

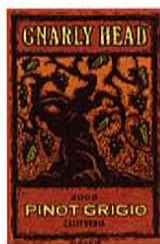
Wine Finds

Sparkling - France

Laurent-Perrier Cuvée Rosé Brut; \$100
Beautiful salmon color and very fine mousse; yeasty bread dough aroma laced with strawberry and gentle lime notes underscored by rose petals; very lively on the palate, deliciously tart with big lemony citrus flavors and beautiful balance; Crisp, clean and delicious.

White - California

Gnarly Head Pinot Grigio, 2008 (California); \$10.99
Very inviting, fresh lemon-lime aroma; palate-waking taste – smooth, bright and tart, with zippy lemon zest on the finish. Easy drinking.



Chalk Hill Sauvignon Blanc, 2007 (Chalk Hill, Russian River Valley); \$33
Big fruit bowl aroma of ripe, fresh tropicals – pineapple, melon, mango; delicious, concentrated and lush, with beautiful balance and mouth feel.

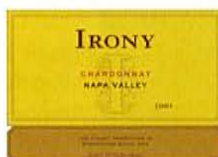
Seaglass Sauvignon Blanc, 2007 (Santa Barbara County); \$10.99
Pale lemony color with aromas of grass, lemon, tangerine and honeysuckle – fresh and bright – with a gentle undercurrent of minerals; tart white grape fruit flavor and zesty acidity.



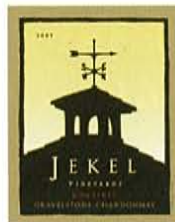
Gnarly Head Chard, 2007 (California); \$10.99
Toast and Red Delicious apple on the nose, with a note of vanilla custard and a hint of citrus; pleasant and round on the palate, with good acidity and a bit of creaminess. Good value.



Irony Chardonnay, 2007 (Napa Valley); \$14
Bright citrus aroma with undercurrents of Yellow Delicious apples and spicy cinnamon; big, juicy and spicy on the palate with hints of pear and apricot; nice acid, great balance, lingering finish.



Jekel Gravelstone Chardonnay, 2007 (Monterey); \$12.99
Pale golden straw color and delicate aroma with a bit of oak and subtle butteriness; bright Yellow Delicious apple flavors; pleasant and easy to drink.



Michael Pozzan Chardonnay Special Reserve, 2007 (Russian River Valley); \$13.99
Full flavored and rich, with generous fruit and an underpinning of toast; creamy and almost viscous, with notes of ripe pineapple on the finish.

Napa Cellars Chardonnay, 2007 (Napa Valley); \$15.99
Classic, fresh Chardonnay aroma of pears, apples and a bit of zippy citrus; bright acidity and luscious honeydew melon on the palate; balanced and well made.

Summers "La Nude" Chardonnay, 2008 (Monterey County); \$20
Fragrant with white cherries and vibrant tropical pineapple, mango, papaya and passion fruit; juicy, lush and very fruity with good balancing acidity; mouthwatering and vibrant.

Zaca Mesa Viognier, 2008 (Santa Ynez Valley); \$20
Brilliant straw color and rich aroma with lots of florals and a bit of honeydew; well made and richly flavored with honeydew, tangy tangerine notes and lots of spicy florals.

Vina Robles White4, 2008 (Paso Robles); \$13.99
Luscious lemony and honeysuckle aroma; plush and delicious, with big, juicy tropical fruit flavors of pineapple and mango supported by a bit of minerality; zingy finish.

White - France
Domaine Henri Beurdin Reuilly Blanc, 2007; \$16.99
Big grassy aroma with notes of lemon chiffon and Key Lime pie; bracing, zesty, grassy on the palate with a lip-smacking grapefruit zest finish. Delicious.

White - Germany
Gustav Adolf Schmitt Niersteiner Auflangen Spätlese Riesling, 2007 (Rheinhessen); \$11.99
Beautiful honeyed petrol aroma with honeysuckle undercurrents; rich and luscious with bright flavors of pears and apples underscored by minerals. Great value.

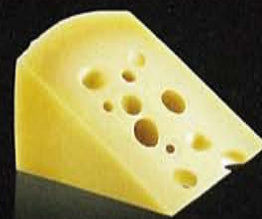


White - Italy
Centine Bianco, 2008 (Toscana IGT); \$13
Stone fruit, minerals, florals and a bit of pineapple on the nose; very bright on the palate, with an explosion of vivid tropical flavors and mouth-watering acidity; nice tart grapefruit on the finish.

continued next page

WISCONSIN CHEESE CUPID

What cheese loves your libation? What libation loves your cheese? These are the age-old questions haunting humankind since the dawn of eating and drinking. Questions that can finally be answered with the guidance of "Cheese Cupid." No longer will you question if merlot plays nice with Cheddar. Or if cabernet has romantic inclinations toward Asiago. Yes, love is in the air. Can you feel it? Or shall we say, taste it?



CheeseCupid.com

UNITING
WINE, BEER, AND SPIRITS WITH
WISCONSIN CHEESE.

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