

## History of Napa Valley Winegrowing - An Overview

### Early Napa

To the Wappo Indians who first inhabited the valley, "Napa" meant a land of plenty. Spawning salmon filled the waterways, clouds of migrating waterfowl darkened the skies and the valley floor served as home to wildcats, elk, black bear and grizzlies. Wild grapes also grew in abundance, but it took early settlers such as George Calvert Yount to recognize the valley's potential for cultivating winegrapes. Establishing the first local homestead in what is now Yountville in 1836, Yount was the first to plant vineyards in the valley. Other early pioneers included John Patchett, who planted the first commercial vineyard; Dr. George Crane, who promoted the planting of grapevines through a series of newspaper articles; and Hamilton Walker Crabb, who experimented with more than 400 grape varieties.

### The Pioneers

Charles Krug is credited with establishing Napa Valley's first commercial winery in 1861, and by 1889 there were more than 140 wineries in operation, including Schramsberg (founded in 1862), Beringer (1876) and Inglenook (1879). Before long, however, the rapid expansion of the new wine industry saw prices plummet amidst a sea of surplus grapes, and the arrival of phylloxera dealt vintners a stunning blow, as much of the valley's vineyard acreage fell victim to the destructive root louse.

### Prohibition

An even greater threat to Napa Valley's wine business arrived in 1920, with the enactment of Prohibition. Vineyards were abandoned and many winemakers found other trades during the next 14 years, with a handful of wineries continuing to operate by producing sacramental wines. With the repeal of Prohibition in 1933, Napa Valley's wine industry began its renaissance: a period of recovery, then tremendous expansion and, finally, in recent years, refinement.

### Early NVV

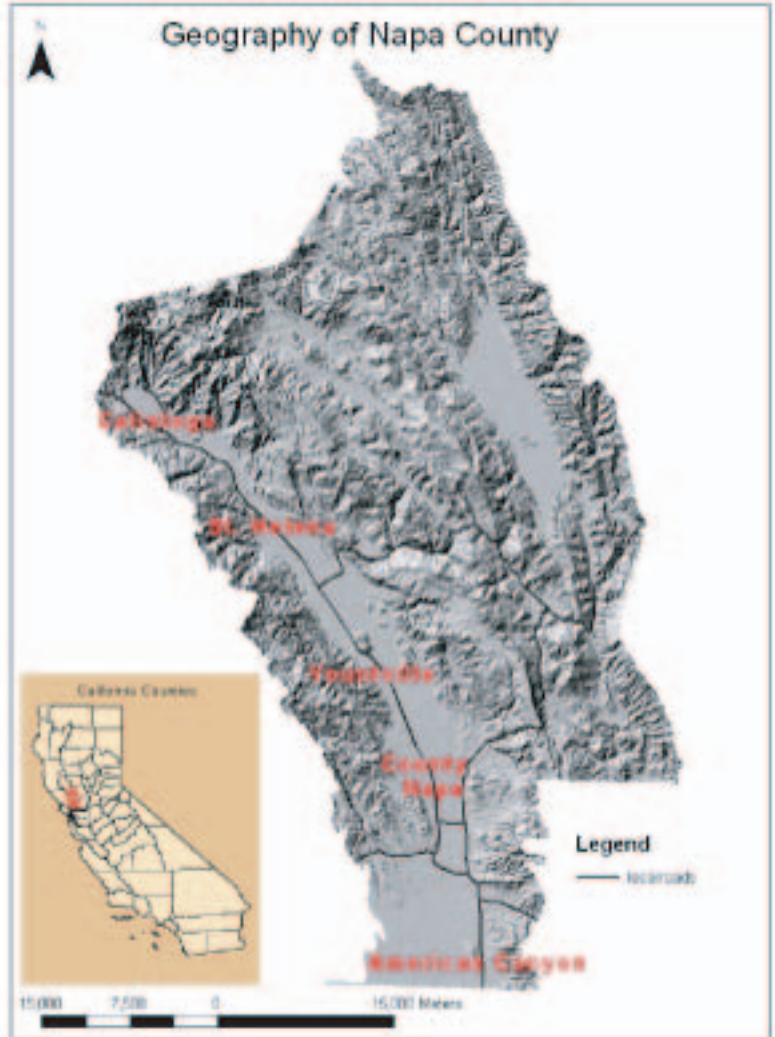
The early 1940's marked an important point in the Napa Valleys' wine history, when a group of vintners came together in 1943 to share ideas on grape growing and winemaking amidst a convivial atmosphere of shared camaraderie, good food and wine. This group laid the foundation for the Napa Valley Vintners, a dynamic trade organization dedicated to advancing Napa Valley's wines both domestically and abroad.

