

# *artisan cheese selections*

## **Isigny Ste-Mère Double Creme French Brie**

**Grape Varieties: 50% Verdejo / 50% Viura**

**Wine Pairing: 2002 Rueda Clasico, Montesol, Bodegas Vino Sanz, Rueda, Spain**

*Once the cheeses have been eased through the initial stages and out of their moulds, the care and attention they receive while maturing is equally crucial: this is what allows a Camembert or Brie to develop just the right colour and smell. All our cheeses are matured in special cellars before being graded by hand. Brie is a soft cheese with a downy penicillin bloom on its rind. It matures from the crust inwards. Our AOC ladled Camembert is offered at four degrees of ripeness:*

## **Tomme de Chevre Darsonval**

**Goat Milk from Iowa and Wisconsin**

**Wine Pairing: 2003 Palacio de Bornos, Bodegas Vino Sanz, Rueda, Spain**

*Darsonval is a unique and natural semi soft washed rind goat cheese. Cheese is lightly pressed and aged for 90 days. With a distinctive yet mild flavor, it is an ideal table cheese, but can also be used for melting in place of raclette. avail in 4.5 lb wheels. From Rolling Hills California.*

## **Boerenkaas Gouda**

**Cow Milk aged 4 years in Holland**

**Wine Pairing: 2002 Estate Bottled, Castillo Labastida, Rioja, Spain**

*It is a true Boerenkaas Gouda meaning a "farmer's cheese", that is also farmhouse thus made on a single farm. Boerenkaas are always made with whole, raw milk from cows that have been grazing on pasture. It is an excellent substitute for grating cheeses and will caramelize nicely under the broiler. The texture is similar to Parmigiano-Reggiano, very firm and flaky with the same clusters of protein crystals that burst with flavors on the palate. The color is deep amber and burnt orange, and the flavor is sweet and salty with a butterscotch finish.*

## **Maytag Blue Cheese**

**Cow Milk aged in caves from Iowa**

**Wine Pairing: 2003 Tres Ojos Garnacha "Old Vine", Calatayud D.O., Spain**

*Nestled in among the rolling hills of central Iowa is the Maytag appliance factory. Down the road and around the corner is the Maytag Dairy, which produces Maytag Blue cheese, among other, lesser-known cheeses. Yes, the two are related. Fritz Maytag, son of the founder of the Maytag washing machine company, decided he wanted to make his own entrepreneurial mark on the world.*

## **Piave Mountain Cheese**

**Cow Milk from Belluno, Italy**

**Wine Pairing: 2003 Descendientes de J. Palacios, Petalos del Bierzo, Spain**

*Firm textured, nutty, full flavor, aged for nearly a year. One of the great, if little known, cheeses of northern Italy. The cheese has an intense, full-bodied flavor that increases with age and makes this cheese absolutely unique.*



## Rueda Wine Region

Located northwest of Madrid and just southwest of the mythical Ribera del Duero red wine region, lies the hugely successful wine appellation of Rueda. Wine has been produced in the Rueda region commercially since the 11th century during the reign of Alfonso XI who was the ruler of the kingdom of Castilla y Leon (the castle and the lion). Rueda was destroyed by the Moors in the 10th century during the ongoing battles and the area was depopulated until Alfonso XI, as a last effort to save the region from complete destruction, declared that anyone working the land would gain ownership of it. It came the monastic orders and wine production was begun in earnest. Sherry style wines (oxidised) were made in Rueda for centuries from the native Verdejo grape. Rueda wines came to be particularly adored by the Royal Courts.

Like many other wine regions in Europe, Rueda suffered in the first half of the 20th century. The Spanish civil war and the dictatorship under Franco did nothing to benefit the local wine industry. It wasn't until Marques de Riscal, the famed Rioja winery, arrived to Rueda in 1971 that the region came back into relevance for wine lovers. The region was revolutionized with the new ideas and technology Marques de Riscal brought, and has become famous for producing delightful, fresh and fruity white wines from the Verdejo grape (as opposed to unfashionable, Sherry style wines). Riscal also introduced Sauvignon Blanc to the Rueda wine region, which they discovered blended sublimely with Verdejo. These days, Rueda is wildly successful and producing mazingly good value for money fruity wines that are regularly compared to French Sancerres and New Zealand Sauvignon Blancs. Top Rueda wineries producers include: Marques de Riscal, Castilla la Vieja, Yllera and Aura

## Rueda Wine Selections

### 2002 Rueda Clasico, Montesol, Bodegas Vino Sanz, Rueda, Spain

*Grape Varieties: 50% Verdejo / 50% Viura*

*Cheese Pairing: Isigny Ste-Mère Double Creme French Brée*

Description: An aromatic wine with a complex bouquet, exhibiting crisp, vibrant citrus fruit with fine acidity and dry finish. Its versatile with a wide arrange of dishes such as cold hors d'oevres, fish, pork, chicken and all types of cheeses.

