

**Chevriion**  
Snowy white with a mild but tangy flavor, Chevriion goat cheese is mild and crumbly.

**NV Zardetto  
Prosecco, Organic**  
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.

**2013 Masùt da  
Rive Friulano**  
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**  
This mixture of goat and sheep's milk has a sweet and nutty taste, buttery texture and a hard, cooked rind.

**2011  
Antonin Rodet  
Givry 1er Cru**  
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.

**Stella Asiago**  
This cheese is crumbly, yet creamy with a tinge of salt. It has a slightly sweeter, smoother and nuttier taste than Parmesan.

**2011 Firiato  
Santagostino Rosso**  
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.

**Huntsman Double  
Gloucester & Stilton**  
This English cheddar cheese has a faint aroma that combines well with the creamy, pungent blue.

**Wednesday,  
December 3, 2014**

**Wine & Cheese with Dear Heart**

*with speaker Jacob Bacharach  
and special guest Carol Pascuzzi*

