

unique pairings in wine and cheese



Villa Maria Private Bin Riesling 2004

On the dry side & nicely supported with citrusy acidity; fragrance and flavor centered on lemon, lingering nicely. New Zealand has gone in a new direction, moving toward bright, fresh wines bursting with flavor. The emphasis is on quality. The wines produced are complex, fruit driven wines, typical of Marlborough's characteristics.

Vintage Notes:

Marlborough experienced warmer than average temperatures until February, which saw cool temperatures and high rainfall. From March on the region was sun drenched with warm days and cool nights causing fantastic flavour development and retention. The fruit was harvested latter than normal due to the cool February however arrived at the winery in optimum condition.

Viticulture:

Villa Maria's Riesling vineyards are scattered throughout both the Awatere and Wairau Valleys of Marlborough. The vineyards are managed to ensure ripe and clean fruit. Timely canopy management activities such as shoot thinning, leaf plucking and wire lifting provided balanced yields and exposed fruit.

Winemaking:

The grapes for this wine were harvested in the cool of the morning, then gently pressed and naturally settled before fermentation. This wine was then fermented using neutral yeasts and cool fermentation techniques, which aided in savouring the delicate Riesling aromatics. The ferment was stopped at just the right time to give an off-dry styled wine. The wine was then blended, lightly fined and stabilised prior to bottling.

Winemakers Comments:

A lifted bouquet of ripe citrus-lime and spring-blossom aromas. The palate is beautifully balanced with intense flavours, great length and a zesty lime finish.

Bottle Size: 750ml

Variety: Riesling

Vintage: 2004

Region: Marlborough

Vineyard: Awatere and Wairau Valleys

Country: New Zealand

Alcohol: 12.5%

pH: 3.12

Total Acidity: 8.06g/l

Residual Sugar: 11.3g/l

Sweetness Indicator:

Cellaring Potential: Now until 2008

Serving Temperature: Chilled

Langa La Tur a pasteurized combination of cow's, sheep and goat's milks. Soft ripened delicacy with rich buttery notes. An exceptional dessert cheese paired with fresh berries, grapes or pears and Sparkling wines.

Hailing from the Alta Langa, an agricultural region located near Asti in the southern Piedmont, this cheese is made from a careful blend of cow and sheep's milk. The Alta Langa region, famous for Barolo, Barbaresco and Asti wines, also produces a wide variety of wonderful cheeses. Cravanzina is a round, soft-ripened cheese that is produced by hand from local milk. Made from an old recipe using modern equipment, only 100% natural ingredients are used, without adding preservatives, food dyes, or any artificial additives. Cravanzina's flavor is best described as savory, while its texture is very creamy inside beneath a thin, supple crust. It is important to eat this cheese at room temperature to experience its full potential.



VIKING

presented by:

**CULINARY ARTS
CENTER®**

**TASTE
NETWORK
atlanta**

unique pairings in wine and cheese

Domaine Pichot Vouvray 2003

100% Chenin Blanc - New wood is never used for Pichot's Vouvray. The wine is aged in oak for six months prior to light filtration and bottling. The wine is pale, delicate and nearly dry, with lively flavors hinting at quince & grapefruit. Its fresh, floral Chenin Blanc fruit is underpinned by firm and crisp acidity.

Jean-Claude Pichot's family is one of the oldest in Vouvray, with origins as viticulturists and restaurateurs dating back to 1739. The family cellars are located in the charming village of Vouvray, in caverns hewn from the rolling hills which were once quarried to provide stone to construct the grand châteaux of the Loire. In fact, the Pichot home is itself part house and part cavern, with a dramatic hearth carved from the rock. Jean-Claude was one of six sons, but the only one to continue the family tradition of vigneron.



Domaine 'le Peu de la Moriette' was built from three main vineyards by Jean-Claude and his son, Christophe. The name is explained by Monsieur Pichot to originate from the old French, 'Puits du petit Maure', or 'Well of the little Moor', dating back to antiquity when the Moors had settled in this region of France. 'Coteau de la Biche' is the Vouvray domaine founded by Pichot's maternal great grandfather and now run by Christophe Pichot. The legend is that a doe once took refuge in the cellars of this domaine, hence the name. Domaine le Peu de la Moriette has expanded over the years from thirty to nearly fifty-two acres of hillside vineyard, cultivated without chemical pesticides. Planted entirely with Chenin Blanc, the vines vary in age from twenty to fifty-five years. These steep and chalky vineyards produce only 25 hectoliters per hectare, an astonishingly low yield for white grapes anywhere. The grapes are hand-harvested and carefully sorted. Fermentation progresses slowly in the naturally cool environment of the caves in 450-liter oak barrels. New wood is never used for Pichot's Vouvray. The wine is aged in oak for six months prior to light filtration and bottling, which occurs in March and April.

