

Trevor Jones 'The Virgin' 2003

Varietals: 100% Chardonnay Unoaked

Rating: 89 RP

BRONZE MEDAL WINNER - 2004 BAROSSA WINE SHOW! For eighteen years I have been producing my unique style of Chardonnay. This wine continues my philosophy of crafting a pure Virgin Chardonnay from free run juice that exhibits great depth of herbaceous fruit flavours without oak maturation. The delicate characteristics of peach, melon and passion-fruit, combined with subtle complexity gives this wine its renowned pedigree. With a full-bodied structure and delicate crisp finish. This wine is ideal with seafood and poultry.

Robert Parker --- One of Australia's finest non-oaked Chardonnays, this vivid, medium to full-bodied effort reveals loads of tropical fruit (pineapples and oranges). Pure, crisp, and a delight to drink, it is best consumed over the next year.

People have been raving about Trevor Jones. Wine after wine has outdone the previous wine. He has just introduced a second label "Boots" and a bevy of fabulous Fortifieds. Boots is Trevor's nickname because he wears his boots everywhere, and it is his special project with the Grateful Palate. His wines are exuberant and intense, whether table wines or extra-special occasion wines. The key is the selection of grapes, coaxing the best flavors out of them and a healthy dose of imagination and guts. His instincts hit the mark!

Pairing Thoughts:

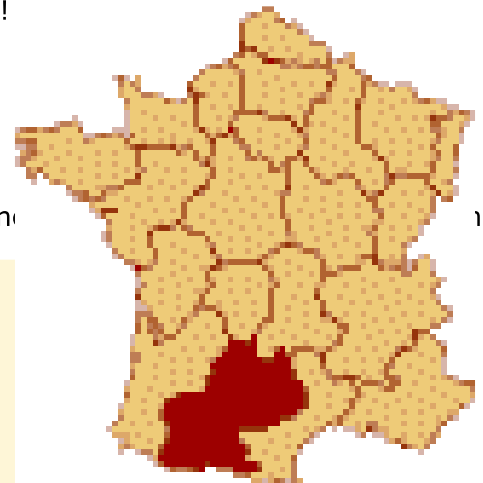
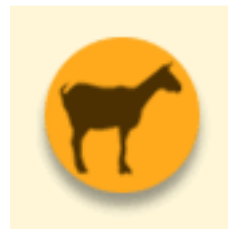
The unoaked version of Chardonnay displays layers of complexity including fruits, crisp and delicate. When I picked up this bottle of the shelf, its back label mentioned nuances of peach and melon. I decided to pair a very fun concept here, it would be great to have a creamy cheese, that reminds me of a danish, to just draw out on the creaminess of the wine, which sometimes hides behind the fruit. So, the Tomme Grand-Mère with its creamy and chalky texture brings cream cheese to mind, now all that is left is finding a jam or preserve to throw on top. That is why I picked the peach preserve, if they would of had peach / melon preserves, well, then I would of picked that one. Absolutely fun and delightful. Enjoy!

Tomme Grand-Mère

France. Pasteurized goat's milk.

Rich and full bodied goat cheese with delicate tones of citrus.

Ivory-colored, crumbly and dry, with some white and a little blue/black mold



tells a



Viking unique pairings

cheese condiment "watermelon, aged balsamic, sea salt"
cheese "petite billy"

Mount Nelson Sauvignon Blanc 2004

Varietals: 100% Sauvignon Blanc

Rating: 90 RP

A fabulous value, the 2004 Sauvignon Blanc explodes from the glass with exquisitely ripe gooseberries. Expansive and boldly-flavored, this medium-bodied, silky-textured effort is resplendent in layers of pink grapefruit, gooseberries, and spices. It has terrific mouth-feel and a long fruit-filled finish. Drink it over the next 2-3 years.

