

unique pairings in wine and cheese

" after dinner selections "

Chocolate Section:

El REY:

El Rey chocolate has been made in Venezuela since 1929. This family business makes their chocolate with only premium grade, locally grown ingredients. All El Rey chocolates are made exclusively with Venezuelan cocoa, giving El Rey chocolate a unique flavor. Chocosphere's El-Rey line up includes their renown Icoa White Chocolate, in a class of its own.

VALRHONA:

The origins of Valrhona Chocolate go back to 1922 in the Rhone Valley of France. Since then, their mission has been the creation of exceptional chocolate, utilizing the natural aromas of the various cocoa growing regions and in keeping with the traditions of the French chocolate making craft.

SCHARFFEN BERGER:

At Scharffen Berger Chocolate Maker, Inc., we are first-tier chocolate manufacturers. Unlike candy makers, confectioners, and most other manufacturers, we have chosen to execute every step of the manufacturing process ourselves...from bean to bar. We do this to ensure that our finished chocolate delivers a flavor like no other.

El Rey 41%



wine

cheese

coffee

wine

cheese

coffee

wine

cheese

coffee

wine

cheese

coffee

wine

cheese

coffee

wine

cheese

coffee

wine

cheese

coffee

wine

cheese

coffee

Artisanal Milk



wine

cheese

coffee

Ecudorian



wine

cheese

coffee

El Rey 58%



Scharf 99%



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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.



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Warre's White Port NV

The grapes used are a blend of traditional Portuguese varieties from the Douro Valley, such as Arinto, C3dega, Malvasia Fina, Rabigato, and Viosinho. Warre's Fine White is aged in oak casks for an average of 3 years, and is bottled when ready to drink. Pale straw colour, smooth and delicate nose, fruity palate with a long and crisp finish.

Warre's Otima 10 Year Old

The grapes used are a blend of traditional Portuguese varieties from the Douro Valley, such as **Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz, and Tinto Cao**. Light tawny color, with an excellent nose of dried fruits and walnuts. On the palate classic flavors of nuts highlighted by mature fruit, well balanced and with a long, fresh finish.

Miles Rainwater Madiera



3 year old Miles Rainwater is a soft pale Madeira, medium dry in style with light fruit 100% Verdelho. Serve chilled as an ap3ritif.

Warre's Warrior NV

Warrior is the oldest mark of Port in the world, having been shipped continuously since the 1750s. The name Warrior was branded on the casks of Warre's finest Vintage Character wine since the earliest days of the firm. The traditional style has been maintained over the years and it is today a classic full-bodied wine with wonderful richness and balance.

GRAPE VARIETIES:

The grapes used in the production of Warre's Warrior are a blend of traditional Portuguese varieties from the Douro Valley, such as Touriga Nacional, Touriga Francesa, Tinta Barroca, Tinta Roriz, and Tinto C3o.

VINIFICATION:

Warre's Warrior under-goes fermentation with natural yeast at between 24-283c. Once the must has fermented to the desired degree of sweetness (usually within 48 hours), fortification takes place with grape brandy at 77% v/v (generally 80% must / 20% brandy).

AGEING:

Warre's Warrior is aged in oak casks for some 4 to 5 years at our lodges in Vila Nova de Gaia, after which the wines are drawn off and bottled after a light filtration.

TASTING NOTES:

Deep red colour, with intensely rich aromas of ripe red fruits and spices. On the palate well balanced and full-bodied, with a long and complex finish.

PRESS COMMENTS:

"Vanilla and cherry aromas, sweet, full, tight, spice and cinnamon flavours. Tasty and powerful".

The Wine Spectator.



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Casa Real Cabernet Sauvignon 2001

Winemaker's Comments : Concerning the concept of Terroir, the 2001 harvest of Casa Real has undoubtedly achieved the ultimate expression of a 100% Cabernet Sauvignon wine. The grapes were vinified with the intention of obtaining a full-extraction wine, resulting in a high concentration of rich fruit and tannins. A sophisticated and complex wine, in which ripe fruit, plums and blackcurrant entwine themselves with leather, tobacco, vanilla and cloves notes. By definition, a classic of excellence. Decanting before serving is suggested.

Vinification : Grapes manually harvested, partially crushed, vinified in French oak that enables better temperature control. The fermenting temperature ranges between 26° and 28°C, with 3 pumps-overs at the beginning and one towards the end, to control the extraction and attain a finely achieved wine. The fermentation and maceration period is 20 days. After the malolactic it goes to a 100% new French barrel for a 15-months period with a racking off after 6 months, in order to allow a fine evolutions of it tannins. It is kept bottled for one year before it is released to be sold.