### Charity

A new chapter in Napa Valley's history was opened in 1981, when the first Napa Valley Wine Auction was sponsored at Meadowood resort. Over the years, this Vintners Association-sponsored celebration of Napa Valley wine and food has become the "world's most successful" charity wine event, drawing participants from around the globe. More than \$50 million has been raised for local health care, youth programs, and affordable housing since 1981.

### Present and Future

Today, Napa Valley is home to more than 260 wineries. Its growers and vintners combine cutting-edge science with traditional techniques, and its reputation for producing world-class wines is firmly established in an ever-growing global market.



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## Appellations

During the early decades of winemaking in the Napa Valley, grapes were often planted in patchwork pattern vineyards in which many varieties were mixed. But experience has since shown the wisdom of matching grapes with locations whose microclimates and soils are best suited to particular grape varieties. The Napa Valley is itself an appellation. Within the Napa Valley appellation exists a number of other appellations, or AVAs, including:

### Atlas Peak AVA

Principal varieties & characteristics: Cabernet Sauvignon, Sangiovese: Bright berry and cherry fruit, and more acidity than wines from Stags Leap District. Chardonnay: Crisp, flora, aromatic, with distinctive pear-mineral flavors & bright acidity.

### Diamond Mountain District AVA

Principal varieties & characteristics: Cabernet Sauvignon, Cabernet Franc: firmly structured, rich and fairly tannic when young, with strong blackcurrant, mineral, and cedary flavors. Less supple and fleshy than valley or benchland wines, with good aging potential. Chardonnay: Full-bodied, yet revealing mineral, green apple-peach aromas with fairly firm acidity; less richly textured than valley floor wines.

### Howell Mountain AVA

Principal varieties & characteristics: Cabernet Sauvignon, Merlot, Zinfandel: Powerful, firm, blackberry-currant flavors and often richly tannic, with excellent acidity for aging. Chardonnay, Viognier: Sinewy, firm and not as fruity as those of the valley floor, revealing more citrus and stone fruit flavors.

### Mount Veeder AVA

Principal varieties & characteristics: Ageability is a hallmark of Mt. Veeder wines. Cabernet Sauvignon, Merlot, Zinfandel: Low yields give red wines a firm, tannic structure with strong earth-berry aromas and rich, but powerful flavors. Chardonnay: mineral, appley, even citrus flavors with good acidity.

### Oak Knoll District of Napa Valley AVA

Principal varieties & characteristics: Merlot, Chardonnay and Cabernet Sauvignon. Merlot and Cabernet Sauvignon benefit from a longer growing season with slightly cooler temperature, though crop size is typically less than in other AVAs. Elegant style is the common note with fruit flavors of cassis, tobacco and spice typical to Bordeaux-style reds. Chardonnay showcases flavors of crisp apple, mineral notes and tropical fruit with fine acidity.

### Oakville AVA

Principal varieties & characteristics: Cabernet Sauvignon, Merlot: Ripe currant and mint flavors, rich texture and full, firm structure tempered by rich fruit. Sauvignon Blanc: Full, steely, yet very fleshy, and not especially crisp.

### St. Helena AVA

Principal varieties and characteristics: Cabernet Franc, Cabernet Sauvignon, Merlot: deep, ripe, often jammy flavors, with firm tannins for structure, and appealing aromas of currant and black fruit. Rhone varieties (Syrah, Viognier): Fleshy, supple and slightly earthy. Zinfandel: Blackberry-like, well-structured.

### Spring Mountain District AVA

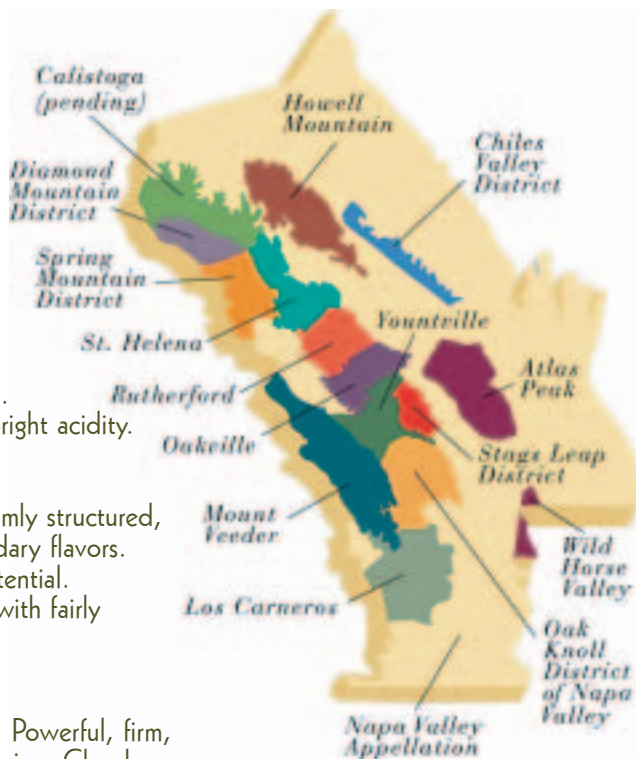
Principal varieties & characteristics: Cabernet Sauvignon, Merlot, Zinfandel: Powerful, firm, blackberry-currant flavors and often richly tannic, with excellent acidity for aging. Chardonnay, Viognier: Sinewy, firm and not as fruity as those of the valley floor, revealing more citrus and stone fruit flavors.

