



MONTICELLO VINEYARDS

Food Pairing Basics

OUR TAKE ON JANCIS ROBINSON'S COMMENTARY ON FOOD AND WINE PAIRING (FROM HER OXFORD COMPANION TO WINE)

White wines generally taste more acidic than red wines, so it makes sense to serve them with simple fish dishes which would normally call for the sort of acidity in lemon juice or vinegar.

Red wines high in tannins taste less tannic if served with heavily textured foods, so it can make sense to partner a steak with a young red wine based on Cabernet Sauvignon or Syrah.

Many Cheeses are too pungent or greasy textured for very fine wines or mature red wines. Sweet wines, like our Chateau M, can

be more flattered by the savory, salty nature of cheese, and are less overwhelmed by it than, say an aged Cabernet Sauvignon.

All dry wines, like all our wines (except Chateau M and Montreaux Brut) are difficult to match with sweet foods which seem to emphasize the wine's acidity. Even sweet wines can taste thin if served with an even sweeter dish!

Clever use of lemon juice, vinegar, fresh pepper and chewy meats can compensate for any natural shortcomings created by a food pairing. We find that all our dry wines pair well with slightly spicy foods, but everything in moderation, without getting to neutral/boring.

Chocolate often comes up as a pairing for Red Wine, but beware, because the sweetness of chocolate can easily outmatch a full-bodied Red Wine.

Artichokes, Asparagus and Salads with Bitter Greens are almost impossible to pair. The majority of people are sensitive to a substance in certain vegetables dubbed 'cynarin' which has the effect of making even water taste sweet and wine taste metallic.





MONTICELLO VINEYARDS

Recipes

CABERNET SAUVIGNON

Braised Veal with Portobella Mushrooms, Celery Root, and Toasted Pecans
Flank Steak Sauerbraten Style with Red Cabbage
Fresh Tuna Fillet with Encrusted Spices
Grilled Napa Valley Vegetable Pasta Salad
Grilled Pork Chops with Apple Salsa
Monticello Stuffed Mushroom Caps
Moroccan Slow Cooked Lamb
Roasted Sonoma Duck Breast with Spring Vegetables and Herb Spätzle in Broth
Teriyaki Glazed Pepper Steaks
Wild Mushroom Sauté

MERLOT

Apricot-Maple Glazed Pork Chops
Braised Napa Valley Free Range Beef
Meatloaf
Merlot-Marinaded Steaks with Black Truffle Vinaigrette
Penne Pasta in Creamy Tomato Sausage Sauce
Rack of Lamb
Stuffed Roast Pork
Vegetables, Pasta and Sausage in Broth

CHARDONNAY

Hot Artichoke Dip
Baked Frittata Milanese
Calamari, Sautéed Bistro Style
Chicken in Browned Butter with Sage
Chicken, Grilled with Herbs and Lemon
Chili Rubbed Halibut Kabobs
Grilled Chicken with Herbs and Lemon
Georges Bank Scallops with Arugula, Lemon, Sweet Peppers and Avocado-Bacon Cream

Perfectly Approachable Paella
Pistachio Crusted Tuna
Sole Meunière

CABERNET FRANC

Linguine with Smoked Chicken, Sun-Dried Tomatoes, Basil & Roasted Garlic
Red Pepper Walnut Dip
Shaped Pasta with Greens, Artichoke Hearts, Portobello Mushrooms and Gorgonzola
Thai Beef Noodle Salad

SYRAH

Angel Hair Pasta with fresh tomato and basil
Green Chile Pepper Beef
Sumac Skirt Steak with Pomegranate Reduction
Veal Scaloppini with Prosciutto And Champignon Mushrooms

PROPRIETARY RED WINE

Fillet of Beef With Bleu Cheese, Rosemary and Pine Nut Sauce

ROSÉ

Lemon Hummus with Crudites and Pita Chips

MONTREAUX BRUT SPARKLING WINE

Almond Tart
Crème Brulee French Roast
Grilled Swordfish with Potatoes and Vegetables
Pad Thai
Roasted Rock Cornish Game Hen
Seafood with Curry-Coconut
Shrimp Champagne Risotto
Three Cheese Fondue with Champagne

You may obtain copies of the above recipes from the tasting room staff or download them from <http://www.corleyfamilynapavalley.com/food-pairings.php>