

## 2000 Falcor Chardonnay

This is the second release of Falcor wines. With a wine this intense, rich and focused, be prepared to be impressed. Massive layers of spicy pear, fig and apricot, following through with a creamy mouth-feel and long smooth finish. This is the Chardonnay you have been waiting for. The True Epitome of California Chardonnay.

### WineSpectator

FALCOR Chardonnay Napa Valley 2000 Rating 90 points

"Rich, unctuous and concentrated, with well-oaked flavors of pear, fig, melon, honey and butterscotch. Not shy."

### Winemaker Profile: Ray Coursen

We would like to introduce you to a winemaker with the ability to create diverse styles, from rich, fruit forward wines to massive age worthy selections. Ray Coursen is a winemaker of exceptional abilities, and you only have to taste his Elyse and Jacob Franklin wines to realize that he has a commitment to quality that only a true wine lover can possess. **Ray started his career by working the harvest of 1983** at Mt. Eden Vineyards, **then for a vineyard management company in Rutherford in 1984.** There, Ray worked in the vineyard and learned the importance that vineyard management plays in the **winemaking process.** Whitehall Lane **Winery's tasting room was the next step**, where Ray became interested in winemaking. Ray worked in the cellar with Art Finkelstein, then owner of Whitehall Lane, becoming **assistant winemaker**, and then **winemaker in 1987.**

Even with all of his success, Ray and his wife Nancy created Elyse Winery, named after their daughter. A new label, Jacob Franklin, was created, focusing on massive Petite Sirah. Ray also is the winemaker for Neal Schifflett, a new Cabernet producer that you won't want to miss, and a beautiful Chardonnay named Falcor. We hope you will enjoy these wines as we have.

## Asiago Grasso Monte

Made in the Italian province of Vicenza. There are **three types of Asiago:** **Asiago d'Allevo**, which is hard and sharp and primarily used for grating; **Asiago Grasso Monte**, a medium, tangy cheese, and **Asiago Pressato** which is mild and delicate.

**Country:** Italy  
**Region:** Veneto  
**Milk:** Cow

**Origin:** Northwest of Venice, tucked beneath the Dolomite Mountains, artisan cheesemakers produce Asiago using traditional methods. You'll find no computer-controlled machinery or temperature-controlled rooms there, just cows and grass, men and women, and lots of Asiago. A light beige cheese peppered with small holes, Asiago d'Allevo has a slightly fruity flavor and an engaging aroma.

Made in small batches from partially skimmed raw cow's milk, this cheese takes on a distinct but pleasant sharpness with hints of butterscotch as a result of the additional six months of time spent in the cellar. It has a texture that is firm enough to grate yet allows it to be served as a table cheese as well. We love this cheese as part of a traditional northern Italian meal, grated over risotto, polenta or pasta.