

unique pairings in wine and cheese

" pairings in the pods "



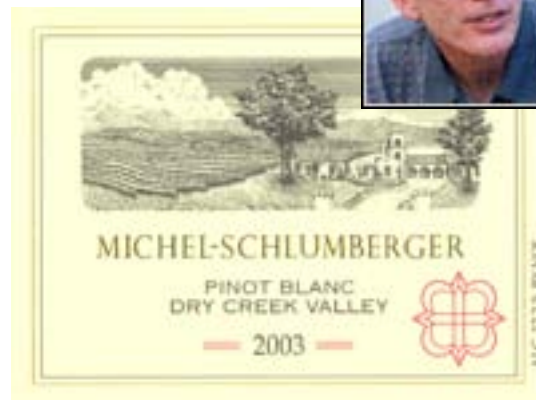
03' Michel Schlumberger, Dry Creek Pinot Blanc

Varietals: 100% Pinot Blanc

Aromas: Crisp suggestions of peach and citrus blossoms, Crenshaw melon, grapefruit and tangerine.

Flavors: Flavors of peaches, melons and tangerines inventing a salsa dance in the glass are enlivened by racy acidity.

Finish: The finish is short because this wine is best served well chilled.



www.michelschlumberger.com

The Wine & Notes from the Cellar:

Our Pinot Blancs are always refreshing wines with snappy fruit, showy but not overdone. Pinot Blanc demands cool growing vineyards like our marine-air washed hillsides, where all varieties ripen slowly, bringing ripe flavors without excessive sugar. We slowly ferment this wine to feature the minerally citrus aroma unique to this grape variety. This first wine we release from 2003 demonstrates the added advantage of the cool season on a delicate grape like Pinot Blanc. It is crisp with an aroma suggesting peach and citrus blossoms, Crenshaw melon, grapefruit and tangerine. Since the wine never sees the inside of an oak barrel, those floral and fruit elements remain prominent, even when cold. In fact, this is our only wine that I recommend well chilled. It is a natural choice to serve with shellfish, but also try it with a spicy vegetable curry.

--Fred Payne, Winemaker

Pairing Thoughts:

Cuisine: Smoked North Georgia Mountain Trout with Apples & Crème Fraiche

Cheese: Fresh to semi-aged Goat, including some swiss, gruyere and mild sheep cheese.

The fresh acidity of this wine contributes to the structure of this double rind cheese from Cypress Grove. Where terrior falls short in this bright Pinot Blanc, the Bermuda Triangle steps in with great earth driven assets. The North Georgia Smoked Trout supports our regional assets while the apples and creme fraiche extend the soft mid-palate associated with this particular pinot blanc.

Bermuda Triangle by Cypress Grove [california]

Bermuda Triangle is an equal sided triangle about 7 inches long and almost 3 inches on each side. It is a "double rinded" cheese with an ash layer covered with a white bloom on the exterior. It was awarded a 1st place award at the American Cheese Society judging for the Best American Made International Style Cheese. It is perfect when you want a thin slice as a garnish for a salad or to top a filet or big Portabella mushroom cap. Keep it at about 45-50 degrees if you want it to age more, or maintain your temperature at 35 degrees if you want to keep it as it is for a while.

Size - about 1 pound

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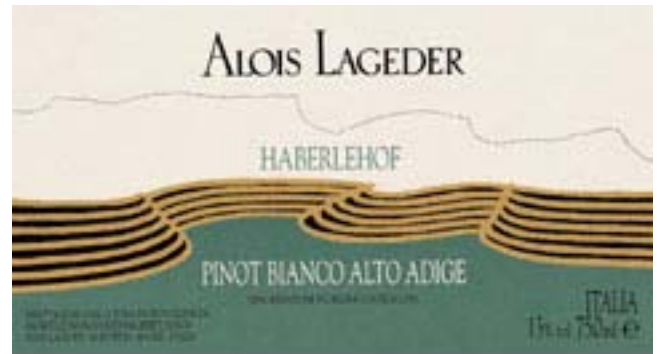
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02' Alois Lageder Pinot Bianco "Haberlehof"

Color: Brilliant straw-yellow colour with a green shimmer.
Aromas: Very fine, fruity (apples, peaches), uplifting aromas combined with a very well integrated oak spice.
Flavors: Medium bodied with a clean, elegant, grapey flavour.
Finish: The finish is exceptional; it has a round, fresh and mouth-watering finish.



www.lageder.com

Regional Symbiosis - "Two Lands Coming Together"

At a meeting place of north and south. Of alpine and Mediterranean climates. Of rugged cliffs and gentle slopes. Of German and Italian cultures. Opposites create a symbiosis. Tòr Löwengang. Alto Adige is one of the smallest of Italy's viticultural regions. But its geographical placement also makes it one of the most diverse. The Alps to the north give protection from cold winds. They also make for cool nights, which promote a slow, even ripening of the grapes with the result that the grapes maintain their typical aromas. They are likewise able to preserve the acids which give the wines freshness and elegance. Mediterranean influences stream up from the south, through the wide, open Adige Valley. The year is blessed with more than three hundred days of sunshine. And the growing season's average temperature of over 18°C (65° F) combines with sufficient rainfall to create ideal conditions for growing grapes for exceptional wines. The wide range of grape varieties cultivated here is a function of the region's topography. Most vineyards are planted on steep slopes between two hundred and thirty and a thousand meters (seven hundred and fifty and thirty-two hundred and fifty feet) above sea level.

