

## **Quady Essensia [ Madera, California )**

From 100% Orange Muscat with an aroma reminiscent of Orange Blossom and Apricot, and a lingering refreshing aftertaste, Essensia is used as a dessert accompaniment or a dessert in itself. The Orange Muscat grape variety is little known. It was once grown in France and there are some small plantings in Italy and Australia. The wine is lightly fortified to about 15% alcohol and aged for 3 months in French Oak. Its relatively high acidity makes it taste balanced, even with its considerable sweetness, more like the taste of fresh fruit than an old fashioned sticky sweet muscat.

Best of Class, 1999 California State Fair.

### **Description:**

Andrew Quady is not merely a gifted winemaker, he is an innovator; one might almost say an inventor. His attention was caught by a rare mutant of the Muscat, known as Orange Muscat. The French call it 'La Fleur d'Orange' but, amazingly, have done little with it. Maybe because nowhere in France does the sun shine as it does in the San Joaquin Valley.

### **Ageing Potential: 1-3 Years**

### **Tasting Note:**

Intense concentrated nose of luscious honeyed orange blossom - jumps from the glass! Sweet, rich and concentrated with a lovely crisp acidity and a delicate balance between floral and fruit tones. Long and elegant finish that goes on and on. A real cracker of a dessert wine!

**Food Matches:** Desserts / Blue Cheese / Gateaux

## **MONTBRIAC - Rochebaron - [ France ]**

### **Description:**

Rochebaron is a wonderful alternative to many of the softer brie-blue combinations available. It is very striking in the case or on the cheeseboard with its soft, gooey texture, and blue veining outlined by the blue-gray color of the ashed rind. The flavor is complex and satisfying while being not too sharp or aggressive.

**Taste:** This cheese has a creamy smooth metallic flavor, with a salty bite

**Rind:** Soft ripened, ash rind, blue vein interior

**Milk:** Cow

**Aged:** About 2 to 4 weeks

**Region:** Auvergne

