



Bottled with love, for the joy of living

**ROSE BLOSSOM & ROSEMARY PORK TENDERLOIN
PAIRED WITH
2019 TESORO
SONOMA VALLEY**

INGREDIENTS

- 1 teaspoon ground black pepper
- 1 teaspoon paprika
- 1 teaspoon dried rose petals, chopped
- 1 teaspoon chopped fresh rosemary
- 2 pieces of pork tenderloin (about 2 pounds total)
- 1/4 cup olive oil
- 1/4 cup rose syrup

Dare to Pair!

The beautiful expressive floral and umami flavors that come from the Sangiovese in this Super Tuscan-style blend are elevated with the rose petal and rosemary nuances in this unique dish, while the medium body of the pork works to soften the tannin.

INSTRUCTIONS

Combine the salt, pepper, paprika, rose petals and rosemary in a bowl. Rub that evenly over the pork tenderloins.

Whisk the olive oil and rose syrup together in a bowl and set aside.

Bring a grill up to medium-high heat and cook the tenderloins, turning occasionally, until the internal temperature reaches 145 degrees, about 15 minutes. Halfway through cooking, brush the rose syrup glaze over the pork, being careful to not let the sugar burn. Transfer the pork to a cutting board and let it rest for 5-10 minutes before slicing.