### Stags Leap District AVA

Principal varieties & characteristics: Cabernet Sauvignon, Merlot, Sangiovese: Distinguished by lush, velvety textures and fine perfumed cherry and red berry flavors, supported by soft tannins. Chardonnay, Sauvignon Blanc: Round and ripe, especially Sauvignon Blanc, et retain excellent citrus and apple flavors.

### Yountville

Principal varieties & characteristics: Cabernet Sauvignon, Merlot: Yountville favors Cabernet and Merlot with ripe, violet aromas and rich, but supple flavors and firm tannins.



## Salmon Creek Natural Pork Products

Salmon Creek Farms Natural Pork is minimally processed, with no artificial ingredients, no chemical preservatives, and no added moisture. This pork is produced without the use of feed antibiotics and artificial growth enhancers. The hogs are fed high quality western wheat and barley producing the highest quality meat and a firmer, whiter fat which enhances overall eye appeal. Salmon Creek Farms Natural Pork is full of flavor and marbling. It is sure to be a favorite at any table!

### Family Farms

Our partnership is an association of family farmers and a family owned processor with one mission-to produce the best natural pork in the world. Our Association is new, but our tradition for extraordinary quality meats is 100 years old and our natural pork products are second to none.

### Quality Pork

We are proud to be producing the most consistent, highest quality natural pork in the industry. Salmon Creek Farms Natural Pork is produced the way nature intended, without artificial enhancer's, preservatives, chemicals, or added moisture. Our specially fed, genetically superior pork stands at the top on its own merit. No further processing, tenderization, or added ingredients are required!

### Our Pork Tastes Better

Our hogs are fed high quality western wheat and barley, which contributes to a very eye appealing product by producing firmer, whiter fat. This traditional approach delivers "The Real Taste of Pork!"

### Animal Health and Welfare

Animal health and comfort are paramount. This is the foundation of our responsible health management system. We follow each animal from beginning to market ensuring that proper care is maintained at every step. All of our records and management protocols are subject to third party verification. Furthermore, our farmers participate and receive certification in the National Pork Board's Swine Welfare Assurance Program. (SWAP)

### Great Value for You!

No other natural pork program combines wholesomeness, quality, and animal care with science, management, breeding stock, selected grain feeding, and production efficiency as well as we do. This translates into a great value for our customers!

### Tradition

Salmon Creek Farms Natural Pork is manufactured by Independent Meat Company in Twin Falls, Idaho. Independent Meat Company has been making Falls Brand meats since 1904 and has established a long standing reputation of producing high quality meat products. You can expect only the best from Salmon Creek Farms Natural Pork and Independent Meat Company.

## Salmon Creek Farms Marketing Association Production Requirements

### Genetics

" All replacement genetics, sows, gilts, and boars, are sourced from our Salmon Creek Farms Marketing Association (SCFMA) seed stock suppliers.

### Nutrition

" No antibiotics are allowed in feed. No antibiotics are allowed to promote growth or enhance performance. No hormone or hormone-like growth enhancement drugs will be used in market pigs.

### Animal Health and Welfare

" Animals are raised in a healthy and comfortable farm environment.

### Traceability and Verification

" All farmer partner purchase records for feed concentrates and pre-mixes must be kept on file and are subject to third party audit.

### Quality Monitoring

" Carcass characteristics are evaluated on a subsample of each farmer partner's hogs.

### Sustainable Agriculture

" Our family farms practice sustainable agriculture.



## First Course

Jocelyn Pairings / Salmon Creek Pork Loin / 5yr Gouda

### 2002 Jocelyn Wines Napa Valley Cabernet Sauvignon

90% Cabernet Sauvignon, 8% Merlot, 2% Petit Verdot

Winemaker Tasting Notes: This wine is a blend of grapes from several distinctive Napa Valley appellations including Stags Leap, Pritchard Hill and Calistoga. Our winemaker sources for diversity of fruit and flavor. The Stags Leap fruit clearly dominates this blend with flavors and aromas of strawberry and black cherry. The wine was aged in the barrel for 20 months and spent another 12 months of bottle aging before release.

Vintage: 2002 has been described as an extraordinary growing year for Napa Valley Cabernet Sauvignon and has clearly surpassed the highly touted 2001 vintage in depth and intensity. Heavy rains in the early winter were followed by warm weather and resulted in an early bud break. Bloom began in late May and the extremely favorable growing conditions provided an excellent selection of fruit.

