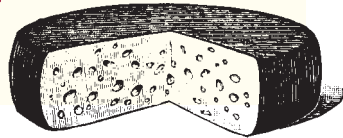


Schooner Stephen Taber and

SCHOONER  LADONA

Cheeses & Wines of 2021



Because so many of you seemed to enjoy our selections, here it is! As promised, the full list of table wines and specialty cheeses served aboard our schooners, Stephen Taber and Ladona during the 2021 season. We so enjoy bringing our passion for good food, wine and company out on the bay with us, and we hope you are able to enjoy some of these treats over the holiday season.

If you cannot find your favorites in your local specialty shops, it's worth asking if they can order wines and cheeses especially for you - it's worth a shot anyway. Many cheese shops are happy to support your habit, and are usually looking for an excuse to expand what they have behind the glass. For wines, consider ordering by the case, both for better pricing and it's always good to show up to a holiday party with a nice bottle!

As always, fair winds and Happy Holidays,
Captain Noah & Jane Barnes

HOUSE WINES 2021

Below is a list of our core wines that we served each night in the 2021 season. All wines are widely available and priced at under \$16 per bottle.

SPARKLING

Perfect for holiday entertaining

A to Z Bubbles Rose

The lovely, pale pink A to Z Bubbles is the perfect affordable celebration wine. Notes of strawberry, raspberry and apricot are joined by flavors of white flowers and a hint of creaminess. The bubbles dance on the tongue with mouth-watering acidity that leaves one wanting more.

Region: Oregon

Grapes: 90% Pinot Noir, 10% Chardonnay



WHITES

Simple Life Chardonnay

Perfect for the California Chardonnay lover! This is a delicate style of Chardonnay emphasizing the bright fruit flavors and balanced acidity. This wine opens with aromas of fresh pear, melon, and Meyer lemon zest. This wine is 50% barrel fermented in new oak so there is some vanilla and spice- but not too much!

Region: California

Grape: 100% Chardonnay

Chateau Toutigeac Blanc

A lovely village-level white Bordeaux, this wine is bright and fresh. This wine has aromas of grapefruit and white flowers with a mineral finish.

Region: Bordeaux, France

Grapes: Sauvignon Blanc & Semillon

Lagosta Vinho Verde

This inexpensive, slightly effervescent, off-dry white from Portugal is refreshing and fruity. The name translates to "green wine" which refers to it being young (not the color). The flavors of pears and white peach are perfect for lobster bake. Drink cold.

Region: Portugal

Grape: Alvarinho (same grape as Spain's Albarino)



Santa Marina Pinot Grigio

This Italian white from Pavia in Lombardia is a definite crowd pleaser. It is medium bodied, dry, and delicate with flavors of mild citrus.

Region: Italy

Grape: Pinot Grigio

Joseph Mellot "Sincerite" Sauvignon Blanc

It is a beautifully bright white gold color with a silvery shimmer in the glass. The aromatics on this wine are absolutely

killer with a fresh, vibrant nose of lime zest and citrus. It is refreshing and nicely balanced with a clean palate and nuances of green pears, lemon and minerals.

Region: Loire Valley, France

Grape: Sauvignon Blanc

Ken Forrester "Petit" Chenin Blanc

Perfect everyday drinking wine. A youthful fresh wine with quince and pear flavors. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours. Good mouthfeel and appetizingly tangy finish.

Region: South Africa

Grape: Chenin Blanc



ROSE STILL WINE

Lobetia Rosado

Made from Organically grown grapes, the nose has beautiful notes of pink strawberry & cherry. It is medium-bodied on the palate and is juicy with flavors of strawberries, cherries & pink watermelon. A perfect match for fresh veggie pasta with cheese!

Region: Spain

Grape: Garnacha



RED WINES

Chateau Toutigeac Rouge

This wine is a lovely basic Bordeaux. With flavors of red currant and subtle cherries with round tannins, this wine is pleasant and drinkable.

Region: Bordeaux, France

Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc

Xiolca Garnacha X

Its intense blackberry color and aroma are captivating. Freshness and integrated tannins invite a second sip. The intensity continues in a mouth-filling palate and a lingering fruit/mineral finish.

Region: Spain

Grape: Garnacha



JP Bourgeois Elicio Red

This wine rich, smooth and pairs well with many poultry and meat dishes. There are flavors of blackberries with spice, making the wine plush and easy drinking.

Region: Southern Rhone, France

Grapes: 50% Grenache, 50% Merlot

Boutinot Pinot Noir Le Fou Vin de Pays d'Oc

As this wine is made in the south of France - miles away from Pinot Noir's home in Burgundy - the winemaker named this wine Le Fou which is French for "The Madman." This Pinot Noir has a unique sweet berry intensity with light spice on the palate. Lovely mouthfeel and flavors.

Region: Languedoc, France

Grape: 100% Pinot Noir

Arido Malbec

Classic example of mountain grown Malbec. Medium bodied, with plum and berry. A touch of earthiness, finishing with spice and concentration of fruit. Overdelivers for the price point!

