

2002 Honig SAUVIGNON BLANC [California]

Think bright citrus and tropical fruit. Crisp, mouthwatering acidity. Lively flavors. Long, happy finish.

94% Napa Valley Sauvignon Blanc (54% Honig Estate) and 6% Semillon (Napa Valley)

The Vineyard: Using organic methods, our family farms 70 acres of vineyards in Rutherford, in the heart of Napa Valley. To further enhance quality in our vineyard, we thin the crop, position the shoots and pull the leaves around each individual cluster. When the fruit reaches the perfect balance of ripeness, mature flavor and acidity, it is hand-picked. We also cater to honey bees.

Tasting Notes Aromas guava - kiwi - mango - grapefruit - lemongrass

Flavors papaya- citrus - grapefruit- fig - flint

Textures medium weight - bright fruit - mouthwatering - long crisp finish

Pairings include rosemary roasted chicken, mussels and salmon.

Spicy Asian food, fresh goat cheese and roasted garlic.

Crottin de Chavignol [France]

Milk: Raw goat's milk

Description: 140 g when fresh w/ affinage usually sold at no less than 60 g.

Country: Loire, France

Areas of production: Pitou, Berry and Perigord

Fabrication process: The crottin is produced from the raw milk of an alpine race of goats that is exclusively grew in the appellation area.



Region: From the Loire region, Chavignol has a natural rind which ranges from pale ivory to almost black. These color gradations demonstrate how the cheese is delicious at every stage of its aging. After 8 days of life it is ready to be eaten, having a gentle, aromatic, yeasty taste and a fine moist texture. At this point Chavignol weighs about 140g. After 2 weeks, the interior softens, the taste is nuttier and full bodied and is weighing in at 110g. After about 20 days, the cheese will change again into a fruitier, denser and creamier cheese.

Affinage: After 5 weeks, the cheese is dry and has really shrunk! The smell gets stronger and develops a meaty texture and a robust flavor. After four months, just grate off the rind that has formed. By this time the rind will be blue-gray and looks most like its literal translation, "horse droppings".

Chavignol is rich and varied at every stage and it is a pleasure to enjoy the complexities of this cheese.