

Totteeki of Wine & Food is waiting!

Spend in California, delicious wine time.

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A new wind is blowing in California wine. About 15 years from the big wave that caught fire in popularity through the late 1990s to 2000, food culture is also developing among many of the cultural diversification is crossed lifestyle, combined fit the meal in it, so-called food-friendly wine attention is focused on. That none is just one full of originality that does not lose the variety of cuisine. This time, it introduces the winery with style foodie us to attention. In addition, me specially proposed matching with the cuisine popular restaurant chef to suit it with your favorite California wine. The taste in the field, of course, try to reference when you enjoy the California wine at home. (Latest update date: 2015.11.27)

3rd, introduced the winery "Raymond Vineyards (Raymond Vineyard)" in St. Helena Napa Valley. Food pairing, proposed a popular tavern-style restaurant "Chotto (hey)" in San Francisco. >>
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Raymond Vineyards



Common to Past and Present of Raymond, love of wine.

Time in 1933. Roy Raymond was 18 years old at the time was working Easy going at Beringer. Prohibition was abolished in the same year, gradually Roy that emerged, wine maker, he was appointed to the assistant manager after, married Martha grandson of the same winery. Having built a success story in the California wine industry, the opportunity of the Beringer entered the 1970s was acquired, their seems to wine! And, to start the "Raymond Vineyard". Then, Raymond in 2009 retired, Burgundy-born Jean Charles is to now become the family head.

Speaking of Raymond, it is famous for flashy production to be introduced in the next page, the wine itself is pretty classic. Its inception, reserve selection that follows from the 1974 vintage, 2012 American Winery-of-the-winning signature to ear. Merlot, Chardonnay, enjoy the elegant taste in both Cabernet Sauvignon. District collection to enjoy the difference of grape for each district can not be overlooked. Among them, the annual production amount was used in carefully selected only rare Rutherford of grape called 550 case collection, can enjoy the per firm mouth that seems to Cabernet Sauvignon. Texture and tannins with dignity, may be the balance of flavor.



Raymond flow, Whatever experience the entertainment of wine!

"Wine is what you feel is what you taste," said the Raymond winery to say Jean-Charles of the family head has been subjected to everywhere gimmick to taste the wine in the five senses.

First of all, I want to visit is adjacent to the winery "Theatre of Nature". Here, visually learn the mechanism of attention = biodynamic against Raymond of grape building. Compost (playback fertilizer) and plants that grows in solution the soil using plants, organisms intervening in there and the human role, etc., and reproduced as a form of healthy farm. Energy source, feel the attitude of the winery also thoroughness of solar panels at the top of the roof of the winery.

Turn, tasting (※) room also doubles as "Crystal cellar" is exciting also how far. "Dependent taste of wine in color. View intuitively want to taste the wine by darkening the" as John says, dim lighting and a glass-enclosed room like spacey different space. When you think of their own way of life, John of using a mirror. Here, also proposed the use of as a place to face with yourself while drinking wine.

Totteeki private lounge, JCB (Jean-Charles bar) that the "Red Room". Also it's the room that said that the culmination of Jean chanting "feel wine". The room wrapped in wine color, a sense that immersed in the deep sink chair wine, such as a cover of silk represents the texture of the wine, everything that touches catch the attention object is leading to the wine. Other, such as learn knowledge of the wine "Education Room", a lot of attractions such as booth elaborate. I want to visit by taking plenty of time.

※ tasting, Chardonnay, \$ 30 Cabernet Sauvignon, such as five types of single Vineyard (single vineyard).



Marriage of Wine and Food @ Chotto

We had devised a food matching with Raymond of wine, the popularity of such a high sensitivity local artist, tavern-style restaurant "Chotto (little)".

"I still fit beef to firm Raymond of Cabernet Sauvignon in the full body. Though in America's classic that match the steak, here's tried to fit the tavern Rashiku Ushitan. Sake a big beef tongue remains of mass was immersed to become a slice. red miso and special spicy miso and the accent is made in Japan Shichimi the combined hot pepper paste after the grill, I'll bring out the flavor of the meat. Beef Tongue there are many people who ask the sake probably because the image of Japanese food is strong But, you'll want to recommend a combination of a wine "

Wine: Napa Valley Reserve Chardonnay 2013

cooking: served with the beef tongue grilled sea salt and Shichimi