

Steele PINOT NOIR Carneros [California]

Winemaker's Notes: The core vineyards are Durell and Sangiacomo, both from the cool Carneros (Spanish for Sheep) region of Sonoma County. We received maximum hang time for the grapes and this will translate into wine of greater weight and body. We feel that this wine will be ready to drink upon release but will improve with further bottle age. Very few wineries can produce a wine of this quality in this quantity

Winemaking: Our style for Carneros has always been one of moderate oak, juicy high tone fruit flavors and aromas of black cherry. After fermentation the wine was aged for nine months in a combination of French, Oregon, and Hungarian oak barrels.

Food Pairing: We feel that the Carneros Pinot Noir is a style of wine with great appeal. That has been confirmed by its inclusion in the Wine Spectator's top 100 wines on several occasions. Traditional favorites are lamb, grilled pork loin and salmon, especially those fish caught from the Copper River in Alaska.

Fresh Goat w/peppercorns by SweetGrass Dairy [Georgia]



Ingredients: Cultured pasteurized goat milk, salt, enzymes

Type: Fresh, creamy goat's milk cheese; soft, sweet and floral with a good balance of acidity; made fresh either once or twice a week.

General Characteristics: Our fresh chevre is our most popular cheese. People often ask what makes our chevre so different than other fresh goat cheese. The taste is a result of the diet of our goats here on the farm-in the late spring and summer, the pastures are filled with a mixture of summer clover, cow peas, millet, and sunflowers. The winter, early spring, and the fall the goats eat clover, oats, and ryegrass. They also spend a lot of time eating bark, leaves and such from the woods.

Tasting Notes: The Sweet Grass Dairy Fresh Chevre is creamy and smooth with an almost sweet and very floral taste. It has great acidity and pure white color.

Appropriate Wine: A herbal and tart Sauvignon Blanc (maybe from New Zealand) would contrast with the sweet and floral essences of the cheese. The wine is acidic enough to stand up to the acidity of the cheese. A fruity white wine such as a Vouvray is a good way to embellish the sweetness of the goat cheese.

Serving Suggestions: Fresh chevre has a wide variety of uses in many recipes for cooking. We like to serve it with a little homemade jam or sweet pepper jelly spread right on top. Even hot pepper jelly is delicious with the fresh chevre. Fresh, ripe strawberries and raspberries and whole-grain crisp bread really compliment this cheese as well.