



## Wine & Cheese Tasting Flights



### Flight #1: Chardonnay

**Domaine de Bernier Chardonnay 2008**  
Loire Valley, France

**Sonoma Cuvee Chardonnay 2006**  
Russian River Valley, California

**Humbolt Fog:** unique, mold ripened goat cheese from northern California has a great texture & layers of flavor

**Lamb Chopper:** organic sheep milk cheese aged 3-4 months; very buttery, nutty & creamy, sweet & fruity

**Pierre Robert:** delectable triple-crème cow milk cheese from France

### Flight #2: Medium Body Reds

**Beronia Crianza 2006** (Tempranillo blend)  
Rioja, Spain

**Chateau La Roque 2008** (Grenache, Syrah, Mourvedre), Pic St. Loup, Languedoc, France

**Manchego "El Trigal":** sheep's milk from Spain, semi-hard with a woody salty taste.

**Truffle Tremor:** from Cypress Grove, classic flavor of truffles meets ripened goat cheese; earthy & elegant

**Chimay :** a Belgian beer-washed rind cheese from the Trappist monks; creamy & characterful

### Flight #3: Full Body Reds

**Dona Paula Shiraz/Malbec 2008**  
Mendoza, Argentina

**Stephen Vincent Cabernet Sauvignon 2007**  
California

**Petit Basque:** semi-firm sheep milk cheese from the French Pyrenees

**Barely Buzzed:** from the Beehive Cheese Company in Utah, coated with ground coffee & lavender – sublime!

**Cashel Blue:** artisanal, raw milk blue cow milk cheese from Ireland