

1999 DELOACH Cabernet Sauvignon, Russian River Valley [California] Los Amigos Ranch

Nose: Impressive bouquet of dark, ripe fruit aromas wrapped in wisps of smoky oak, with a hint of spice and chocolate, that progresses to vanilla.

Palate: Nice intensity of flavor, with loads of dark ripe berries gaining buttery overtones on the long, long chocolate finish.

Finish: This very approachable Cab has a medium body with silky, well resolved tannins, making this wine good to go.

DeLoach assets sold for \$17 million

Bankruptcy court approves purchase of Olivet Road winery by Boisset La Famile of France

A bankruptcy judge Friday approved the sale of the DeLoach winery, brand and inventory to France's third-largest wine company for \$17 million. Boisset America, the U.S. subsidiary of family-owned Boisset La Famile des Grands Vins, based in Burgundy, is expected to take possession of DeLoach winery Monday. The French company plans to make 100,000 cases of wine annually under the DeLoach label.

"We view this transition as a partnership between our two families, which will give us together the opportunity to take the DeLoach portfolio to the next level," Jean-Charles Boisset, president of Boisset America, said in a statement following the bankruptcy court's approval of the sale.

DeLoach Vineyards Inc., founded in Santa Rosa 28 years ago, filed for Chapter 11 bankruptcy protection last May, listing debts of \$30 million. DeLoach was once the 15th largest winery in Sonoma County, chalking up annual revenue of \$16 million. Boisset made the bid for DeLoach more than a month ago, on Friday, attorneys for DeLoach said despite major marketing efforts by a respected wine industry firm, there were no better offers for the winery.

Since filing for bankruptcy protection six months ago, DeLoach Vineyards has been losing \$400,000 to \$500,000 a month. Following Friday's sale of the main winery on Olivet Road, the DeLoaches still own two winemaking facilities. These include a 250,000-case winemaking facility & The Hartman Lane Winery.

Mimollette [France]

Description: Half-soft 6-24 month aged, orange colored, natural rind cheese

Country: France

Region: The North

Milk: Cow

Taste: Tame, sweet, & hints of butterscotch

Texture: The pate is semi-hard and smooth.



French Mimolette, also called "Boule de Lille," dates back to the reign of Louis XIV, who prohibited the import of Dutch cheeses into France. The residents of Flanders, the northernmost region of France, have strong cultural ties to Holland (many still speak Dutch as their first language today) and dearly loved the banished Dutch specialties. Their alternatives were to either smuggle in the contraband cheeses or make a go at producing their own - with a French twist of course! And so, Mimolette was born. Mimolette is a semi-hard cheese that has the same texture and spherical shape as Dutch Edam, but with a natural rind.

It is produced in bowling-ball sized 9-pound spheres with a bright orange-colored interior. Slice it thin!