



**TENERAL**  
*Cellars*

## **2016 PINOT NOIR** **SANTA LUCIA HIGHLANDS, CALIFORNIA**

Complex aromas and flavors of cherry, cranberry, pomegranate and strawberry are laced with notes of jasmine, sage and lemon thyme. The silky tannins and balanced acidity provide a beautiful framework for this elegant wine.

### **WINEMAKING**

Cold soaked for 5 days prior to fermentation. Fermented in open top macro bins and punched down three times daily for seven days before racking to barrel. Aged 18 months in a mixture of new and second use oak barrels. The wine remained in contact with lees during aging to impart a richer mouthfeel. 100% Pinot Noir ~14.4% abv





# BISCUITS AND PINOT STRAWBERRY JAM

## Jam

1 pound strawberries,  
leaves removed, diced  
1/2 cup red wine  
1/4 cup sugar  
pinch of salt

## Biscuits

4 cups all purpose flour,  
plus more for dusting.  
2 tablespoons baking  
powder  
2 teaspoons salt

1 stick butter, diced and  
then frozen  
2 cups oat milk  
2 tablespoons cider vinegar

1. Mix the strawberries, wine, sugar, and salt in a medium saucepan and bring to a simmer.
2. Cook on low heat for about a half hour, stirring often, until the strawberries have broken up and the wine has evaporated so the mixture is more of a paste texture.
3. Pour into a jar and allow to cool in the fridge until ready to use.
4. Preheat oven to 500°F.
5. Mix the flour, baking powder, and salt in a large bowl.
6. Use a pastry cutter to incorporate the butter into the flour. Continue to mix until the butter is cut into pea size pieces and mixed throughout the flour.
7. Add in the oat milk and vinegar and stir to combine. Pour out onto a floured surface.
8. Roll the dough out, then fold it onto itself, repeating 3 or 4 times, and adding flour as needed if things get sticky.
9. Finally roll it to about an inch to an inch and a half thickness. Use a cookie cutter or a glass to cut the biscuits. You want a straight up and down motion, and not a twisting motion, this will help the biscuits remain flaky.
10. Place the biscuits onto a parchment lined baking sheet, and repeat the rolling and cutting process with the scraps of dough.
11. Once all the biscuits are on the sheet, put it into the oven and bake for about 10-12 minutes until browned on top and cooked in the center.

## PAIR WITH BEING THE CHANGE YOU WISH TO SEE IN THE WORLD

*Recipe Inspiration: Being the daughter of a mother born in Georgia, Addie Louise taught me the importance of proper biscuits from an early age. RBG's connection and contributions to Georgia are significant, starting with the Coker v. Georgia case where RBG detailed how capital punishment for rape specifically in the South was used almost exclusively to punish African-Americans convicted (sometimes wrongly) of raping White women. This recipe incorporates and should be paired with Teneral Cellars Pinot Noir 2016. You can use buttermilk, however, I use an oat milk to align it more with my personal diet. Serve with more butter and honey.*



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