



Coeur de Berry - French Chèvre

Description:

Coeur de chèvre cheese is made from raw "poitevine" goat milk, "poitevine" being a particular breed of goats. The herds roam and feed on the rich grasses of the Gâtinais. This area is also famous for another gastronomic delight the delicious apples known under the name La Reine (Queen) des Reinettes. The colour of this cheese ranges from pure white to white sprinkled with a soft blue mould. The Coeur de Chèvre has the particularity of being wrapped in a chestnut leaf. This is a tradition of the Poitou region, but as far as we know there is no legend attached to this custom.

Texture:

The texture of the pate is smooth, and sticks to the palate before deliciously melting in the mouth.

Taste:

The taste is light with no sourness, with a slightly salty after-taste. During the maturing period this cheese develops a taste of cave mixed with goat milk.

Coriole Australian Chenin Blanc 2003

Pronounced - shenin blonk

The 2003 vintage is bright straw with green hues. This wine shows intense green apple fruit aromas with hints of fresh pear. The palate has a generous full fruit flavor of pineapple and lychee, this wine has a well balanced crisp clean finish.

First planted at Coriole in the early 1970's, this wine has become Coriole's flagship white wine. The majority of the fruit is sourced from Coriole's estate vineyard, but selected parcels of fruit from other grower's vineyards, which are quite old, are incorporated into the blend. In McLaren Vale, up until 1975 Chenin Blanc was thought to be the variety Albillo and was used to produce sherry. This wine does not see any oak maturation. This produces a very fresh, aromatic style with classical varietal fruit character.

French in origin and grown extensively in the Loire Valley and is used to produce both still and sparkling wines, its floral aroma, apple and pear-like flavor and acidity contribute to long-lived dry styles and luscious sweet whites. Considered more of a workhorse variety in the New World, it is South Africa's most widely planted grape variety (known as Steen), widely planted in California, Australia, Argentina and New Zealand, and occasionally produces quality dry whites when barrel-fermented.

Varietal fruit characteristics of green pear, white peach and Granny Smith apples are evident on the nose. Complimentary flavors exude on the pallet and are balanced by a soft, clean finish.

Palliser Sauvignon Blanc 2002 -- Marlborough, New Zealand, South Island

A hot dry season in Marlborough has produced a ripe herbaceous Sauvignon Blanc displaying all the typical characteristics of tropical fruit and capsicum, finishing with fresh acidity.

This wine is a style best appreciated when youthful, however may be cellared for up to two years. Palliser Marlborough Sauvignon Blanc brings together the softer classic gooseberry dominated flavours of the Wairau Valley. Our single vineyard is harvested and fermented prior to blending and early bottling.

Tasting Notes

Quarterly Review of Wines, Spring 2002

"Hints of melon, pineapple and citrus in the nose along with balanced acidity that makes for a refreshing wine."

Chicago Tribune, April 30, 2003

"...Taste of green apple and pineapple; intense with a long finish; a good food wine."

Food & Wine July 2003

"..Here is a fine example of the overly herbaceous, grassy style, with a capsicum-dominated tropical fruits, pink grapefruits, and melon. It is squeaky clean and bright, if slightly light in the style, and would be a perfect wine to kick off an summertime meal."

Crottin de Chavignol [France]

Milk: Raw goat's milk

Description: 140 g when fresh w/ affinage usually sold at no less than 60 g.

Country: Loire, France

Areas of production: Pitou, Berry and Perigord

Fabrication process: The crottin is produced from the raw milk of an alpine race of goats that is exclusively grew in the appellation area.



Region: From the Loire region, Chavignol has a natural rind which ranges from pale ivory to almost black. These color gradations demonstrate how the cheese is delicious at every stage of its aging. After 8 days of life it is ready to be eaten, having a gentle, aromatic, yeasty taste and a fine moist texture. At this point Chavignol weighs about 140g. After 2 weeks, the interior softens, the taste is nuttier and full bodied and is weighing in at 110g. After about 20 days, the cheese will change again into a fruitier, denser and creamier cheese.

Affinage: 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".

Chavignol is rich and varied at every stage and it is a pleasure to enjoy the complexities of this cheese.

2003 Seifried Estate Sauvignon Blanc \$17.00

The nose is bright and lively. The nose delicious - aromatic asparagus and cut grass enriched with passionfruit and pineapple. In the mouth the wine is full and rich while the finish is lingering and very elegant.

