

artisan wine list

TOHU Sauvignon Blanc 2002 -- Marlborough, New Zealand, South Island *Grape Varieties: 100% Sauvignon Blanc*

Description: 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.

"..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.

2002 Stephen Vincent Sauvignon Blanc "Maxwell Vineyard *Grape Varieties: 98% Sauvignon Blanc and 2% Semillon.*

Grapes from this vineyard yield intense fruit flavors, characteristic of the very best Sauvignon Blancs. Stainless steel fermentation captures the fruit essence of this wine. Sauvignon Blanc captures the fruit flavors and solid acid structure while the Semillon adds rich body to the final blend.

2003 Cockatoo Ridge Shiraz *Grape Varieties: 100% Shiraz*

The wine is deep red in colour with vibrant purple hues. Ripe complex Shiraz combines classic spicy and peppery characters with an earthy fruit sweetness. The palate shows rich plum and berry fruits supported by soft tannins an subtle oak and a satisfying length of flavour.

2002 Estate Bottled, Castillo Labastida, Rioja, Spain *Grape Varieties: 100% Tempranillo*

Description: This dark-garnet wine breathes typical Rioja aromas of ripe cherries and spice, backed by vanilla and an appetizing whiff of orange peel. Medium-bodied on the palate, it offers simple fruit and oak in reasonable balance, with sufficient acidity for balance and food-friendliness.

2001 Liveli Passamante, Salento, Dallaterra, Apulia, Italy *Grape Varieties: 100% Negroamaro*

Characteristics: deep ruby red color with violet hues, full and persistent fragrance; marked by fruit from prune and cherry marmalade; sensations of caramel and notes of crackled pepper that reinforce a very interesting nose which can indicate strong body; on the palate, warm and radiant, flavors of pulpy fruit, with structure and compact body; a long lavish finish with scents of raisins and almonds.



artisan cheese list

Le Chevrot

Young Le Chevrot has an off-white, slightly wrinkled rind. When very young, the cheese has a gentle, aromatic, yeasty taste and a fine, moist texture. As it gets older, the interior softens and the flavor becomes nuttier and full-bodied. The sample you enjoy is at its peak age when the cheese is denser and creamier, offering a fruity tinge to the flavor.

Chevrot is a small cylindrical artisan goat cheese with a dense, semi-soft texture and generous, complex flavors typically found in well-aged goat cheeses. It is great to eat at many stages, ages particularly well and will prove to be popular with goat cheese fanatics.

Vella Dry Jack

1988 International Gold Medal Winner

A true masterpiece of American cheese-making and an exclusive with us. Made like fresh Monterey Jack and further aged for another 7 to 10 months. Firm, pale yellow with a sweet nutty flavor. This cheese is great for grating, shredding, slicing, cooking or just plain eating. Marvelous in toasted cheese sandwiches, omelets and souffles. Delicious shredded on pasta, soups or tacos --for a taste that is unique and special. Can also be added to casseroles and enchiladas. Dry Monterey Jack will become one of your favorites!

RONCAL Taste of the mountain - "The soul of the Valleys of the Pyrenees"

The "University of the Seven Val de Roncal Villages" in northwestern Navarre, on the border of Aragon, is a rural farming community with a single management of the pastures and woods. This administrative structure dates back to ancient times and guarantees an optimum and rational exploitation of its natural resources. Following a strict time-table set out by the Valley's Municipal government, Roncalese farmers have moved with their flocks each year, from the winter pastures in La Bardenas Reales, southern Navarre, to the summer pastures higher up in the valley.

The production of a cured variety of cheese using unpasteurized sheep's milk is one of the main occupations of the farmers. The traditional hand crafted methods of making Roncal cheese are jealously guarded family secrets, unwritten and handed down through the ages from one generation to the next.

Piave Mountain Cheese, Cow, Belluno, Italy

Firm textured, nutty, full flavor, aged for nearly a year. One of the great, if little known, cheeses of northern Italy. The cheese has an intense, full-bodied flavor that increases with age and makes this cheese absolutely unique.

All cheese available at:



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