

AWS Las Vegas Chapter
Wine and Cheese Pairing
February 28th, 2009

Tasting Notes

On Saturday February 28th, The Las Vegas chapter met for a long awaited Wine and Cheese pairing led by Andy Ashbaugh and David Keith. The stations were set up with 3 wines and 3 cheeses each and the members were encouraged to mingle, taste and compare.

The white wines were Chateau St Michelle Blanc de Blanc, a 2008 Veramonte Sauvignon Blanc and 2006 B & G Vouvray. They were paired with Tomme de Chevre (Fr), Trumpeters Meadow (WI) and a Boucheron (FR). Some Spanish Marcona almonds finished off the table.

A 2006 DaVinci Chianti, 2007 Vina Robles blend and Christian Moeix Merlot were teamed with a Dry Jack (CA), a Mahon (SP) and a 4 month Manchego (SP) to make up the red wine table along with some mixed olives.

Sweet wines were represented by a 2005 Johannes Egbert Eiswein, a 2007 Basasido Bosc d la rei Moscato d' Asti and a Penfolds Club Tawney Port. Their accompanying cheeses were Taleggio (IT), Stilton (UK), Raclette (SW) and an Italian blue with honey and walnuts.

The only cheese to disappear completely was the Bucheron. It and the Trumpeters' Meadow both went well with the Vouvray. The Vina Robles blend from Paso Robles and the Mahon were the best of Show at the red table. The Stilton with walnuts together with the Moscato and the Italian blue with the honey and walnuts pairing with the Penfolds Tawney port were the "sweethearts" of the last table. The Raclette should have been with the reds. The event was well liked and plans are being considered for another round.