

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.