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Silver Trident Winery Debuts 100 Mile Dairies Cheese Pairing

Yountville, Napa Valley, January 2019 — “We are so fortunate in the Napa Valley to have family-owned artisanal cheese producers so nearby,” explains Silver Trident Winery proprietor Bob Binder, in announcing a new option for tasting at the stylish Yountville Tasting Home, which is entirely furnished with Ralph Lauren Home. “With the introduction of our 100 Mile Dairies Cheese Pairing, we are offering delicious small production hand-crafted cheeses as the perfect partners for our wines,” he added. The new tasting option offers four local cheeses each matched thoughtfully with a Silver Trident wine. The four cheeses are all made within a one hundred mile radius of the winery, hence the name of the program; the choices of cheeses and accompanying accoutrements were crafted by Sarah Scott, the former executive chef at Robert Mondavi Winery and one of the Napa Valley’s most respected culinary experts. The tasting also includes a pairing of a dark chocolate truffle with the 2015 Friends & Family Reserve Cabernet Sauvignon.



The new cheese pairing is presented with elegant serving pieces from the Ralph Lauren Home Collection, such as silver double nut bowls, barware and decoratively-topped cocktail picks.

The tasting consists of:

Silver Trident's 2017 Symphony No. 9 Sauvignon Blanc with Nicolau Capra Stanislaus, a goat cheese made in Stanislaus County which has notes of goat's milk caramel and a finish with a hint of olive from its sea salt brine. Nicolau Farms is 92.12 miles away from the Silver Trident Tasting Home. The accoutrement is a skewer of vegetables in verjus.

More: www.nicolaufarms.com/capra-stanislaus

Silver Trident's 2016 Benevolent Dictator Pinot Noir with McKinley Cheddar, made in Sebastopol from local raw organic Jersey cow milk, and like a traditional cheddar, wrapped in cloth while it ages for up to 7 months. McKinley is 25.04 miles away from the Silver Trident Tasting Home. The accoutrement is a slice of a locally made duck sausage presented stylishly with dots of locally made pinot noir mustard.

More: www.cowgirlcreamery.com/library-of-cheese/cheddar-mckinley

The third pairing is the winery's **2015 Playing With Fire (50% Cabernet Sauvignon, 40% Malbec, 10% Syrah)** with Fiscalini Smoked Cheddar. Fiscalini, a fourth generation family cheesemaker, is based in Modesto and uses a blend of local apple, cherry, and hickory wood chips to create a natural smoke that saturates its cow's milk cheese. Each cheese has distinct markings left behind from the racks of the smoker. Fiscalini Cheese Company operates from the same property the family purchased for a dairy site in 1914. The family grows most of the feed for the animals on its property, where they practice sustainable farming methods. Fiscalini is 82.32 miles away from the Silver Trident Tasting Home. The accoutrement is a flaky rosemary cracker.

More: www.fiscalinicheese.com/products/smoked-cheddar

The fourth combination is **Silver Trident's 2015 Twenty Seven Fathoms Cabernet Sauvignon** with Nicasio Valley Reserve. Based in the town of Nicasio in Marin County, Nicasio is the only organic farmstead cow's milk cheesemaker in California. Nicasio is 29.91 miles away from the Silver Trident Tasting Home. The Cabernet is complemented by almonds dusted with fennel pollen, rosemary and lavender.

More: www.nicasiocheese.com/pages/nicasio-reserve

The fifth pairing is the **Silver Trident 2015 Friends & Family**, complemented by a dark chocolate truffle, accented with red wine sea salt.

The 100 Mile Dairies cheese pairing is available for \$50.00. The fee is waived with a \$100 purchase. Guests also have the option of The Perfect Pairing, four wines presented with four small bites, also designed by Chef Sara Scott, for \$40.00.

About Silver Trident Winery

Silver Trident Winery is a small production winery whose Yountville Tasting Home is an elegant showroom with décor and furnishings by the Ralph Lauren Home Collection. Exemplifying a new business model for winery tasting rooms, guests can taste the winery’s five wines while relaxing in either the dining room, study or living room. Winemaker Kari Auringer seeks out distinctive vineyards for grapes for each of the winery’s proprietarily-named wines.

The winery’s name is a tribute to the owners’ long-standing affiliation with cruise ships. Bob Binder is the co-founder of Oceania Cruises, a luxury cruise line which has partnered on projects with *The Wine Spectator*, *Lalique*, *Bon Appétit Magazine* and Ralph Lauren Home. The Culinary Director for Oceania Cruises is Jacques Pépin; the line is regarded as serving the finest cuisine at sea. The winery’s co-founder is Swiss-born Walter Jost, an accomplished advertising and media executive.

Although tasting reservations are suggested, guests can ‘walk in’ and enjoy either of these tastings at the Silver Trident Tasting Home, located at 6495 Washington Street in Yountville and open seven days a week from 11:00 a.m. until 6:00 p.m.

More about the cheese producers:

<https://nicolaufarms.com/>

<http://www.wmcofieldcheese.com/>

<https://www.fiscalinicheese.com/pages/our-story>

<https://nicasiocheese.com/>

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- ▶ [Sales Executive at VineView \(California, USA\)](#)

Upcoming Events

- ▶ [The 80/20 Rule – How to Increase DTC Sales With Your Top Client Base](#)
February 18 @ 9:00 am - 10:00 am
- ▶ [To Whom it Will Concern- Connecting through Email Marketing](#)
February 18 @ 12:00 pm - 1:00 pm
- ▶ [DTC Sales WebTrack: The Host with the Most- Relationship Selling](#)

104.199.119.184

February 19 @ 8:30 am - 9:30 am

- ▶ [El Dorado Wine Grape Growers Association Presents a Meet the Vendors and Grape Grower Social](#)

February 20 @ 5:30 pm - 8:00 pm

- ▶ [Talent and the Tasting Room- Building a High Performance Sales Culture](#)

February 25 @ 9:00 am - 10:00 am

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

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- ▶ Julie Ballantyne on [What's in a glass? Austrian Glass Maker designs a Glass for Central Otago Pinot Noir](#)
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The Wine Industry Network is a 24/7 Online Trade Show specifically created and designed to help wine industry professionals more effectively and efficiently locate and connect with suppliers and service providers.

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