About Jocelyn Wines: Jocelyn Wines is a small family owned business dedicated to producing the highest quality wines. The winery is currently being run by second generation owner Brandi Jocelyn Pack who took over operations in 2004. Brandi has steered the winery in a direction that matches her vision for the brand with that of her deceased father and winery founder, Lon Curtis. The family's long term vision for the winery is to remain grounded in their beginnings. This means they will continue to produce wines of the highest possible quality with consistently reasonable pricing, providing great value and experience for our customers.



## Cuisine Pairing ~

### Salmon Creek Farms Natural Pork Loin

#### Finished with strawberries, herbs & balsamic

Recipe: Roast pork loin in pan searing all sides. Send to oven at 500 degrees. Remove from pan, glaze pan with balsamic, add chopped strawberries and reduce the mixture until just before syrupy. Add fresh chopped herbs, parsley, chives and thyme, finish with butter and immediately pour over pork. ENJOY!

## Cheese Pairing ~ Boerenkaas 5 yr. Gouda from Holland

Aged 5 years for a stronger and sweeter flavor with tones of caramel and coffee.

Gouda is a cow's-milk cheese named after the town of its origin, just south of Amsterdam and southeast of The Hague. Although it's sold all over the world, only a small amount is really made in or around the village of Gouda. Because the name Gouda is not protected, Gouda cheese may come from any place in, or even outside of Holland. Most of the world eats Gouda made in large commercial factories, but fortunately there are a very few dairy farms in Holland where this delectable, mouth-watering cheese is still made in the traditional way.

There are many kinds of Gouda, one of them is Boerenkaas which means "farmer's cheese". This guarantees the cheese is made by hand on a farm in Holland, using very traditional methods. Boerenkaas Gouda is usually aged for about two years (compared with factory Gouda sold at three to six months), and it can be found as old as five years! That is what we see today.

The aging makes the interior of the cheese a stunning shade of gold and imparts a more intense caramelized flavor, a little like brown sugar melted with butter. The texture, due to the longer aging, is harder than factory Gouda and can be an interesting alternative to Parmesan. Gouda is popular as both a table and a dessert cheese. It's outstanding with fruit and wine. Try a Beaujolais.



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**TASTE  
NETWORK  
atlanta**

## Berkshire History

The Berkshire Breed of pigs dates back over 300 years to the swine herd of the House of Windsor, where they were prized for their exceptional flavor. From British royalty to Asian emperors Berkshire pork was preferred for its exceptional taste and tenderness. Now they are recognized all over the world for their perfect combination of juiciness, flavor and tenderness.

After their popularity spread to the USA in the 1800's, the American Berkshire Association was founded in 1875 in order to preserve the integrity of the Berkshire breed. At that time most of the leading herds in this country were using some imported stock. Therefore, it was agreed upon when the society was established, that only hogs directly imported from established English herds, or hogs tracing directly back to such imported animals, would be accepted for registration. The breed today is descended from these animals recorded at the time or from stock later imported. The most recent importation of English Berkshires was in 2000. Two imported boars have been made available to all breeders via artificial insemination.

The American Berkshire Association in West Lafayette, Indiana maintains the records and registry of the most influential breed of swine in the history of the world. When consumers want pork that tastes good the American Berkshire above all others is their favorite, not only in the United States but also for the foreign market.

Berkshire Meats Inc is licensed by the American Berkshire Association to distribute 100% Pure Berkshire meat products. We distribute our meats throughout North America.



## Industry Links

National Pork Producers Council  
<http://www.nppc.org>

National Pork Board  
<http://www.porkboard.org>

American Berkshire Association  
<http://www.americanberkshire.com>

US Meat Export Federation  
<http://www.usmef.org>

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## Second Course

### Barlow Pairings / Berkshire Meats / Pork Belly

#### 2001 Barlow Vineyards Cabernet Napa

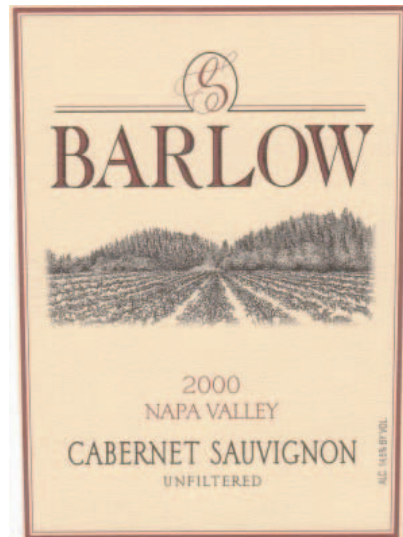
**Wine Description:** Our 100% Cabernet Sauvignon is an opaque full-bodied wine that shows rich aromas of black sour cherry with hints of sweet vanilla that is a direct reflection of 20 months in 100% French Oak Barrels. The palate is loaded with up front flavors of black currants and sweet jam, the finish is lengthy with long luxurious tannins.