Growing Area : Maipo Valley
Alto Jahuel "Carneros viejo vineyard"

WineMaker : Cecilia Torres



Mimolette [France]

French Mimolette, also called "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. Mimolette is a semi-hard cheese that has the same texture and spherical shape as Dutch Edam, but with a natural rind. It is produced in bowling-ball sized 9-pound spheres with a bright orange-colored interior. Slice it thin!



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

Country: France

Region: The North

Milk: Cow

Taste: Tame, sweet, & hints of butterscotch

Texture: The pate is semi-hard and smooth.



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CÔTES DU RHÔNE Reserve

Tasting Notes

Dark ruby colour, with purple reflections. Intense nose of macerated cherries and licorice. In the mouth the wine is full-bodied with a generous attack, a pleasant freshness and elegant tannins. This well-balanced wine shows a typical expression of southern Rhône wine with thyme and rosemary aftertaste.

Grape Varieties

Blend: 50% Syrah (from our leased vineyard in Visan) and 50% Grenache (from our leased vineyard in Saint Gervais). Both these vineyards are managed by the Perrin family.

Winemaking

The winemaking is made at Perrin & Fils winery located at Chateau du Grand Prébois in Orange. The harvest is destemmed. The skin of the whole berries are first heated to 80°C (176°F) and then cooled down to 20°C (68°F). Maceration is classic in concrete vats.

Maturing

In large oak vats 25%, in concrete tanks 75%. Bottled after white-egg fining. Drink now or wait until 5 years.

A Domaine in Provence

The Perrin have lived in harmony with their native Provence for five generations and, from father to son, have devoted their lives to producing wines worthy of their wonderful region.

At Château de Beaucastel, Château du Grand Prébois, La Vieille Ferme and Domaines Perrin, there is no embellishment, no imitation, no excess, just genuine wines with the real character and taste of the provencal region.

Sottocenere with Truffles

This creamy, labor-intensive cheese is made of pasteurized cow's milk from the northern Italian region of Veneto. Aged in a coat of nutmeg, coriander, cinnamon, licorice, cloves, and fennel, the Semi-Soft paste is laced throughout with slivers of black truffle. Delicate, aromatic and unusual, Sottocenere is a silken indulgence perfectly suited to the sparkle of Lambrusco.

Region: Veneto

Country: Italy

Type: Semi-Hard

Beverage: Old World red, White and Dry

Milk: Pasteurized Cow



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Porcupine Ridge Syrah 2003

Tasting Notes:

A rich warm ruby colour with generous viscosity combines with our typical spicy, aromatic profile. This wine is dominated by spicy tones yet supported by dark fruit flavours. The palate is generous and extends to a lengthy finish with the focus being on fruit profile as opposed to oaking detail. Drink now or enjoy over the next 3 -5 years.

Final Blend:

100% Syrah Alcohol: 14.03% / vol

Winemakers Comments:

The majority of the grapes for this wine were sourced from Glenrosa farm in Malmesbury where they are cultivated under dry-land conditions with several different rootstock/scion combinations. Additional to this, grapes are sourced from Stellenbosch, Wellington and Boekenhoutskloof. Much of this wine was naturally fermented and the balance was fermented with specially selected Rhône yeast strains, namely Lalvin L2056, Lalvin D80 and Lalvin D254. These yeasts are characterized by their ability to ferment under extremes of heat and sugar allowing optimal extraction and a typically Rhône-like profile. No post-fermentation maceration occurred on the Syrah and malolactic fermentation was completed naturally. As with previous vintages, a large portion of the wine remained unoaked with French oaking making up the balance.

Cheese: Piave

Italy, Pasteurized cow's milk



One of the great, if little known, cheeses of northern Italy. Firm textured, nutty, full flavor, aged for nearly a year. The Piave cheese is named after the river Piave, whose source is found at Mount Peralba in Val Visdende, in the northernmost part of the province of Belluno, Italy. A winding course brings the river toward the bottom of the valley, until it reaches the plain at the foot of the prealpi venete mountains in the province of Treviso. Piave cheese is born from the cheese making traditions of the land surrounding the ancient river, in which the curd is cooked and the cheese is aged until it is hard. The area surrounding the river is also where the milk is collected to produce Piave. The cheese has an intense, full-bodied flavor that increases with age and makes this cheese absolutely unique. This Piave variety is Mezzano, which means it is aged between for six months. We also offer a Vecchia variety which is aged for one year.

p r e s e n t e d b y :

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