

ILSLEY

VINEYARDS

Fagioli Con Pesto *~ Italian Bean With Pesto ~* *(Serve with Ilsley Vineyards Seis Primas.)*

1/3 C Mayonnaise
1 - 16 ounce can Garbanzo Beans, drained
1-1/2 Tbs. Lemon Juice
1/4 tsp. Salt
1-1/2 heaping Tbs. Pesto

Mix all ingredients together in bowl.
Blend in food processor until smooth (but not runny).
Mix with spoon twice during blending process.
Blending usually takes less than 1 minute.
Cover and chill before serving.

Serve on Bruschetta or simple gourmet water crackers.

**Enjoy this wonderful appetizer with a glass of
Ilsley Vineyards Seis Primas.**

*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 Diane De Filippi
owner of Let's Go Cook Italian.*

Seis Primas

In 1996, Ed Ilsley planted a small block of Malbec near the original 20 acres of Cabernet Sauvignon which had been planted on the family estate in the early 1960s. He believed that this varietal would be well suited to the Stags Leap property. As the vineyards and their family evolved, Ed wanted to honor his granddaughters with a blend of the well established Cabernet and the newer Malbec. Ernie, David and Janice liked their father's idea and they moved forward with it. Working with the Ilsley Vineyards wine maker, Craig MacLean, they proceeded to create a blend worthy of the fourth generation of their wine growing family. This delicious wine is called Seis Primas, the six girl cousins. It celebrates Kimberly, Julia, Alyssa, Analise, Kate and Olivia, the future of Ilsley Vineyards. Seis Primas is a blend of Cabernet Sauvignon, Malbec, and has a touch of Merlot from the six estate vineyard blocks named for each of the six cousins.

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



6275 Silverado Trail Napa, CA 94558
tel: (707) 944-1621 fax: (707) 944-1623
info@IlsleyVineyards.com www.IlsleyVineyards.com