**About Us:** Barlow Vineyards is a 50 acre estate founded in 1994, located between Calistoga and St. Helena at the upper end of the Napa Valley in an area well known for producing intense red wines. The first year the existing 25 year old Cabernet Sauvignon block was found to be badly diseased and was eliminated, leaving only one smaller block of disease resistant Cabernet Sauvignon which was planted in 1992. An eleven-acre block of Merlot was planted that year in a parcel that had been fallow for many years.

In 1995 our two generation enterprise, Warren and Jeanne and Barr and Ann Smith, replanted the original Cabernet Sauvignon block with phylloxera resistant rootstock and clone 8 Cabernet Sauvignon. The same year we added another parcel (4+ acres) of Merlot. Since that time we have planted a block of Zinfandel and a block of clone 7 Cabernet Sauvignon.

Our entry as a wine producer came about as the result of making a small amount of Cabernet Sauvignon, which was originally meant for family consumption. The winemaker informed us that the 100% single vineyard fruit had produced an outstanding big bodied, high glycerol wine with marvelous flavors and finish and a great mouth feel. He suggested that we sell the wine instead of using it for family and friends' consumption, which we did. All 25 cases! It was an instant success.

Since 1997 we have made larger quantities of wine exclusively from these lyre-trellised, down-slope vineyards fruit and are approaching our goal of 2000 cases per year. The vineyard has it's own Napa Valley microclimate, with characteristics of warm days and cool nights plus good wind protection. As the vineyard reaches maturity, so do the wines it produces. Our fine wine maker, Corey Beck, is a graduate of the enology program at UC Davis and has hands on experience with many of the finer wineries in the Napa Valley



#### Cuisine Pairing ~

#### Berkshire Farms Belly with sour cherry reduction

**Recipe:** Braise the belly at 275 for 4 hours. Equal parts cherry cider / veal stock. Remove, cool and press excess juices (slow extraction). Can be prepared before time. Saute the belly until nice crust over high heat, remove from pan, allow to rest. In same pan, add wine, sour cherries, reduce by half, sauce should coat back of spoon. During reduction add saché of peppercorns to take it up a notch to meet your wine.



#### Cheese Pairing - Neal's Yard, Lincolnshire Poacher, England

Made by Simon Jones at Ulceby Grange, Alford, Lincolnshire

**Cheese Description:** This Unpasteurised Cows Milk which has a smoother-texture than a cheddar. It is pronounced with a fruity, nutty flavour that sometimes tastes pineappley. A distant relative of the piave.

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.



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## Third Course

### Esca Pairings / Berkshire Farms Baby Back Ribs

#### 2003 Esca Cabernet, Napa

**Wine Description:** This is a very BIG Cabernet at a very reasonable price... in-scented with briary blackberries and currants on the nose followed by palate coating mouth flavors that go on and on. Family venture between the assistant wine maker at Bryant Family and winemaker at Quixote.

**History:** Esca Wines was founded by Anna and Mario Monticelli. They met at UC Davis while earning their degrees in Viticulture and Enology. They have traveled to Europe to get an understanding of Old World winemaking practices. Mario worked a harvest at Antinori in Tuscany, Italy. At Antinori, Mario focused on Sangiovese clonal trials in the heart of Chianti Classico. Anna worked her first harvest Cheval Blanc in Bordeaux, France where her focus was on the relationship between the ripening of Bordeaux grape varieties & terrior.

They then moved to the Napa Valley where they have been making finewines ever since they graduated in 2000. They have worked with many different vineyards and appellations in Napa and Sonoma to develop an understanding of these world-class wine growing regions. Anna and Mario created Esca with the concept of producing great wines at affordable prices. They have decided to use a screwcap closure as they believe screwcaps are the wave of the future. They also want to avoid giving the consumer a "cork tainted" wine. Esca means "allurement" in Italian. These wines are meant to entice people to enjoy Napa Valley wines, just like the hibiscus flower allures the bee on the label.



#### Cuisine Pairing ~

##### Berkshire Farms Baby Back Ribs, Blackberry Glaze

Remove membrane from ribs. Hot smoke your ribs or slow smoke to preferred doneness. Add wine to medium-low heat, add jar of seedless Blackberry Jam, 1/2 cup of favorite BBQ sauce and reduce. Place Ribs on grill over low heat. baste with glaze until coated. Enjoy.



#### Cheese Pairing ~

##### Mimolette

**Cheese Description:** Basically, it is a matured Edam that is allowed to ripen for around six months to nine. The natural rind ranges in color from yellow orange to light brown and is pitted, dry and hard. Intensely fruity, it is popular as a cooking cheese and as a snack to eat with a glass of beer. When young (4 - 6 months), the cheese is firm compact and slightly oily with a subtle fruity aroma and a mellow nutty taste. Most of this cheese is, however, eaten when aged. The bright, deep tangerine color of the cheese is due to the natural dye, annatto.