90 POINTS STEPHEN TANZER

SEIFRIED ESTATE

In 1973 Hermann and Agnes Seifried established their first vineyard in Nelson. Austrian born Hermann and his New Zealand wife Agnes chose land in a very sheltered area where the land was sloping gently northward and the soil was clay. The first two hectares of grapes planted out included 14 different varieties which were all grafted on to phylloxera resistant rootstock. The first harvest was in 1976 with five distinct varieties being made.

The key varieties grown include Chardonnay, Sauvignon Blanc, Riesling, Gewürztraminer, Cabernet Sauvignon and Pinot Noir.



SweetGrass Dairy Georgia Gouda

Ingredients: Cultured cow milk, salt, and enzymes.

Type: Raw cow's milk cheese; aged more than 60 days; deep yellow color with equal sweet and tart flavors.

Size and Shape: The average wheel of Georgia Gouda is approximately 10 lbs.; It has a natural tan rind.

General Characteristics: The Georgia Gouda is one of our newest additions. It is good when young and we can only imagine how great it is going to be when aged for at least a year. The cheese is very dense yet creamy.

Tasting Notes: This cheese has a little tart, tangy flavor at first which slowly fades to a smooth, sweet finish. The Georgia Gouda, like the Jake, can be used for a number of applications.

Appropriate Wine: The balanced flavors of this cheese would compliment a Chenin Blanc or a Sauvignon Blanc. The Chenin Blanc would enhance the sweet characteristics of the Georgia Gouda. The Sauvignon Blanc would bring out the tartness also found in this cheese. For the red wine drinkers, a Cotes du Rhone with our Georgia Gouda is a match made in heaven

Care for the Cheese: Let the cheese sit at room temperature for about an hour before serving. If there is any left over, wrap it in either wax paper or plastic wrap and store it in the bottom drawer of the fridge. It might start to develop mold on the exterior which is easily cut off—the cheese is still safe and enjoyable.

Tohu Gisbourne UnOaked Chardonnay [New Zealand]

A gentle malolactic fermentation process has given the wine a creamy butterscotch texture that is flavour packed yet gentle on the palate.

Enjoy this crisp, clean wine alongside fresh salad, New Zealand shellfish, and hot yeasty bread. Superb

Situated in New Zealand's premier wine-growing regions, Tohu Wines are superb examples of varietal excellence with a unique distinct appeal.



Tohu Wine History

The only indigenously-produced New Zealand wine being exported to the United States, Tohu is owned by three Maori Tribal Groups. Maori are a modern people who uphold traditional values. They maintain their respect for the land and for the wise stewardship of the ancestors who preserved it and have a highly developed sense of communal and familial responsibility.

Tohu has vineyards in Gisborne on the warmer North Island of New Zealand and in Marlborough on the cooler South Island. Wines currently available in the U.S. market include the Gisborne Chardonnay (rated 91 by the Wine Enthusiast), sauvignon blanc and pinot noir.

def: Tohu - toe' huu - "Our gift from the land where time begins."



Enrobe Chevre

Apricot covered 2 week aged goat cheese from Savoie region of France.

2001 Tohu Gisborne Reserve Chardonnay [New Zealand]

Description

This Reserve Chardonnay is produced from handpicked grapes from our Gisborne vineyard. Traditional barrel fermentation and extended oak maturation has produced a rich, complex wine displaying exceptional balance and finesse.

A complex Chardonnay, displaying excellent harmony and finesse. The toasty, subtle character of French oak highlights the fruit flavour.

Winemaking

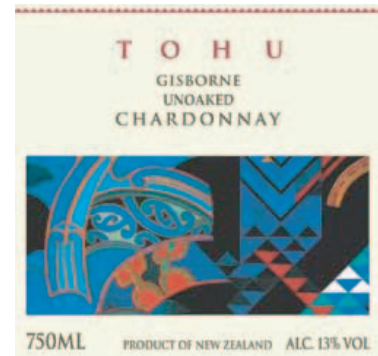
Grapes all handpicked and whole bunch pressed. The juice is then transferred to barrel for 100% barrel fermentation, followed by lees stirring for 9 months. Matured in barrel for 12 months.

