

TOHU Pinot Noir 2001 -- Marlborough, New Zealand, South Island

Handpicked from our Marlborough vineyards, the grapes are crushed and fermented using traditional Burgundian techniques and matured in French oak barrels. This style of wine is best enjoyed upon release of cellar up to 5 years.

A lighter fruit driven wine. Plum and cherry aromas abound in this elegant filtered Pinot Noir with a full palate structure.

For centuries Maori, the indigenous people of New Zealand, worked on, lived around and loved the rugged yet fertile lands of their ancestors. There was awareness that the earth was the giver of all life. From the soil came food and that same food was cooked beneath the earth. It was accepted that the people who were born onto that land inherited the right to produce from it and to protect it for the benefit of all.

Tohu Wines is the first indigenous branded wine to be produced for the export market. The superb quality blend, taken from the foremost wine growing regions in New Zealand, Marlborough and Gisborne, conveys the care and consideration, experience and understanding that is inherent in all the finest produce gifted from the land.



Lumiere - Goats Milk from SweetGrass Dairy

Ingredients: Cultured pasteurized goat milk, salt, ash, and enzymes.

Type: Goat's milk cheese; soft-ripened with a white, bloomy rind; smooth yet complex; aged about 3 weeks.

Size and Shape: 5 oz or about 1/3 lb. each; about 3 ½ inches across in a heart-shape. The rind is edible and affinage takes about 10 to 14 days.

General Characteristics: The Lumiere is coated and layered with French grapevine ash. The ash counteracts the goat cheese's natural acidity, balancing the fundamental flavors of the cheese.

Tasting Notes: The Lumiere has a pure white interior divided and surrounded by a thin line of grapevine ash. It has a thin to medium white, bloomy rind. This cheese has a clean taste and soft texture. The Lumiere is also very wine friendly.

Appropriate Wine: A light, dry white wine should pair well with our ash covered goat cheese. Seek something from the Loire like a Chablis or Sancerre.

Serving Suggestions: The Lumiere can be eaten alone on a cheese tray or served with a variety of accompaniments such as hearty breads, apples, olives, lentils, and mirabelles—French plums. This cheese is also a compliment for a salad.

Care for the Cheese: Let the cheese sit at room temperature for an hour before serving. If there is some left after eating, wrap the Lumiere in either wax paper or plastic wrap and store it in the bottom shelf of your refrigerator. It will occasionally develop a blue mold on the rind which is completely safe to eat. The recommended shelf life is seven to ten days, but the cheese will last up to three weeks after purchase. The interior will become drier and almost crumbly and the flavor will become a little pungent with age.