Mimolette is also known as "Boule de Lille," dates back to the reign of Louis XIV, who prohibited the import of Dutch cheeses into France. The residents of Flanders, the northern-most region of France, have strong cultural ties to Holland (many still speak Dutch as their first language today) and dearly loved the banished Dutch specialties. Their alternatives were to either smuggle in the contraband cheeses or make a go at producing their own - with a French twist of course! And so, Mimolette was born. Slice it thin!



**Description:** Half-soft 6-24 month aged, orange colored, natural rind cheese

**Country:** France

**Region:** The North

**Taste:** Tame, sweet, & hints of butterscotch

**Texture:** The pate is semi-hard and smooth.

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## Snake River Farms

Snake River Farms is a family-owned business, which began a decade ago by flying a small herd of Wagyu cattle to the U.S. from the Kobe region in Japan. Once in the U.S., our Wagyu bulls were crossed with premium American Black Angus to create American Kobe beef. Japanese Wagyu are often crossed with dairy cattle in Japan. The herd developed into the finest group of Wagyu/Angus cross cattle in the U.S. bred specifically for the finest

eating quality and we strictly control every step in the production process to insure that this level of distinction is achieved. One of our bulls, Fukutsuru, is considered to be the top marbling bull in the United States. He is one of the anchors of our extreme quality oriented program and we treat him, and all his progeny with respect. Initially, all of our beef was sold back to Japan, but due to tremendous demand and overwhelming customer satisfaction, our products are now sold throughout the world making us the largest producer of American Kobe beef. Expanding on the firm principles of quality and consistency, Snake River Farms has extended its product line-up to include American Kurobuta pork, 100% pure all-natural Berkshire pork, raised by a small network of family farmers dedicated to delivering only the best. It is the finest pork available.



During the second century A.D., a legendary breed of cattle - called Wagyu - were brought from their home on the Asian mainland to a new life in Japan. The breed was refined in the Kobe region of Japan over hundreds of generations and has become famous around the world for its intense flavor and supreme tenderness.

### The way nature intended

To produce the world's most exquisite beef, Snake River Farms has adopted many aspects of the heritage-steeped Japanese feeding method, including a slow-paced, all-natural production method. Our cattle are fed a natural diet of barley, golden wheat straw, alfalfa hay, and Idaho potatoes. We never cut corners by using any growth promoting hormones or animal by-products in our feed. Our American Kobe Beef cattle grow slowly and naturally, a process that can take up to four times as long as traditional U.S. feeding production that focuses on efficiency over quality. Snake River Farms cattle are raised in a comfortable environment along the high plain of the Snake River eliminating the need for certain traditional Japanese techniques like massage and beer-feeding that were historically performed due to confinement.

### The Worlds Finest Pork

Snake River Farms, well known for its premium American Kobe beef, is now producing American Kurobuta pork. Kurobuta (Japanese black hog) is 100% pure all-natural Berkshire Pork. While other crossbreeds are available, Snake River Farms is one of the few brands offering 100% purebred Berkshire, ensuring a consistently exquisite eating experience. Kurobuta pork is celebrated in Japan for many reasons, especially its marbling; an attribute which the Japanese prize because of their long standing appreciation of Kobe beef.

### Legendary origins

Its origins date back almost 300 years, when legend has the Berkshire hog being discovered by Oliver Cromwell's army in winter quarters at Reading, the county seat of the shire of Berks in England. Fancied for its tremendous eating quality, the Berkshire breed was refined in the early 1800's and has remained pure ever since. Years later, the British government gave the Berkshire hogs to the Japanese as a diplomatic gift. A strong demand was created and still exists today for the superior taste, texture and marbling of kurobuta pork.

### The way nature intended

Utilizing all-natural production methods, Snake River Farms American Kurobuta pork is raised with great care on small family farms in the Midwest. No extender, no sodium and no water is ever added to our fresh pork products. Taste tests comparing American Kurobuta pork (Berkshire) to other common pork varieties consistently show that consumers prefer Kurobuta. In fact, the National Pork Producers Council conducted a taste test using 25 quality traits, and Kurobuta pork ranked #1 in 19 of them, including

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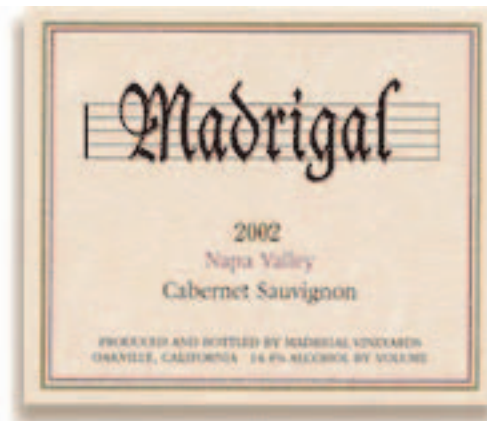


