

## Guenoc and Langtry Estate Vineyards and Winery 2000 Petite Sirah North Coast

Chocolate, raspberry, blackberry and a wild brambly quality characterize this Petite Sirah, one of Guenoc's most popular wines, delightful with wild mushrooms, venison, roast lamb, blackened, spicy foods or bittersweet chocolate.

### Table Suggestions:

Enjoy with venison, cioppino, morels sautéed with onions and baked in petite sirah, or bitter-sweet chocolate soufflés.

Bottle: \$20.50 Case (12): \$246.00

2000

"Guenoc Petite Sirah [1998/99] gets my vote as the most underrated wine in America. While rich, full-bodied and deep purple as a Petite Sirah should be, it has the elusive touch of elegance that separates good wine from exceptional wine. It all comes from the vineyards in Lake County, just north of Napa, and the Petite Sirah comes from a small plot that is rich in nutrients. Guenoc makes a number of very good wines, but the Petite Sirah is a pure and natural joy."

Ben Gilberti's Wine Column in The Washington Post – Sunday, November 24, 2002

Medium-dark purplish ruby; attractive, jammy, cedary, black pepper and blackberry fruit aroma; full body; big, rich, concentrated, peppery, creamy, toasty, blackberry fruit flavors with notes of dill and charred oak; medium-full tannin; lingering aftertaste. Highly Recommended."

California Grapevine – March 2003

"This was a beautiful wine, especially in the mouth. It had more finesse than power. The aroma showed tea and green cedar. This wine was still 'tight', wine jargon for a bottle that has not reached its full potential or shown all its attributes. The Guenoc finished second in our tasting."

Frank Sutherland, Fort Collins Coloradoan – February 12, 2003

## PIAVE MOUNTAIN CHEESE

One of the great, if little known, cheeses of northern Italy. Firm textured, nutty, full flavor, aged for nearly a year. Great for eating, excellent for grating. Everyone who loves cheese is pleased with Piave.

This is a rarely-tasted traditional cheese treat from the mountains of northern Italy. Piave has been one of my favorite eating cheeses for years. In truth, I'm reluctant to reveal it here for fear that already limited supplies will become even more difficult to get. What's so great about it? It's simply one of the tastiest, most versatile cheeses I've ever eaten. I don't think I've yet met anyone who doesn't like it. Its flavors are accessible enough to entice a cheese novice, yet more than complex enough to compel cheese fanatics to come back for more. It brings the smoothness of a cheddar, the texture, good grating and cooking gifts of a young piece of parmigiano, and the mellowness of sweet mountain butter to your table. Excellent on polenta. Order up and eat hearty

