

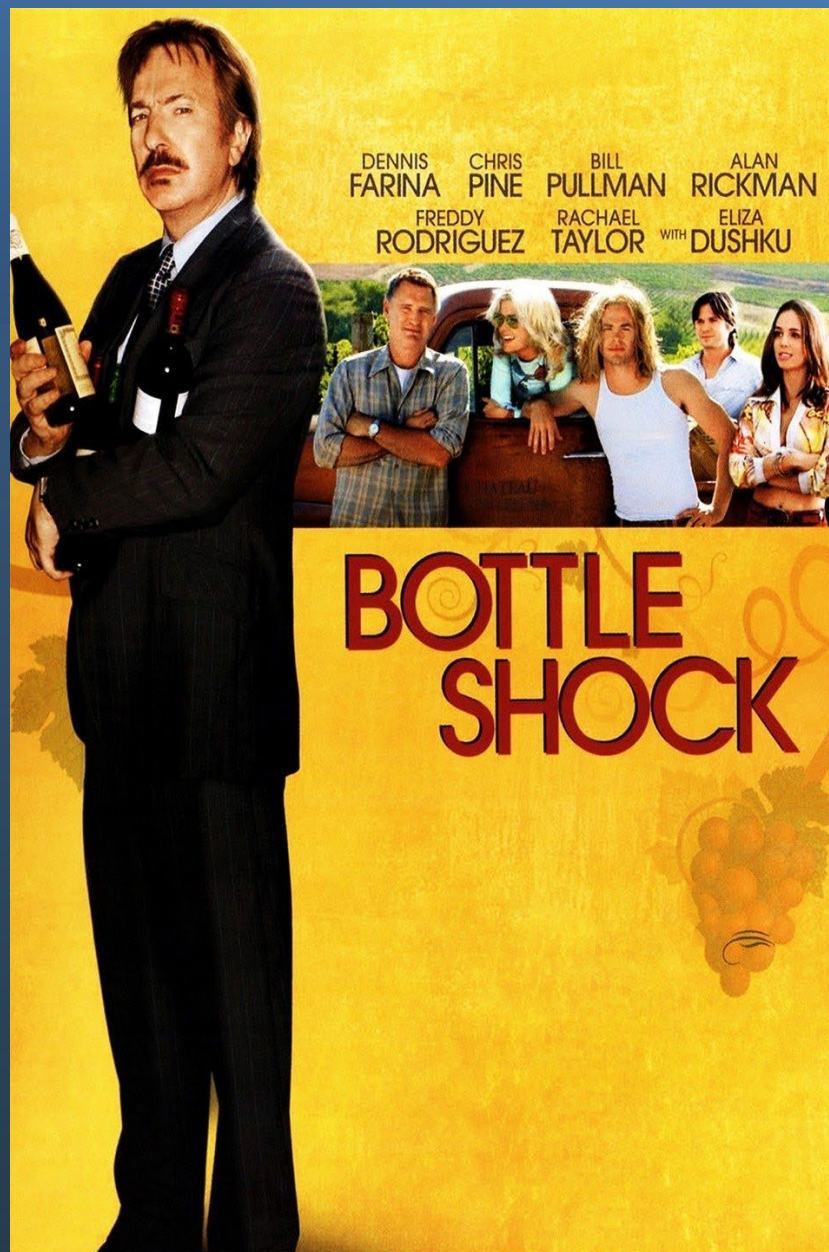
WINE PAIRING

A close-up photograph of a dark green wine bottle pouring red wine into a clear, elegant glass. The wine is captured mid-pour, creating a dynamic splash and bubbles within the glass. The background is a soft, out-of-focus light color. The entire image is framed by a dark blue border at the top and bottom, and a lighter blue border on the right side.

“Judgment of Paris”, 1976

- **A blind tasting comparing France’s best with CA wines**
 - ☐ **French Bordeaux vs. CA Cabernet Sauvignons**
 - ☐ **French White Burgundy vs. CA Chardonnays**
- **British wine merchant Steven Spurrier selected the CA wines (watch the movie, “Bottle Shock”)**
- **CA wines placed 1st in both categories and won six of the top 10 in both categories.**
- **11 judges; 1 American, 1 British, 9 French**
- *****The test was repeated in 2006 with reds after they had been cellared for 30 years**
- **CA wines were 1 thru 5, French wines 6 thru 10.**
- **A 1970 Chateau Mouton-Rothschild Bordeaux was 2nd in 1976 and 6th in 2006. (worth \$\$\$\$\$)**

The Judgement
of
Paris, 1976



A Certain Etiquette

The 5 S's



**See
&
Swirl**

Sniff



**Sip
&
Savor**



There is No Right Answer!

“Keep your mind and your palate open. Your palate is a Rolodex of tastes you have encountered before. There is no right answer when tasting wine.”