## Fourth Course

### Madrigal Pairings / Snake River Farms / Kobe Flank

#### 2002 Madrigal Vineyards, Napa

Wine Description: 1900 Cases produced. The 2002 vintage breaks the curse of the even years, (1998 & 2000). Our 2002 Cabernet Sauvignon combines power and finesse in one wine. Deep aromas of black cherries, currants and vanilla explode from the glass. On the palate there is a juicy quality that is expressed in all of our 2002 vintage wines. Concentrated juicy cherry, currant and vanilla toast flavors fill the mouth. It's a cult wine in disguise with cassis, wild berry, black cherry, chocolate and cocoa dust, toasty oak, silky ripe tannins, mineral and earth. The finish of this wine is elegant, multi-layered and lingering. There is plenty of up front fruit in this wine to enjoy now but could be laid down for a few years of cellar time to bring a little more balance to the wine.



The history is rich with Madrigal, humble beginnings. The whole family worked. Dad always started the school year in Calistoga late, after the work was done. These were humble beginnings. After Dad graduated from High School, he entered the Navy and spent 3 years at sea. Once finished with his Navy time, he bought the Trailhead Bar in Calistoga. That experience led to a full 17 year career in the Army that included a tour in Vietnam. Upon return, Dad spent weekends up in Cyril Saviez' vineyard, learning everything he could about grape growing. When he retired from the Army, he and my Mom bought my Grandparents house in Calistoga, coming full circle. With a single pair of pruning shears he started his vineyard company.

Today the vineyard company has grown to manage 500 acres in the Napa Valley, 300 acres in Anderson Valley and 15 acres of our own estate vineyard. We manage and grow grapes for wineries like Duckhorn, Chateau Montelena, Clos Pegase, Stags Leap, Shafer and Fife. There is great satisfaction in developing and growing world-class grapes but something was missing. We wanted to take the next step and show what kind of wines could be made with the incredible grapes that we were growing.

#### Cuisine Pairing ~

#### Snake River Farms Chili Rubbed Kobe Flank Steak

#### Chocolate Sauce with wine, butter & herbs

Recipe: Place dried red chilis, ancho powder, garlic and oil in blender. Coat flank with mixture and grill over high heat. Sear, char, crust, all good! Over low heat, reduce wine by third, add chocolate (75%) melt. Add butter and fresh herbs in the pan right before serving over small portion of the flank. WOW!



#### Cheese Pairing ~ Roaring Forties Blue

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 picturesque 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 mystique 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 King 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.

*unique pairings in wine and cheese*

## Fifth Course

### Suhr Luchtel Pairings/Snake River NYStrip



#### 2002 Suhr Luchtel Cabernet, Napa

91% Cabernet Sauvignon, 4% Cabernet Franc, 4% Merlot, 1% Malbec

Wine Description: The heat spikes of August and September of 2002 kept us and the growers on our toes. The vintage resulted in wines a little bit higher in alcohol than usual but also with better balanced fruit. It displays complex aromas of cassis, currant, vanilla and spice. It is sweet, ripe with cassis, blackcurrant, cedar, tobacco and vanilla flavors which are supported by ripe, well-integrated tannins that lead to a long lingering finish. With the inclusion of the intense hillside fruit from Mt Veeder, we believe this wine could be a candidate for a long term cellaring of 10-15 years. We believe the youthful intensity will develop into a deep complex beauty in time.

Our goal is to make balanced and yet concentrated wines that display the fruit and the character of the vintage and region. From our full-bodied intense Cabernet Sauvignon to our softer Bordeaux blend Mosaique, our wines are meant to be a part of food, to be enjoyed with your loved ones frequently. Our production is extremely limited, usually each batch consisting of no more than a few hundred cases. Our wines are truly handcrafted and we hope that our passion shows through in our wines.

History: Suhr Luchtel wines are the result of collaboration between two long time friends Don Suhr and Gary Luchtel. First as housemates in college in the Oakland hills in the late 70's, we became friends over many a bottle and discovered that our wine interests were more than casual. They have been making wine together since 1992 with grapes obtained from various vineyards of Napa, Sonoma, Monterey and Mendocino counties. Over the years we have made Cabernet Sauvignon, Cabernet Franc, Zinfandel, Pinot Noir, Merlot, Syrah, Malbec, Sangiovese and Chardonnay. The 1999 vintage was our first commercial year in which we made 1100 total cases of Napa Valley Cabernet Sauvignon, a Bordeaux blend called Mosaique, and a Napa Valley Zinfandel. Currently we make approximately 2000 cases a year.

