

# FOOD & WINE

OCTOBER 2006

## best-ever wine guide

**Top wines  
under \$20**  
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**Great American  
food & wine  
matches**



### news & notes

#### taste test: supermarket cheese

We tasted dozens of cheeses to find the best blue, Brie and goat.

##### ROQUEFORT SOCIÉTÉ

This ewe's-milk cheese, made in southern France, is creamy and salty, with a hint of sweetness ([roquefort-societe.com](http://roquefort-societe.com)).

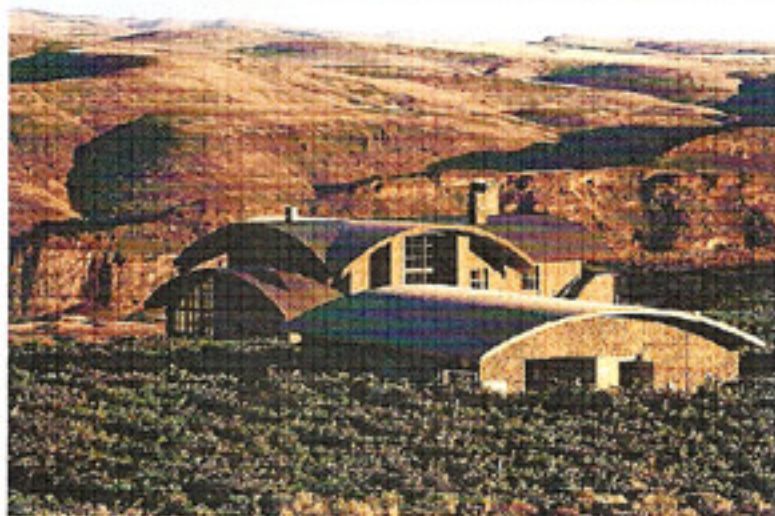
##### ILE DE FRANCE LE BRIE

This buttery, mild cheese is named after the first ship to transport Brie from France to the U.S. ([iledefrancecheese.com](http://iledefrancecheese.com)).

##### VERMONT BUTTER & CHEESE COMPANY CHÈVRE

Cheesemaker Allison Hooper gets milk for her nicely tangy goat cheese from 20 family farms ([vtbutterandcheeseco.com](http://vtbutterandcheeseco.com)).

##### OLIVE-WOOD PLATTER



## cave dwellings

The year-old **Cave B Inn** at SageCliffe, set among the Cave B Estate Winery's 140-acre vineyards—where Rusty Figgins, of the legendary Figgins wine family, is the winemaker—offers sweeping views of Washington State's Columbia River gorge (doubles from \$195; 344 Silica Rd. NW, Quincy; [cavebinn.com](http://cavebinn.com)).