



Wine and Cheese

Pairing Menu

Compliments of Sierra Starr and Dedrick's Cheese.

2007 Reserve "Cosmic" Chardonnay

This is a very popular wine and is sure to sell out before the next release is ready. A classic Chardonnay fermented in 100% new oak. It's put through malolactic fermentation and aged sur lee to create that desirable creamy buttery character.

Parrano

Parrano cheese is a cow's milk cheese produced in the Netherlands. It tastes mild and nutty, combining salty and sweet flavors. It has a semi-firm texture and a smooth, golden colored paste. It is a versatile cheese that is easy to shred, slice and melt. It is well suited for entertaining, cooking and snacking

Retail price:	Bottle \$22.00	Case \$264
Wine club price:	Bottle \$17.60	Case \$211.20

2005 "Starr Dust" Cabernet Sauvignon

This Cabernet Sauvignon is full bodied and 100% Cab. It shows classic Cabernet Sauvignon fruit with firm acids and medium tannin levels. With nearly 2 years in French oak barrels, it is quite drinkable yet can be cellared for 5 to 7 years.

Humboldt Fog

Made right here in the USA, Humboldt Fog gets it's name for the rolling fog that emerges from the ocean in California's Humboldt County. This poetically-inclined cheese is creamy and smooth, with a bloomy rind (edible) and a tangy flavor. A distinctive layer of ash divides the cheese in half, much like Morbier. Made in Arcata, Ca.

Retail price:	Bottle \$20.00	Case \$240
Wine club price:	Bottle \$16.00	Case \$192

2006 "Phil's Selection" Zinfandel

This Zin is barrel select; a harmonious composition by Winemaker and Owner Phil Starr. It's nose is ripe with jammy black raspberry fruit, a bit of oak, and a touch of black pepper. The mouth is round, smooth and rich offering lots of ripe berries and black pepper; medium tannins and great acidity. A classic fruit forward Zin with delicious, youthful berry fruit and nice balance.

5 year Old Quebec Cheddar

An extra-sharp cheddar with a smooth texture, full-bodied flavor and tangy finish. Not as crumbly as some aged cheddars making it easier to work with. Fabulous with Phil's Selection Zinfandel but will also go wonderfully with a ripe pear, a piece of apple pie, or even on top of a juicy burger.

Retail price:	Bottle \$25.00	Case \$300
Wine club price:	Bottle \$20.00	Case \$240

Celestial Delight "Ice Wine"

Chardonnay was used in making this ice wine and the aromatics and flavors of the grape have come through with added complexity and depth. This dessert wine is very sweet drizzling with apricots and honey. It is richly textured, finishes clean, crisp, and with good length. Fermented in 100% new American Oak, it's a real treat for your senses.

St. Agur (pronounced "Sant ah-GOOR")

A blue cheese made from pasteurized cow's milk from the village of Monts du Velay, the mountainous Auvergne region of central France. Developed in 1988 by the cheese company Bongrain, it is made from pasteurized cow's milk, enriched with cream, and contains 60% butterfat qualifying it as a double-cream cheese. Aged for 60 days in cellars, this cheese becomes stronger and spicier as it ages.

Retail price:	Bottle \$25.00	Case \$300
Wine club price:	Bottle \$20.00	Case \$240

Looking for an elegant and unique gift? Try a bottle of Sierra Starr wine paired with one of Dedrick's artisanal cheeses.



Fine Wine, Fun People...Starr Quality!!

