

Judy's Corner

Welcome Back Wine Lovers!

In this newsletter, we are featuring several of our fabulous dry white wines and pairing them with food. In general, all of these wines are crisp, dry and refreshing and would go nicely with lighter fare dishes from the start of a meal to the finish.

As a reminder, there are three main types of pairings: 1. Matching wine and food flavors, 2. Matching wine and food intensity/body, and 3. Complimenting wine styles.



White Cap and Vin Blanc: Since these wines are light, crisp and make your mouth water a bit, I recommend matching them first with food of the same intensity/body - Pairing #2. They would go nicely with seafood/fish, light summery salads and lighter proteins such as chicken or turkey. Because of their higher acidity (what makes your mouth water), they also compliment pasta dishes with creamy sauces and cheeses – Pairing 3#.



Charlie's Choice and Dry Riesling: These wines are similar in style to the two previously mentioned and can be paired with many of the same dishes, but they do have some unique characteristics as well. Because Charlie's Choice has a slightly floral note and Dry Riesling presents more apple and honey notes, they can compliment the flavors in Asian/Thai/Mexican or more spicy dishes – Pairing #3. Even if you kick up the heat a bit, since the wines are served chilled, they will go down nicely. In addition, pairing with salmon or pork dishes with flavorful glazes will also bring out the best flavors.

Until next time!

Cheers,

Judy