



**Case Orders Only: Friends of Taste Network receive 15% discounts on wine. Allow two days for delivery. Thank you for your order.**

**1999 Ballentine Vineyards, Zinfandel Napa Valley - \$16.00** \_\_\_\_\_ **cs/btl**  
Varietal Composition: 97.3% Zinfandel, 2.7% Syrah

**2002 Novella "SYNERGY" Blend \$16.00** \_\_\_\_\_ **cs/btl**  
Grape Varieties: 51% Sangiovese, 41% Zinfandel, 8% Petite Sirah

**1996 Quinta do Infantado Late Bottle Vintage Port - \$27.95** \_\_\_\_\_ **cs/btl**

**Madiera, Rare Wine Company, Malmsey New York - \$42.00** \_\_\_\_\_ **cs/btl**

**2003 EOS "Tears of Dew" Late Harvest - \$22.50** \_\_\_\_\_ **cs/btl**  
Varietal: 100% Moscato

**MORANDÉ LATE HARVEST SAUVIGNON BLANC - \$14.25** \_\_\_\_\_ **cs/btl**  
Varietals: 100% Sav. Blanc

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

**Email:** \_\_\_\_\_

**Signature:** \_\_\_\_\_

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# unique pairings in wine and cheese

## " after dinner selections "

### 1999 Ballentine Vineyards, Zinfandel Napa Valley

Varietal Composition: 97.3% Zinfandel, 2.7% Syrah

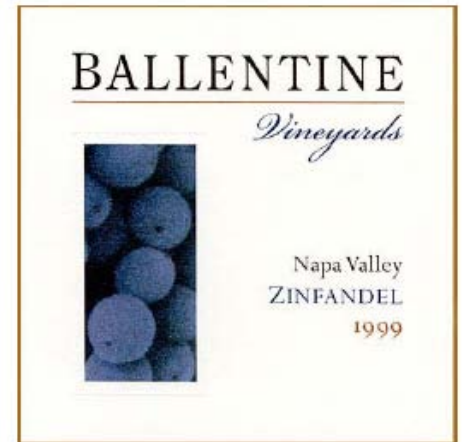
#### Tasting Notes:

Our 1999 Zinfandel has a very deep garnet-purple hue, with vibrant black cherry/blueberry aromas. This Zinfandel has a rich caramel toast and spiciness, expressive jam and a concentration built around a core of red fruits ranging from raspberry to plum, combined with the varietal characteristic of cracked black pepper. The palate has a full, lush entry, a rich concentration of expressive flavors with an intense velvety texture. The wine envelops the senses with flavor and texture - balanced acidity, a broad mouthfeel with supple tannin, and an intense berry finish.

#### Barrel Aging:

11 months in barrels and puncheons, and 5 months in oak tanks; French, Oregon, and American oak was used; 15% of which was new Oregon

Today, Ballentine owns 100 acres of vines spread among the Crystal Springs Vineyard at the base of Howell Mountain, Poca Ranch between the Napa River and the Silverado Trail and the Home Vineyard at the winery. After selling their grapes for many years to wineries; Cabernet Sauvignon to Caymus, Cabernet Franc to Rombauer, Zinfandel to Rosenblum, Ravenswood and Mondavi, Van and Betty decided to revive the Ballentine brand that Van and his dad worked at for many years at Deer Park. They started by having their grapes custom crushed for a small production in 1992. In 1995, they built a winery, behind their 100-year-old farmhouse. They revived the original bonded winery number 3595 issued to his father, John Ballentine, in 1933 after prohibition ended. Ballentine Vineyards produces red wines, perfectly suited to the Northern Napa Valley climate and vineyards. Our production is less than 10,000 cases of Zinfandel, Syrah, Merlot and with a future release of Cabernet Sauvignon, Petite Sirah and Cabernet Franc.



### Pecorino Toscano. Italy. Pasteurized cow's milk.

*Tuscan region pecorino with a sharp tangy flavor and balanced salts. Semi hard and dry texture.*

Tuscany's most extensive DOP product is probably Pecorino Toscano, a sheeps' milk cheese that is considerably milder than pecorino Romano, and in many ways resembles Sardinian pecorino -- this isn't as much of a surprise as one might think because a great many Sardinian shepherds migrated to Tuscany during the 60s and 70s. Fresh pecorino Toscano is quite mild, and rather creamy, though it does have some nutty oak leaf overtones that keep it from being insipid.