Winemaker's Notes

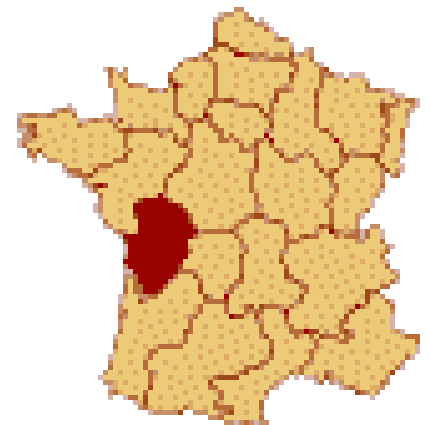
The Mt. Nelson Sauvignon Blanc aims to achieve a complete, well defined expression of the variety, vintage and region of origin. Marchese L. Antinori personally assisted with the final assemblage that successfully combines the purity of New Zealand fruit flavours with the traditional European concepts of classical wine structure.

Harvest: The components for the 2004 vintage of Mt. Nelson Sauvignon Blanc were selected from premium sites in the Marlborough and Waipara regions. The conditions during the 2004 season proved ideal for the Sauvignon Blanc grapes, achieving full fruit ripeness, whilst retaining the freshness and fruit flavour intensity until harvest in early April 2004.



Pairing Thoughts:

The nature of any Sauvignon Blanc pairs perfectly with goat cheese. Especially when the version today is the epitome of New Zealand, calling on region, fruit and inert nature for their crispness. The Petite Billy shows a little crisp acidity that goes very well, so I decided to pick up the levels of complexity and do watermelon, aged balsamic and sea salt. A very unique set of flavors, enjoy this one, you will be showing off for your friends in no time flat.



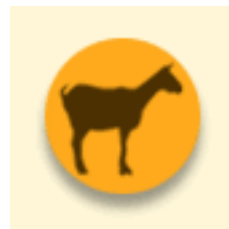
Petite Billy

Made from the pasteurized milk of goats that graze around the town of Billy in France's Loire Valley. These small rounds of fresh, young chevre are incredibly light--perfect for summer--with a pleasant lactic tang that pairs well with grassy whites. An ideal starter on a cheese plate, these little beauties leave no residual flavor to mark the procession of a board.

Region: Berry (Loire)

Country: France

Milk: Pasteurized Goat



Trevor Jones White Boots 2003

Varietals: 50% Muscat, 50% Riesling

Rating: 88 RP

The intensely perfumed Boots white (a 50% Muscat/50% Riesling blend with a touch of residual sugar) exhibits a knock-out perfume of a tropical fruit cocktail intertwined with flowers. Intense, exotic, and refreshing, this medium-bodied white is a gloriously-scented effort to enjoy over the next year. This delicious, floral, richly fruity white reveals a touch of residual sugar. This perfumed and fruity offering is meant to be drunk over the next 12 months. Think of it as a New World imitation of a Loire Valley Chenin Blanc. Delicious

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Pairing Thoughts:

The lightness and breakfast nature of the cheese pair up well to the simples found in this perfumed wine. I decided to add a nice honey on top of the cheese to bring out a little more of the residual sugar found in the Boots. This course could work into your dining experience very easily at home, drop it right after a salad course to help stimulate appetite for upcoming courses. The cheese will work in many ways, soft, delicate, simple, enjoy this with Chenin Blanc, Viognier or a light Pinot Gris.

Manouri - Greek Goat Breakfast Cheese

One of the Greeks' favorite cheeses, Manouri is an exceptional traditional Greek whey cheese, and is exclusively manufactured in Central and Western Macedonia and in Thessalia (from whence our particular Manouri by Mt Vikos derives). It is produced from whey of the milk of ewes or goats, or mixture of them, with the addition of milk and cream. The result is a soft rindless cheese with unique taste and flavor, a creamy white color, and a texture like a light cheesecake. It is very smooth and has a fresh, milky, slightly citrus flavor. This cheese is also known as Manoypi.

