



Grapevine

January 2020

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Let Us Help You Tackle Game Day Food & Wine Pairing

This month we're celebrating game days, rooting on our favorite teams and tracking our rivals, while kicking back with wine and noshes. Yes, that's right; we believe in wine as the football beverage of choice. To make those afternoons or evenings as festive as they can and should be, let us suggest a few good pairings to take you from kickoff to the final touchdown.

From Italy's Veneto region, **Botter's NV Per Ora Prosecco** has notes of ripe pear and green apple, not to mention its vibrant acidity, making it a terrific pairing for chicken wings. Made from the Glera grape and using the charmat method, whereby the second fermentation takes place in tank, this Prosecco is delicious. Labeled a DOCG wine, that status is in part owing to the vineyard's placement on a hillside, providing lots of sun to develop Glera's fruity and floral flavors. With a round palate, the bubbles balance the spice and heat of chicken wings, making a pairing worth toasting. \$11.99

Matching **Cosentino's 2017 'Cigar' Old Vine Zinfandel** from Lodi with chili would be a fabulous play on your part. Mostly



Zinfandel (88%), its dryness is ramped up just a bit from touches of Petite Sirah, Cabernet Sauvignon and Petit Verdot. Aged for eight months, partially in French oak, it is a robust Zin with a plush mouth-feel and bold flavors of berries, coffee, chocolate, cedar and a skim of leather. With that body and abundance of flavors, this is a Zin to bring out the best in your favorite chili. \$12.99

From France's Loire Valley, the **2018 L'Escarpe** is made from **100% Sauvignon Blanc**. Crisp and dry with flavors of stone fruits, citrus and a streak of green apple, it would be delicious with deviled eggs, whether you opt for a tamer version of this classic party fare or something cut through

with a mustardy edge or inventive toppings. Not the grapefruity Sauv Blanc you may be imagining, this is a cleaner, more minerally wine, standing up to the texture and flavor without disappearing under the eggy richness. \$11.99

Undergoing malolactic fermentation before 12 months' oak aging, **Benziger's 2016 Tribute Cabernet Sauvignon** is brimming with juicy, black fruit and earthy tea and spice flavors. Balanced tannins and a long, velvety finish are ideal with robust fare, and there are enough tannins to step up to the fatty juices and creamy richness of a good cheeseburger. This is football food and wine pairing at its finest. \$10.99

And of course there will (hopefully) be game-day pizza, food for the gods at any party. Made from Sangiovese and Merlot, the **2013 Castelgreve Chianti Classico Riserva** is a beautiful answer to a pie. Complex and elegant with violet aromas and flavors of red fruits, there is enough acidity to take on the tomato sauce and enough structure and spice to compliment sausage, peppers and a range of toppings, if you choose. 95 Decanter \$15.49

Football is serious business, so why shouldn't the food and wines you'll be putting out, be so too? With a few strategic pairings, you're all but guaranteed to score at your game day fête, regardless of which team wins. Cheers! ♦

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Did you know... A few tips for food and wine pairing to balance textures and flavors: Acidity in wine pairs well with fatty and sweet foods; tannic wines are softened by foods with a sweet-ish or fruity component; and salty foods can clash with tannins. Whether pairing like with like or like with an opposite, there is still an equilibrium to strive for that will bring out the best of both the food and the wine.

Wine Tastings Fridays, 4-7 & Saturdays, 2-5

Days not mentioned will feature New Arrivals.

Fri 1/10: Comfort food wines to keep you warm through these cold January days

Sat 1/11: Wines from around the world

Fri 1/17: January Staff Picks

Sat 1/18: Three-Fer Wines...as in 3 for \$25.99

Fri 1/24: Wines from California, Oregon and Washington

Sat 1/25: Wines from Josh Cellars

Fri 1/31: Value-priced 90s wines and unheralded gems

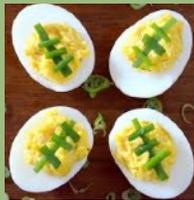
Sat 2/1: Game Day Wines from the front page of this newsletter paired with Sheila's Kahlua chili, in honor of tomorrow's Super Bowl LIV

Game Day Deviled Eggs

Makes 24

The combination of dill and chives is a particularly nice compliment to Sauvignon Blanc.

