

*Case Orders will give friends of Taste Network a 15% discount on top of wine.  
Allow two days for delivery. Thank you for your order.*

Gruet Methode Champenoise, Blanc de Noirs, Non-Vintage  
Grape Varieties: Pinot Noir - \$16.00 \_\_\_\_\_ cs/btl

2004 Sherwood Estate Sauvignon Blanc  
Grape Varieties: 100% Chardonnay - \$14.50 \_\_\_\_\_ cs/btl

2003 McManis Viognier  
Grape Varieties: 100% Viognier - \$11.15 \_\_\_\_\_ cs/btl

2003 La Legua, 'lalegua' [ Cigales, Spain ]  
Grape Varieties: 96% Tempranillo / 4% Garnacha - \$10.25 \_\_\_\_\_ cs/btl

2002 Sebastopol Syrah, Russian River Valley  
Grape Varieties: 100% Syrah - \$16.25 \_\_\_\_\_ cs/btl

Name: \_\_\_\_\_

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*unique pairings in wine and cheese*

## " pairings in the pods "

### Gruet Methode Champenoise, Blanc de Noirs, Non-Vintage

Color: A fine salmon color.

Aromas: Berries with toasty aggressive mousse.

Flavors: Full bodied, flavorful, mouth filling bubbly with layers of bold, fresh fruit and flavors accented by butter and vanilla & vivid acidity.

Finish: The finish is toasty aromas. There is also an explosive juicy flavor  
□ of raspberry.

Winemaker Notes: The rich and toasty character of our Blanc de Noirs is balanced and superb. Aged for two-year minimum, the palate is developed and shows rich complex flavors.

"The Blanc de Noirs...received one of my highest ratings. Even the non-vintage Brut was excellent...This is a winery that merits attention..."

--- Robert Parker

"Made from grapes grown near the town of Truth or Consequences, New Mexico, Gruet may be the biggest testament there is to the fact that delicious sparklers can and are being made in unexpected places."

--- Sunset Magazine

Pairing Thoughts:

Most champagne calls out for double and triple cremes. When I think of the slightly sweet presence of berries from this NV Blanc de Noir, I instantly think of a berry jam on top of my favorite creme cheese. The slightly sweet sparkler pairs elegantly to the slightly acidic, buttery finish of this double creme from SweetGrass Dairy. This is a classic pairing.

### GreenHill by SweetGrass Dairy. [ Georgia ] cow

Semi-Ripened, Double Creme Cows Milk Cheese

2nd Place 2004 American Cheese Society Competition!

Type: cow's milk cheese; soft-ripened with a white, bloomy rind; rich and smooth; aged 3-6 weeks.

General Characteristics: Green Hill is named after our predominately Jersey cow dairy. The color of our cow's milk cheese is a bright yellow, caused by the higher butterfat composition in the milk due to rotational grazing.

Tasting Notes: This cheese has a buttery taste and soft, creamy texture with a thin to medium rind. Pleasant acidity and very sleek finish. This cheese really showcases our great milk from our pasture grazed cows.

Care for the Cheese: The cheese should be wrapped with wax paper or plastic wrap and stored in the bottom shelf of the refrigerator. Let cheese sit at room temperature for at least an hour before serving. It will occasionally develop some blue mold on the surface which is natural and safe to eat. The recommended shelf life for the Green Hill is about seven to ten days. But the cheese will last for as long as two to three weeks after purchase. The taste will become more pronounced and concentrated with age.



**GRUET WINERY**

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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SHERWOOD  
· ESTATE ·



## 2004 Sherwood Estate Sauvignon Blanc

**Color:** Light green apple hues.  
**Aromas:** Displays of intense gooseberry and passionfruit on the nose.  
**Flavors:** The palate is fresh and alive with tropical citrus fruits.  
**Finish:** A long lingering finish with notes of minerals and flint.



### Winemakers Notes:

The Sherwood Estate 2004 Sauvignon Blanc from South Island, New Zealand is produced from grapes grown three special vineyards in Marlborough. The fruit was gently pressed, only free run juice was selected, then the juice settled and cold fermented. Following a light fining and filtration, the wine was then bottled.

### Pairing Thoughts:

The easiest of entertaining. Sauvignon Blanc and Fresh Goat Cheese. All in all the biggest crowd pleaser of around. The round tropical aromas of this New Zealand Sauvignon Blanc lend a first impression to this fresh goat. We notice bartlett pears, apples and cool fruits. As with any fresh goat cheese, the doors are wide open for interpretation. When dressing up goat cheese, choose amongst, herbs de provence, pink peppercorns, dried apricots, or anything that shows up in the description of the paired wine. Enjoy the wonderful years to come with this wonderful pairing.



