

## 2000 Wild Horse Pinot Blanc

**WINEMAKER:** KENNETH Q. VOLK III

**REGION:** Southern Monterey County

**COLOUR:** Light Hay

**NOSE:** Displays aromas of toasted grains, fuji apple, bartlett pear, and creme brulee.

**PALATE:** On the palate this wine is rich and creamy with flavors of pome fruit and honey, with a pleasant, mineral persistence.

Our ultimate seafood wine, Wild Horse Pinot Blanc is produced from fruit grown from premium vineyards in southern Monterey County. While perhaps chardonnistic in the way we produce our Pinot Blanc, the resulting wine is dramatically different. Offering up ripe pear and mineral notes, with a long, creamy finish, Wild Horse Pinot Blanc is a perfect choice for those wishing to "step away from the everyday."

**RECOMMENDATION:** An ultimate seafood wine, is also a nice pairing with fresh goat cheese or any light pate cheese that exults tropical notes.



## Sara's Nevat Cheese

Nevat is a soft paste cheese made with pasteurized goat's milk and aged 2-3 months. Produced in the Barcelona region of Spain, Nevat is a white mold ripened cheese created by Mr. Josep Cuixart using the milk of Murcia and Grenadine goats. Yielding a milk that is richer in fat than French Alpine goats, the resulting cheese is fuller in flavor with a slightly sweet tang not found in the French *pâte molle* cheese. The goats graze on typical Mediterranean vegetation in the region Vilassar de Dalt 15 kms. north of Barcelona near the seacoast. Hints of rosemary, thyme, and olive are detectable in their milk. The goats do not consume artificial fodder or additives in accordance with a practice strictly controlled by the Catalan Authorities.

Nevat, which means "snowy" in Catalan, owes its name to the white velvet mold of the rind fostered with *penicillium candidum*. The cheese is 55% butterfat and 45% moisture with a 25% protein content

