



Wine Flight
December 5, 2012

Holiday Wine & Cheese



Cows graze primarily on ground cover grasses, often taking up some of the soil in bites. This gives their cheeses an earthier flavor that will vary greatly from one place to another. Cheese made from grazed cows rather than corn fed animals will have a yellow hue rather than a pasty white color. This is from carotene found in the pasture grasses.

NV DeChanceney Crémant de Loire, Brut

The word "crémant" is used on bottles of bubbly wine from France that are made outside the designated Champagne area. This sparkler is made with 70% Chenin Blanc, 15% Chardonnay and 15% Cabernet Franc grapes. It is aged for 18 months in 12th century cool, limestone cellars.

Tasting Notes:

With a pale yellow color and tiny bubbles, this wine is rounded and delicate with a fine nose and freshness. It evolves gracefully across the palate with nice aromatic persistence in the mouth and lingering notes of fresh peaches, pears and honey. Try to distinguish the floral notes of the Chenin grape from the crusty bread and oak taste of the Chardonnay.

Food Pairings:

Serve as an aperitif or pair with a creamy, light cheese such as Fromager D'Affinois or try with a buttermilk panna cotta with crushed strawberries and a touch of rosewater.

PLCB 13094 @ 11.99

2011 Les Vignerons de Tavel Chant du Soleil



Sheep eat mostly the tender, sweet top blade grass. Sheep milk cheese is the highest in fat and that, coupled with their grazing preferences, makes sheep's milk cheeses rich, buttery and usually less assertive in flavor.

Tasting Notes:

With strawberry and raspberry aromas, this slightly dry rosé has a taste of watermelon rind, pomegranate and cassis with a tart, crisp finish.

Food Pairings:

Pair with Marqués del Castillo Zamorano, which is made from Churra and Castilian sheep's milk.

PLCB 32662 @ \$11.99

2011 Percheron Cinsault, Old Vine

The grapes for this wine are grown on 65 year old vines in Swartland. However, to use the WO (Wine of Origin) designation Swartland, a wine has to be bottled in South Africa, and this is bottled at Boutinot's winery in France, so it has to carry the hugely unspecific appellation Western Cape. This wine is named after the Percheron workhorses that are used on the Waterkloof estate in Somerset West.

Tasting Notes:

While considered a red, this rosé colored wine has a nose of confected raspberries, almost reminiscent of ice pops. On the palate it is light bodied with the taste of Morello cherries and a slight spiciness. Can be drunk chilled or at cellar temperature and different notes will arise with those changes.

Food Pairings:

Try with grilled Aubergine, roasted red pepper, and goat cheese on a toasted baguette. Tonight we pair this wine with Applewood cheddar cheese, which is dusted with paprika.

PLCB 32474 @ \$9.99

2009 Bodega Goulart Malbec, "The Marshall"

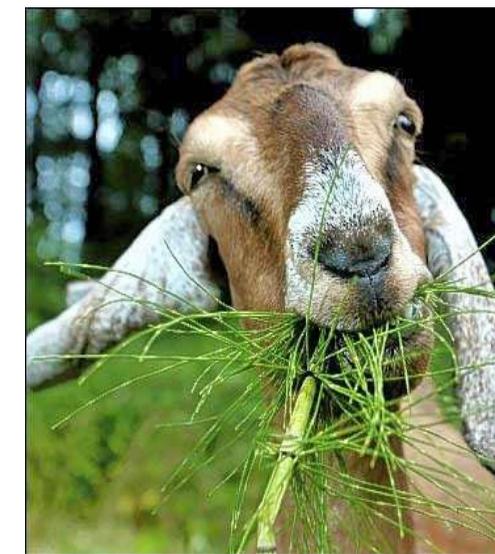
Tasting Notes:

With a deep ruby color and brooding flavors of blackberry and wild cherry, this wine is complex and elegant.

Food Pairings:

Pair with Iberico, Manchego and Tallegio. This evening, we pair with Landana 1,000 Days aged Gouda.

PLCB 33023 @ \$13.99



Goats prefer the highest and most tender leaves and stripping bark from trees, therefore, their milk produces cheeses with more acidic and bright flavor, and a characteristic "goatiness" that is barn yard-like. It also has the least amount of fat in it.