



Cranberry Pie

MAKES ONE PIE

A fruity new take on pie! This bright red cranberry filling is the perfect combination of tart and sweet. With the busy holiday season in mind, feel free to use a store bought frozen pie crust so you can spend your time enjoying desert instead of in the kitchen!

Tasting Notes | Pinot Noir

A soft and decadent 100% Pinot Noir with aromas and flavors of cherry, sage, ripe raspberries and earthy notes. Richly textured and medium-bodied with balanced acidity creating a smooth, lingering finish. Enjoy this elegant Pinot Noir now or save for up to seven years.

Ingredients

- 1 pie crust, store bought or homemade
- 12 ounces cranberries
- 1 cup grams sugar
- 1 stick butter (softened)
- 2 whole eggs
- 2 egg yolks

Directions

1. Preheat the oven to 350F and par bake the pie crust according to the packaging or recipe until light brown.
2. Combine the cranberries and sugar in a saucepan over medium heat and simmer until the cranberries have softened and released their juices. Transfer to a food mill or medium mesh sieve and press the cooking liquid into a bowl. Whisk the butter into the warm liquid.
3. Add the whole eggs and egg yolks into a bowl and beat lightly. Slowly whisk a cup of warm cranberry liquid into the eggs to temper, then combine both and whisk together. Wipe out the pot if necessary, return liquid to pot and cook over low heat until nearly bubbling and thickened, about 10 minutes. If using immediately, let cool to room temperature. If working ahead, cool to room temperature, cover with plastic wrap (press wrap against curd) and refrigerate. (Curd may be cooked up to 1 day ahead.)
4. Pour cooled cranberry curd into the cooled pre-baked tart shell and smooth top with a spatula. Bake for 10 minutes to set curd and then cool on a rack.



About the winery

Early pioneers of Monterey's Arroyo Seco, the Zaninovich family used their decades-long experience of California farming to plant vineyards in this coastal region in 1970. They recognized the land as having great potential for growing quality Pinot Noir and Chardonnay, and the family experimented tirelessly until the right blend of rootstock and clonal selection yielded perfection. Founded in 2008, Scott Family Estates produces elegant, site-specific wines that are gems of Monterey's Arroyo Seco.

