



**2021 RESERVE CABERNET
SAUVIGNON**

Herb-Crusted Rack of Lamb

with Dijon and Rosemary

Lamb and a savory herb crust support the Reserve's concentration; mustard adds lift beside cassis and tobacco.

Serves 4 | Prep 20 min | Cook 30 min

INGREDIENTS

- 2 racks of lamb, about 1 1/2 lb each
- 1 tbsp olive oil
- 1 tsp kosher salt; 1/2 tsp pepper
- 2 tbsp Dijon mustard
- 3/4 cup fresh breadcrumbs
- 2 tbsp chopped parsley
- 1 tbsp chopped rosemary
- 2 garlic cloves, minced
- 1 tbsp melted butter

DIRECTIONS

1. Heat oven to 425°F. Pat lamb dry and season with salt and pepper.
2. Heat oil in a skillet; sear racks fat-side down 3-4 min, then turn and sear 1 min.
3. Mix breadcrumbs, herbs, garlic and butter. Brush lamb with Dijon and press on crust.
4. Roast 18-25 min, until lamb reaches 145°F. Rest at least 3 min, then cut between bones. Serve with green beans.

POUR & SERVE

Open gently and taste; decant only as needed for structure or sediment.