

ILSLEY

VINEYARDS

Cocoa-Café Rub

(Makes 1-1/2 cups. Serve with Ilsley Vineyards Cabernet Sauvignon.)

1/4 cup	Ground bitter-sweet cocoa	3 T	Ground cinnamon
		2 tsp	Ground nutmeg
1/4 cup	Ground ancho chile	1 tsp	Ground coriander
1/4 cup	Fine ground instant espresso	2 tsp	Ground ginger
		1 T	Kosher salt
6 T	Brown sugar	1 T	Ground allspice
2 T	Paprika		
1 T	Dry English mustard		

1. Mix all ingredients until well combined.
2. Generously rub this flavorful seasoning on any of the following meats:
 - Flank steak before grilling or searing
 - Pre-boiled ribs before baking or grilling and before adding barbecue sauce
 - Rib eye or New York steak and sear in a cast iron skillet
 - Pork loin before roasting or chops to be grilled

These seasoned meats will pair very nicely with a glass of Ilsley Vineyards Cabernet Sauvignon.

To order wine or for additional recipes that pair well with our wines, visit us at IlsleyVineyards.com

These recipes were prepared for Ilsley Vineyards by Chef Ron Stainer.

Located in the Vaca Mountain foothills of Napa Valley's Stags Leap District lie the Ilsley Vineyards. For three generations our family has provided grapes for some of Napa Valley's finest wines. Now, after fifty years of farming, we have hand-selected grapes from our hillside vineyards to produce our own Cabernet Sauvignon that we believe captures the essence of the Stags Leap District.

Our History

In the 1950's our grandfather Ernest Ilsley purchased forty acres in Stags Leap just off Silverado Trail. By 1962, the Ilsley family bought the adjacent vineyard which was planted with the then popular varieties Carignane and Zinfandel. These grapes were sold to Charles Krug Winery. An off-hand suggestion by Robert Mondavi early in his career resulted in the replanting of the vineyards to produce Cabernet Sauvignon.

We are proud of our vineyards and the fruit that they bear.



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