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Toma Piemontese

The origins of Toma Piemontese date back to Roman times, but it was only in the eleventh century that a product readily identifiable with today's cheese is mentioned by writers. Toma Piemontese is a cylindrical, semi-cooked cheese made entirely from cow's milk. There are two varieties of Toma Piemontese: one made from whole cow's milk, the other from skimmed milk. The cheese comes in two types: soft and semi-hard. Toma has a smooth and supple rind that ranges in colour from pale yellow to brownish-red. The paste is white with a tinge of yellow.

The soft type of Toma Piemontese is sweet to the taste, and the flavour becomes deeper and more savoury as the ripening period is prolonged. The cheese is made in the provinces of Novara, Vercelli, Biella, Turin and Cuneo as well as in several towns located in the provinces of Asti and Alessandria.

The etymology of the name derives from the traditional name of the cheese produced in the relevant area of production, consisting mainly of mountainous zones and foothills. Over the time, the local customs, varying from valley to valley in the region, resulted in two different types of cheese historically distributed on the consumer markets.



TOHU Pinot Noir 2001 -- Marlborough, New Zealand, South Island

Handpicked from our Marlborough vineyards, the grapes are crushed and fermented using traditional Burgundian techniques and matured in French oak barrels. This style of wine is best enjoyed upon release of cellar up to 5 years.

A lighter fruit driven wine. Plum and cherry aromas abound in this elegant filtered Pinot Noir with a full palate structure.

For centuries Maori, the indigenous people of New Zealand, worked on, lived around and loved the rugged yet fertile lands of their ancestors. There was awareness that the earth was the giver of all life. From the soil came food and that same food was cooked beneath the earth. It was accepted that the people who were born onto that land inherited the right to produce from it and to protect it for the benefit of all.

Tohu Wines is the first indigenous branded wine to be produced for the export market. The superb quality blend, taken from the foremost wine growing regions in New Zealand, Marlborough and Gisborne, conveys the care and consideration, experience and understanding that is inherent in all the finest produce gifted from the land.



St. Agur

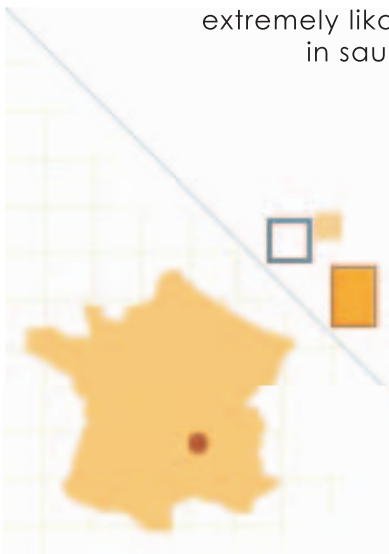
Very mild and tasty. I prefer this to any other one of Roquefort family. I can tell you that blue cheeses from Roquefort family are generally "dry". I do not mean they are really dry, but easy to break. In short, not smooth. I guess, if I categorize them strictly, I should not put Saint Agur with Roquefort.

A medium strong creamy blue cheese, made from cow's milk in Auvergne. It is excellent with full bodied red wines, great on bread for a snack or in a salad. Hard to find and extremely likable. Could be used as a more delicate substitute for Gorgonzola in sauces when Dolcelatte is out of season or too strong.

A medium-strong creamy blue cheese, made from pasteurised cow's milk in the Auvergne region of France. It has a very strong and spicy taste when it ripens. It can be used instead of Gorgonzola.

Uses: Great on bread for a snack or in a salad.

To eat: If serving in a salad or on a cheeseboard remove the cheese from the fridge an hour before serving, to allow it to come to room temperature and to develop its full texture and flavour.



2000 Rafferty's Rules Shiraz Angel's Share \$19.00

"A blend of Hunter Valley, Langhorne Creek, and McLaren Vale Shiraz, reveals notions of creamy American Oak intertwined with scents of black as well as red fruits, chocolate, and espresso. Plump, corpulent, and medium bodied, with a fine finish, it will drink well for 3-5 years." 87 POINTS ROBERT PARKER

RAFFERTY'S RULES

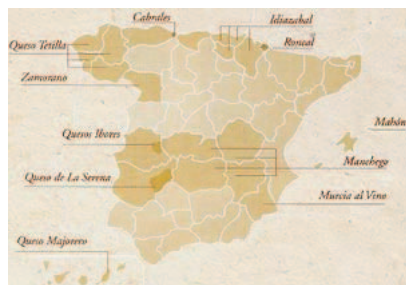
"This is the innovative project of Australian born importer Robert Whale. impressive debut 2000 vintage has been followed by strong efforts in 2001."