### Vintage Van Gogh Gouda. Holland. Pasteurized cow's milk.

*Aged nine months for a milder and sweet flavor with tones of caramel.*

This cheese took second place in the American made International style category for Dutch style (all milks- Gouda, Edam, etc.) This cheese is made from fresh whole milk and born as a creamy Gouda, then aged in dry cellars for five to six months, and sometimes more. Rich, buttery, slightly sweet flavors that linger characterize this friendly brownish yellow cheese with a dark natural rind.



presented by:



# unique pairings in wine and cheese

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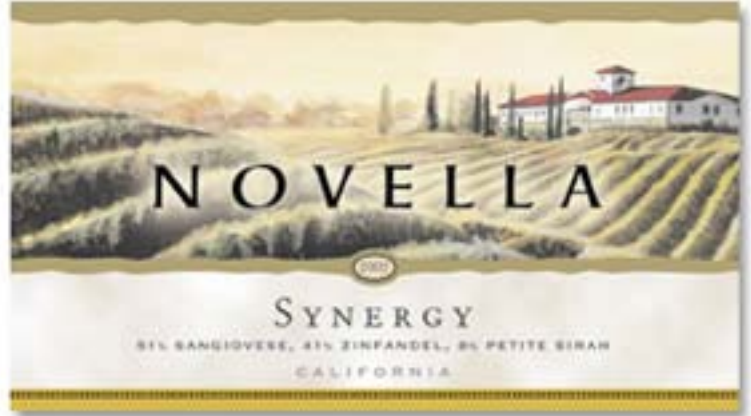
## 2002, Novella "SYNERGY" Blend, California

Varietal Composition: 51% Sangiovese, 41% Zinfandel, 8% Petite Sirah

### Tasting Notes:

Blossomy aromas of cherry and strawberry are enhanced by spicy notes of cinnamon and cayenne pepper. Medium-bodied, it has complex flavors of berry and cocoa, soft acidity and a lengthy finish with silky tannins leading to a nutty aftertaste.

Serve at cellar temperature with Greek pasta with shrimp and feta or citrus-marinated pork chops. Enjoyable now, it will improve with cellar-aging for two years.



Novella, Italian for "Story", reflects a new chapter for the EOS Estate Winery. Novella represents a marriage of centuries-old Italian wine traditions with the exciting and expanding American wine culture. Novella wines focus on quality varietals that exemplify the attributes of the Central Coast growing appellation. The emphasis on quality winemaking is complemented by competitive pricing within the premium California varietal wine category.

Pairing Thoughts: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Tournevent Chevre Noir.** Canada. Pasteurized goat's milk.  
*Aged two years. Sharp and tangy cheddar made from goats milk.*

Chevre Noir – This goat cheddar by Fromagerie Tournevent from the Bois Franc region in the Appalachians, has won numerous awards in both Canada and the U.S. including 1st prize awards at both the 1998 and 2000 ACS judging. Aged for one year, the cheese is bone white (typical of goat cheeses) with a firm, smooth texture. Crystallized lactose lends a textural crunch as well as a sharper flavor that hints at the terroir of Quebec. While cheddar-like, there is a clean, sweet goaty flavor that distinguishes this cheese from others.



Cheese available @



# unique pairings in wine and cheese

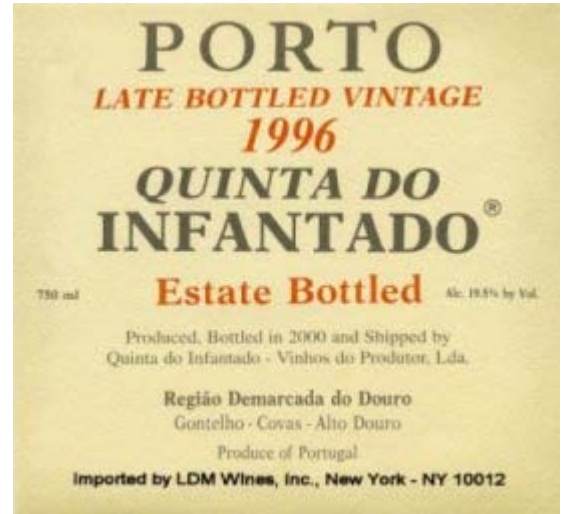
## " after dinner selections "

### Quinta do Infantado Late Bottle Vintage Port 1996 -- Rated 90

Just like real Vintage Port. Serious LBV. Gorgeous. Black color. Very grapey, with lots of licorice and wet earth character. Medium- to full-bodied, with medium, chewy tannins and a long finish. Needs time. Best after 2003.(WS)

Late Bottled Vintage (LBV), first made in the early sixties, is a Port of one, usually better, harvest year, and has to lay down in casks for a minimum of about 4 and a maximum of about 6 years. To be exactly: the bottling has to be done between July 1st of the 4th year and December 31st of the 6th year from the harvest. Both the harvest year and the year of bottling must be mentioned on the bottle. The way of storing in casks differs strongly between producers.

