



TRELLIOTT

*Culinary*

*Advisor Barbara Hom*

"The 2006 *Three Plumes* is a translucent, but bright, cherry red. The aromatics are light and delicate with light berries and fresh fruit nuances. This will pair well with sweeter sauces, or will contrast well with a heavier fish dish.

"*Queste*, on the other hand, is plummy and purplish in color with figs, and game aromas followed by layered flavors of deep fruit, fennel, and sandalwood. This is definitely a great match with any game dish.

"*Burgonet* is the darkest in color, with blueberries and cinnamon in the nose. This wine is earthy, full of terroir and mushrooms, a very chewy texture. This will match well with olives, mushrooms and braised meats."

-Tasted on March 25, 2008



Barbara is currently the General Manager of the Culinary Institute of America's Wine Spectator Greystone Restaurant in Napa, where she oversees the day-to-day operations of one of America's finest fine dining experiences. She also is the proprietor of Night Owl Food Company, a prestigious catering and consulting company in the heart of Sonoma County wine country.

Barbara was a co-founder of the exclusive Sonoma County Chefs' Tasting group, she has taught in the culinary department at the Santa Rosa Junior College and she has won the Wine Spectator Award of Excellence twice for her wine lists at her widely acclaimed Fans and Jellyfish Restaurants.