

THE LOST CHAPTERS

YESTERDAY'S TRADITION, TOMORROW'S VISION, TONIGHT'S DINNER

Margherita Pizza WITH LOST CHAPTERS PINOT NOIR

FROM ANTHONY SCOTTO'S DINNER TABLE TO YOURS

Prep Time: 10 Minutes

Cooking Time: Approx. 12-15 min

Ingredients:

1 Package Pizza Dough
½ cup Pizza Sauce
½ cup Grape Tomatoes
A Pinch Italian Seasoning
1 cup Fresh Mozzarella
A Pinch Red Pepper Flakes
Drizzle EVOO (extra virgin olive oil)
8-10 leaves Fresh Basil



Directions:

- Spread pizza dough and brush with tomato-based pizza sauce; sprinkle lightly with Italian seasoning
- Layer with mozzarella and grape tomatoes
- Bake (use temperature/time as stated on pizza dough) until cheese is melted and bubbly
- Remove from oven and drizzle with olive oil, red pepper flakes and fresh basil

A glass of The Lost Chapters Pinot Noir and a side salad makes an ideal springtime pairing

Winemaking:

This rocky, hillside vineyard off old Sonoma Road has a severe western exposure. The fruit was hand harvested, destemmed and fermented for two weeks. It was then pressed into French oak where it aged on the lees for 13 months before bottling in December 2022.

Tasting Notes:

Pungent cherry liqueur and currant aromas with notes of truffles. The bright, briary, dense black cherry flavors have a big structure and flow into the mid palate. Well balanced acidity enhanced by ripe tannins completes a long finish.

Composition: 100% Pinot Noir

293 Cases Produced

Vintage: 2021

Appellation: Carneros

Alcohol: 14.8%

Winemakers: Paul Scotto, Mitch Cosentino