Some want to make a dark, fruity LBV and store it in huge stainless steel tanks. In that case it will make little difference if the wine is bottled after 4 or 5 or 6 years. Sometimes it happens that the whole stock is bottled in one go. Others want a little more oxidized type and let the wine mature more or less in wooden casks (for example: Churchill's, Ramos Pinto and Vallegre). In this case there will be a clear difference between one bottled after 4 years and one that has stayed in casks 1 or 2 years longer. LBV is often made traditionally and than it is a fine wine for storage. It is said that only four years old are suitable for further bottle maturing, but regularly there are six years old traditionals available.

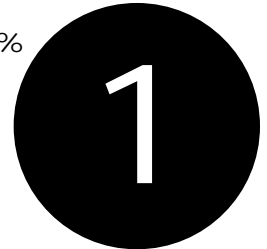


### Chocolate Section:

#### EI REY:

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

RI Rey 41%



#### 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.

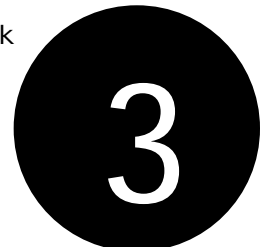
RI Rey 58%



#### 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.

Milk



#### Colston Bassett Stilton. England. Unpasteurized cow's milk cheese.

England's only name protected cheese. Stilton was first recognised as a type of cheese at the beginning of the eighteenth century. It took its name from the village of Stilton, just south of Peterborough on the Great North Road, where the landlord at the Bell Inn sold his sister-in-law's cheese, made near Melton Mowbray, to coach travellers. The cheese was never made in Stilton and even today, protected by a certification trademark, it can only be made in the three adjacent counties of Nottinghamshire, Derbyshire and Leicestershire.

Scharf 99%



Dark



# unique pairings in wine and cheese

## " after dinner selections "

### Madeira, Rare Wine Company, Malmsey New York

In 1998, we began a project to create a series of Madeiras unprecedented in the marketplace: moderately priced wines with the aromatic fingerprint and quintessential texture and flavors of far more expensive Vintage Madeiras. Made from small lots of the island's best stocks (many exceeding 30 years old), the Historic Series wines uniquely display the combinations of acidity, concentration, and richness that mark the finest vintage Madeira. To emphasize America's deep historical connection to Madeira, each wine in the series is named for the three cities where Madeira was most popular in the 18th and 19th centuries: Boston, New York and Charleston. The Historic Series labels feature old engravings of landmarks unique to each city. As with any fine Madeira, each wine will maintain its freshness indefinitely after being opened, if recorked and left to stand upright.



### The Styles of Madeira

The greatest Madeiras are the vintage wines, produced exclusively from grapes of a single year. These wines remain in cask for a minimum of two decades, after which they typically require 30 to 75 years to fully mature. Unlike Vintage Port, which is a blend of grape varieties, the classic Vintage Madeiras were almost always made from a single varietal, and usually one of the following four types:

**Sercial** — Sercial is grown at high elevations (up to one-half mile above sea level) and is the last variety harvested, usually in October or early November. The wine is fermented to relative dryness (less than 1.5% sugar remaining) and then brandy is added to raise it to between 17% and 20% alcohol. The taste of a fine Vintage Sercial is crisp and racy, its slight sweetness balanced by an exhilarating, mouthwatering tang of acidity. It is not only an extraordinary aperitif or after-dinner wine, it is the only Vintage Madeira that can be considered a dinner wine as well, traditionally being consumed with the soup course. A Sercial begins its life pale in color, but over the course of a century deepens and darkens to amber.

**Verdelho** — Sweeter than Sercial (up to 2.5% sugar), Verdelho is grown near sea-level and fermented to dryness before fortification, Verdelho begins its life golden in color, but a 100-year-old wine wears a magnificent walnut-brown robe, with yellow and green highlights. A great Verdelho combines elegance with power in a remarkable way: the taste is quite sweet, but the finish is dry, and the wine's formidable acidity gives it real structure and balance. Some of the greatest wines we have tasted from the late 1800's have been Verdelhos.

