



presents

SILVER OAK

Wednesday, April 29th at 6:30pm

Wine Dinner of 4-courses + Dessert

\$125 per person

reservations required - (210) 764-1604

scroll down to view entire menu





SILVER OAK

OUR BEGINNING

When Raymond T. Duncan first visited the Napa Valley in the late 1960s, he was taken by the region's rugged beauty. He was also wise enough to understand the potential of the fledgling wine industry. In the 1970's, he began to buy land in both Napa and Alexander Valleys with the goal of planting vineyards. But with his home and business in Colorado and no viticulture expertise of his own, Ray approached Justin Meyer, whom he'd met through mutual friends, and asked him to plant and manage the vineyards. Justin agreed with one condition: in addition to managing the vineyards, he wanted to create a winery that would forever raise the standards of California wine.

TWO ESTATES

In 1972, Silver Oak's Alexander Valley vineyards produced the harvest that would become the winery's first vintage of Cabernet Sauvignon. That same year, Ray purchased an old dairy farm in Oakville, and he and Justin began planting Silver Oak's first Napa Valley vineyard. Seven years later, they harvested the grapes for their first Napa Valley Cabernet Sauvignon. Since that time, Silver Oak has produced two wines each vintage, a Napa Valley and an Alexander Valley Cabernet Sauvignon. Eventually, true to their original vision, Ray and Justin built two wineries, each devoted to producing just one wine. In 1981, on the site of the old dairy farm in Oakville, they broke ground on their Napa Valley winery, and in 1992 they purchased and renovated the beautiful Tudor-style estate in Geyserville that is home to the Alexander Valley Cabernet.

PASSING THE TORCH

After selecting Daniel Baron to succeed him as winemaker in 1994, Justin sold his share of Silver Oak to the Duncan family in 2001. The family continues to carry Ray and Justin's vision forward.

TIFFANY FRAZIER, SW REGIONAL MANAGER

When Tiffany Frazier was offered her position at Silver Oak and Twomey, she had to take a deep breath. "It was true elation and one of the best moments of my life." Afterward as she was sitting outside by the winery garden, she still had to pinch herself. "Knowing that I was going to be part of this historic winery and family – the feeling was indescribable."

At Silver Oak and Twomey Tiffany manages both on and off premise accounts in the southwestern states, working with distributors to maintain the brands' integrity and showcase the wines. With experience in the wine industry that stretches back fourteen years, Tiffany is particularly grateful to work for a family-owned winery. "The entire workforce is a beautiful family...everyone is valued and respected. The positive energy and true happiness is palpable as soon as you walk through the historic doors of the winery."

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WINE DINNER MENU

FIRST COURSE

– King Crab Stuffed Pepper –

Yellow tomato, coconut, butter sauce, micro basil

TWOMEY SAUVIGNON BLANC 2010, NAPA

SECOND COURSE

– Salmon Tartar –

Crispy salmon skin, salmon tartar, smoked salmon, shredded apple, shoe string potato

TWOMEY PINOT NOIR 2012, SONOMA COAST

THIRD COURSE

– Braised Veal Shank –

Pearl onion, spring peas, and baby root vegetables

SILVER OAK CABERNET SAUVIGNON 2010, ALEXANDER VALLEY

FOURTH COURSE

– Dry Aged NY Strip –

Assortment of grilled wild mushrooms, red wine reduction

SILVER OAK CABERNET SAUVIGNON 2009, NAPA

DESSERT COURSE

– Foie Gras Crème Brulee –

Caramelized apples, berries, crème anglaise