

# HOP AND VINE



a monthly Co-op newsletter dedicated to specialty beer and wine



From a tiny village in France comes a wine as rugged as the countryside from which it hails

*Mas de la Dame, or “farm of the women,” is situated in Les Baux de Provence, a small medieval village in southern France.*

Owned by Anne Poniatowsk and her sister, Caroline Missoffe, the 16th-century wine estate of Mas de la Dame has been using grapes grown and vinified using only natural processes for over 30 years. Together with Jean-Luc Colombo, the most influential winemaker in the Rhone Valley, they have redefined this ancient terrior.

The Co-op is pleased to offer Mas de la Dames La Gourmande, a full-bodied blend of 50% Grenache and 50% Syrah. Well-balanced with supple berry, pepper, and herb flavors, La Gourmande is an excellent choice to pair with roasted lamb, game meats, and mild bleu cheeses.

**Have a question about new wines offered at the Co-op? Send an email to [wine@coopfoodstore.com](mailto:wine@coopfoodstore.com).**

## Old Chatham Sheepherding Co. Camembert Crisp

*Serves 2*

### Ingredients:

2 4-oz. pieces Old Chatham Camembert  
4 sheets phyllo dough  
2 Tbs. melted butter  
Beaten egg thinned with water  
1 Tbs. butter

Lay a sheet of phyllo on your workspace. Brush with melted butter. Lay another sheet over the top. Center one piece of Camembert on sheets. Bring the phyllo up and over the cheese, tucking to secure the edges around the cheese; brush with a little egg wash. Repeat with second piece of cheese and remaining phyllo. When ready to serve, heat a skillet over a medium flame, add one tablespoon butter, and brown wrapped cheese on all sides until golden. Serve warm with fruit chutney, toasted bread, and a tossed salad.

***Pair with Cabernet or Chenin Blanc***

# January Featured Special: Geode Chardonnay

*Crafted from grapes grown in the hills of Santa Barbara County, long renowned for creating superior Chardonnay, Geode made its debut in late 2009.*

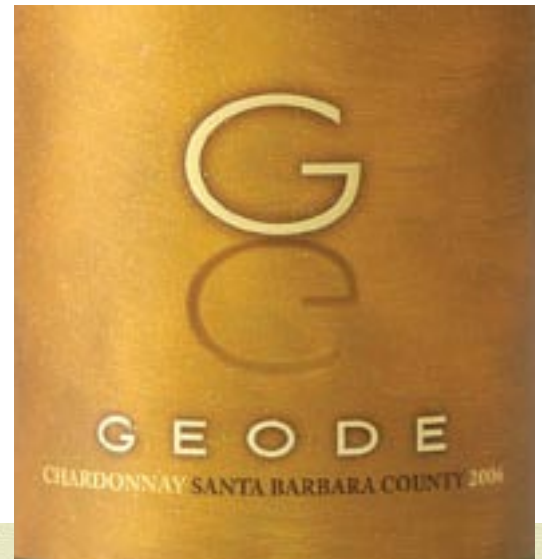
2006 saw an extended growing season for Geode's Chardonnay grapes, producing intense concentrated flavors. Fermentation in French oak barrels, followed by eight months of aging, resulted in a rich, creamy Chardonnay that beautifully accompanies food.

The debut vintage of Geode Chardonnay offers bright tropical fruit aromas complemented by honey, toasted oak, and baked bread scents. On the full-bodied palate, Geode delivers lush tropical fruit flavors balanced by crisp acidity and a refreshing mineral-tinged finish. Geode will pair wonderfully with rich seafood, poultry and vegetarian dishes.

The prime vineyards selected for Geode are farmed and irrigated responsibly, minimizing the use of synthetic fertilizers and utilizing cover crops to control pests and nourish the soil.- Winemakers  
Notes provided by Geode Wines

Find Geode at the Co-op for only \$15.99, a savings of \$2.50 off in January!

**Do we have a wine that you'd like to see featured in Hop and Vine? Send us an email at [wine@coopfoodstore.com](mailto:wine@coopfoodstore.com)**



## For Valentine's Day, Pair Your Chocolate with a Chicory Stout

***Dogfish Head Brewing Co., creators of some of the most sought-after craft beer in America, added another concoction, Chicory Stout, to their New Hampshire portfolio in late November.***

Now their winter seasonal, Chicory Stout was one of the first beers produced by DFH when they opened their Delaware brewery in 1995. Dogfish Head's Chicory Stout pours dark, with

a flavor of chicory, Mexican coffee, and licorice. Whole-leaf Cascade and Fuggles hops round out this flavorful reprieve from your traditional stout. Pair with chocolate, buttery and earthy cheese, and grilled meat.

**Have a question about new wines offered at the Co-op? Send an email to [wine@coopfoodstore.com](mailto:wine@coopfoodstore.com).**



Check out Dogfish online at [www.dogfish.com](http://www.dogfish.com)