

Red Feet Wine Market
HANG TIME
“Pairing Wine with Blue Cheese”
Thursday, March 25, 2010

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)

Lustau Solera Reserva Fino Sherry “Jarana” (Jerez de la Frontera, Spain)

100% Palomino Fino

\$8.25 each (375 ml) - \$7.43 (6) - \$7.01 (12)

This dry sherry smells of the salt and iodine of the nearby sea as well as walnuts and almonds. Slightly salty on entry, it’s surprisingly robust while still nutty, elegant, and dry, with a long finish

Milbrandt Traditions Cabernet Sauvignon 2007 (Columbia Valley, Washington)

84% Cabernet Sauvignon, 10% Petit Verdot, 5% Merlot, 1% Malbec \$16.50 each - \$14.85 (6) - \$14.03 (12)

Aromas of cherry candy, plum, light licorice, and bittersweet chocolate lead to flavors of rich black and red fruits, ably supported by soft tannins and light vanilla notes. Medium-plus body.

Paringa Shiraz 2008 (South Australia)

Shiraz

\$11 each - \$9.90 (6) - \$9.35 (12)

Aromatic, with a nose of roast coffee, smoke, and rich black fruits. The lush black fruits continue on the palate—mission fig, black plum, fresh prune—with a kiss of earth, leading to licorice on the long finish. Full bodied.

Quinta do Infantado Ruby Porto (Gontelho, Portugal)

Tinta Roriz (Tempranillo), Touriga Nacional, Touriga Franca, Tinta Barroca

\$17 each - \$15.30 (6) - \$14.45 (12)

The nose offers sweet red berries and candied cherry with a hit of earth and fig. Cherry pie and baking spice flavors (and a tiny bit of almond) fill out the palate. Long, warming finish.

Holdredge Late Harvest Gewürztraminer Saralee’s Vineyard 2006 (Russian River Valley, CA)

100% Gewürztraminer

\$12 each - \$10.80 (6) - \$10.20 (12)

There’s a hint of botrytis on the nose, along with orange blossom and ripe apricot. Rich, with a slight viscosity balanced by acidity, the palate provides fresh orange, tangerine, and citrus blossom on a full-bodied frame with a long finish.

See you next Thursday!

Our subject will be

“Under the Italian Sun”

EXPLORE THE WORLD IN YOUR GLASS.

many variations, from sweet, milky gorgonzola to mild, grassy Bleu d’Auvergne to strong, dry Stilton. Most are made using cow’s milk, though blue cheese may also be made with sheep’s milk, as is the case with French Roquefort or our excellent local Bergere Bleue from Northland Sheep Dairy. In general, blue cheese pairs well with dry sherry, Sauternes, other late harvest and dessert wines, or ruby or tawny port, and fruit-forward dry reds with soft tannins. Sweet wines work so well because they have the intensity and complexity to match the pungency and elaborate earthy flavors of the cheese; they have sweetness to balance its inherent saltiness; and they have a fleshy body to jive with its rich, creamy texture. The key to choosing dry reds is to look for a wine with sweet fruit without overt tannins or acidity that will taste bitter and metallic when it meets the molds of blue cheese. Dry white wines rarely match well.

Tonight’s pairing is with Roaring Forties Blue Cheese from King Island, Australia, south of Melbourne; the cheese is named for the ferocious westerly winds that blow directly down 40 degrees south longitude. This is a full-bodied blue with a slightly honeyed, nutty flavor and a creamy, buttery texture. The dairy herds graze on dense verdant pastures, with occasional helpings of kelp blown in from the storms, creating a rich diet. We chose this cheese because it’s a versatile but classic blue and is easily available at GreenStar.

Two of our wines tonight are table wines, the **Milbrandt Cabernet Sauvignon 2007** and the **Paringa Shiraz 2008**. Both are rich wines with deep fruit flavors but without harsh tannins or pointed acidity. They’re the kind of wine you want when blue cheese is an important ingredient in the food. Our other wines are oriented to cheese plates that are heavy on the blue. The **Lustau Jarana Fino Sherry** partners blue cheeses as appetizers. The **Holdredge Late Harvest Gewürztraminer 2006** is great with blue cheese and fruit (try apricots) after dinner, and the **Infantado Ruby Port** pairs well with Stilton and other rich blues as an after-meal treat. The intense fruitiness of these after-dinner wines sets off the saltiness of the cheese. There are many other grape libations that go well with blue cheeses, and the Red Feet staff will be happy to make other suggestions.

Pairing Wines with Blue Cheese

Tonight we explore the relationship between wines and one class of cheese—blue—but there are