

Pavi Wines, 2002 Pinot Grigio, Napa Valley \$18.00

This is a refreshing, everyday wine. There are beautiful aromas of melon, pear and pineapple, complemented with delicate flavors of lemon and fig. The finish is balanced and crisp with lingering notes of pineapple and lemon. It is a delicious accompaniment to fish, seasonal pasta dishes or chicken and a perfect glass of wine for a hot summer day.



Husband-and-wife team, Pavi Micheli Lawson and Rob Lawson, founded PAVI WINES in 1998. Rob Lawson is the winemaker for PAVI WINES and is also the CEO/Winemaker for Napa Wine Company.

With a long family involvement in the wine business, it is not surprising that Rob has already launched his own brand. Rob has always been intrigued by Italian varietals because of their unique flavor profiles and the characteristics that Napa Valley would impart on these wines.

Rob became even more fascinated with the idea of producing his own brand of Italian varietals after visiting wineries in Italy on his honeymoon. His' wife's passion for her heritage provided the motivation to pursue his dream. Rob's winemaking philosophy is to let the fruit speak for itself, to enhance the true characteristics of the varietal.

Napa Valley, CA
100% Pinot Grigio



AFFIDELICE AU CHABLIS - Chablis, France

Description:

In many ways l'Affidéllice au Chablis, through its birth-place and production method, is similar to Epoisses. Its origin is Burgundy. This cheese is washed once a week with Chablis, which gives it a wine taste and an easily recognizable smell. It is usually presented in a wooden box.

Texture:

The rind starts out with a creamy orange colour that darkens to a copper hue as the maturing process takes place.

Taste:

Like Epoisses, the taste is strong but at the same time savoury. It tends to melt in your mouth.

TASTE
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::

CHIANTI CLASSICO RISERVA 1999 D.O.C.G.

Production area:

territory delimited by the communities of S. Casciano V.P., Tavarnelle V.P., Barberino V.E., Greve, Castellina, Gaiole, Castelnuovo Berardenga, Radda e Poggibonsi.

Vine varieties:

75-100% Sangiovese

10% possible Canaiolo nero

6% possible Trebbiano toscano and Malvasia,

Wine making: The Chianti Classico Riserva is obtained by 24 month of ageing, followed by 3 months of ageing in the bottle.



Tasting characteristics:

sight: lively ruby-red, beautifully intense, evolving to garnet with ageing.

smell: intense, yet delicate; sometimes with a hint of violets and a tendency to become more complex by ageing.

taste: dry, supple, well balanced between a full body and a good structure of tannins.

To serve with: white meat and poultry, noble poultry and grilled meat; The Chianti Classico Riserva matches very well with game.

Ubrico (oo bree AH koh)

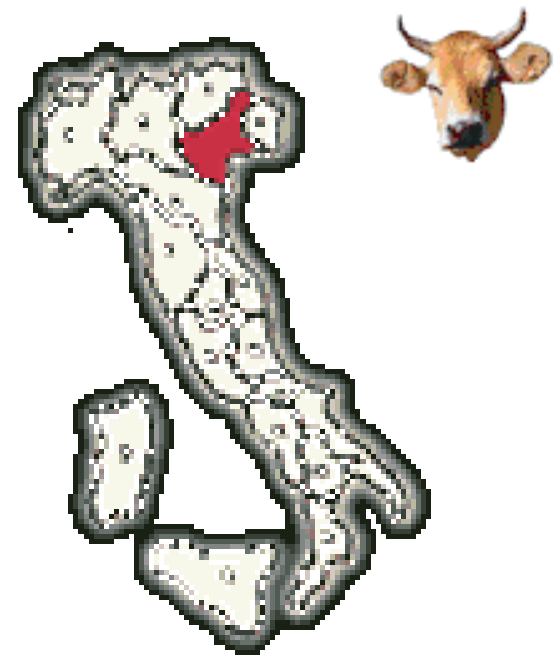
What would happen if you took a nice cheese, soaked it in red wine, and let it age several months under grape skins? This delicious cow's milk cheese is created by farmers in Piave, a region of Veneto.

Ubrico (Italian for "drunken") gets its name and dark red rind from being doused in the fresh pips and skins of black grapes after they have been pressed (usually Cabernet, Merlot or Raboso). The very hard rind protects the soft white cheese.

Made with the yield of two different milkings, the curds are formed into 11 lb. blocks and left to mature for 20 days before being immersed in the lees of black wine-grapes, usually of the Cabernet, Merlot or Raboso varieties, in a warm room (66-70°), and are then doused continuously with press wine for 35-40 hours.

The rind grows very hard, and adopts a dark wine color. The compact, white curd concealed inside has a distinctive flavor, piquant and sweet at the same time, and is very fragrant, with a hint of wine on the palate.

Ubrico is well-known as the first cheese to undergo this particular processing. This fragrant, delectable cheese starts life as a fruity, semi-soft cheese from Friuli. Then, it is coated with the wine must and aged for a period of three months. An amazing cheese, it is like having your wine and cheese all in one bite! We recommend you drinking red wine with it, better still if it's a Merlot or Cabernet.