Kevin Furtado, Sommelier

Food and Wine Pairing History

- **Wine has a long history as a staple with food**
- **Often wine was(is) considered more sanitary than the local water supply**
- **Not long ago, local cuisines were simply paired with the local wines**
- **The modern “art” of food & wine pairing is a relatively recent phenomena (Capitalism at work)**
- **1980’s; in the US, the wine industry began to advertise wine as an element to enhance dining**
- **Now books, magazines, websites, and experts detail guidelines how to pair food and wine**

Taste Receptors on the Tongue

- When I went to school there were only four taste receptors on the human tongue
- Sweet, Sour, Salty, Bitter
- In 2002 a fifth was discovered and subsequently added, **Umami** (oo-ma-mee)
- The Japanese scientist that made the discovery formulated MSG to enhance the Umami taste.
- Natural Soy sauce has a strong Umami taste
- Foods with umami taste impact the taste of wine.
- Umami / sweetness often makes wine more astringent, bitter, acidic, less sweet, less fruity

2 Primary Elements of Pairing

- **Intensity**: Matching wine intensity with the intensity of the food flavors
 - Pair stronger wines with stronger food flavors
 - Pair lighter wines with more delicate food options
- **Weight (body)**: The weight of the food should match the weight (body) of the wine
 - Don't pair a heavy food with a light body wine
 - A dark heavy body wine, likewise, should not pair with light and mild food

7 Tips of Wine Pairing

- 1. Generally, food affects the taste of wine more than wine affects the taste of food**
- 2. Wine should be more acidic than the food**
- 3. Wine should be sweeter than the food**
- 4. Red wines pair best with bold flavored meats (e.g. red meat)**
- 5. White wines pair best with light-intensity meats (e.g. chicken/fish)**
- 6. Bitter wines (e.g. red/tannic) are best balanced with fat**
- 7. It is better to match wine with the sauce than with the meat**

FLAVORS	Delicate	Earthy; Hearty	Meaty Pungent Spicy
WINE TYPE	Riesling	Chardonnay	Cabernet Sauvignon
	Sauvignon Blanc	Viognier	Syrah
		Pinot Noir	Zinfandel
		Sangiovese	
		Merlot	
FOODS	Salads/Vegetables Fish	Poultry, Game Birds, Pork, Veal	Beef, Offal
SAUCES	Lemon based	Butter; Cream	Meat
			Wine Demiglace
PREPARATION	Poached/Steamed	Sautéed, Baked, Roasted	Grilled Braised

Sauvignon Blanc

- White grape varietal originating in Bordeaux France
- Considered aromatic and light bodied; Experts say, “crisp, dry, fresh”, normally served 46 – 54 deg F
- Flavor/aroma descriptors can depend on climate
 - Warmer: tropical fruit notes, grapefruit, peach
 - Cooler: grass, green bell peppers, higher acidity
- Normally consumed young and does not particularly benefit from aging
- The grape acquired an alias of “Fume Blanc” in California by a marketing campaign from Robert Mondavi
- Pairs with salads/vegetables, lighter fish, soft cheese.
- Known as one of the few wines that can pair with sushi

Blended Red Wine

- Every fine French Bordeaux wine is a blend most often using five primary grape varietals: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec
- In 1985 California passed a labeling requirement inhibiting the type of wine blending common in France
- Consequently, the art of blending wines took back-seat in America for many years
- A recent Neilson's report; "red-blend category accounts for \$900M retail sales annually"
- Now more vineyards are shifting to bottling "blended wines", and many are quite expensive, especially from California and Washington
- Tonight – full bodied (Cabernet Sauvignon type) is served

Cabernet Sauvignon

- Likely birthplace is the Bordeaux region of France
 - French blend their finest wines, “Bordeaux Blend” Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec
 - Tends to be full-bodied with higher tannins and noticeable acidity
 - Higher tannin/acidity generally indicate better potential for aging (serve at 55 – 63 deg F)
- Common sensory descriptors; blackcurrants, eucalyptus, chocolate, tobacco, tannin, oak (vanilla and spice)
- Considered one of the “noble” grapes of world wines
- Pair with; Red meat, Cured meat, hard cheeses

Norton

- Known as the “Oldest American Wine Grape”
- First cultivated by Dr. Daniel Norton in Richmond, VA
- 1873, Vienna World Exposition wine competition awarded a Missouri Norton “Best Red Wine of All Nations”
- It is the official State Grape of Missouri
 - Serve 55 – 63 deg F
 - Higher tannin/acidity indicate potential for aging
 - Recognized by a signature deep purple color
- Pairing to same foods as, Cabernet Sauvignon, Merlot, Malbec “type” reds
- Sensory descriptors; black current, black cherry, plums, chocolate, dill, pepper

Port (Vinho do Porto)

- A Portuguese fortified wine produced exclusively in the Douro Valley in the northern provinces of Portugal
- Portuguese “style” Port wines are also produced in other regions of the world including the United States
- The process is unique and expensive when done properly:
 - Wine fermentation is stopped by adding aguardente (a neutral grape spirit “brandy”)
 - This leaves residual sugar and boosts alcohol
 - Aged in barrels, exposed to gradual oxidation
 - Produces a mellow to golden brown color
- A favorite dessert wine in Europe especially Great Britain
- Pairs with; sweets (chocolate), cured meats, soft cheese



What though youth gave love
and roses, Age still leaves us
friends and wine

~ Thomas More



THE BEST *wine*
IS THE ONE YOU
DRINK WITH
friends