



*Les Marmitons of Cranford*  
*March '06 Wine Pairings & Tasting Notes*

QUAFFER

*CUSUMANO INSOLIA '04 IGT*  
*Sicily*



*A bright, festive wine showcasing ripe lush fruit entwined with anise and nutmeg. A beautiful combination of creamy ripe fruit, cinnamon, and much more fill the mouth, but the wine never appears insipid. A unique, refreshing white wine.*

**WINE BLEND:** 70% Inzolio, 30% Chardonnay

APPETIZER

*ARGIOLAS COSTAMOLINO*  
*VERMENTINO DI SARDEGNA '04 DOC*  
*Serdiana, Italy*



*"The 2004 Vermentino Costamolino exhibits ripe, exotic fruit (banana, pear, mango, and lemons) and salty sea breeze-like notes. With a delicious texture as well as a dry, heady finish, it will provide plenty of pleasure over the next 12 months." 90 Pnts.- RP*

**WINE BLEND:** 100% Vermentino

PASTA

**FALESCO VITIANO '04 IGT**

Umbria, Italy



*"The 2004 Vitiano Rosso is an equal part blend of Sangiovese, Cabernet Sauvignon, and Merlot, aged three months in small oak barrels. This serious effort possesses a deep ruby/purple-tinged color as well as lovely aromas of black currants, licorice, dried herbs, and earth. An amazing value, it boasts remarkable texture, medium body, and pure, ripe berry flavors. Drink it over the next 1-2 years." 89 pnts- RP*

**WINE BLEND: 34% Sangiovese, 33% Cabernet Sauvignon, 33% Merlot**

PESCE COURSE

**MORGANTE NERO D'AVOLA '03 IGT**

Sicily



*Medium ruby in the glass, this wine has a delicious nose of stewed prunes, cherries, leather and vanilla. In the mouth it is reasonably well balanced with flavors of leather, black tea, cherries, and damp earth. Very light, almost imperceptible tannins carry the wine to a medium finish that has hints of pine sap.*

**WINE BLEND: 100% Nero D'Avola**

CARNE COURSE

**STEFANO FARINA BAROLO '01 DOCG**

Piedmont, Italy



*"This is very concentrated on the nose with plum, dried flowers and fruits. Full-bodied, with big velvety tannins and a deep palate of ripe and wild fruits. This is Port-like. 92 pnts. - WS*

**WINE BLEND: 100% Nebbiolo**

DESSERT

**DUCK WALK VINEYARD'S "APHRODITE"**  
**LATE HARVEST GEWURZTRAMINER**

North Fork of Long Island, New York



*A lush dessert wine exploding with complexity. Honeysuckle, peach, hazelnuts dominate the palate. Sweet with 12% natural residual sugar and balanced with perfection. Serve this dessert (wine) chilled and only a small amount (2 oz.) with your dessert of fresh fruit, cheeses, and even ice cream. The outstanding spice flavor is characteristic of this variety.*

**WINE BLEND: 100% Gewurztraminer**