



Wine Order Form
Wine and Cheese Pairing
June 10, 2021
7:00 p.m. to 8:00 p.m.

To Order Cheese (available to all members including our Non-Resident Members) go to
<https://www.artisanalcheese.com/collections/frontpage>

1. Dobbles Family Estate, "Wine By Joe," Pinot Noir, Dundee, Oregon, 2017

Sourced from premier sites in the Willamette Valley with a touch of sun-kissed Rogue Valley fruit to round it out, this Pinot Noir exhibits notes of bright red fruit, juicy acidity, and moderate tannins.

Paired with the Kunik: (US) A decadent wheel of a bloomy, white rind goat's milk cheese enhanced with cow's cream. A cheese lover's delight!

2. Bodegas Muriel, Reserva, Rioja, Northern Spain, Spain, 2011

Pretty fruit flavors of strawberry and raspberry mingle with vanilla, spice and light herbal notes in this alluring red. The tannins are light but firm, while citrusy acidity keeps this fresh through the vanilla-scented finish.

Paired with the Idiazabal: (Spain): From the Basque country in Spain, the wheels are smoked over beechwood, hawthorn, or cherry for 10 days, imparting a slight smoky quality that adds depth to the rich, nutty flavor of this sheep milk cheese.

3. Pascal Jolivet, Pouilly-Fumé, Loire, France, 2017

Beautifully clear, healthy and bright fruit aromas intertwined with refreshing citrus fruit notes on the nose. Round and juicy on the palate, this is a concentrated and firmly structured Pouilly with remarkably refreshing acidity and elegance.

Paired with the Camembert: (France): A pasteurized cow's milk, soft-ripened cheese from France with a buttery flavor, silky texture, and a thin bloomy white rind

4. Henri Badoux, Chasselas, Aigle "Les Murailles, Vaud, Switzerland, 2017" Aigles Les Murailles has a very floral nose with a touch of pome fruit and minerality. The palate is round and finishes fresh and clean."

Paired with the Spring Ramp Cheese: (Switzerland): A seasonal delight from the meadows of the Alps, this raw cow's milk cheese has a buttery, elastic paste boasting a garlic and onion flavor intensified by flecks of caramelized ramps (wild leeks).

Your Wine order subscription price \$95.00



To order: email Teresa Janniello at tjanniello@universityclubny.org or 212-572-3404. Wine orders are available for shipping UPS or may be picked up at the Club or delivered by third party with a separate delivery charge.

Name & Member Number

Address

Cell Phone No.