

One Pairing, Three Ways

General Pairing Tips:

- Acidity in a wine cuts through richness or complements light, bright dishes
- Tannins in a wine cut through fat/richness and complement bitter foods
- Oak in a wine complements rich, creamy dishes or grilled foods
- Sweetness in a wine contrasts spice or salt and complements sweet foods
- Pair “like” components: intensity, complexity, texture, fruit or earth
- What grows together goes together
- Consider sauces, spices and styles of preparation

Food	Match made in heaven	That'll do	Mismatch
Zucchini salad with ricotta and basil	<i>Château Doisy-Daene Blanc Sec '09 – Bordeaux, France</i>	<i>Leth Grüner Veltliner Steinagrund '11 – Wagram, Austria</i>	<i>López de Heredia Gravonia Crianza '02 – Rioja, Spain</i>
Dry-aged filet steak tartare	<i>López de Heredia Gravonia Crianza '02 – Rioja, Spain</i>	<i>Nicolas Reau Poil de la Bête VdT Gamay '11 – Loire, France</i>	<i>Gilbert Cellars Left Bank '09 – Wahluke Slope, Washington</i>
Garganelli with chicken, escarole and caper berries	<i>Château Pradeaux Rosé '11 – Bandol, France</i>	<i>Château Doisy-Daene Blanc Sec '09 – Bordeaux, France</i>	<i>Nicolas Reau Poil de la Bête VdT Gamay '11 – Loire, France</i>



1) Château Doisy-Daëne Blanc Sec '09 – Bordeaux, France

- White Bordeaux is made from grapes Sauvignon Blanc, Semillon and Muscadelle
- This is 100% Sauvignon Blanc; sec means “dry”
- White Bordeaux usually sees some new oak treatment
- Doisy-Daëne is one of the best producers of sweet wines in Bordeaux

2) Leth Grüner Veltliner Steinagrund '11 – Wagram, Austria

- Grüner Veltliner is an Austrian grape with lots of green, herbal and spice notes
- Wagram is an area in between the famous Wachau region and Vienna
- Leth is a big proponent of indigenous varieties and has over 150 planted
- Also a big advocate for sustainable farming

3) López de Heredia Gravonia Crianza '02 – Rioja, Spain

- White Rioja is made in north-central Spain from mostly the Viura grape
- López de Heredia makes arguably *the* most classic Riojas — white and red
- They always release their wines late so they are aged, complex, a bit oxidized from extended time in barrels

4) Château Pradeaux Rosé '11 – Bandol, France

- Bandol is in Provence, right on the Mediterranean coast (warm and sunny!)
- Mostly Mourvèdre grape grown, but this is half Cinsault and half Mourvèdre
- Pradeaux makes what is widely considered to be one of the best, most ageworthy rosés

5) Nicolas Reau Poil de la Bête VdT Gamay '11 – Loire, France

- Gamay is a light-bodied red wine with soft tannins grown in the Loire and Beaujolais
- Gamay works nicely with a slight chill in the summer
- *Poil de la Bête* is French for “hair of the dog”... it’s light, easy and relatively low in alcohol
- Nicolas Reau dropped out of school and bought some vineyards only about 12 years ago

6) Gilbert Cellars Left Bank '09 – Wahluke Slope, Washington

- Wahluke Slope is part of the larger Columbia Valley AVA in eastern Washington
- “Left Bank” is a nod to the left bank of Bordeaux, where they grow mostly Cabernet Sauvignon on gravelly soil
- This is mostly Cabernet Sauvignon with other Bordeaux varieties
- Gilbert family is now in its fifth generation farming this land; they started buying vineyards and making wine here in early 2000s

