

BBQ:

- Bold, smoky, charred or caramelized flavors
- Bold, tangy, sweet and/or spicy sauces
- Easy, casual, more rustic preparation and laid-back occasions (and often hot out!)

GENERAL Pairing Tips:

- Pair “like” components: intensity, complexity, texture, fruit or earth
 - Example: delicate, fresh, clean flavors deserve a delicate, fresh, clean wine
 - Example: bold, rich, spicy dishes deserve a bold, rich, spicy wine
- What grows together goes together
- Consider the occasion

1) Bohigas Cava Brut Reserva NV – Sant Sadurní d’Anoia, Spain

- Cava is made in the same way as Champagne but in Spain from typically Spanish grapes: Macabeo, Parellada, Xarel-lo
- Champagne Method = “secondary” fermentation happens in the bottle
- Versatility! Bubbles and higher acidity can cut through fat and richness to provide contrast and cleanse the palate, yet they can also complement lighter fare
- Bohigas family has been making wine in this area since 1290; first bottling in 1870

2) Domaine Thibert Mâcon-Fuissé '10 – Mâcon, France

- Mâcon is an area in Burgundy with mostly whites from Chardonnay grape
- French Chardonnay tends to have higher acid and more minerality than Californian, yet Mâcon is in southern portion of Burgundy, where wines have a little more richness and rounder profile to stand up to fuller flavors in food
- In last 20 years, brother and sister Christophe and Sandrine Thibert switched entire estate from selling all wine in bulk to bottling everything themselves; also going organic



3) Cold Heaven Viognier '10 – Santa Ynez Valley, California

- Viognier is a white grape grown primarily in the northern Rhône and in California
- Lush and richer in body, more exotic aromatics, tropical fruit, lots of floral notes
- Bolder, richer flavors and texture can stand up to bolder, richer foods
- Santa Ynez is just north of Santa Barbara in southern California; climate is cooler than you'd expect because of influence of ocean; cool climate preserves acidity in the wine
- Female winemaker Morgan Clendenen (married to Jim Clendenen of Au Bon Climat) considered to make one of the best “new world” Viogniers

4) Chateau Cambon '10 – Beaujolais, France

- Beaujolais is a sub-region of Burgundy where they make red wines from Gamay grape
- Gamay is light and bright with red berry flavors; tangy fruit can match tangy sauces
- Easy-going, easy-drinking red that works well with a slight chill
- Despite non-Cru designated vines between Crus of Morgon and Brouilly, very high quality: older vines, biodynamic farming, gentle winemaking

5) Au Bon Climat Pinot Noir '09 – Santa Barbara, California

- Due to warmer climate in general, California Pinot Noir is more fruit-forward, riper than French Pinot Noir
- Santa Barbara, however, is actually fairly cool due to the influence of the coast
- More fruity, slightly spicy notes overall complement lighter grilled meats, especially if any sweet/tangy/spicy sauce
- Lower tannins, so won't clash with spicy preparations
- Jim Clendenen is one of THE formative Central Coast winemakers, ABC is a benchmark for a balanced style in California

6) Kingston Family Lucero Syrah '09 – Casablanca, Chile

- Syrah is full-bodied and has typical notes of red to black fruits, pepper, spice, smoked meat, leather... pairing it with barbecued meats is obvious!
- Casablanca in Chile is like Santa Barbara in California: cooler climate due to proximity to the coast; also a very new wine region, known for Sauvignon Blanc
- Lucero family had done cattle ranching in area from around 1906 until 1998, when they planted Pinot Noir and Syrah here

