

Course #2 :: Sauvignon Blanc - Sweetgrass Dairy Chevre with Fresh Herbs

Chevre with Fresh Herbs - Milk - Goat • Region: Thomasville, Georgia

INFO - We started a goat dairy and a farmstead cheesemaking business!! Our philosophy is carried over to our goat herd as well. They happily browse woods, fields and pasture. Our aim is to handcraft fresh, semi-ripened, and naturally aged goat and cow cheeses that you will find unique and delicious.



TASTE - Fresh, creamy goat's milk cheese; soft, sweet and floral with a good balance of acidity; made fresh either once or twice a week. It has great acidity and pure white color.



The taste is a result of the diet of our goats here on the farm-in the late spring and summer, the pastures are filled with a mixture of summer clover, cow peas, millet, and sunflowers. The winter, early spring, and fall the goats eat clover, oats, and ryegrass. They also spend a lot of time eating bark, leaves and such from the woods.

2002 EQ Sauvignon Blanc

75% stainless steel fermented blended with 25% barrel fermented juice. This in combination with marked acidity and the 25% fermentation in the barrels, gives it structure and volume on the palate. The style is ripe, with aromas of sun-kissed fruits such as melon, papaya and citrus with a lovely layer of minerality running through the mid palate. A clean crisp finish.

MATETIC VINEYARDS

The Matetic family dates their history in Chile to the early nineteenth century. In the late 1990's they teamed with vineyard manager Anne Kramer from Domaine Chandon in Sonoma and consulting winemaker Ken Bernards from Ancien to found an exclusively biodynamic winery in Rosario, 120 kilometers east of Santiago.

INFO - White wine grape that is widely cultivated in France and California. Sauvignon Blanc wines have noticeable ACIDITY and a GRASSY, HERBACEOUS aroma and flavor. They are CRISP, flavorful wines that generally should be drunk young.

ORIGIN - Of French origin and is grown extensively in the Bordeaux region where it is blended with semillon and the upper Loire valley where it is made as a varietal wine.

NOSE - The most salient characteristic of sauvignon blanc is its distinctive, penetrating aroma, which can evoke scents of grapefruit, lime, green melon, gooseberry, passion fruit, freshly mown grass, and bell pepper. Grown in cooler climates promote herbaceous smells and flavors. Warmer regions promote melon, citrus and passion fruit aromas and flavors. They may also, in very cool climates, produce somewhat more disagreeable notes of cat's pee or human sweat.

CHARACTER - Wines labeled fume blanc are sauvignon blanc wines that have seen some oak contact to impart smokey flavours. Quality unoaked sauvignon blancs will display smokey qualities without any oak treatment. COLOR - Often near-colourless wines with colours of light straw to light yellow. Young wines may have green tinge and aged wines can present deep yellow and golden.

TASTE
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::