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# Perfect Pizza Pairings

## PIZZA:

- Bold flavors: acidic tomato sauce, rich and salty cheese, spicy herbs and meats
- Wide variety of toppings: the secret is to look at these to determine specific pairings
- Simple food, easy-going, usually enjoyed in casual and/or festive environment
- “Home turf” is in central Italy

## GENERAL Pairing Tips:

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

## Today’s tasting components:

- Pizza with ricotta, garlic, Brussels sprouts
- Pizza with tomato, mozzarella and pesto
- Pizza with gorgonzola, bacon jam, figs

### 1) Argyle Brut '07 – Willamette Valley, Oregon

- Bubbles and higher acidity cut through fat/oil/richness
- Bubbles are festive and fun, complementing pizza-appropriate occasions
- This is a blend of Pinot Noir and Chardonnay, the Pinot giving it structure to stand up to bolder flavors, while the Chardonnay keeps it light and lively
- Argyle makes very high quality domestic sparkling wines using same grapes and method as in Champagne



## 2) Rudi Pichler Grüner Veltliner Federspiel '10 – Wachau, Austria

- Grüner Veltliner is an Austrian grape known for green herbal and white peppery notes
- Federspiel is a quality designation in Wachau region indicating how ripe the grapes were when picked and how much alcohol is in the wine; this is middle of three levels
- Some weight and body to stand up to richer cheese, but fresh acidity to cleanse the palate; notes of white pepper and green vegetables complement vegetarian toppings
- Rudi Pichler, Jr., took over estate in 1997 after learning under local icon Josef Jamek; he favors some skin-contact for his whites to increase *terroir* signature and structure

## 3) Domaine Maillard Père et Fils Villages '10 – Chorey-les-Beaune, France

- Chorey-les-Beaune is an appellation in France's Burgundy region, where they make red wines from Pinot Noir and whites from the Chardonnay grape
- White Burgundy has fuller body that complements richer cheese notes, yet good acidity that doesn't get overwhelmed by acidity in tomato sauce
- Winemaker Pascal Maillard makes this in a fresh, light and easy-drinking style, meant to be enjoyed young

## 4) La Clarine Farms Syrah & Mourvèdre Rosé '11 – Sierra Foothills, California

- Rosé tends to be fun, versatile and easy-going (like pizza!)
- Tangy red fruit and good acidity can stand up to tomato sauce, while the lighter structure refreshes the palate after richness, saltiness or spice
- Hank Beckmeyer is winemaker at LCF; he isn't interested in making "sound" wine but rather in making interesting wine; very non-interventionist practices

## 5) Domaine des Entrefaux '10 – Crozes-Hermitage, France

- Crozes-Hermitage is a large appellation in the northern Rhône, where they make red wines from the Syrah grape
- Syrah from the Rhône tends to have lots of meaty, peppery notes and a bigger structure, all of which perfectly complement likeminded toppings
- Domaine Entrefaux farms organically and practices some biodynamic techniques

## 6) Carussin Barbera d'Asti Asinoi '10 – Piedmont, Italy

- Barbera is an Italian grape grown in the Piedmont region
- "What grows together goes together": pair Italian foods with Italian wines!
- Barbera's high acidity matches acidity in tomato sauce
- Notes of tangy cherry, dried herbs and cured meats complement likeminded toppings
- Carussin farms biodynamically... and also raises donkeys! *Asinoi* is an amalgamation of Italian *asino* (donkey) and *noi* (us) in reference to his second vocation

