

Judy's Corner

Happy Fall Wine Lovers!

In this newsletter, we are featuring several of our tasty dry red wines and pairing them with food. In general, all of these wines are filled with red fruity flavors and would go nicely with heavier fare dishes, but some of their unique styles can offer complimentary food pairings as well.

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.

Vision, Reflection, Vin Rouge: These delicious and easy drinking red wines are full of distinct red and blue fruit flavors on your palate. They would pair very nicely with a fruit and cheese plate (pairing #1). Because they are more medium bodied, pairing them with proteins of similar intensity, such as salmon, chicken, turkey, pork and as well as hearty pasta dishes, pizza and a juicy cheeseburger will really bring out their flavors (pairing #2).

Big Lake, V.P.S., Cabernet Franc, Merlot: Although these red wines also present fruity flavors and can be paired with the foods listed above, they are more complex than the previous three and offer additional characteristics on your palate, such as oak and spice. They can also leave your mouth feeling very dry (I call it "cotton ball mouth"), which is why they pair very well with juicy proteins such as steak, ribs, roast, and brisket. Those juicy proteins soften the dryness in the wines, bringing out their complex flavors (pairing #3). A unique pairing with these wines that I love is with dark chocolate. Dark chocolate has the same effect as the proteins previously mentioned, but because of their complex and fruity flavors, the wine will not be over powered by the chocolate, making for a fabulous dessert (pairing #3).

Until next time!

Cheers,

Judy