



TRINITAS
CELLARS

SNAKE RIVER FARMS MANHATTAN FILET WINE PAIRING

Friday, August 21st, 5PM Pacific Time

Thank you for joining us for our Snake Rivers Farms Tasting! Below you will find preparation instructions on how to best prepare your steak. **Please note that your steak will arrive separately from your wine order, and about 2 days prior to the event.** You can also choose to cook your steak just before the tasting start time or cook along with Garrett during the tasting. Whichever you prefer! Check out our event page for recipe suggestions at www.trinitascellars.com/events.

The tasting kit includes 2 red wines, please plan to place both in the refrigerator 45 minutes prior to the tasting. Both wines can be removed 15 minutes before the tasting begins. When the tasting time rolls around click the Zoom link located in the event description on our website event page at trinitascellars.com/events. You can also bookmark the link in advance for easy reference. If you will be joining us on mobile, you will need to download the Zoom app prior. Visit our website events page to learn more.

DEFROST

The best way to thaw a frozen steak is to place it in the refrigerator and allow to slowly defrost. Place your packaged steaks on a plate or baking sheet to catch any liquid that might escape during the thawing process.

SEASONING

A well-seasoned steak is a delicious steak. Kosher salt is our standby for salt, although we like having a nice flakey finishing salt on hand to shower on our steak before serving. There are many schools of thought on when to salt. Our go-to method is to apply liberally right before placing in the skillet or on the grill.

There's only one kind of pepper in our book and that's fresh-ground. The fine, dried variety is not as flavorful. You can add pepper when you salt your steaks. Perfectionists wait to when their steak has been removed from the grill or skillet to avoid any chance of imparting a burnt flavor to the meat.

Here are the magic numbers you'll need to determine when your steak is cooked to the degree of doneness you most prefer. The internal temp is when the steak should be removed from the heat. The steak will continue to cook so the temperature will rise during the rest period

PREFERENCE	DESCRIPTION	INTERNAL TEMP
● Rare	Red Center, Very cool	110°F
● Medium Rare	Red, Warm Center	120°F
● Medium	Pink Throughout	130°F
● Medium-Well	Pink Center	140°F
● Well	No Pink	JUST DON'T

AMERICAN WAGYU GOLD GRADE MANHATTAN NY FILET

Meet the Gold Grade Manhattan, the finest New York steak available from Snake River Farms. Gold Grade beef has an incredible amount of marbling, so these New York filets are exceptionally juicy and full of flavor. Gold Grade maintains the traditional flavor American palates love, combined with the tender, buttery essence of Japanese Wagyu beef. The Manhattan New York filet is cut thick and has the distinctive texture of a New York strip with the rich flavor unique to American Wagyu beef.

Thank you and enjoy!