A•Mano Primitivo

Region of Castellaneta, Province of Taranto, Apulia, Italy

"Apulia (or Puglia, as it is known in Italian) is so easy to fall in love with: old, head-trained vineyards, a history of grape-growing in harmony with nature... Everything necessary for top-quality wines. I was compelled to stay. I have not seen another region of the world where the quality potential is so high.



A•Mano comes from the heart of the Primitivo area, in the low hills east of Taranto. The region is an old sea bed, full of the fossils of clams, oysters and urchins. The altitude is around 30-60 meters above sea level (100-200 feet). Annual rainfall is 35 cm. (14 inches). The climate is classically Mediterranean, as Puglia (the 'heel of the boot') is a peninsula between the Adriatic and the Ionian seas."

Extra Information for Italy:



PIEDMONT Red White

The North-West Section is largely a green and ruggedly mountain zone with flatlands entwined throughout. This region is famous for wines made from three grapes - Nebbiolo Barbera (red) and Moscato (white). Nebbiolo grape wines include Barolo, the best known, a big wins unmatched for its scent & flavor, Barbaresco, slightly softer and Gattinara, elegant & rounded.

VENETO Red White

North-East zone is influenced by Austria and Germany in culture. This region produces grapes on high sloping mountain sides as well as on the valley floors. Veneto is found in the flatlands of the Piave Valley, north of Venice, and produces full, characterful wines with a ripe depth of fruit.

CAMPANIA Red White

It's name, taken from the volcanic plains beyond Naples, located in the South region of Italy. It is home to the BEST known dry Greco, and well known producer, Mastroberardino.

TUSCANY Red White

Located in the centre of Italy, set in the mountainous beauty, where olive trees, vines, and sweetly scented cypress trees, populate the hillside. The air is magnified and the light brilliantly vivid, a reminder that these hills were once home to the likes of Michelangelo and Leonardo di Vinci. Where the Sangiovese grape flourishes, and is the foundation for the renown Chianti.

SICILIA Red White

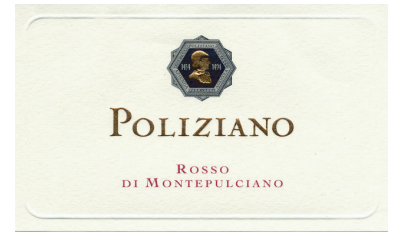
Italy has two major islands, (Sicily & Sardina) that are large enough to have developed their own culture, very strikingly different from the other, with a great wealth of raw materials waiting to be transformed into wines of quality. Sicily produces more white wine than red wine. Some of the great glories of the islands are produced from harnessing the sun's heat using two main grape varieties, Malvasia & Moscato. Their perfume is retained, accentuated and amplified, simply by the unique method of drying.

ABRUZZO & MOLISE White

Centre section-Abruzzo, is located in the highest point of the Apennines while Molise is found neighboring to the South. The rugged terrain is home to the Montepulciano grape. It produces a highly appealing and delicious wine of great generosity. The white Trebbiano grape lays claim to Italy's most widely planted white grape.

POLIZIANO ROSSO DI MONTEPULCIANO DOC 2002

Rosso di Montepulciano has only been a D.O.C. since 1989 and is one of the appellations known as "a cascata" because it may also be produced from vineyards entered on the Vino Nobile register. On our estate, for a more clear-cut line in production, we have chosen to designate vineyards with the most suitable characteristics for this type of wine and to adopt working methods aimed at obtaining a young, fruity wine, full-bodied but not aggressive. This decision enabled us to gain valuable experience and today this wine can be identified in a well-defined and international perspective as the Poliziano estate's "second wine".



Grape Composition: Prugnolo Gentile 80%, Merlot 20%
Vinification: Fermentation in "tronco-conic" stainless steel vats with punching down for 8-10 days at a maximum temperature of 30°C.
Aging: 30% of the wine is refined in 225 lt. American oak barriques (3/4 of them are of second passage and 1/4 new) for seven months. 70% of the wine remain in the tanks (cement or steel).
The two lots are then blended and bottled



GORGONZOLA

Gorgonzola - cremesa

Legend has it that the creation of Gorgonzola cheese is connected to a love affair of a farmer who, wanting to spend more time with his beloved, postponed his work to the following morning, and, on amalgamating the curdle of the night before with that of the morning, obtained a cheese which had never been produced before. This is how legend has passed the story on to many a generation; however most probably Gorgonzola is the evolution of a cheese of which the Milanese Archbishop Ansperto da Biassono had already mentioned in his will dated 1881. Its name derives from that of a small village outside the city of Milan, where centuries ago herds in transit were gathered, so much so that the cheese was known as the "Stracchino di Gorgonzola", that is, the cheese produced from the milk of tired cows! There are two types of Gorgonzola cheese: a sweet type and a spicy one. The spicy type is different from the sweet type due to the bluish-greenish veinings which are more evident, for the density of the dough, for the stronger taste, for the different methods of production and for a longer period of maturation.

Type This cheese is made from soft dough produced from pasteurised vaccine milk

Description It is cylindrical in shape with a yellowish colour and greenish-bluish veining (the so-called herbage due to the formation of mould) which are more marked in the spicy type of cheese

Characteristics The taste is slightly spicy with a strong smell