12 eggs
½ cup mayonnaise
2 Tbsp Dijon mustard
¼ tsp salt
½ tsp ground white pepper
¼-½ tsp dill
8-10 chives



INSTRUCTIONS

Cover eggs with water to cover by one inch and bring to a full simmer. Cover, remove pan from heat and let sit for nine minutes. Drain and rinse with cool water, then peel. Slice eggs in half lengthwise. Remove yolks and place into a mixing bowl. Using a fork, mash the yolks. Add mayonnaise, mustard, salt, white pepper and dill; mix until smooth.

Snip chives to have 48 1 ¼" lengths; snip half of those lengths into thirds.

Fill each egg white half with equal amounts of yolk mixture and run the back of a spoon across to smooth.

Garnish each filled egg with one large piece of chive, vertically; then place three small pieces horizontally to resemble a football's stitching. Refrigerate, covered, until kickoff, then serve with Sauvignon Blanc. *See front page.*

Whiskey Cider Kickoff

Makes 6 cocktails

A perfect cocktail for a group of friends gathered in your living room to kick off game day.

3 oz Luxardo Cherry Liqueur
6 oz Rye Whiskey
12 oz Nine Pin Cider
Several dashes orange bitters for each cocktail
6 apple slices for garnish



Combine first three ingredients in a chilled pitcher with ice. Strain into six ice-filled rocks glasses. Top each glass with several dashes of orange bitters and one apple slice. Toast to your team and friends, and let the games begin.

January 2020 Staff Wine Picks

Sheila: 2018 Tilth Chardonnay (Napa Valley) **\$19.99** reg (\$24.99) Made from fruit whole-cluster pressed into neutral oak barrels, it saw a slow fermentation and was then aged in those same barrels for 10 months, upon which it underwent malolactic fermentation. Bright acidity and a round mouth-feel *Butternut squash bisque with focaccia croutons

Ian: 2017 Beringer Bros. Whisper Sister Cabernet Sauvignon (Napa/Sonoma) **\$19.99** (reg \$23.99) Undergoing fermentation in temperature controlled stainless steel tanks, it is aged 20 months in new and seasoned French oak, then bolstered by a touch of Petite Sirah. Rich and full-bodied with blueberry jam and cocoa notes. *Marinated steak tips

Brian: 2016 Enrique Mendoza 'La Tremenda' Monastrell (Alicante) **\$10.19** (reg \$11.99) **92 RP** Tasting far above its price point, this Spanish gem is fermented in stainless steel and aged six months in French oak barrels. It is elegantly rustic, with a welcome note of fresh herbs alongside fine grained tannins and a supple finish. *Dry spice-rubbed brisket

Ted: 2018 Telmo Rodriguez Dehesa Gago Tempranillo (Toro, Spain) **\$13.59** (reg \$14.99) **92 RP** Made from Tinto de Toro, the local clone of Tempranillo, this is a juicy, unoaked red brimming with aromas and flavors of lush blueberries, dark cherries and cassis. Simply lovely. *Beef empanadas

Bill: 2017 Soter Vineyards 'North Valley' Chardonnay (Willamette Valley) **\$22.99** (reg \$26.99) **93 WE #44 / Top 100** Fermented in oak and stainless steel, then aged on the lees 9 months, also in oak and stainless, this elegant wine has aromas of white flowers and a bright, spicy palate of golden apples and pears laced with honey. *Lobster risotto

Tony: 2017 Valrav Pinot Noir (Sonoma) **\$18.99** (reg \$22.99) Made with organic, dry-farmed grapes from the Russian River Valley and Sonoma Coast, the wine saw malolactic fermentation and was aged in seasoned and new French oak barrels, yielding flavors of strawberries and vanilla with a streak of acidity. *Wild mushroom and burrata bruschetta