

2014
Michele Chiarlo
Le Marne Gavi
This white has a nose of orange blossoms, honeydew, freshly cut limes and baked bread. The palate offers white peach, green apple, sage and a hint of toasted almond along with bright acidity.

2015
Domaine des Ruettes
Saumur-Champigny
With a dark red color, this red has a nose of blackcurrant, blackberry, and cherry brandy. It is well balanced with silky tannins and a long, chocolatey finish.

2015
Fattori Danieli
Soave Veneto DOC
With floral notes of jasmine and wisteria, this white boasts a palate of peach, pear, apricot and citrus fruit with notes of graphite and sage on the nutty finish.

2015
Oscar Truschel
Riesling Réserve
Particulière Alsace
This white has a nose of white flowers, peach, Asian pear, grass and minerals notes. It has flavors of grapefruit, anise and lime with a medium body, bright acidity and a lengthy finish.

Fiore Sardo
This raw, hard cheese is made from a single flock of sheep's milk on the Italian island of Sardinia.

Quadrello di
Bufala
An Italian washed rind cheese that is sticky, semi-soft and made from water buffalo milk with thick cream flavors.

Couple
Known for its appearance as a snow covered dome, this is a bloomy rind goat cheese from Vermont Creamery.

Oregon Blue
With a briny flavor, notes of sweet cream and veins of mellow, earthy blue molds.

Wednesday
December 6, 2017

Holiday Wine & Cheese

With Jacob Bacharach & special guest Brian Keyser
Hosted by Susan Sternberger