## Caprino Fresco [ Sardinia ] goat

Caprino, as its name implies, is made using solely the whole or partly-skimmed milk of goats (or, "capre" in Italian). Perfectly fresh Caprino should be delicate in flavor with only a trace of tanginess; while aged Caprino, ripened anywhere from 20-40 days, will prove saltier and offer a slightly sharper acidic bite. The two most well-known varieties of Caprino come from Roccaverano, where the cheese is wrapped in walnut leaves, and Sardinia, where piquancy in product is encouraged.

Fresh Caprino is produced in round or cylindrical shapes. It has no crust or outer layer, and is generally sold in a paper packaging. A soft, creamy cheese, Caprino Fresco is typically served warm over a bed of wild greens, or preserved in oil and shipped abroad in small jars or bottles.

Ideal as a starter, or as a table cheese, or sliced and grilled. Because of its low fat content, it is perfect for any diet, however strict.

Shelf life: It stays fresh for 6 months.



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### 2003 McManis Viognier

Winemaker's Notes: 100% stainless steel fermented and aged.

Color: Medium depth straw yellow.

Aromas: Honey, peach and apricot. A bright volatile perfumed fruit reminiscent of ripe spatlese or auslese. Fruit-driven of green apple, Meyer lemon and grass. There are some hints of flint and minerals.

Flavors: Round soft flavors of peach and apricot are balanced with an acidity that keeps the flavors fresh and vibrant. The wine has a rich soft velvety texture.

Finish: The finish is exceptional; while completely dry it is round and full with none of the astringency or bitterness that is often associated with this variety.

There is not much good inexpensive California viognier out there, but this is one of them. Lush peachy fruit is very nicely balanced by refreshingly vibrant acidity. This is the MaManis's first bottling and it is already winning awards and good reviews.

#### Pairing Thoughts:

When pairing Viognier and fresh goat cheese such as Crottin de Champcol, something interesting happens. With soft flavors of peach and apricot, there is a balance only a French young goat could pair with naturally. The fruit of the wine cuts right through the creamy mid-palate of this complex cheese. Flavors lean on soft fruitful cream such as apricots with fresh farmstead cream. This particular Crottin gets more complex with age, as does the wine with time and temperature. At 8 days old, the cheese is gentle and aromatic, maturation lends complexity to both the wine and cheese, this is a delightful pairing.

### Crottin de Champcol [ French ] goat

#### Origin / History:

Crottin de Champcol is made in the Loire around Sancerre and Berry, and is named for the Tiny village of Champcol. Crotin in French means horse or mule dung. Not a particularly appetizing description but nonetheless a rich and flavorful cheese.



The production of such goat cheeses is the outcome of great invasions which took place in the Middle Age, when invaders brought goats and cheese making process with them. Today the producers keep on taking care of both process and quality.

After 8 days of life it is ready to be eaten, having a gentle, aromatic, yeasty taste and a fine moist texture. After 2 weeks, the interior softens, the taste is nuttier and full bodied. After about 20 days, the cheese will change again into a fruitier, denser and creamier cheese. After 5 weeks, the cheese is dry and has really shrunk! The smell gets stronger and develops a meaty texture and a robust flavor. After four months, just grate off the rind that has formed. By this time the rind will be blue-gray and looks most like its literal translation, "horse droppings". Crottin is rich and varied at every stage and it is a pleasure to enjoy the complexities of this cheese.

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### 2003 La Legua, 'lalegua' [ Cigales, Spain ]

Varietals: 96% Tempranillo -- 4% Garnacha

Aromas: Red fruit with notes of cocoa and roasted nuts.

Flavors: Smooth and velvety texture captures your attention

□ with structure from the 12 months in French and American oak. Grown on 25 year old vines.

Finish: The finish is toasty and will gain more elegance over time.



Adolfo Gonzalez Lázaro, who at 27 years of age is one of the youngest and most promising winemaker in Castilla, is conscious of the fact that a good wine begins with the care given to the vine and that to obtain the best results in the bottle, in-depth knowledge is required together with a detailed study of the different soils and characteristics of each of the plots on the estate.

The Finca de la Legua Estate has three different grape varieties. The Tempranillo variety, also known locally as Tinta Fina, takes up the largest surface area, both the Garnacha variety and Cabernet Sauvignon take up small plots on the estates.

#### Pairing Thoughts:

This pairing is relatively complex. Mixed milks from the cow, sheep and goat can leave some earth driven, subtle yeasty combinations that should pair up with the older, earthy, fruit driven vines this Tempranillo is grown upon. There is a lot of character tied up in this delightful wine, the cheese offers a creamy texture and should become one of your new favorites.

### Robiola [ Italy ] cow, sheep, goat

Robiola Latti (cow's and goat's milk)

Robiola di Roccaverano DOP (goat's, cow's and sheep's milk)

Milk: The cheeses are usually produced from unskimmed cow's milk but there are versions made solely with goat's milk or from a mixture of cow's milk and the milk of sheep or goats.

