densely knit, with complex aromas of dried flowers, fennel, crushed stone, and boysenberry. The underlying structure of fine tannins is framed with flavors of blackberry, Mirabelle plums, and shaved chocolate. The detailed character of this cuvée is graceful and balanced now but will age beautifully over the next 8 to 10 years.

Exclusives Shipment #1

WAGYU BEEF STEAK TARTARE

Chef Vitaly Paley

Looking for the perfect pairing for these new additions to your cellar? We think Chef Paley's Wagyu steak tartare is the ideal complement to both. Let us know if you agree.

Santé! - Your DDO Team

Serves 1

Ingredients:

3 oz. Wagyu Beef, Finely Minced
1 Pinch of Salt
1 Pinch of Pepper
1 Pinch of Chimayo
A Few Drops of Worcestershire Sauce
A Few Drops of Tabasco Sauce
½ Teaspoon of Dijon Mustard
1 Tablespoon of Extra Virgin Olive Oil
1 Tablespoon of Minced Onion
1 Tablespoon of Chopped Parsley
1 Tablespoon of Drained Capers
1 Duck Egg Yolk
4-5 Slices of Rye Bread

Method:

- In a bowl, gently, but firmly mix the minced beef with salt, pepper, Chimayo, Worcestershire sauce, Tabasco sauce, Dijon mustard, and olive oil together.
- Shape the meat with your favorite cookie cutter in the center of the plate.
- Arrange the chopped parsley, minced onion, and capers around the plate.
- Garnish with egg yolk.
- Serve with rye bread.