Country: Greece

Region: Thessaly

Milk: Goat

Consistency: Creamy, light

Taste: fresh, milky, slightly citrus



Sherwood Estate Pinot Noir 2004

Varietals: 100% Pinot Noir
South Island New Zealand

Ruby-colored and sporting an attractive nose of perfumed dark cherries as well as stones, the 2004 Pinot Noir is a delicate, pretty, light-bodied red with dark cherry flavors. This value should be drunk over the next 12 months. Winemakers Notes The Sherwood Estate 2004 Pinot Noir is produced from selected parcels of grapes grown in Marlborough and Waipara. All the fruit was hand harvested between the 4th and 23rd April in excellent condition. Upon arrival at the winery, the fruit was destemmed, lightly crushed and gently tipped into open top fermenters. Yeast was added to initiate the ferment after a five day "soak" period. Three times per day the cap was hand lunged and spent an average of 16 days "on skins". Malolactic fermentation and oak maturation for two months was completed prior to blending and bottling.

The 2004 Pinot Noir displays ripe, sweet plum notes with an edge of complexity on the nose. The palate is rich and rounded supported by fine grain tannins. An excellent match for most meat dishes.

Analysis at Bottling 13.0% Alcohol

Pairing Thoughts:

The nature of any Pinot Noir matches perfectly with fresh goat cheese and most earth driven cow milk cheeses. The Purple Haze and the bright cherry make for a unique experience. Imagine lavender buds, bright cherry and a cashmere sweater, three of my favorite things. Its time to slip into one of these one of kind flavor piles. Enjoy the layers of cream, flora and fruit, sometimes I wonder if this stuff is even legal. A great date setup, goat cheese for the cupids.



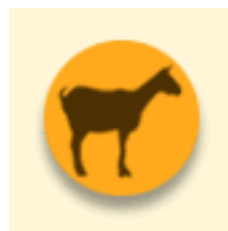
SHERWOOD
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Purple Haze by Cypress Grove

This fresh goat's milk chevre comes in hand ladled 3-inch rounds. Clean and fresh with a pleasant tang, the perfect mix of lavender buds and fennel pollen gives Purple Haze it's sweet addicting flavor...

Towering misty Redwood trees and the scenic rocky northern California coastline lured Mary Keehn to Humboldt County where she established Cypress Grove Chèvre in 1984. From the very beginning, Cypress Grove has been recognized for its superior quality; winning more than 30 Gold Medals and Best of Show in national competitions.



Tobreck Juveniles 2003

Varietals: 60% Grenache, 20% Mourvedre, and 20% Shiraz

Rating: 90 RP

The unwooded blend Juveniles, is a crunchy, deliriously fruity red offering aromas of kirsch liqueur, pepper, and spice box in a fruit-driven, full-bodied style that is immensely captivating as well as satisfying. It is meant to be enjoyed over the next 5-6 years. Cuvee Juveniles is a bold and seductive unoaked blend that represents a youthful wine made from old vines. Fruit from dry grown, low yielding vines is fermented, bottled and released early. It is fragrant, intense and concentrated in flavour with blackberry, earth and Asian spices. Sensuous palate feel and tremendous length make this wine frighteningly drinkable now, yet make this wine frighteningly drinkable now, yet with a constitution to mature in the cellar for many years.

