

## MORANDE TERRARUM CARMENERE 2001

**Tasting notes:** This is a deep bright-red wine, tinted with violet. Fresh red fruits predominate in the nose, especially raspberries and cherries, combined with a nice spicy character. It is medium-bodied but very fruity - attractive to drink, with good acidity and persistence.

**Vineyard:** The Carmenere fruit is sourced from vineyards planted in the Maipo Valley, near Santiago, the capital city. Gravel and laterite soils predominate in most of the best vineyards with some sandy loam soils in other areas. A range of canopy management strategies are employed to maximize sunlight exposure into the fruiting zone. The most favored technique is vertical shoot positioning which improves sunlight exposure, thereby enhancing fruit flavor development. Irrigation is used judiciously to maintain balanced vine growth and a steady rate of ripening.

**Vinification:** Fruit is harvested manually to ensure its arrival at the winery in good condition. The fruit is de-stemmed and crushed so that a high proportion of whole grapes are conveyed to the fermenter. The must is left to macerate for a day before seeding with a neutral strain of yeast. Early vigorous extraction is followed by a gentle pump-over regime as the fermentation proceeds. Carmenere stays on skins for up to 28 days depending on the health and ripeness of the fruit. The wine is inoculated for malolactic fermentation at this stage. It is pressed and raked twice before going to barrel aging in American oak for about 6 months prior to bottling.



## SWEETGRASS HOLLY SPRINGS

**Ingredients:** Cultured goat milk, salt, and enzymes.

**Type:** raw goat's milk cheese; aged 60 days; a pure white color; complex and sweet flavors.

**General Characteristics:** This cheese made in a soft curd style similar to our cow's milk cheese, Thomasville Tomme. This means that early in the Holly Springs process, the curds are placed in the molds when they are still warm and soft; therefore, the end result is the semi-soft texture and creamy finish.

**Tasting Notes:** The combined flavors of nuttiness and sweetness enable this cheese to have an intricate taste. The texture is very soft at 60 days and gradually becomes harder over time.

**Appropriate Wine:** Our sweet, aged goat cheese would pair best with a Vouvray or Pinot Blanc. The cheese would enhance the sweetness first tasted with these wines. The dry finish would cleanse the palate, making way for another bite of Holly Springs.

**Serving Suggestions:** Thinly sliced prosciutto, fresh or dried figs, membrillo (a traditional Spanish accompaniment made from quince), and crusty bread would help make a wonderful cheese board when serving the Holly Springs.

**Care for the Cheese:** Before serving this cheese, allow the flavors to be released by letting it sit out at room temperature for about an hour. Wrap any left over cheese in either wax paper or plastic wrap and store it in the bottom shelf of your refrigerator. It might start to develop mold on the exterior which is easily cut off—the cheese is still safe and enjoyable. The recommended shelf life is seven to ten days, although the cheese will last more than two weeks if stored correctly.