Single Vineyard Selection Wines make use of the grapes selected, individual vineyards, separately vinified. The characteristic features of each particular place and exposure find resonant expression.

Pairing Thoughts:

Cheese: Cacio di Roma, Humboldt Fog, Asiago, Piave
Cuisine: Shaved Prosciutto di Parma with Sun-Dried Figs

This nutty cheese is well known for grating on salads, soups, and regional cuisine. The cheese would be perfect grated on a Tuscan White Bean soup, add a glass of Pinot Bianco, you got the perfect idea of this pairing. Prosciutto di Parma and Sun-dried Figs lend a wonderful mouthfeel addition as well as being an everyday staple of Italian life.



Cacio di Roma

The Sini Family began making Cacio de Roma more than thirty years ago on a small dairy farm in the countryside of Rome. Second generation master cheesemaker Uncle Domenico Sini uses same-day sheep's milk collected from local shepherds to produce Cacio de Roma in the same way as did his forefathers. Once the cheese obtains its form and some texture, it is bathed in sea salt for 24 hours and then aged on wood in cellars for thirty days. The end result is a creamy textured cheese with a mild, balanced flavor finishing with a touch of fruit. It's the essence of the classic Italian table cheese found universally in Central and Southern Italy. In Italy this type of cheese is referred to as Caciotta (Kah-CHO-ta) for its small round form. Not only is it enjoyed as a table cheese either before or after a meal, it is also used in everyday cooking as it melts very well.

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2002 Gruet "Cuvee Gilbert Gruet" Pinot Noir

Color: Deep garnet, dark fruits.
Aromas: Medium-bodied with soft aromas of vanilla, plum and blackberry.
Flavors: Focused black cherry, plum and anises framed by light oak.
Finish: This pinot maintains a soft Burgundian finish

100% Pinot Noir from New Mexico
18 months in French Oak
Clones: 777 & Pommard Martini

Tasting Note:

Winemaker Laurent Gruet's best Pinot effort to date. Richer than the '01, the 2002 Pinot Noir "Cuvee Gilbert Gruet" is deep garnet in color. With a beautiful mid-palate structure, this wine shows gorgeous plum and black cherry, while still maintaining a soft Burgundian finish.

Pairing Thoughts:

Cheese - Humboldt Fog, Morbier, Fresh Goat with Fresh Black Pepper
Cuisine - Sweet Onion Tartlett with Smoked Bacon

The dried black pepper finish on the Humboldt Fog is a perfect calling to any Burgundian style Pinot Noir. Most times taking it upon myself to grind fresh black pepper over my plain fresh chevre. The combination of sweet onions, smoked bacon and goat cheese deliver sophistication and excitement to this explosive mouth experience.

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.



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GRUET WINERY
www.gruetwinery.com

The Gruet New Mexico Story

In 1983, the Gruet family was traveling through the Southwestern part of the United States, and while in New Mexico met a group of European winemakers who had successfully planted vineyards in Engle, near the town of Truth or Consequence, 170 miles south of Albuquerque. The land was inexpensive and the opportunity golden. In 1984, Gilbert Gruet, whose Champagne house, Gruet et Fils had produced fine Champagne in Bethon, France, since 1952, made the decision to plant an experimental vineyard, exclusively planted to Pinot Noir and Chardonnay grapes. His children, winemaker Laurent and daughter Nathalie, and family friend Farid Himeur then relocated to the great state of New Mexico to begin their American wine making adventure.

At 4300 ft. the vineyards are some of the highest in the United States, so regardless of how hot the days might be, the temperature at night can drop as much as thirty degrees, cooling the fruit and slowing down the maturation process on an otherwise short growing season. Sandy and loamy soil, and a lack of humidity that might contribute to rot, give us a consistency of fruit year in and year out, and allow us to produce our award winning wines without the use of pesticides.

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2003 Siduri Willamette Valley Pinot Noir



<http://www.siduri.com>

- Color: Dark, deeper fruits
Aromas: Leafy-tea with hints of anise, raspberry and cherry.
Flavors: The big body shows good concentration of raspberry, wild cherry, and dark chocolate.
Finish: The finish is persistent with good acidity carrying it on through.

Siduri is the Babylonian Goddess of wine. In Babylonian mythology, Siduri held the wine of eternal life.

