



Auriga Wine Cellars October 2007 Wine Club Cheese Pairing

For our second food recipe, we are pairing the 2006 Capella with a couple of cheese courses. These cheeses can be found at **Dedrick's Main Street Cheese** located at 302 Main Street, Placerville. 530-344-6262.

The 2006 Capella is a very crisp wine which exhibits bright apple tones with a soft, balanced, velvet mouth feel. Hints of pineapple show through on the finish. We only thought it fitting that this wine be paired with a cheese course to show how the wine and cheese can compliment each other; and is very fitting for guests, as we approach the holiday season.

Cheese #1

Petit Basque – Sheeps milk from France

This cheese has a soft creamy texture on the palate but is a firm cheese. When paired with the wine a nutty finish comes through.

Cheese #2

Midnight Moon – Goats milk from Holland –Imported by Cypress Grove

When people think of Goats milk cheese they think of Chevre, a soft, slightly crumbly cheese used for spreading on bread or crackers. This cheese is an aged goats milk. This cheese has a firm texture, and when thinly sliced, the delicate flavors come through and brighten the pineapple finish of the wine.