

East Coast & West Coast

with La Chaine DC

September 17, 2020 at 6:30pm



Mt. Tam (Cowgirl Creamery)
triple cr me cow, California

This gem of a triple cr me is buttery and delicious with hints of mushrooms. The edible rind adds flavor and texture, so don't skip it.
Pair with: dried mango



Sleeping Beauty (Cascadia Creamery)
raw cow, Washington

Smooth and buttery with subtle sharpness, made completely by hand from pasture-fed cow's milk. It is aged for 3 months in ancient lava tube caves.
Pair with: folies fromage preserves



Failla Sonoma Coast Pinot Noir 2018
Sonoma Coast, California

ABV: 13.4%; Unfined & Unfiltered
Quality farming, mature vines, and the distinct terroir of cool climates coupled with the soil, fog, and ocean influence that bring Pinot Noir to life. Bright red fruit, floral splashes, juicy pomegranate, and wild herb express structure with finesse and elegance.



Appalachian (Meadow Creek Dairy)
raw cow, Virginia

This semi-firm Alpine style cheese comes to us from Meadow Creek Dairy, a family farm in the mountains of Western Virginia. Supple and nutty.
Pair with: piparra peppers



Bayley Hazen Blue (Jasper Hill Farm)
raw cow, Vermont

This astoundingly earthy naturally-rinded blue cheese is robust in its blue-ness, but the other flavors don't allow the mold to dominate.
Pair with: marcona almonds



Forge Cellars Navone Vineyard Dry Riesling 2018
Seneca Lake, New York

ABV: 12%
92 Points, Wine Spectator
Proof that a well-managed site, even in cooler vintages, can over-deliver. This wine has the signature razor-like precision of Riesling with the texture and layers of long fermentations. Only 125 cases were made.