

## MORANDÉ TERRARUM SAUVIGNON BLANC 2002

**Tasting Notes:** This is a pale-yellow wine with distinctive green notes. In the nose the wine is fruity with aromas of tropical fruits and herbs. It is a lively, tasty wine with a medium body and a well-balanced flavour of citrus fruit and flowers. A clean wine with a good finish.

**Vineyard:** The Sauvignon Blanc fruit comes from a single vineyard located in the Casablanca Valley. The soils are sandy, with the influence of the sea and a cold climate, all of which makes suitable canopy management possible, aimed at maximizing the amount of sunlight reaching the area where the fruit is ripening. This also accentuates the development of flavour in the fruit and the maturity of the tannins. Irrigation is used wisely to maintain the balance between the growth of the vine and the ripening of the fruit.

**Vinification:** The grapes are harvested by hand to ensure their arrival at the winery in optimum condition. A small quantity of SO<sub>2</sub> is added both at the vineyard and at the grape reception area, in order to protect the delicate juice during the process. The fruit is stemmed and crushed, before being passed through a must cooler to the pneumatic presses. After pressing, the juice is left to settle for a considerable period at a low temperature in order to develop its clarity. The wine is subsequently fermented in stainless steel tanks at a controlled temperature, and then fined and bottled in August 2002 to maintain its freshness and expression.



## LUMIERE - SweetGrass Dairy South Georgia

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

**Type:** Goat's milk cheese; soft-ripened with a white, bloomy rind; smooth yet complex; aged about 3 weeks.

**General Characteristics:** The Lumiere is coated and layered with French grapevine ash. The ash counteracts the goat cheese's natural acidity, balancing the fundamental flavors of the cheese.

**Tasting Notes:** The Lumiere has a pure white interior divided and surrounded by a thin line of grapevine ash. It has a thin to medium white, bloomy rind. This cheese has a clean taste and soft texture. The Lumiere is also very wine friendly.

**Appropriate Wine:** A light, dry white wine should pair well with our ash covered goat cheese. Seek something from the Loire like a Chablis or Sancerre.

**Serving Suggestions:** The Lumiere can be eaten alone on a cheese tray or served with a variety of accompaniments such as hearty breads, apples, olives, lentils, and mirabelles—French plums. This cheese is also a compliment for a salad.

**Care for the Cheese:** Let the cheese sit at room temperature for an hour before serving. If there is some left after eating, wrap the Lumiere in either wax paper or plastic wrap and store it in the bottom shelf of your refrigerator. It will occasionally develop a blue mold on the rind which is completely safe to eat. The recommended shelf life is seven to ten days, but the cheese will last up to three weeks after purchase. The interior will become drier and almost crumbly and the flavor will become a little pungent with age.