



Wine Flight December 3, 2014

Wine & Cheese with Dear Heart



Smile and say "Cheese" by Sara Caswell Pierce

NV Zardetto Prosecco Brut, Organic

Tasting Notes:

Straw yellow with greenish highlights, this sparkler has a nose of green apples and field flowers. In the mouth it has balanced acidity and good minerality with great body and a long finish.

Chevrion Goat Cheese:

Snowy white with mild but tangy flavor, Chevrion goat cheese is mild and crumbly.

French goat cheese can be classified into three categories: The first is *Fresh*, which is rind-less and is either in its mold or out of its mold with a bit of whey remaining. The second is *Soft Ripened*, which has a natural rind (air naturally dries the outside of the cheese forming a thin crust) or bloomy rind (meaning the rind is edible and is produced by spraying the surface of the cheese with a special mold, called *penicillium candidum*, before the brief aging period and that gives the rind a fuzzy texture). The third is *Aged*, meaning that it is left for about twelve weeks before consumption.

Goat cheese was historically coated with ash to help keep the bright white cheese fresh and fluffy and Chevrion does make a goat cheese with a traditional ash coating.

PLCB 43342 @ \$18.99
11% ABV

2013 Masùt da Rive Friulano

Tasting Notes:

Friulano is a white grape similar to Sauvignon Blanc. This straw-yellow wine has a nose of peach leaves, nutmeg, and acacia. It passes from spicy rusticity to sweetness of ripe fruit and finishes with fresh acidity, mineral and grassy notes.

Cretan Graviera:

Graviera is one of the most popular cheeses in Greece. This wheel-shaped cheese is made from the mixture of cow, goat or sheep's milk. Graviera has a sweet and nutty taste and the hard, cooked rind has a crisscross pattern derived from the cloth in which the cheese was drained. There are various types of Graviera, for example Graviera from Crete has a burnt-caramel taste and is made from sheep and goat's milk.

In Asi-Gonia there is the unique tradition of the blessing of the sheep on April 23, the day of Saint George. The shepherds believe this Saint protects them and their flocks and they bring their sheep to his church where they milk them and offer the milk to everybody present.

PLCB 33453 @ \$12.99
13.5% ABV

2011 Antonin Rodet Givry Premier Cru Le Vigron

Tasting Notes:

This garnet colored red opens with an intense smoky smell and notes of strawberry and blackberries. This is an excellent young wine that will benefit from cellaring. Interestingly, the Chairman purchased all 529 cases so it is only available in Pennsylvania.

Stella Asiago:

This cow's milk cheese is made in Wisconsin and has a 32% fat content. Aged for one year, it is crumbly, yet creamy with just a tinge of salt. It has a slightly sweeter, smoother and nuttier taste than Parmesan, and has a sharp, robust flavor.



Cowboy Mathieu Dreaming of Wine & France by Jordana Giovannoni

PLCB 33321 @ \$18.99
11 - 14% ABV

2011 Firriato Santagostino Rosso

Tasting Notes:

This Sicilian ruby red wine has shades of purple and a nose of cherries, cloves and plum with a touch of tobacco. It has smooth tannins and a meaty fruitiness.



Cheese Label Collage by Linda Gibbons

Huntsman English Double Gloucester & Stilton:

This pasteurized cow's milk cheese is made by the Long Clawson Dairy in England. It is made with Double Gloucester (the middle cut out) and filled with 3 month aged Stilton blue cheese. Double Gloucester, which is a traditional English cheddar-style cheese, is bold in color with a gentle, faint aroma that combines well with the creamy and pungent blue.

PLCB 33355 @ \$15.99
14.5% ABV