The regular Vouvray bottling is pale, delicate and nearly dry, with lively flavors hinting at quince and grapefruit. Its fresh, floral Chenin Blanc fruit is underpinned by firm and crisp acidity. This wine has been recognized by the Wine Spectator as one of its 'Top 100 Wines' and 'Top Values in the Top 100'

Humboldt Fog by Cypress Grove [Northern California]

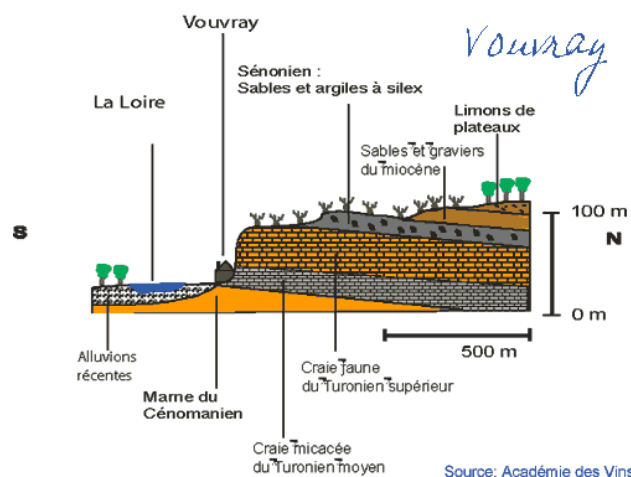
Description: This beautiful round wheel has a center layer of vegetable ash and an exterior of ash and white mold that is reminiscent of the early morning fog. The white pate develops a soft runny edge with age.

Tasting Notes: Creamy, light, but earthy when young, getting more complex with age. Notes of allspice, licorice and lemon zest on the nose. Powdery, slightly dry mouth feel, with pronounced spicy flavors. Tastes of cocoa and dried black pepper, with a tangy finish.

Affinage: Natural white mold over black ash background, released at 6 weeks.

Milk: Pasteurized goat's milk
Rennet: Organic vegetable ash
Size: 14 oz or 5 lb wheel

Wine Suggestions: Delicious with a big fruity un-oaked white wine without too much acidity, like Sauvignon Blancs, or a Pinot Blanc. A lighter, fruity, Pinot Noir without too much acidity would work with this cheese also.



presented by :

TASTE
NETWORK
atlanta

DOÑA PAULA MALBEC

Vintage: 2004

unique pairings in wine and cheese

Variety: 100 % Malbec.

Region: Alto Ugartheche, Luján de Cuyo – Mendoza – Argentina

Color: Intense red color with violet hues.

Aroma: Complex aromas with ripe plums, blackberry, blueberry, sweet tar, licorice, black pepper, mint, truffle with a hint of mocha flavors, giving an expressive and typical Argentinean character. Palate: It has sweet and smooth tannins, nice body with supple and long finish.

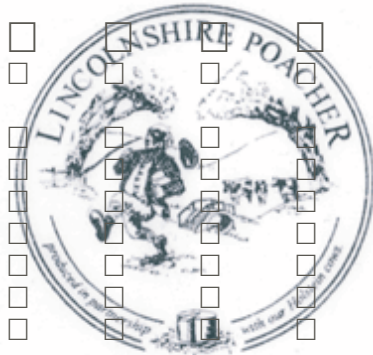
Climate 2004: The 2004 climate was characterized to have days with maximum temperatures lower than ones accumulated in the 2003. The minimum temperatures at night were similar to those of the 2003. The amplitude was in order of 12° C. The precipitations before the 30 previous days to the harvest were of 9 mm. There was cloudy days, which moderated the diurnal temperatures.

Wine making details: All the stems of the grapes were removed.

Partial crushing of the berries: 20% of whole berries to provide some berry aromas and a carbonic maceration character to the wine.

Ageing: The wine have been aged in French and American new oak for a period of 8 months. No finning. Unfiltered wine.

Wine and Food: Serve this wine with Filet Mignon, roast prime rib, roast duck, rabbit, lamb cutlets, meatballs, ratatouille, kebab, rich pasta dishes. Cheeses: Gruyère, Manchengo, Parmesan, Cantal, Cheddar.



Neal's Yard, Lincolnshire Poacher, England

Made by Simon Jones at Ulceby Grange, Alford, Lincolnshire

TYPE OF CHEESE:

Hard Cows Milk Cheese

RENNET:

Traditional Animal Rennet

MILK:

Unpasteurised Cows Milk

DESCRIPTION:

Smoother-textured than a cheddar with a fruity, nutty flavour that sometimes tastes pineappley.

Simon Jones, who makes Lincolnshire Poacher, is the fourth generation to be running the family farm - which has been run by the family since 1917. It is situated on the edge of the beautiful Lincolnshire Wolds about ten miles from the east coast. The lush pastures sit on chalky land, which enables him to have a successful dairy herd in an area where dairy farms are very scarce and cheesemaking is virtually unknown.

