

ILSLEY

VINEYARDS

Baked Brie with Cranberries

Serve with Ilsley Vineyards Seis Primas or Cabernet Sauvignon.

16 oz. Brie Round	15 oz. package Pie Crust
12 oz. package of Fresh Whole Cranberries	(Two 9-inch crusts)
1 cup Sugar	1 Egg
1 cup Water	1 T Water
	French bread sliced into 1/2 inch rounds

Preheat oven to 350 degrees.

1. Prepare cranberries. Mix sugar and water in a medium saucepan, stir to dissolve sugar. Bring to a boil, add cranberries. Return to a boil, reduce heat, boil gently 10 minutes stirring occasionally. Remove from heat. Cool to room temperature.
2. Remove Brie rind and slice into 2 round layers.
3. Lightly oil a 9-inch pie pan. Place one pie crust in the pie pan. Place 1 Brie layer in the center of the pie crust. Spoon cranberries on top of the Brie. Place second layer of Brie on top of the cranberries. Top with second pie crust. Cinch the two pie crusts together along the side of the Brie.
4. Make an egg wash by mixing the egg and water together. Brush the pie crust with the egg wash.
5. Bake for 30 minutes or until golden.
6. Serve warm with French bread.

**Enjoy this warm appetizer with a glass of
Ilsley Vineyards Seis Primas or Cabernet Sauvignon.**

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.**



Post Office Box 3704 Yountville, CA 94599
tel: (707) 944-1621 fax: (707) 944-1623
info@IlsleyVineyards.com www.IlsleyVineyards.com