

WORLD OF PINOT NOIR 2007

“New World Wines & New World Cheeses: An Artisanal Pairing”

Fred Dame, MS-Moderator

Christine Maguire, owner/cheese maker, Rinconada Dairy

Chef Mark Peel, owner/executive chef, Campanile Restaurant (LA)

John Priest, Etude, winemaker

Kent Torrey, The Cheese Shop ~ Carmel

WINES	CHEESES
1. 2004 ETUDE “Deer Camp” Estate Grown-CARNEROS	1. COW GIRL CREAMERY- MT. TAM (USA) 2. SEAL BAY (Australia)
2. 2004 STOLLER ESTATE - OREGON	3. ANDANTE- CROTTIN (USA) 4. SURFING GOAT- MANGO SUPREME (USA)
3. 2004 FREEMAN SONOMA COAST	5. TRENTO GFANA (Italy) 6. AGED PRIMA DONNA (Holland)
4. 2000 ARCADIAN “Pisoni” - SANTA LUCIA HIGHLANDS	7. PECORINO TOSCANO STAGIONATO (Italy) 8. RINCONADA DAIRY- POZO TOMME (USA)
5. 2004 WILD HORSE “Unbridled” SOLOMON HILLS-SANTA MARIA	9. VIEUX LILLE (MAROILLE) (France) // 10. LE TROU DU CRU (mini Epoisses, France)
6. 2004 KAWARAU ESTATE RESERVE- NEW ZEALAND	11. MEMOIRE (Holland) 12. SOTTOCENERE (Italy)



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March 2nd, 2007

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CHEESE TASTING NOTES

COW GIRL CREAMERY- MT. TAM

This cheese is a triple crème, soft ripening organic cow’s milk cheese, enriched with crème fraiche, made by Cow Girl Creamery in Pt. Reyes Station, Marin. It is delicate flavor with a pleasant, subtle rind.

SEAL BAY

A rich creamy triple crème with a buttery finish made on King Island, off the western tip of Tasmania, Australia. Made with the rich island milk and cream.

ANDANTE- CROTTIN

A sweet slightly aged goat’s cheese, hand crafted by Soyoung Scanlon at Andante Dairy in Santa Rosa. It is made in the tradition of a French Crottin de Chavignol.

SURFING GOAT- MANGO SUPREME

Thomas & Eva Kafsack have created a dynamic and unique dairy on the slopes of Haleakala volcano on Maui. The sweetness of the terrior exudes in their fresh goat cheese.

TRENTINO GRANA

A hard parmesan style cheese from the Trento provence in Italy. Made from Pasteurized cow’s milk and aged for approximately 2 years. Produced in rounds 80lbs in size with rich golden rind normally served with fruit or wine.

AGED PRIMA DONNA

This wonderful cheese is a cow’s milk Gouda with a provolone enzyme from Holland. It is firm in texture, with a smooth, long, smoky, caramel, and butterscotch flavor on the finish.



PECORINO TOSCANO STAGIONATO

Here we have a name controlled Italian cheese from Tuscany (Toscana translates to Tuscany). Pecorino is the general name for any sheep's milk cheese made in Italy. This young cheese has a semi-soft texture, with a mild, delicate, olive oil and nut flavor.

RINCONADA DAIRY- POZO TOMME

A raw sheep's milk cheese from a truly artisan cheese dairy, Rinconada Dairy in Santa Margarita, near San Louis Obispo. Christine and Jim Maguire are the owners and cheese makers. This 100% unpasteurized cheese is their flagship product, displaying the full flavor of the sheep's milk and all of the grasses they eat. Currently aged about 8 months, it is similar to Pecorino Toscano. Truly a new benchmark in American artisanal cheese making!

VIEUX LILLE (MAROILLE)

A raw cow's milk from the Flanders region of France, near the Belgium border. Vieux Lille is a cousin of the more famous Maroille (mar-Wahl) made in the region. The cheese, also called Gris de Lille or Puant de Lille ("the stinker" of Lille), was originally created by Benedictine monks. It is aged about 3 months and is best with fruity reds or white wines.

LE TROU DU CRU (MINI EPOISSES)

"A mini" Epoisses from the great Burgundy producer, Berthaut. The flavor is saltier than Epoisses and it has a firmer texture. Like the Epoisses, it is washed with the marc of Burgundy.

MEMOIRE

Recently arrived from our Dutch friends this is a sensational cow's milk and truffle cheese. Rich, buttery texture like classic Gouda's have with the intoxicating aromas and flavors of mixed truffles.

SOTTOCENERE

A semi soft cow's milk cheese from northern Italy. This delicious, creamy cheese has slivers of truffles in the cheese and is coated with mélange of spices.