

Pairing with the Party Platter

- Refresher: What is wine? How is it made?
- Grapes, Climate and Terroir: How do grapes and where they're grown influence a wine's taste and structure? How does that relate to food and wine pairings?
- Components of a typical party spread
- General guidelines for food and wine pairing
- Wines that fit the bill

How wine is made

Sugar + Yeast = Alcohol

- When grape juice is left in an environment with yeast, the yeast eat the sugar
- → CO₂ and alcohol

Cool Climate v. Warm Climate

- Warmer weather → riper grapes → more sugar → higher potential alcohol

“Old World” v. “New World”

- Temperature, humidity or rainfall, sun exposure, grape and soil type
- Winemaking techniques

Components of Wine that Affect Pairings

- Intensity
- Fruit
- Non-fruit
- Wood
- Sweetness
- Acidity
- Body
- Alcohol
- Finish
- Complexity



A Typical Party Spread

Components:

- Cheese
- Charcuterie
- Nuts
- Olives
- Chips and dip
- Crudités

Characteristics:

- Salty
- Fatty/Oily
- Simple, Easy
- Makes you want more...

Key Pairing Guidelines

- Match complex foods with complex wines; simpler foods with simpler wines
- Match heavier foods with heavier wines; lighter foods with lighter wines
- Acidity cuts fat/richness
- Acidity contrasts with salt
- Sweetness contrasts with salt and spice
- Sparkling wines' bubbles cut oil/fat

Light-bodied, high acid, easy-drinking

Overall, look to cooler climates and higher altitudes...

- *Sparkling*: Nigl Sekt Rosé NV – Kremstal, Austria
- *Muscadet*: Pépière Clos des Briords '10 – Sèvre et Maine, France
- *Vinho Verde*: Afros Loureiro '10 – Vinho Verde, Portugal
- *German Riesling*: Dönnhoff Estate Riesling Trocken '10 – Nahe, Germany
- *Beaujolais*: Charly Thevenet Grain & Granite '09 – Régnié, France
- *Jura red*: Domaine de la Tournelle Ploussard de Monteiller '06 – Arbois, France

(sample tasting components; subject to change)