The 2003 Siduri Willamette Valley Pinot Noir will definitely appeal to those of you who are searching for a more balanced, food-friendly style of Pinot Noir than some of those coming from California these days. It shows a concentration of raspberry and bitter wild-cherry flavors along with hints of anise and dark chocolate. The finish is persistent with good acidity carrying it on through to its long finish. This seems like a great wine to match with medium weight foods during the winter months.

Pairing Thoughts:

Cheese - St. Agur, Point Reyes Blue, Blu D'Auvergne, Pitxun, Valencay, and Lumiere
Cuisine - Carpaccio of Australian Lamb with Red Onions, capers & pignoli [pine nuts]

Pinic Perfection - A bottle of concentrated Siduri Pinot Noir, some Oregon pears & apple slices, a little French bread or raisin bread, a quarter pound of St. Agur, Blu D'Auvergne and one aged Valencay.
Cuisine Perfection: The battle of heat and sweetness of the red onions, the saltiness of the capers and the pine nuts deliver a palate sensation of perfect marriage.

St. Agur: Auvergne region, France.

St. Agur is made in the village of Monts du Velay in the Auvergne region of France. Made from cow's milk and ripened for at least 2 months, this is a rich creamy blue with a spicy blue flavor. A sturdy, industrially produced, very creamy and accessible, mild mannered blue cheese. St Agur has a minimal rind, with apale ivory pate and liberal blue marbling. Usually quite soft when cut, it matches well with most medium strength cheeses, sweet fruits and white wines. Mild and musty aroma. Not as potent as some other, more expensive, farm produced blues, but nevertheless an extremely good flavour.



Very mild and tasty. I prefer this to any other one of Roquefort family. I can tell you that blue cheeses from Roquefort family are generally "dry". I do not mean they are really dry, but easy to break. In short, not smooth. I guess, if I categorize them strictly, I should not put Saint Agur with Roquefort.

To eat: REMOVE the cheese from the fridge an hour before serving, to allow it to come to room temperature and to develop its full texture and flavour.



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A sturdy, industrially produced, very creamy and accessible, mild mannered blue

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www.patzhall.com



2002 Patz and Hall 'Sonoma Coast' Pinot Noir

Color: Deep ruby purple color.

Aromas: Aromas of wild raspberries and cherry pie intermingle with earth and spice in this expansive effort.

Flavors: Expressive, slightly briary aromas of cherry, raspberry, coffee and menthol. Sweet, sappy and fruit-driven, with an almost jammy suggestion of raspberry liqueur but also good inner-mouth tension.

Finish: Finishes with dusty, building tannins. With its pure, forward fruit, this wine is perfect for drinking young

History:

Patz & Hall began producing wines in 1988 in order to fulfill a life-long dream of making elegant Pinot Noir and Chardonnay. Partners James Hall, Anne Moses, Donald and Heather Patz created their first vintage after years of experience working for other wineries in the Napa Valley. They were inspired by the classic Burgundian model of hands-on control for small vineyard sites and small lot, barrel by barrel winemaking. The winery dedicated itself to making rich, complex wines from low-yielding, cool-climate vineyards located in a variety of appellations including Napa, Sonoma, Mendocino and Monterey.

Now entering their fifteenth year, Patz & Hall has refined their focus to include small production, single vineyard wines, while expanding their portfolio to include ten different bottlings of six elegant Chardonnays and four stunning Pinot Noirs. The wines project the distinctive Patz & Hall style of layered complexity, purity and balance, while highlighting the individual terroir of selective vineyard sites.

92 POINTS - The PinotReport - "Deep ruby purple color; slightly stemmy, concentrated berry/cherry, chocolate, lavender and oaky notes on nose; rich black cherry fruit with a reduced fruit flavor, concentrated flavors, toasty oak, good structure and balance with a long finish. This wine is blended from no less than 10 vineyard sources in Russian River Valley and Sonoma Coast. It's big but not overbearing and given time in the glass, it opens up into a beautiful Pinot with delicate, silky flavors."

91 POINTS - The Wine Spectator Weekly - "Fragrant wild berry, stewed plum and raspberry scents are joined by pretty floral and earthy raspberry aromas. This is a firm and intense yet delicate wine that's deftly balanced, finishing with firm, fine-grained tannins and excellent length. Drink now through 2009."

San Simon: Region of Galicia, Northwest territories of Spain

Description: Traditional, farmhouse and creamery, semi-soft cheese made from cow's milk. The cheese has a pear shape with glossy and is named after San Simon de la Cuesta in the northwest of Spain. San Simon is lightly pressed, then smoked. It has a supple, open consistency and an attractive, polished rind, which ranges in color from honey to reddish-brown. The smoke gives the cheese a woody taste to add to the buttery quality and slight acidity from the milk. The curd is transferred to pear-shaped moulds. After a day the forms are immersed in hot whey. After two weeks the cheeses are smoked. It is recognizable by its cannon ball shaped topped with a nipple, by its gently birch-wood smoked brownish exterior, waxy rind and unmistakable smell.



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