Region: Mendoza, Argentina

Grape: Malbec

Vigneti del Sole Montepulciano d'Abruzzo

This juicy red displays notes of cherry, strawberry, and sweet spice. Bright, mouthwatering acidity makes it especially food friendly and it will make the perfect dinner companion at your next pizza night.

Region: Tuscany, Italy

Grape: Montepulciano



HOUSE CHEESES 2021

Ewephoria

Cheese candy. As you might tell from the pun, this is aged Gouda is made from sheep's milk. Perfectly sweet with delightful firm texture and crunchy bits, Ewephoria was a runaway hit on the schooners this summer. It seemed no matter how much we put out (1#? 2#?) it disappeared. Aged for at least 12 months.



Brillat-Savarin

Triple-crème Heaven. This is a soft, cow's milk cheese from Normandy, France. It is named after the 18th century French doctor and gourmand Jean Anthelme Brillat-Savarin, who is credited with saying "you are what you eat", but in French. A luscious, triple crème brie style cheese- the taste is buttery, rich, and decadent.



Cambozola

"The Gateway Bleu!" We call it this because, for many of our stubbornly anti-bleu friends, this was the first bleu they liked. Soft, spreadable (works great as a condiment in place of mayo), This creamy soft, cow's milk cheese is from Germany is a combination of French Camembert and Italian blue Gorgonzola. Delicious! Great on a baguette, with apples. Look for the black label version: the triple crème is outrageous and the gray rind has delicate and beautiful flavor of it's own.



Gruyere

This is a cow's milk that most people have heard of. As with many of the world's most recognizable cheeses, there is a lot of mediocre, factory produced Gruyere out there. Look for real Gruyere from Switzerland or France and you will not be disappointed. This cheese must be aged for at least 4 months which gives it some complexity, and the stuff we serve on the boats is aged considerably longer than that. Look for the words "cave aged." This iconic cheese has assertive flavors and is delicious both sliced with apples and melted into a fondue.



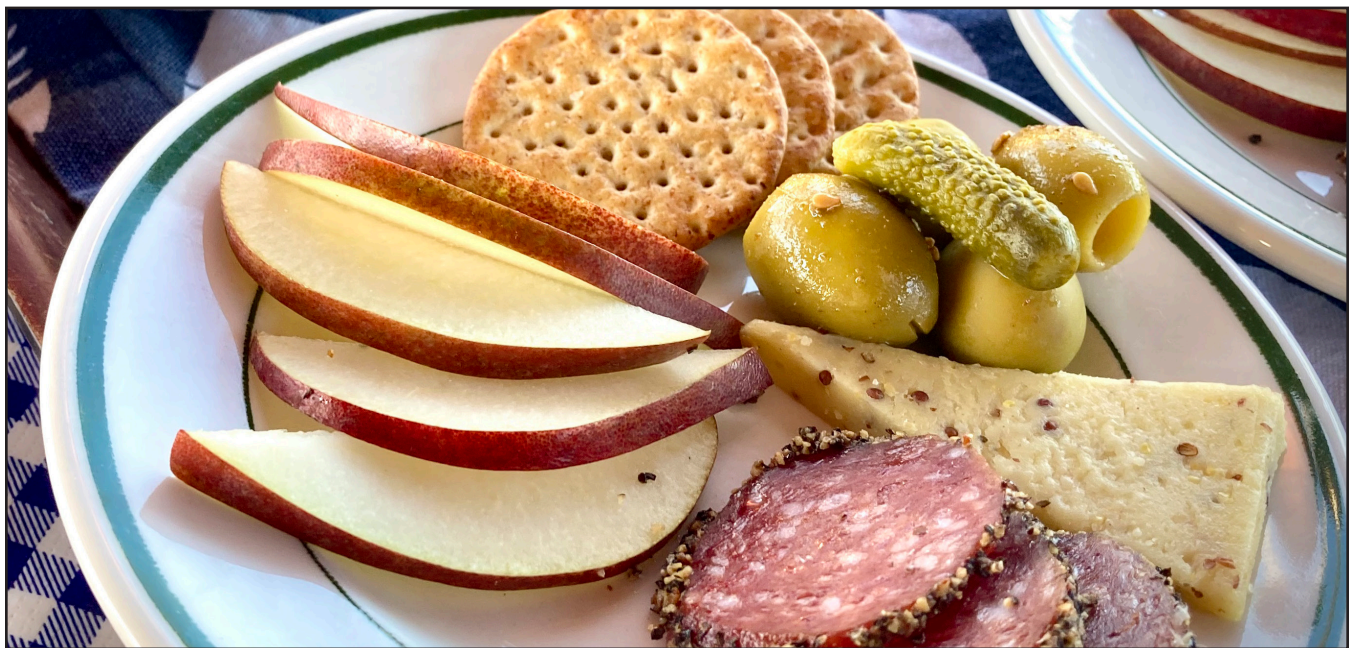
Époisse

Dating back to the early 16th century, this is the quintessential stinky, oozy French cheese-Napoleon's favorite. A pungent soft cow's milk cheese from Burgundy, this is not a cheese for the faint of heart. It has full flavors and is perfect when smeared on a baguette. The odor of the cheese is so strong that it is banned from the metro in France. As we say when we serve it, "Smells like feet, tastes like Heaven." And as with all soft cheeses, don't serve until it's at room temperature!