**Bual (aka Boal)** — For many Madeira lovers, Buals offer the best combination of richness and elegance. The sweetness of the wine (up to 3.5% residual sugar) is balanced by the tang of acidity; the texture, after suitable maturing, is silky and elegant; in a fine example, the finish is relatively dry and refreshing. The Bual vines, grown up to a quarter-mile elevation, are not very prolific and only small amounts of this classic grape variety are produced.

**Malmsey (aka Malvasia/Malvazia)** — This wine, the sweetest and richest of Madeiras, is made from the Malvasia grape, although the precise type of Malvasia has changed over the years. For centuries, Malmsey has been revered and hard to come by. In his 1961 book on Madeira, Rupert Croft-Cooke wrote that "Malvasia has never been grown in large quantities. As far back as 1757, more than a century before the Phylloxera scourge, a shipper wrote to his customer in America, 'As regards the Malmsey, the whole Island produces only about 50 pipes (casks) annually and they are the sole property of one Gentleman and the excessive high prices paid for them and the quantity being so small has made that Wine never been regarded as a branch of Trade.'"

presented by:



# M adiera I nformation Sheet

## How Madeira is Made

Madeira is produced from grapes grown on terraces cut into the island's steep mountainsides. Like Port, Madeira is a "fortified" wine to which brandy has been added. But unlike other fortified wines, Madeira is also heated for several months, either in special vats or in the attic lofts of the Madeira lodges.

This heating (called "estufagem") had its origins in the days when merchant ships called at Madeira on their way to the East and West Indies. Beginning in the late 1600's, wines from Madeira's vineyards were frequent cargo on ships sailing to the Americas, as well as to mainland Portugal, England and India.

According to legend, the value of a trip to the tropics was learned when an orphan cask, forgotten in a ship's hold, returned to Madeira from a trip across the Equator. The wine was found to be rich and velvety, far better than when it left, and a tropical cruise became part of the Madeira winemaking tradition. Throughout the 18th and 19th centuries, producers continued to send casks of their wines on long voyages, for no other reason than to develop greater character. The ocean traveling wines were called *vina da roda* ("wines of the round voyage") and those that crossed the Equator twice were considered the best. Some Madeiras were named for the vessels with which they sailed (Constitution, Balthazar, Red jacket, Hurricane, Comet) or the places they had been (East Indies, West Indies, Japan, Argentina). Although this practice ended in the first decade of the 20th century, heating is still a critical step in the making of all Madeiras.



## Olive Notes:

**Picholine:** Crisp, uncracked, green olives from southern France, Picholines have a nice, nutty flavor with anise undertones. Try them with fresh fennel and olive oil.

**Kalamatas:** The best-known Greek olives, Kalamatas come from the valley of Messina on the western end of the Peloponnesian peninsula near the town of Kalamata. They have a distinctive, pointed almond shape and a beautiful black-purple color. The flavor of Kalamatas is made even more distinctive than most because of their curing process - the olives are cracked then cured in a red-wine vinegar brine that gives them an almost wine-like flavor.

**Thasos:** Also known as Throumbes, these shriveled, wrinkled olives come from the island of Thasos. Dry cured then lightly coated with olive oil, they have a nice meaty texture and an intense olive flavor. Try them dressed with a little olive oil and oregano.

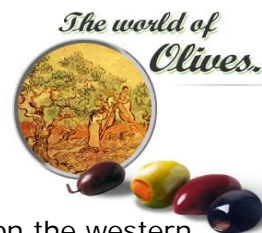
**Cerignola:** Huge, crisp green olives from the area around Bari in the province of Puglia down in Italy's southeast corner. The size of a shell-on walnut, Cerignolas make impressive additions to party trays or antipasto platters. As is typical, the black variety has softer meat than the green. This olive is sometimes referred to as Bella di Cerignola.

**Mt. Pelion:** A Greek olive that is available as a green (blonde) or black variety, depending on ripening. The green is processed prior to fully ripening, while the black is fully ripe. Both olives are meaty and flavorful.

*An ancient tree:* It is generally believed that the first olive trees came from countries surrounding the Mediterranean Sea. It is among the oldest known cultivated trees in the world - being grown before the written language was invented.