#### Cuisine Pairing ~ Snake River Farms Kobe NY Strip

##### Finish with fresh herbs, olive oil and red wine

Recipe: Pan Roast technique. Lightly salt the exterior. Over high heat in saute pan, sear all sides. Immediately send to oven at 500 until desired doneness. Combine, 1/4 c red wine, 3 T extra virgin olive oil, 2 T minced shallot, 1 T minced parsley, 1 t minced thyme, 1 t worcestershire sauce, 1 t honey, Juice of 1/2 lemon, Salt and pepper to taste. Stir, leave at room temperature. Two tablespoons per steak when finished. Let rest 3-5 minutes before eating.



#### Cheese Pairing ~

##### Rouge River Blue

Cheese Description: The Rouge River Blue is naturally rinded. This aging process imparts flavors from the Rouge River Valley. These naturally occurring molds from our terrior impart flavors of wild ripened berries, hazelnuts and pear. To preserve this well we wrap it in grape leaves from the applegate appellation. The grape leaves are soaked in Pear brandy and tied with raphia.

The Rogue Creamery, celebrating its 70th year of making the world's finest handmade cheese was crowned the maker of World's Best Blue Cheese in London England in 2003 and maker of America's Best Cheese in 2003 and 2004. Rogue Creamery continues its old world tradition of fine cheese making in Central, Point, OR where you can find cheese, wine and gift items in its store



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## Sixth Course

### Elan Pairings / Niman Ranch / Lamb Rack



#### 2001 Elan Vineyards Cabernet, Napa

Wine Description: This 13 acre estate vineyard nestled 2,100 feet in the Atlas Peak appellation sourced it's grapes to Caymus in the early 90's. The 2001 vintage reflects the complexity and multi-layered characteristics mountain fruit emanates. It displays chocolate and spicy black cherry fruit, with tobacco, sage and mint. On the palate, intense ripe cassis, vanilla and dry cocoa are interlaced with serious tannins leading to a long, lingering integrated finish. Case production 1000

After finishing college, Winemaker Patrick Elliot-Smith traveled to the Napa Valley and was enchanted by its similarity to areas he frequented in southern France. The topography and climate brought back fond memories. Deciding to settle in the valley, Patrick and his brother Dennis, an artist, purchased a parcel of land and were raising horses, sheep, and goats; making goat cheese; and growing gourmet herbs and vegetables that they sold to upscale Napa Valley eateries such as Domaine Chandon. Most important, they experimented with French intensive gardening techniques and biodynamic

Over the years, Patrick planted additional acreage and currently farms nine acres of Cabernet Sauvignon, three acres of Merlot, and one acre of Cabernet Franc. Patrick still does all the tractor work on the property and is a firm believer that great wines are made in the vineyards, and are the result of hard work and attention to every detail. His philosophy is, "When grape growing is hands on, the winemaking becomes an affair of the heart."

A majority of Elan Vineyards fruit is sold, with a select portion being reserved for Elan's own label. For the first seven years Patrick sold the fruit to Caymus Vineyards. Patrick entered the world of viticulture by developing vineyards for wineries such as The Hess Collection, Liparita, Dominus, and Beaulieu Vineyards, as well as many private hillside estate vineyards.

#### Cuisine Pairing ~

##### Mint / Sage Marinated Niman Ranch Lamb Rack, Mint Jelly Reduction

Recipe: French prepare the Lamb Racks. In blender, add mint, sage, juice of 1/2 lime, salt, pepper, vegetable oil, and sugar to taste. Rub on the lamb, sit overnight.. Roast accordingly to preference, before serving, place mint jelly over low heat, thin it out, one teaspoon over each rack. A drizzle for schizzle.



#### Cheese Pairing ~ Parmigiano Reggiano

Parmigiano-Reggiano is a "grana", a hard, grainy cheese, cooked but not pressed, named after the producing areas of Parma and Reggio Emilia, in Emilia-Romagna, Italy. It is widely described by connoisseurs as the king of cheeses. Cheeses resembling Parmigiano-Reggiano but not made in this area are known as parmesan cheese. It is made from raw cow's milk, collected immediately after milking and partly skimmed by gravity.

Traditionally, cows have to be fed only on grass or hay, producing grass fed beef. Only natural whey culture is (allegedly) allowed as a starter, together with calf rennet. The only additive allowed is salt. The product is aged an average of two years. The cheese is produced daily, and it can show a natural variability. True Parmigiano-Reggiano cheese has a complex fruity/nutty taste with a slightly gritty texture. The name is trademarked, and in Italy there is a legal exclusive control exercised over its production and sales by the Parmigiano-Reggiano cheese Consorzio (created by a governmental decree). There are strict criteria each wheel must meet early in the aging process, when the cheese is still soft and creamy, to merit the official seal and be placed in storage for aging. Cheese which fails to meet these criteria is removed and reclassified as the lesser grana Padano cheese.

Cheese Description: Color ranges from ivory white to straw yellow; flaky, fine grained, barely visible eyes. The taste is robust and full bodied; fruity, like fresh pineapple, strong, rich, but not overpowering.



presented by:

