

ILSLEY

VINEYARDS

Harvest Salad

(Makes 6 servings. Serve with Ilsley Vineyards Cabernet Sauvignon.)

- 1/2 cup chopped pecans
- 1 bunch spinach, rinsed and torn into bite size pieces
- 1/2 cup dried cranberries
- 1/2 cup crumbled blue cheese
- 1 avocado, peeled, pitted and diced
- 1/2 red onion, sliced thinly

- 1 Tbls. red raspberry jam (with seeds)
- 2 Tbls. raspberry vinegar
- 1/3 cup olive oil or grape seed oil
- freshly ground black pepper to taste
- salt to taste

Preheat oven to 375 degrees F. Arrange pecans in a single layer on a baking sheet. Toast in oven for 5 minutes or until nuts begin to brown.

In a large bowl, toss together the spinach, walnuts, cranberries, blue cheese, avocado and red onion.

In a small bowl, whisk together jam, vinegar, grape seed oil, and salt. Pour over the salad just before serving and toss to coat.

Enjoy this salad with a glass of Cabernet Sauvignon.

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

This recipe was prepared for Ilsley Vineyards by Janice Ilsley.

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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