

## TAKE-OUT FOOD:

- Usually bold flavors
  - Pizza: tangy, salty
  - Burgers: meaty, full-flavored
  - Chinese and Thai: salty, spicy
  - Sushi: fresh, delicate
  - Mexican: bold, spicy
  - Indian: spicy, sweet
  - Greek: fresh, punchy
- Easy, casual, laid-back occasions and presentation

## GENERAL Pairing Tips:

- Look at sauces, spices and style of preparation (not just ingredients)
- 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) Szigeti Grüner Veltliner Brut NV – Gols, Austria

- Bubbles are festive and fun!
- 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
- This is made from Grüner Veltliner, which has notes of green herbs and white pepper
- Szigeti run by two brothers whose main focus is on traditional method sparkling wines

### 2) Philipps Eckstein Graacher Domprobst Riesling Spätlese \*\*\* '08 – Mosel, Germany

- Mosel is one of most famous areas for Riesling; full range of styles from dry to sweet
- Spätlese indicates the ripeness at which the grapes were picked
- Tiny bit of residual sugar balances out big acidity; complements salt or spice
- Domprobst is the vineyard within the village of Graach (*er* is like our ‘s)



### **3) The Eyrie Vineyards Pinot Gris '11 – Willamette Valley, Oregon**

- Pinot Gris is the same grape as Pinot Grigio; notes of white flowers, stone fruit, spice
- In Oregon, Pinot Gris tends toward a slightly richer, more aromatic style that can stand up to bolder, richer foods
- Still has good acidity to cut through richness and cleanse the palate
- David Lett of Eyrie was the first winemaker in the region to plant Pinot Noir — and the first in all of the US to plant Pinot Gris

### **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) Carussin Barbera d'Asti Asinoi '11 – Piedmont, Italy**

- Barbera is an Italian red grape grown in Piedmont
- High acidity, sour red fruits and slight savory notes overall complement red sauces and Italian herbs
- Lower tannins, so won't clash with spicy preparations
- Carussin is a family farm in its fourth generation; they focus on organic farming (including growing produce and raising animals, plus making wine... and craft beer!)

### **6) François Villard L'appel des Sereines Syrah VdP '10 – Collines Rhodaniennes, France**

- Syrah is full-bodied and has typical notes of red to black fruits, pepper, spice, smoked meat, leather... pairing it with bold or slightly spicy meats is an obvious match
- Use some caution when highly spicy foods with pairing red wines with tannins, which will bring out heat
- Collines Rhodaniennes is a large area within the Rhône region; no appellation status
- François Villard makes a very small production; he's a former chef so tends to make wines especially good for pairing with food