### 2003 Palacio de Bornos, Bodegas Vino Sanz, Rueda, Spain

*Grape Varieties: 100% Sauvignon Blanc*

*Cheese Pairing: Tomme de Chevre Darsonval*

Description: Light in color, straw hay and light hues of green. Very intense aromas complimented by tropical fruit of lichee, quava and light butter. The aromas finish fresh with a mineral elegnace typical of this region. Starts acidic and balances well.

The wine matches the subtles notes in the aromas and well equipped with a nice herbiness.



## Rioja Wine Region

Named after the Rio or River Oja, a tributary of the River Ebro, the region is centred on the Ebro Valley and, for much of its length, is bounded to the north and south by dramatic chains of mountains, particularly the Sierra de Cantabria. (Take a half-hour drive south of Logroño, the wine capital of the region, through cornfields and vineyards, and you'll suddenly find yourself amid rough-hewn mountains of spectacular beauty, dotted with half-deserted villages.) But when you get down to the three official sub-regions of Rioja—Rioja Alta, Rioja Alavesa and Rioja Baja—it soon becomes evident that the characteristics of the three regions are less clear-cut than sometimes suggested and many Riojas are a blend of wines from two or more of these regions.

The most aromatic Tempranillo red wines come from grapes grown on the yellow calcareous clay which occurs all over the Rioja Alavesa and extends well into the Alta region; Tempranillo flourishes here in the limestone, producing grapes with high acidity and a good concentration of flavours. Much more of the Alta soil is very similar to the silt and clay of the Baja and consequently grows Garnacha. But, unlike the Baja, both the Alta and the Alavesa regions have climates in which the hot, Mediterranean weather is moderated by cooler breezes from the Atlantic Ocean

### Sub-regions of Rioja

Rioja Alta - making big assertive wines which need time to soften.

Rioja Alavesa - soft rich and fruity wines - possibly the best quality

Rioja Baja - the hottest region.

The grapes used in the making of Rioja are mainly the Tempranillo with the addition of some Mazuela, Garnacha Tinto, Graciano and a few more.

## Rioja Wine Selection

### 2002 Estate Bottled, Castillo Labastida, Rioja, Spain

*Grape Varieties: 100% Tempranillo*

*Cheese Pairing: Boerenkaas Gouda*

Description: This dark-garnet wine breathes typical Rioja aromas of ripe cherries and spice, backed by vanilla and an appetizing whiff of orange peel. Medium-bodied on the palate, it offers simple fruit and oak in reasonable balance, with sufficient acidity for balance and food-friendliness.



# Additional Wine Selections from Catalatyud and Bierzo

## 2003 Tres Ojos Garnacha "Old Vine", Calatayud D.O., Spain

40-50 year old vines from north of Barcelona

**Cheese pairing: Maytag Blue Cheese from Iowa**

Here's a definite "Rock Star" status for a value wine. A true performer with fruit harvested from 40 to 50 year-old vines. It's mind blowing to realize how many undiscovered regions of Spain offer old-vine material for incredible prices. Bottom line no giant wine power can compete with what Spain has to offer in the Toro, Aragon and Alicante districts. The Tres Ojos label hails from Calatayud, located due south from the more sophisticated regions of Rioja and Navarra. The area is noted by the vast array of varied topographies including lush river valleys, low lying mountain ranges and semi-desert conditions. It's the latter, in which the local Garnacha (Grenache) flourishes in a combination of rich limestone, marl and slate soil. The vines seem to manage the extreme heat conditions due to the high elevations they are grown. Relief comes in the form of cooler evening temperatures, better enabling the acid levels to be balanced with the ripe fruit. The Tres Ojos is quite generous in the red fruit scheme with undertones of mild licorice.

Simply put, it's JUICY & SPICY without cumbersome oak to weigh it down. At \$9.00 a pop, one must have a few cases on hand. By the way, a fruity Grenache does wonders at the Thanksgiving Feast!

## 2003 Descendientes de J. Palacios, Petalos del Bierzo, Spain

**Cheese Pairing: Piave Mountain Cheese from Belluno, Italy**

Soils: Friable Schist on steep slopes from the appellation of Bierzo. The vines are made of 100% Mencía, generally 60 to 100 years old. Mencía is believed to have been brought to Spain by French pilgrims centuries ago. Also known as 'negra' (in Portugal). This grape, that some have believed to see its origin in the French Cabernet Franc, develops best in the Atlantic climate of the regions of Leon and Galicia in Spain and the north of Portugal. Aged in French oak barrique (80% new for Corullon / 100% new for single-vineyards). No filtration or fining, All harvesting and destemming by hand  
Maceration: 25 days . Fermentation in oak vats with punching down  
Biodynamic viticulture. Vineyards worked by hand and mule.

Petalos del Bierzo

Fruit Source: 50% slate hillsides in Corullon;  
50% slate hilltops in selected villages. 450-  
800M elevation. Vine age: 40-90 years.

Oak Aging: 4 months new French barrique

Production: 8,000 cases (2003)

U.S. retail price: \$18



**All wine available at:**



**barrelman**  
WINE & CHEESE BY ENO

800 PEACHTREE STREET  
404 228 8817

WINE EVENTS & PROMOTIONS  
WWW.TASTENETWORK.ORG