The recipe was based on Dougal's own cheese called Tyn Gryg. Dougal's parting comments were "Right, you can make it tomorrow". So Simon started making cheese on a regular basis on his own. The cheese proved very popular to such an extent that in the local delicatessen, customers were rationed to ¼ of a pound each! This early success led to Simon taking on a full-time cheesemaker, Richard Tagg, and the building of a much larger cheese dairy, with a 5000 litre vat, in 1995 and the cheese is still being made, by Richard, in this dairy today. Cheese sales have grown dramatically since production began and to help with this growth, Simon's brother, Tim, joined the business on the sales & marketing side in 2000.



presented by: **CULINARY ARTS CENTER**



unique pairings in wine and cheese



Neal's Yard, Gorwydd Caerphilly, Wales, England

Made by Todd Trethowan at Gorwydd Farm, Ceredigion

TYPE OF CHEESE:

Traditional

RENNET:

Traditional Animal Rennet

MILK:

Unpasteurised Cows Milk

DESCRIPTION:

Matured until it develops a rind: crumbly and lactic in the centre, creamy & earthy just under the rind. We sell two Caerphillies, Duckett and Gorwydd. Gorwydd generally is moister, more lactic and more minerally tasting than the Ducketts.

Cheesemaker Martin Todd Trethowan of Gorwydd is one of the only producers of Caerphilly left in Wales. Aged from 4-12 weeks, the cheese develops a natural mold rind. The moist, earthy pate is pale yellow and has a unique stripe of white at its center. The flavor is fresh and fruity with a pleasant acidity.

Gorwydd is probably the most characterful unpasteurised mature Caerphilly cheeses made. At their farm near Tregaron in West Wales the Trethowan brothers make this cheese in the time-honoured way. It is pressed into four kilo truckles or rounds, whereon it forms a hard outer crust. The cheese is matured for many months, turning regularly to ensure even distribution of moisture. The rind becomes dark in time with a very distinctive mushroom and autumnal fragrance. The cheese is creamy white, remaining moist at the edges, a little firmer and more crumbly to the centre. It has a creamy, short texture and a slight astringency that typifies best Caerphilly. It is the current holder of the Gold Award for Caerphilly and the best Welsh cheese in the World Cheese Awards

Neal's Yard, Keen's Unpasteurized Cheddar, Somerset, England

Made by the Keen family at Moorhayes Farm near Wincanton, Somerset

TYPE OF CHEESE:

Traditional

RENNET:

Traditional Animal Rennet

MILK:

Unpasteurised Cows Milk

DESCRIPTION:

Creamy textured cheddar with complex savoury, nutty, earthy flavours and tangy acidity. After twelve months maturing the cheese has a complex nutty flavour and is ready to be enjoyed.



Traditional Farmhouse Cheddar has been made by Keen's at Moorhayes Farm (Wincanton, Somerset) since 1899 when our family first moved here. The cheddar is made with milk produced by the cows on the farm, using a recipe which has been passed down through the generations, and time-honoured methods of cheese making. Using unpasteurised milk it is very important to keep a strict eye on the animals, their feed, and milk output. An un-pasteurized cheese has more character than that of a cheese made with pasteurised milk. All the natural flavours are kept in the milk and not removed through the pasteurisation process producing a sweet, creamy, rich cheddar.

Milk from our own cows which are grazed on the lush pastures at the northern end of the Blackmoor Vale is warmed with a traditional starter culture which sours the milk, before adding natural rennet to produce a junket. The cheese maker cuts the junket in to curds and whey. Heating again hardens the curds and when the correct acidity is reached the whey is drained from the curds and the cheddaring process starts. The curds are textured by cutting into blocks layering and turning. To arrest the acidity growth the curd is broken up and salt added. After curing the curds are put in moulds to be pressed. Cotton cloth is smoothed onto the skin with lard and the cheese are ready to mature in our own store where temperature & humidity is closely monitored.

Neal's Yard is a courtyard in the middle of London, where we opened in 1979. In those days, we made cheese and sold it, all in the same tiny space. Within a year, though, we started buying cheese from farms all over the British Isles. The principles of the business originated in those early days. Because we visit the farms and talk to the cheesemakers, we understand the cheese and the variations from one day to the next, which make the difference between a good cheese and a great cheese. The other side of the equation is retail. We soon learned that we could buy the best cheese in the world but, if we could not get the information over the counter to the customer, we would not sell it. Because of that, we know how to retail farm cheese and we can provide.

The final part of the cycle is the feedback. We take all the information from the shop counter back to the cheesemaker to help them keep improving the cheese. We have two retail stores in London and supply restaurants and stores across Britain as well as the USA, France Italy and Australia.

