

Judy's Corner

Season's Greetings!

This month, we are featuring our unique wines and pairing them with food. 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.

Nana's Kiss: As a light but dry, crisp and fruity rose', it can really well go with anything, but typical pairings include light salads and pasta dishes, seafood or fish, and lighter chicken dishes. Since this rose has the acidity of a white wine and the fruit character of a red, it even pairs well with tomato salsa and chips. Even if you kick up the heat in the salsa, since it is served chilled and is lower in alcohol, the wine will still compliment this snack very well

Charlie's Bad Choice: This special barrel aging (wine/bourbon barrel) of Charlie's Choice has softened the fruitiness of Charlie's Choice, but brings out flavors of rye and toast, while leading into a finish with lingering warmth. This wine would pair well with lighter fare foods such as seafood, pasta, vegetables or cheeses (pairing #2), but since it does have hints of bourbon flavor, I would also pair with complimenting food flavors that are sweet, smoky, or slightly spicy (pairing #3). It would go well with BBQ or dishes with spicy sauces.

Maple Wine: This unique wine is made from fermenting maple syrup from the winery property. It has all of the great flavors of maple syrup, including caramel and butterscotch...with a sweet nutty mouth coating finish. This wine can be an aperitif, pairing well with salty cheeses, olives and nuts (pairing #3) or as a dessert wine, pairing with matching flavors in your favorite breads, pies, cheesecake, or crème brulee (pairing #1). Super yummy!

Until next time!

Judy