

2000 Falcor Le Bijou (The Jewel)

Winemaker: Ray Coursen

100% Napa Valley

Fermentation: 13-15 days non-inoculated

Barrels: 25% New American Oak, 40% New French Oak, 35% Once Used French Oak
4 months in bottle

Alcohol: 13.7%

Production: 868 Cases

Release Date: 08/01/02

Winemaker's Notes

We entered the wine business in 1995 with a passion for fine wine. We began searching for a region where we could make the highest quality wines reflective of the land where the grapes were grown. Our searches continually lead us to Napa Valley.

Le Bijou is a Bordeaux-style blend of Cabernet Franc, Cabernet Sauvignon and Merlot. The Cabernet Franc comes from the Stagecoach Vineyard on Atlas Peak, Cabernet Sauvignon from the Rutherford Bench and Merlot from the Shiflett Vineyard just south of Yountville.

This wine was vinified in the style of great Bordeaux. It was aged separately in French & American Oak for ten months. It was then racked, married together and placed back into barrel for seven months additional aging.

Le Bijou opens with aromas of tobacco, cassis, cedar, cola berries and dusty earth. The wine is full-bodied, deep and layered with sweet tannins and subtle new oak.

Parmigiano Reggiano

Named after an area in Italy called Parma. It began life seven centuries ago in the Italian provinces of Parma, Reggio Emilia, Modena, part of Bologna and part of Mantua. Nature blessed this zone with the most idealistic cattle grazing land to create the unique milk from the "Zone Tripica". The local cheese craftsmen took it from there, utilizing a totally natural process that has not changed for 700 years. No additives, no machinery, no gimmicks... just sweet, fresh milk in its pristine state... then the artisan's ancient skills... and then nature's own good time (aged from 18 to 36 months).

What you see today is just what the knights, serfs, saints and kings of old ate!

Milk used for Parmesan is heated and curdled in copper containers, but not before most of the milk's cream has been separated and removed. Curd is cut and then heated to 125 F, all the while stirring the curd to encourage whey runoff. The curd is further cooked at temperatures of up to 131 degrees F, then pressed in cheesecloth-lined molds. After two days, the cheeses are removed and salted in brine for a month, then allowed to mature for up to two years in very humid conditions.

Recommended wines: Big Italian reds such as Barbaresco, Barbera, Barolo, Brunello di Montalcino, Chianti Riserva, Salice Selantino, Taurasi, Tignanello, Big California Reds

Consistency: Color ranges from ivory white to straw yellow; flaky, fine grained, barely visible eyes.

Taste: Robust and full bodied; fruity, like fresh pineapple, strong, rich, but not overpowering.