The owner of Juveniles wine bar in Paris, Tim Johnston, suggested that I make a wine for him. I decided that it should be a blend of Grenache, Mataro and Shiraz from our ancient vines. I asked Tim's daughter Carolyn, to design a separate label for this cuvee, as her paintings adorn the walls of her fathers wine bar

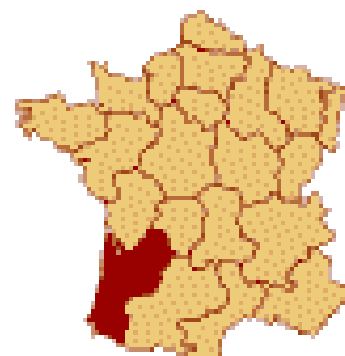
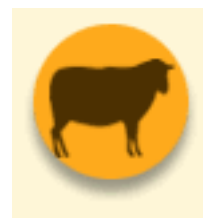
Regions : Gomersal, eppeltsfield, Marananga, Moppa, Koonunga Hill and Ebenezer (40-150 year old vines)
Alcohol : 14.5 percent Alc/Vol Fermentation :

Pairing Thoughts:

The huge fruit and attacking mid-palate of this wine call for something unique and special, so for this wonderful wine what better to pair up then a tangy and nutty cheese that leaves the impression of meat, game and tire rubber. The idea here is giving the taster the impression of as much complexity without killing either side of the experience. I think you will either like or dislike this pairing, but I know you will love both individually. Enjoy.

Pyrénées de Brebis

A pressed, uncooked cheese, made of raw sheep's milk, and aged for 4-6 months. Made in the Pyrenees, exactly the Basque country and the Bearn - the Ossau Valley. This small scale artisan production has a thick yellow/orange rind with a smattering of grey mold. The white or ivory paste is firm and dense but smooth with unctuous butterfat. Often best in the spring as the cheese produced from the fall milkings is more floral. Sweet, nearly caramelly, with grassy, nutty undertones. Wine can be full bodied red, even slightly spicy like Madiran,.... or sweet and white like Jurançon. Aged by Hervé Mons outside of Roanne, France. Legend has it that Aristee, the famous shepherd and son of Apollo, created the Ossau-Iraty cheese



Paringa Cabernet Sauvignon 2003

Varietals: 100% Cabernet Sauvignon

Rating: 87 RP

It's hard to believe flavors like this can be achieved from 8 tons of fruit per acre. While somewhat monolithic, it exhibits leafy tobacco as well as red and black currant notes along with surprising fruit, moderate weight, and a medium-bodied finish.

Penfolds have used the Clarendon fruit in several vintages of Grange, their flagship wine. David now has a Cabernet Sauvignon released under his own Clarendon label. In the early 1990's, David began researching the possibility of planting a very large vineyard in the Riverlands region. One of his grandfather's first students at Roseworthy was Thomas Ingo, who later went out on a limb and planted 1500 acres of vines in the Riverlands. This was during the very early days of irrigation and he was considered by some a genius and by others a nut. At that time there was no market for the grapes he was planting but Ingo persevered and today the Riverlands produce a huge amount of grapes for everyday drinking. David Hickinbotham purchased 1700 acres in 1995, 600 of which are planted to grapes that go into the Paringa wines. Through the Clarendon connection with Penfolds, a friendship developed between David Hickinbotham and Penfolds winemaker Mike Farmilo. When Mike left Southcorp's employ, it was only natural for him to take on the production of the Paringa wines. A serious automobile accident several years ago gave David the opportunity to think about what sort of legacy he wanted to leave behind. Although he would have preferred to retire as a football hero after a 300 game career, he reckoned that being a grape grower is quite a wonderful thing. Since recovering from the accident he has devoted his time to improving the quality of the Paringa and Clarendon vineyards and has been delving deeper into the intricacies of winemaking.



Parmigiano Reggiano

Named after an area in Italy called Parma. It began life seven centuries ago in the Italian provinces of Parma, Reggio Emilia, Modena, part of Bologna and part of Mantua. Nature blessed this zone with the most idealistic cattle grazing land to create the unique milk from the "Zone Tripica". The local cheese craftsmen took it from there, utilizing a totally natural process that has not changed for 700 years. No additives, no machinery, no gimmicks... just sweet, fresh milk in its pristine state... then the artisan's ancient skills... and then nature's own good time (aged from 18 to 36 months).

What you see today is just what the knights, serfs, saints and kings of old ate!

