

Guenoc Winery 1999 Petite Sirah North Coast [California]

Chocolate, raspberry, blackberry and a wild brambly quality characterize this Petite Sirah, one of Guenoc's most popular wines, delightful with wild mushrooms, venison, roast lamb, blackened, spicy foods or bitter-sweet chocolate.

Table Suggestions:

Enjoy with venison, cioppino, morels sautéed with onions and baked in petite sirah, or bitter-sweet chocolate soufflés.



Tasting Notes:

**"Medium-dark purplish ruby; attractive, jammy, cedary, black pepper and blackberry fruit aroma; full body; big, rich, concentrated, peppery, creamy, toasty, blackberry fruit flavors with notes of dill and charred oak; medium-full tannin; lingering aftertaste. Highly Recommended."
California Grapevine – March 2003**

**"This was a beautiful wine, especially in the mouth. It had more finesse than power. The aroma showed tea and green cedar. This wine was still 'tight', wine jargon for a bottle that has not reached its full potential or shown all its attributes. The Guenoc finished second in our tasting."
Frank Sutherland, Fort Collins Coloradoan – February 12, 2003**

Reblochon



Reblochon was the first cheese of the Savoie region to be granted the AOC certification, in 1976. The cheese is made by mixing the milks of three different breeds of cow : abundance, tarine, and montbéliarde. The birth of this fascinating cheese is due to the ingenuity of the Savoie herdsmen. In the 13th century, the farmers were completely dependent on landowners who insisted that all the herd's milk was their property. At milking time, the herdsmen did not quite complete the milking. After the controllers had left, the herdsmen finished the milking. They "re-blochaient". From this the cheese was named Reblochon, made with the creamy milk of a second milking. The cheeses are put into a cellar to dry, and are turned every 2 days and washed with whey.

Texture:

From this process, the rind turns a orange-yellow with a velvety texture.

Taste:

Reblochon is a well-proportioned cheese with a nutty aftertaste that contrasts with a strong odour of the cellar. The creamy cheese often has a herbal aroma.