Origin: The cheeses are a specialty of northern Italy. The origin of the name is not certain. It may be derived from the town of Robbio in Vercelli province, although the modern production zone is situated along the border between Piedmont and Lombardy. There is another hypothesis according to which the cheese was called rubeole (ruddy) because of the pinkish color of the rind of the seasoned version.

A traditional Italian farmhouse cheese made from primarily from cow's milk that is blended with a smaller amount of either sheep or goat's milk. It is made as fresh cheese that is aged for only a few days or a few weeks, but typically no more than three weeks.

#### Italian Cheese Fact:

The name "formaggio" -cheese- comes from the medieval Latin "formaius" with reference to "forma" -shape- being made substantially of milk held in a shape.



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### 2002 Sebastopol Syrah, Russian River Valley

**Color:** Deep garnet, dark fruits.  
**Aromas:** Medium-bodied with aromas of vanilla, plum and blueberry.  
**Flavors:** Silky texture with flavors of blackberry, currants, plum and pink grapefruit, with essence of vanilla, tobacco and cola  
**Finish:** The round, smooth mouth feel leaves a soft fruit forward presence.



#### WINEMAKING

Our Russian River Syrah is fermented in small, open top fermenters and punched down by hand. Prior to fermentation, the de-stemmed fruit is cold-soaked to silken the mouth-feel and brighten the fruit. After fermentation, the wine is racked into French and American oak to age and bottled with minimal processing. In late spring, we carefully blend our lot together to allow the blend to marry and settle before we bottle with minimal processing.

#### Pairing Thoughts:

The classic Black and Blue pairing. The essence of a perfect pairing is the natural components. Evident in the black fruits of this Syrah, the fruit forward characteristic needs some balance, what better than an award winning blue cheese from just a little north San Fransico and the Sebastopol vineyards. Point Reyes Blue Cheese pairs exceptionall well to heavy fruit driven wines. These types of pairings can round out any great meal or it can peak the interest of after-dinner conversation.

### Point Reyes Original Blue [ California ] cow

What is "Farmstead"?

Simply put, "Farmstead" means "from the Farm".

"The milk from our own cows on our dairy farm is what is used to make our cheese unique. Original Blue™ cannot be duplicated, even 5 miles away."

--- Lynn Giacomini Stray



The secret to Original Blue™ lies in the unique combination of three ingredients:

- Grade A raw milk from a closed herd of Holstein cows that graze on the green pastured hills overlooking Tomales Bay
- The coastal fog
- And the salty Pacific breezes

Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese. Here are some facts about the cheese.

- Made on the farm from a closed herd of 250 Holstein cows
- Handmade from hormone-free raw cows' milk
- All natural - containing no preservatives, bleaches or whiteners

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# HALO

Taste Network HALO Club:  
(Highly Allocated, Low-Production Offerings)

We have great relationships with great buyers in the Atlanta market. From time to time, Taste Network comes across amazing wine selections that are not be available to everyday wine enthusiasts unless they 'know' someone in the wine business. That's about to change...

We are going to make these amazing selections available to you. If you are interested in learning about rare, highly allocated wines with spectacular ratings, please express interest to one of your Taste Network hosts. You can also email [brady@tastenetwork.org](mailto:brady@tastenetwork.org) with the word 'HALO' in the subject line.

here are some available wines to help spread the holiday spirit...

- 1999 Ladera "Lone Canyon", Cabernet Sauvignon, Napa Valley .. \$60/btl...6 bottles
- 1999 Renteria, Cabernet Sauvignon, Napa Valley .. \$45/btl...4 bottles – last chance on this "I-told-you-so-Cab".
- 1999 Paras Vineyard, Cabernet Sauvignon, Mount Veeder – Napa Valley .. \$60/btl...last 7 bottles
- 2001 Cloud View, Cabernet Sauvignon / Merlot, Pritchard Hill – Napa Valley .. \$62.50/btl...8 bottles
- 2001 Reynolds Family "Reserve" Cabernet Sauvignon, Stag's Leap District – Napa Valley .. \$95/btl...2 bottles left
- 2002 Schrader Winery "Double Diamond – Mayacamus Range" Cabernet Sauvignon – Napa Valley .. \$59/btl...5 bottles left
  
- 2002 Turley "The White Coat", Roussanne/Viognier, San Luis Obispo -- \$50/bottle...the perfect blend to keep you warm.
- 2002 Dominio de Tares, Godello, Bierzo, Spain -- \$29/bottle...the most amazing, completely fresh, yet round with mandarin orange.
  
- The Legendary Chardonnays of Ms. Helen Turley:
  - 1998 Marcassin "Lorenzo", Los Carneros – RP93 - \$200/bottle...
  - 1999 Marcassin "Gauer Ranch Upper Barn", Alexander Mountain Estate, Sonoma – RP93 .. \$200/bottle...
  - 1999 Marcassin "Marcassin Vineyard", Sonoma Coast, Sonoma – RP98 .. \$250/bottle...

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