Moses Sleeper

From our heroes at Jasper Hill Creamery in Vermont, Moses Sleeper must have been inspired by classic, French Brie. Beneath its thin, bloomy rind lies a gooey, milky core showing a complex array of flavors at peak ripeness: crème fraîche and toasted nuts with a bright, clean white mushroom finish. Perfect for the cheese board or for baking en croute for an elegant dessert.



P'tit Basque

This cheese is from the Pyrenees between France and Spain. Made with 100% sheep's milk, this semi-hard cheese resembles Manchego, but its flavor is more complex with a delicate, lovely nutty finish. Another good one to serve if you are not sure how adventurous your dinner guests are. Also makes a REALY GOOD grilled cheese sandwich.



Red Dragon

We're not huge on cheese with ingredients in it, but this one is a knockout. Smooth, firm, tasty cheddar and made with Welsh brown ale and whole mustard seeds. Red Dragon is a buttery and spicy cheese with plenty of bite, but is not too hot. Not only do the mustard seeds give Red Dragon its marvelous flavor, but also its texture. The brown ale makes the cheese moist and tangy. Aged for three months and made from cow's milk.



King Island Dairy "Roaring Forties" Blue

One of our favorite blues. King Island is located in the Bass Strait between Tasmania and Australia. This is a full-flavored cow's milk blue with a sweet character, smooth and creamy mouth feel. The rindless cheese is matured in its wax coating, which cuts off the oxygen supply to encourage the sweet and fruity flavor. The cheese is named after the infamous roaring forties gales which frequently bring westerly winds of more than 50 mph to the island which lies on 40 degrees latitude.



Raclette

Captain Ken's favorite cheese. Hailing from France and Switzerland, this Alpine style cow's milk cheese is elegant, mild and very smooth. Raclette is traditionally melted and spread over potatoes, vegetables or bread, and although we're suckers for new kitchen toys, the cheese doesn't need special equipment. Just put it on an apple slice and eat it. This is another one that makes a killer grilled cheese sandwich.

Stilton

This classic, British cow's milk blue is known for its strong smell and taste. It is crumbly with a spicy aroma and a rich, sometimes barnyardy flavor. Only 6 dairies in the world are licensed to make it. Take our advice and do it up right: Stilton, walnuts, chocolate, and a good Port or Madeira.

Taleggio

This soft, washed-rind cheese from the Lombardy region in northern Italy has tangy, meaty, buttery notes with a fruity/salty finish. The texture has a very pleasant melt-in-your-mouth feel. The combination of the soft texture, pungent aroma, and strong flavors are seamless. We often serve this with unrefined honeycomb, but a smear of any raw crème honey really makes Taleggio sing. Note: the rind may be a bit challenging/assertive, so this is one soft cheese you are allowed to dig out. Other note: this recipe is at least 1800 years old.

Hay Flower Rebel

From Käserebellen in Austria, this is a superb semi-hard alpine cheese. Processed only from the purest hay milk from cows that are fed on dried hay, herbs, and grains of corn, it is a visually beautiful wheel encrusted with dried herbs and wildflowers from meadows where the cows graze. It has a great rich full Alpen flavor with lingering floral scents of honey and young wood. Use the leftover rind for fondue!



Jasper Hill Bailey Hazen Blue

Also from Jasper Hill Creamery in Vermont, the texture of this blue veined cheese is firm and slightly crumbly, but it is also dense and creamy, with deep flavors of pepper, tobacco, and roasted almonds set off by subdued, grassy aromas. Captain Noah believes it is the best domestic bleu, but he's always open to taste, so feel free to change his mind!



Milton Creamery Prairie Breeze

This dairy is located in southern Iowa and run by the Musser family. Using milk from their neighbors' small Amish dairy farms, Prairie Breeze is a twist on well-aged white Cheddar, aged for a minimum of nine months. Sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process. One of Captain Noah's new favorites - he has dubbed it the "dessert cheddar".



Appenzeller

One of our favorite Alpen cheeses, similar to Gruyere with a nutty aroma, firm texture, and a medium-strong typical Alpen taste. Made in the north-eastern corner of Switzerland, this cow cheese is widely available, but if you are able to find the more aged variety (dubbed "extra", with a black label) prepare to live. Makes great grilled cheese and is a great base for fondue!

French Munster

From Alsace-Lorraine, where it is also known as Géromé, this rather ancient recipe dates back to the early dark ages, when Alsatian monks needed to find a way to preserve dairy for the winter months. Munster is cave-aged for 2-3 months, washed almost daily in brine, and develops a creamy, tangy, and pungent appeal that may challenge the faint-hearted. It's typically less strong than Epoisse, but has similar appeal. Serve at room temperature!



Bleu d'Auvergne

From south-central France, this is one of our favorite bleus. Cow milk and the Roquefort culture give this a strong, satisfying tangy flavor that is grassy and salty while being buttery smooth. Nice on a burger, if that's your thing; also pairs great with dessert. We sometimes put a small smear on top of our ginger spice cookies for an after-dinner treat.

