

THE WINE SCENE

as seen by The Broad of Ripple (Jill A. Ditmire)

GOAT'S KIDS" PART THREE

ad Ripple Farmers' Market opened Saturday, May 27, from behind Broad Ripple High School, and Capriole Goat Cheese is one of two dozen featured vendors. A few years ago I visited its Indiana farm to shoot an episode for my PBS TV show, "The Goat Show." Here is the last part of our three-part adventure with Judy

and her 300 goats. Most of them are about as camera shy as their owner. Judy leads us to the pens and immediately is greeted with bleating, and biting. There are black and brown and white colored short animals. Judy uses different breeds to make her cheese but all are descendents of the goats raised in France.

"To make a French style cheese so we use Alpine goats," explains Schad. "The goats get milked daily under the gentle guidance of the farmhands. There is a special barn for pregnant goats, and the newborns. The bucks are sold while the does (girls) go to the milking line.

"I've raised nearly 120 doe kids last Spring and most all of them made cheese," says Schad proudly spoken more like a farmer than an accountant. "My businesswoman whose product graces some of the most highly regarded restaurant menus in the world and goes for top dollar in gourmet markets."

"I have more than enough video of the loppy eared, runny nosed goats—overall clad friendly farm men who do the truly hard work of keeping these animals healthy and happy in order to produce that nectar of the gods—edible gold.

"I haven't been here almost two hours since that four-minute interview and still Judy is talking with us. I ask what other cheeses she enjoys. "Oh," she says, "My favorite is Montgomery Cheddar from England, and Gruyere from France," she exudes unabashedly. "And of course the Gruyere like Ridge Reserve from Upland Dairy in Wisconsin," she says always ready and willing to promote any American cheese, even one made from goat's milk. "And I love those stinky French cheeses," she says with a smile. The self-proclaimed "apostle of American cheese" admits she is enchanted for French goat cheese—but it's evident that passion is not just for France. One can easily taste the terroir of Southern Indiana in the tangy, nutty, lemon zesty bite of any of the divine Capriole Farms cheeses. The fresh, wild green grass. The minerally crisp pond that nourishes the fields and lawns from its central location among the barns, house and production building. Those spirited young goats frolicking happily in the sun while munching straw and bleating for attention. And the passion for quality by one Indiana woman—a woman clad in a well-worn red cloth shirt, gray sweat pants—and pearls.

SUNFLOWER SELECTION

Indiana's largest brewery opened its doors in 1998 when owner/beer lover Marc Sattinger veered off his successful path as a printer to follow his passion. BEER.



Upland offers 6 regulars and specialty beers and while it's easy and widely available at your favorite retail outlets, it also has a restaurant/brewery in Broad Ripple, IN. See www.uplandbrewing.com for directions and more beer bravado. Caleb Staton is the MBP (Master Brewer Program) at U.C Davis—THE premier school for brewers and winemakers. A degreed Head Brewer at Upland

has been an A+ student as his Upland beers garner numerous medals in competitions throughout the U.S. At the 2005 Indiana State Fair Beer Competition all of his entries garnered medals. Wow. Makes you want to try an Upland beer. . .

THE BROAD OF RIPPLE RECOMMENDATIONS

Being the wine maven that I am I can't let an issue go by without one suggestion. Editor Alan tells me I have plenty of space to fill so I'll give you three that can be enjoyed at any time of the year but add an extra element of pleasure when enjoyed as a summer sipper.

2004 Mirassou Riesling - Softly sweet fruity finish on this semi dry white wine. Lovely aromas and flavors of apricots, honeysuckle and minerals. Perfect picnic bottle or carry out on a park bench. Great wine for sushi, Indian curries, Thai food, mild cheeses, fresh farm market fruits and baguette..

2005 Jekel Vineyards Gewurztraminer - Spicy, off dry white with enticing aromas and flavors of herbs, five spice powder, white peach. Enjoy with brats, lamb burgers or grilled vegetables.

2003 Firestone Vineyards Syrah - WOW - Voluptuous, balanced dry red with non-stop aromas and flavors of mocha, blackberry and eucalyptus. Perfect red for grilled meats or salmon and either beef or pork BBQ ribs.