

### NV Gruet Brut New Mexico

With a light yellow color and fine bubbles, this brut has a bouquet dominated by green apple and grapefruit flavors, with a toasty finish.

### Brie

The best pasteurized Brie has a mushroomy aroma and is nicely satiny with a nutty taste that melts in your mouth.

### 2012 Collevite Pecorino Villa Piatti Offida

With a light gold color and a bouquet of tropical fruit and spring flowers, this wine has mouthwatering acidity of lime, with white pepper, apple and flowers on the palate.

### Stelvio/Stilfser

Aromatic and slightly sharp with a nutty, pungent flavor, this cow's milk cheese hails from Alto Adige.

### 2011 Paul Dolan Deep Red Pinot Noir

The flavors are tart cherry, strawberry, cola, earth, subtle oaky-creaminess and the slightest hint of green, with mulling spice and a plank of tannin.

### Zamorano

This Spanish Churra and Castilian sheep's milk cheese has a pale, yellow color, crumbly texture and a buttery yet nutty taste.

### Secoli Repasso Della Valpolicella

With a dark ruby/purple color, and a silky, sexy texture, this wine has a long, dry finish of chocolate and dried cherries.

### Beemster XO

Aged 26 months, this cow cheese has a deep amber color and flavors of butterscotch, whiskey and almonds.

Wednesday,  
December 4, 2013

## Holiday Wine & Cheese

*with Jacob Bacharach and Carol "Dear Heart" Pascuzzi*

