

Course #3 :: PINOT NOIR - Sweetgrass Dairy Greenhill

Sweetgrass Greenhill - Milk - Cow · Region: Thomasville, Georgia

Semi ripened. Double crème Cow's milk cheese



INFO - Green Hill is named after our predominately Jersey cow dairy. The color of our cow's milk cheese is a bright yellow, caused by the higher butterfat composition in the milk due to rotational grazing.



TASTE - This cheese has a buttery taste and soft, creamy texture with a thin to medium rind. Pleasant acidity and very sleek finish. This cheese really showcases our great milk from our pasture grazed cows. The cow's milk cheese is soft-ripened with a white, bloomy rind; rich and smooth with ageing of 3-6 weeks. **Appropriate Wine:** Full-bodied white wines would pair well with our Green Hill. A Viognier or Champagne would be delightful. If you like red wine, a good match would be a light bodied red such as a Chinon or St. Emilion.

2002 Stephen Vincent Pinot Noir "Lakeville Vineyard"

The wine is 100% varietal and has received nine months barrel age in French oak. During crush, free run juice is placed in a separate tank from soft press juice. The two wines are then blended together after fermentation is completed.

STEPHEN VINCENT WINES

Stephen Vincent Situm and Bob Goyette bring over 60 years in the wine industry to produce this unheralded brand of value wines to market. Steve was responsible for taking Ferrari Carano national and Bob Goyette was the first winemaker for Chalone. I found that these wines were deserving of being in our portfolio because they were varietally correct which is unusual at these price points.

INFO - The best efforts at Pinot Noir (whether from France, California, Oregon, or New Zealand) are lush, exotic, spicy and packed with bright cherry personality, with underlying ripe berry flavors of cooked strawberries and black raspberries. The rich middle palate has a velvet outer edge and a mouthfilling velvet-like finish. As if all that weren't enough, Pinot Noir happens to be one of the most food-friendly red wines, a white wine in red wine clothing. This complex grape is soft on tannin, long on acidity and bright on fruit.

ORIGIN - The red grape of France's BURGUNDY region. It's responsible for the great (and expensive) red wines from France. Pinot Noir is thought to have been grown in France for over 2,000 years, perhaps even prior to the Roman invasion of this area. The Pinot vine is described as "genetically unstable," meaning that it mutates very easily, which makes consistency from this vine extremely difficult. Some results are PINOT BLANC, PINOT GRIS, and PINOT MEUNIER, have become well-known varieties on their own.

NOSE - Young Pinot Noir can smell almost sweet, redolent with freshly crushed raspberries, cherries and redcurrants. Burgundian (old world) style is earthy with concentrated fruit and tends to be gamy. California (new world) style is bright, light and fruit forward.

CHARACTER - The flavor of Pinot Noir is chameleonlike. When young, good wines exhibit the simpler fruity characteristics of cherries, plums, raspberries, and strawberries. As these wines mature, they display a variety of COMPLEX characteristics including chocolate, game, figs, prunes, SMOKINESS, truffles, and violets.

TASTE
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::