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# Winter Seasonal Pairings

## What's in season in winter:

- Root vegetables
- Cabbage
- Apples
- Winter squash
- Onions
- Oysters, hake, cod

## GENERAL pairing tips:

- Acidity in a wine cuts through richness or fat in food; contrasts with salt or sweetness
- Tannins cut fat and bitterness in food
- Sweetness in a wine contrasts with salt or spice; complements sweetness in food
- Oak in wine complements richness in food
- Pair “like” components: intensity, complexity, texture, fruit or earth
  - Example: delicate, fresh, clean flavors deserve a delicate, fresh, clean wine
  - Example: bold, rich, complex dishes deserve a bold, rich, complex wine
- What grows together goes together
- Consider the sauces and spices — and the occasion

## Today's tasting components:

- Apples with walnut purée and arugula
- Butternut squash with mint yogurt
- Cod with sautéed kale

### 1) Château de l'Eperonnière Savennières Croix Picot '11 - Loire Valley, France

- Savennières is an appellation for white wines made from Chenin Blanc grape
- Chenin Blanc has typical notes of baked apples, wool, honey and orange blossom
- High acidity and full body: this can stand up to bolder dishes yet still remain refreshing
- Château de l'Eperonnière owned by husband-and-wife team who grew up in winemaking families in the same area; they also welcome visitors at the château

### 2) Château Cambon '11 - 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 acid in dishes while lighter body doesn't overwhelm more delicate flavors
- 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



### 3) André et Mireille Tissot Crémant du Jura NV – Jura, France

- “Crémant” is French sparkling wine made in same way as Champagne but from a region other than Champagne
- This is a classic blend of Chardonnay and Pinot Noir, with elegance yet structure
- Sparkling wine is extremely versatile: bubbles and acidity both refresh the palate
- Domaine Tissot is in the Jura; now run by husband and wife Stéphane and Bénédicte Tissot; the estate is certified biodynamic

### 4) Airlie Bank Shiraz Viognier '09 - Yarra Valley, Australia

- Yarra Valley is Australia’s coolest mainland region, so grapes keep a bit more acidity
- Australians borrowed the northern Rhône’s proclivity for blending a bit of Viognier with Syrah in order to balance the fruit and tannins as well as set color
- Bold, sweetish fruit but fairly soft tannins make it easy drinking and versatile
- Airlie Bank is a second label of Australia’s popular Punt Road brand; their winemaker, Kate Goodman, works with multiple growers to source the best fruit from Yarra

### 5) Rudi Pichler Grüner Veltliner Federspiel '11 - 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 richness, but fresh acidity to cleanse the palate; notes of white pepper and green vegetables complement vegetables and herbs
- 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

### 6) Charles Joguet Cuvée Terroir '09 - Chinon, France

- Chinon is an appellation in the Loire Valley of France where they make red wines from the Cabernet Franc grape
- Cabernet Franc has similar structure to Cabernet Sauvignon (big body, higher tannins) yet more herbal and peppery notes
- Charles Joguet is one of Chinon’s leading producers, a former artist who took over his family’s vineyards and was one of the first to bottle different vineyard plots separately