*Life of the olive:* The olive tree is revered as one of the longest living and hardiest trees on earth. A slow growing tree, it can bear fruit for hundreds of years. Eventually, the trunk will wither and shoots develop at its base, growing into a new tree; hence its reputation as the immortal tree.

*Curing an Olive:* Olives straight from the tree are too bitter to eat without some kind of curing. There are basically three ways to process an olive: Oxidized, Green, or Natural. Olives that have been allowed to mature on the tree are Natural. The olives used to make California black ripe olives or Spanish green olives are harvested green



# unique pairings in wine and cheese

## " after dinner selections "

### 2003 EOS "Tears of Dew" Late Harvest

Varietal: 100% Moscato

#### Tasting Notes:

The deep amber color and viscosity as one pours a glass of this enticing wine, promises complexity and intensity. Aromas of honeysuckle blossom lead to ripe notes of honeydew melon and tangerine. Lush and flavorful, the fruit, acid and residual sugar are superbly balanced, reminiscent of biting into a ripe, fleshy peach.

Serve ice-cold with desserts such as an apple galette, or use for cooking in dishes such as caramelized Tears of Dew over baked pears with roasted almonds. Drink now when fresh and youthful, or if cellar-aged for two to four years, it will gain mature flavors of honey and butterscotch.

The EOS Estate Winery was established in 1996, by the Arciero Family, the Vern Underwood Family and Kerry Vix, general manager/partner. The winery is named after "Eos," the name given to the "Goddess of the Dawn" in Greek Mythology. Eos was the inspiration for harvesting our Estate winegrapes before, or right after the sunrise, to keep the fruit cool and help retain fresh varietal character. The classical Greek mythology theme of the winery echoes not only a commitment to traditional winemaking techniques, but helps keep the focus on artistic quality instead of formula winemaking.

#### ***EOS, Goddess of the Dawn***

*In Greek mythology, Eos, the goddess of dawn, was sister to Helios (sun) and Selene (moon). She was the mother to the four winds: Boreas, Eurus, Zephyrus and Notus, and also of Heosphorus and the Stars. She was believed to open the gates of heaven every morning to the chariot of the Sun. Eos earned the wrath of Aphrodite by having a dalliance with Ares. One of Eos' lovers was Orion, which is why the constellation appears on the EOS Estate label today.*

#### *Wine and Mythology*

The connection between mythology and the art of winemaking is not necessarily a tenuous one. Both the ancient Greeks and Romans cultivated grapes and made wine. At the time, because of its alcohol and antibacterial properties, wine was a much safer beverage than water. The Greek word for wine, oinos, gave us enology, the study of wine. Wine was also an important article of trade for the Greeks, and their amphora, containers used to transport wine, have been found throughout the Mediterranean, Egypt and the Middle East. Most Greek doctors used wine medicinally, and wine was often enjoyed with meals. Then there's the cult of Dionysis (later Bacchus) that devoted themselves to wine-induced celebrations around the seventh century BC. The Greeks even had a wine drinking game called kottabos.

Tomme de ma Grand Mere. France. Pasteurized goat's milk.  
Rich and full bodied goat cheese with delicate tones of citrus.



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# unique pairings in wine and cheese

" after dinner selections "

## MORANDÉ LATE HARVEST SAUVIGNON BLANC

Varietals: 100% Sav. Blanc

### Tasting Notes:

A brilliant white-gold wine, reflecting the weary sun of autumn. Dense as scented oil, with the intense fragrance of woodland mushrooms, elm honey from the south, the nectar of white flowers, like jasmine, and the sweet sensual evocativeness of magnolias. With an abundance of flavours, lingering in the senses, brimming with memories. Feminine and enchanting. Rich in its nobility - it is the honey of kings.

El Ensueño, located in the famous Casablanca Valley. The 2000 vintage was affected by rain on two occasions during the period when the grapes were being harvested, and this was followed by very cold, misty days. These conditions favoured the slow development of noble rot, due to botrytis cinerea.

The soils are sandy, with the influence of the sea and a cold climate, allowing a suitable management of the canopies aimed at maximizing the amount of sunlight reaching the area where the grapes are ripening. This also accentuates the development of flavour in the fruit and the maturity of the tannins. Irrigation is used sensibly to maintain the balance between the growth of the vine and the ripening of the fruit.

It is a wine that recalls the cool climate and fruity scents of Casablanca.  
Ideal to accompany desserts and sweet dishes, pâté de foie gras and blue cheeses.

## Langa La Tur. Italy.

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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