Judy's Corner

Happy Thanksgiving to all!

This month, we are featuring all of our sweet wines and pairing them with food. These wines can pair well with various types of foods, however, when pairing them with sweet desserts, I recommend that the wine is sweeter than the food in order to bring out the best flavor.

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.

<u>Riesling LMS, American Riesling and Sweet Inspiration:</u> These semi sweet white wines have a touch of residual sugar (the amount of sugar left after fermentation) which brings out their fruity flavors, making them easy to drink with many types of food. They would pair very nicely with fruity desserts and cheese plates (pairing #1). Because they are a bit sweet and should be severed slightly chilled, they also compliment spicy dishes by softening the heat on your palate. The popular combination of sweet and salty foods also works great with sweet wines for a savory experience on your palate (pairing #3). Since they are lighter in style and not overly sweet, I could not go without saying that they pair well with turkey and would be a great addition to your Thanksgiving dinner (pairing #2)!

<u>North Beach and South Beach:</u> Although these wines also present fruity flavors and can be paired with the foods listed above, they are much sweeter than the previous three and pair well with various types of sweet desserts. Since North Beach is a fruity white wine, I recommend pairing it with lighter desserts such as ice cream or crème brulee (pairing #2), and fruity desserts like pumpkin or apple pie (pairing #1). Being a fruity red wine, I recommend pairing South Beach with darker desserts such as chocolate cake (pairing #2) or blueberry pie (pairing #1). So yummy!

Until next time!

Gobble Gobble,

Judy