



TENERAL *Cellars*

2018 NOTORIOUS CABERNET SAUVIGNON EL DORADO, CALIFORNIA

Aromas of Nougat, bittersweet dark cocoa nibs and wine-soaked wood give way to juicy plum, cassis, black licorice, roasted red bell pepper, bay leaf, and black pepper. This wine bursts with fruit and savory flavors that lead into round, generous tannins.

WINEMAKING

Each varietal was fermented separately in their own oak regimen. After some initial aging we picked the perfect lots to blend for a balanced wine and finished aging the final blend before bottling in a mix of new, 2 & 3 year French Oak.

80% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot, 5% Petite Sirah ~ 13.5% abv

Label design by Uptown Studios, a full service marketing firm. Uptown Studios has partnered with Teneral Cellars because they believe, as we do, that women need the extra boost and mentoring from companies in order to be their best.

Design Inspiration: Ruth has been a hero of mine for a long, long time and getting to create this design with our creative team was just a joy. Learn more @ TeneralCellars.com

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HOSTESS STYLE CUPCAKES WITH WHITE DISSENT COLLAR FROSTING

Cupcakes

1 cup flour
2/3 cup of good quality cocoa powder
1 cup sugar
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1/4 cup vegetable oil
1/2 cup milk (I use oat milk)

1 egg
1 tbsp. white vinegar
2 tsp. vanilla extract
1/2 cup hot coffee

Filling

4 tbsp. butter at room temperature
1 cup marshmallow fluff
1/2 cup powdered sugar

Ganache Topping

1/4 cup heavy cream
4 oz. bittersweet chocolate chips

Icing

4 tbsp. butter at room temp.
1 cup powdered sugar
2 tsp. milk (I use oat milk)
1 tsp. vanilla extract

Cupcakes ~ 1. Preheat oven to 350°F with a rack in the center. Line cupcake pan with liners and spray with nonstick cooking spray.

2. Mix the flour, cocoa powder, sugar, baking soda, baking powder, and salt in a large bowl. In another bowl, mix the oil, milk, egg, vinegar, and vanilla. Whisk to combine.

3. Pour the liquids into the dry ingredients and whisk to combine.

4. Pour the hot coffee into the bowl and continue to whisk.

5. Pour this mixture evenly into the cupcake pan.

6. Bake about 18 minutes until the cupcakes are cooked through and a tester comes out clean. Allow the cupcakes to cool for an hour.

Filling ~ 1. Put the butter, marshmallow, and powdered sugar in a large bowl. Beat with a hand mixer until light and fluffy, about 3 - 5 minutes. Transfer the mixture to a piping bag fitted with a wide piping tip.

2. Insert the piping tip into the top of each cupcake and squeeze out some filling. Make sure the filling isn't sticking out of the top of the cupcake.

Topping ~ 1. Microwave the cream until it is steaming hot. Pour the cream over the chocolate and stir to combine. Allow it to settle and let the chocolate melt. After about 5 minutes if it isn't melted, you can microwave this mixture in 15 second increments to finish the melting process, but be patient and do not overheat or the chocolate will harden and you need to start over.

2. Once the chocolate is warm and all melted to a smooth texture, spread the chocolate evenly over all the cupcakes. Try and make the tops as smooth and even as possible. Place the cupcakes into the fridge to cool.

Icing ~ 1. Put the butter, sugar, milk, and vanilla in a large bowl and beat with a hand mixer until fully combined and lightened in color. Transfer mixture to a piping bag fitted with a very narrow tip.

3. Pipe the icing onto the cupcakes in the lace pattern, starting with the circle in the middle, then about 20 lines curving from the center to the outside of the cupcake in a clockwise direction. Next, make 20 more lines, starting from the clockwise lines at the center, and curving in a counterclockwise direction, overlapping 2 of the clockwise lines, and meeting one of the clockwise lines at the edge of the cupcake.

4. This process will take patience, but I am a very amateur baker and was able to get the process down pretty quickly!

PAIR WITH WOMXN WHO CONTROL THEIR OWN DESTINY

Recipe Inspiration: RBG was known for her love of desserts. This homemade version of a dessert favorite will be topped with her famous dissent collar instead of its typical frosting swirls. A sweet closing to a meal, as I feel no special meal is complete without a little bit of sugar!



Georgina Whalen is the food and lifestyle creator behind A Noted Life, a blog started twelve years ago to help her document memorable culinary moments and partnerships. A passionate racial equality champion and SLE advocate, (systemic lupus erythematosus, the most common type of lupus), Georgina uses her platform to engage in meaningful discourse, sharing her own experiences of inequality to help drive connection and insight. Find her on Instagram @georgina.whalen