**TASTE
NETWORK
atlanta**

presented by :

PERRIN RESERVE 2003

60% Grenache, 20% Syrah, 20% Mourvèdre. Maturing mainly in tanks, with 25% in casks, for 12 months. Bottling in December, after fining using egg white. This wine has a beautiful deep red hue that seems almost opaque. The nose shows caramel and spices that mingle with red berry fruit. The palate is full and deep, with fine tannins and good length.

Tasting Notes:

A beautiful deep red hue that seems almost opaque. The nose shows caramel and spices that mingle with red berry fruit. The palate is full and deep, with fine tannins and good length.



The vineyard Perrin Réserve Rouge is sourced in our own vineyards of Grand Prebois (40 hectares/99 acres) and Vinsobres (45 hectares/111 acres), as well as from vineyards that we lease and from purchased grapes and wines from producers under long-term contracts. All these plots are managed and supervised by the Beaucastel team.

Cabra de Romero

A goats milk cheese from Spain. Made in the same style as Drunken Goat, this cheese has been aged and rubbed with Rosemary. A sweet, tangy cheese, with nuances of cream, earth and fresh cut herbs. The best way to enjoy this cheese is with a mineral driven, lean white or with a red that can stand up to a rack of lamb. Today, you must try it sliced on top of warm french bread, with a little layer of sun-dried tomato pesto. It might be a slice of heaven.



presented by:



unique pairings in wine and cheese

Fairview SMV

A harmonious blend of Shiraz (66%), Mourvedre (30%) and Viognier (4%). These three varieties, whose ancestral homes are in warmer parts of the old world, are perfectly suited to our terroir, with its generous soils and warm climate. Ripe Shiraz, with its spicy character is complimented by the savouriness of Mourvedre – and the wine is finished off with Viognier. This expressive, perfectly balanced wine will make an elegant table partner to a whole range of different dishes, including roast leg of lamb stuffed with apricots, spinach and (preferably Fairview) goats milk cheese, gratin of potato with blue cheese and cream, or a ripe cambzola style cheese such as Fairview Bleu en Blanc.

Colour: Vibrant inky red

Aroma: Spice, ripe black fruit and peach

Palate: Chunky dense fruit and spice good balance and length

Cellaring: drinks well now, but will improve with 3 to 5 years in the bottle.

Oenological Treatment: A quirk of nature occurred with Shiraz, Mourvedre and Viogneir all being optimally ripe on the same day. This allowed us to crush the three together. The must was cold soaked for a week, before fermentation started. Rhone yeast strains were selected for this wine. The wine transferred directly to a mix of new and second fill French and American barrels where malolactic was completed. The wine spent 14 months in barrel and was bottled with a light filtration.

Wine makers tasting notes:

The SMV is possibly the only Rhone style blend of this kind in the world. The grapes are grown at Fairview on the southwestern slopes of Paarl Muntain. Fairview is one of the only producers of Mourvedre in South Africa, though the grape has a history here, it having been one of the grapes in our national mix 100 years ago. The mourvedre of old was replaced with such varieties as Chevin and Colombard, but is now having a worthy resurgence. Fairview is also the leading Viognier producer in South Africa. We have also planted both of these varieties on our farm in Malmesbury.



Roaring Forties Blue from Tasmania - cow



Roaring Forties Blue Cheese is made by the Kings Island Dairy. Kings Island is situated south of Melbourne, Australia at the western end of Bass Strait. King Island is an exceptionally pictures-que spot on a fine day, but ferocious westerly winds which blow directly down the 40°S Longitude can, and do, create treacherous seas. These winds came to be known as the Roaring 40's, and are the basis for the mys-tique inherent in King Island's history. Hundreds of ships and thousands of souls have been lost in shipwrecks on its rocky shoreline. According to local legend, grass seeds found in King Islands soil are believed to have been washed ashore in straw mattresses. For almost a century now dairy herds have grazed on these unique pastures.

The quality of these pastures, combined with a pristine environment, combined with a year round growing season, enables the dairy farmers on Kind Island to practice traditional feeding methods. The cows are reputed to produce the sweetest milk in the land and from this milk comes a range of dairy products acknowledged throughout Australia and rapidly earning the same sort of reputation in the international marketplace. Roaring Forties Blues is a full-flavored blue with a sweet, nutty character. The cheese is matured in blue wax thus retaining its moisture and creating a smooth and creamy texture.

Unlike typical French blue cheeses (e.g. Roquefort) made from ewe's milk, Roaring 40's Blue is made entirely from cow's milk which gives it a milder taste. Roaring Forties is a full bodied blue with a honeyed, slightly nutty quality and great aftertaste. Try pairing it with a smoky Australian Shiraz and, if you can find it, a currant walnut baguette. Delicious!



presented by :

TASTE
NETWORK
atlanta