

Tasting should display lots of spice, wood, vanilla and tannins that aren't too big.

Welcome to



David Bruce

2000 David Bruce PETITE SYRAH Central Coast [California]

Wine Facts: Stretching in a narrow band from Santa Barbara to the San Francisco Bay, the Central Coast region is characterized by the cooling influences of the Pacific Ocean. These grapes come from several vineyards in Paso Robles and southern Monterey.

Tasting Notes: The resulting components display notable differences, some exuding bright, spice-tinged fruit while others are jammy, earthy and dense. The blend in many ways exceeds the sum of these parts, offering blackberry, blueberry and white pepper aromas, with a supple and balanced feel coming from our gentle handling of the fruit.

Limiting the influence of new oak allows the fruit to shine through, making this wine versatile with foods, and ready to drink now.

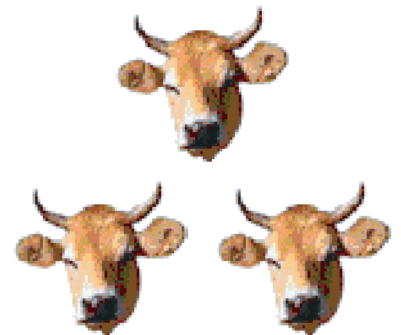
Case Production: 13,824
Type of oak: French & American
Time in oak: 8 Month

Point Reyes Original Blue [California]

Type: Fresh Cow

Aged: 6 months

Tasting Notes: Sweet blue cheese with hints of sea salt & lemongrass.



MOOO!

Cheesemaker's Notes:

The secret to Point Reyes Original Blue™ lies in its unique combination of three ingredients. First, grade A unpasteurized milk is taken from a closed herd of Holstein cows that graze on the green pastured hills overlooking Tomales Bay, California. Next, the coastal fog and salty Pacific breezes common to Point Reyes, California conspire in lending the cheese a unique character. Finally, time influences the recipe too.

Finest option to Domestic Blue...

Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese with definite hints of lemongrass and sea salt. For those of us who have fallen in love with Maytag Blue, sample Point Reyes Original Blue™ for a familiar yet distinctly different experience!