

Raise Your Glass *at home*

A Virtual Wine Tasting Fundraiser

Friday, May 29, 2020

WINE PAIRING & SERVING SUGGESTIONS

1 Marco Felluga, 'Molamatta' Collio Bianco

Serve: Chilled – straight from the fridge

This elegant hillside grown white blend goes fantastically with an array of dishes and apps due to its concentrated white peach fruit being matched with a vibrant acidity and creamy texture. Seafood dishes would be enhanced and yet this wine could match and cut through hot dogs and charcuterie platters or be fantastic with goats or sheep cheese. Northern Italy is also known for hearty rustic cuisine so you could do as the Italians would and serve with stewed meats and polenta... although the weather may be too hot for that!!

2 Chenin Blanc Hope Marguerite

Serve: Chilled – but allow it to warm up a little in your glass in order to unveil its fruity and spicy intensity

This mouth filling wine would texturally match scallops, smoked salmon, monkfish or lobster but its spicy undertones and tropical fruit would equally enliven piquant Asian cuisine and fusion food. This old vine Chenin would also be a harmonious backdrop for a fig and goat cheese salad, pork chops with apple, terrines or a turkey based entrée - it could even take on the cranberry sauce!

3 Gouguenheim Malbec Bubbles Sparkling Rose

Serve: Chilled – straight from the fridge

This is the ultimate cheese and charcuterie companion. It will complement and stand up to the meatiest sausage and the most pungent of cheeses without blanketing their flavors. It would also be fantastic with smoked salmon canapés, hummus sprinkled with pomegranates, baba ganoush dips, frittatas or even with a bowl of summer berries for dessert.

4 Domaine Laurent Gauthier Morgon 'Grand Cras'

Serve: Ideally served slightly chilled – 20 minutes in the fridge before serving

In its native country, this Gamay based wine would be enjoyed with duck rilette or with braised beef or a beef stew. Again, we don't have quite the weather for that over here so I would suggest this would be the perfect opportunity to make lamb or beef burgers or have red meat sliders near to hand. If that is too much effort, than a pâté would be perfection!

5 Schroeder Family Grenache Syrah Blend

Serve: Room temperature

This wine would be fantastic with stews, morrocan tagines, goulash or paprika chicken as it can definitely handle the spice. However, for a lighter fare option, I would suggest BBQ food, earthy lentil or veggie bakes and even bacon-sprinkled macaroni cheese!

6 Yotuel Seleccion

Serve: Room temperature

Tempranillo pairs well with all types of food because of its savory qualities. Regional Spanish cuisine, which includes roasted vegetables and cured meats, like the lusty Jamon Iberico creates an exceptional pairing. However, the wine is diverse and not only pairs with local Spanish food, but it also works well with foods from all over the globe. Lasagna, pizza and dishes with tomato-based sauces, barbecue grilled-meats, smoky dishes, grits, polenta, and dishes with corn as a major ingredient and even Mexican food such as tacos, nachos, burritos, and chile rellenos.