Valdeon - Spanish Blue Cheese made from Cow & Goat Milk

Valdeon, Asturias, Spain

Valdeon is a blue cheese from Leon made in the Picos de Europa, just outside Asturias. Produced with cow's and goat milk, Valdeon is sought after because it is still characteristically wrapped in leaves and makes for an appealing display. Valdeon is a creamier, milder blue than DO Cabrales. It has an excellent sweetness and tang with a nice earthiness at the finish

This Spanish blue cheese is often sold as Cabrales in the United States because its flavor is similar to that bold blue, but is slightly tamer. It, therefore, appeals to a wider range of palates. The cheese is made in the Castille-Leon region of the northwestern Spain and is wrapped in chestnut leaves before being sent to market. The cheese has a very intense blue flavor, but is not as yellowed or as biting as true Cabrales.



TASTE
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::

2001 Coriole Sangiovese/Shiraz Contour Four \$15.25

"This is a delicious, richly fruity Australian red offering strawberry and cherry notes, good finesse and purity, and a medium bodied, tasty luscious style. Drink it over the next two years."

88 POINTS ROBERT PARKER

The Sangiovese is sourced predominantly from Estate grown vines. The vineyards are fully mature now. Fermentation occurs in either open concrete tanks with hand plunging. After several rackings, the wine is matured in 3-5 year old French and American hogsheads for about nine months. The wine is bottled with minimum filtration and produces a style that is long and dry with just a touch of McLaren Vale fruit and warmth. Sangiovese is set to become the next major variety after Shiraz.

PIAVE MOUNTAIN CHEESE (Italy)

One of the great, if little known, cheeses of northern Italy. Firm textured, nutty, full flavor, aged for nearly a year. Great for eating, excellent for grating. Everyone who loves cheese is pleased with Piave.

Order up and eat hearty Piave cheese is named after the river Piave, whose source is found at Mount Peralba in Val Vidsende, 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.



TASTE
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::

2003 Coriole Chenin Blanc, McLaren Vale, NZealand

\$15.00

"Fresh, lively and medium bodied, with plenty of citrus, white peach, and floral characteristics, it provides both elegance and pleasure. A fine value."

88 POINTS ROBERT PARKER

First planted at Coriole in the early 1970's, this wine has become Coriole's flagship white wine. The majority of the fruit is sourced from Coriole's estate vineyard, but selected parcels of fruit from other grower's vineyards, which are quite old, are incorporated into the blend. In McLaren Vale, up until 1975 Chenin Blanc was thought to be the variety Albillo and was used to produce sherry. This wine does not see any oak maturation. This produces a very fresh, aromatic style with classical varietal fruit character.

"Coriole is on a roll. This is the winery's third year in a row appearance as a Wine & Spirits Magazine Winery of the Year, and they show no signs of slowing down. Owned by the Lloyd family, with Mark as CEO (and former winemaker) and Paul as business manager, Coriole has made its mark producing savory, formidable Shiraz from the McLaren Vale."



VALENÇAY

The cheese's form, a four-sided, truncated pyramid from berrichon goat's raw milk has similar characteristics of many other cheeses from this area, such as the Pouligny-Saint-Pierre, the Levroux. History tells us that the original shape was a perfect pyramid. Its shape was changed according to two stories. Napoleon returning from the disastrous campaign in Egypt stopped at the castle of Valençay; saw the cheese; in a fit of anger drew his sword and chopped the top off. Needless to say it was one of Napoleon's favorite cheeses. Another story is told that the farmers wanted to copy the steeple of the village church. The Valençay is made by allowing the curd to drain in a mould, it is then removed and covered with salted charcoal ash and allowed to ripen for about 4 to 5 weeks in a well ventilated cellar at 80% humidity. During this period its rind will thicken slightly and acquire blue marks.

Texture:

The pate texture is fine-grained and cream.

Taste:

Its taste is mellow and savory to the palate.

TASTE
NETWORK

:: EVENTS ::

:: CATERING ::

:: GIFTBASKETS ::

:: RIEDEL GLASSWARE ::