Milk used for Parmesan is heated and curdled in copper containers, but not before most of the milk's cream has been separated and removed. Curd is cut and then heated to 125 F, all the while stirring the curd to encourage whey runoff. The curd is further cooked at temperatures of up to 131 degrees F, then pressed in cheesecloth-lined molds. After two days, the cheeses are removed and salted in brine for a month, then allowed to mature for up to two years in very humid conditions.

Recommended wines: Big Italian reds such as Barbaresco, Barbera, Barolo, Brunello di Montalcino, Chianti Riserva, Salice Selantino, Taurasi, Tignanello, Big California Reds
Consistency: Color ranges from ivory white to straw yellow; flaky, fine grained, barely visible eyes.
Taste: Robust and full bodied; fruity, like fresh pineapple, strong, rich, but not overpowering.

Lengs & Cooter 'The Victor' 2003

Varietals: 85% Shiraz, 12% Grenache, and 3% Cabernet Sauvignon

Rating: 88 RP

'The Victor' exhibits a deep ruby/purple color, abundant amounts of pepper, spice, black currants, and tobacco characteristics, fine ripeness, a big, supple texture, and medium to full body. Consume it over the next 3-4 years. This wine is made from premium grapes sourced from the great Shiraz producing areas of South Australia.

A significant proportion of this wine is handmade using traditional methods i.e. small two ton open fermenters, hand plunged and basket pressed prior to spending 10 months in older French and American oak Hogsheads. The wine shows its youthfulness with purple/red tinges on the rim. Sweet red berry fruits with some lifted oak characters dominate the bouquet. The medium weight palate reflects the bouquet, with its red fruits and soft oak flavours; sufficient acid and tannins provide structure and balance without being overbearing. The softer tannins and minimal use of oak, approx 10mths in total with 10% being new oak, makes for a fresher earlier drinking style. However this wine can safely be cellared for 2--4 years depending on the amount of bottle age you desire. 15.0% Alc/Vol Drink now or cellar for more complexity.



Pairing Thoughts:

The dominate weight on the palate from the wine needs masculine finesse and a salty blue touch to compliment the huge flavors here. This cheese known as King Island's Roaring Forties Blue is best known to pair with big fruit wines such as zinfandel and aussie shiraz, it also goes great with fortified dessert wines like port, tawny, and white dessert wines with enough pizzazz.



Roaring Forties Blue from Tasmania - cow



Roaring Forties Blue Cheese is made by the Kings Island Dairy. Kings Island is situated south of Melbourne, Australia at the western end of Bass Strait. King Island is an exceptionally pictures-que spot on a fine day, but ferocious westerly winds which blow directly down the 40°S Longitude can, and do, create treacherous seas. These winds came to be known as the Roaring 40's, and are the basis for the mys-tique inherent in King Island's history. Hundreds of ships and thousands of souls have been lost in shipwrecks on its rocky shoreline. According to local legend, grass seeds found in King Islands soil are believed to have been washed ashore in straw mattresses. For almost a century now dairy herds have grazed on these unique pastures. The quality of these pastures, combined with a pristine environment, combined with a year round growing season, enables the dairy farmers on Kind Island to practice traditional feeding methods. The cows are reputed to produce the sweetest milk in the land and from this milk comes a range of dairy products acknowledged throughout Australia and rapidly earning the same sort of reputation in the international marketplace. Roaring Forties Blues is a full-flavored blue with a sweet, nutty character. The cheese is matured in blue wax thus retaining its moisture and creating a smooth and creamy texture.

Unlike typical French blue cheeses (e.g. Roquefort) made from ewe's milk, Roaring 40's Blue is made entirely from cow's milk which gives it a milder taste. Roaring Forties is a full bodied blue with a honeyed, slightly nutty quality and great aftertaste. Try pairing it with a smoky Australian Shiraz and, if you can find it, a currant walnut baguette. Delicious!