



Perfect Pairings
May 14, 2009

Roasted Prawns w/ Fennel Vinaigrette & Croutons

2007 Darting Durkheimer Fronhof Riesling Kabinett Trocken

Gorgeous Riesling from the great 2007 vintage. Grapes picked at kabinett level sugars from this warm vintage assured ripe aromas and flavors but fermented totally dry. Steely and bright with brisk green apple fruit and gorgeous minerality, this is a classic dry German Riesling.

Mustard Glazed Chicken Breast w/ Baby Arugula

2006 Weingart Schloss Furstenberg Riesling Kabinett

Traditional kabinett in that the wine is slightly sweet but not at all cloying. The 2006 vintage produced wines with terrific acidity and definition. Leaving the wine slightly short of dry created this wine of perfect balance. Juicy and vibrant, the mouth-watering green apple/key-lime fruit as perfectly complimented by the slightly sweet mid-palate. The wine finishes clean and fresh with the signature minerality you only find in Rieslings from Germany. Delicious!

Spice Roasted Ribs w/ Apricot Glaze

2004 Bugay Sonoma Zinfandel

This is old vines zinfandel from Sonoma Mountain. High altitude fruit means ripe and intense fruit, but the cool mountain nights preserve the acidity in this wine so that there is none of the over-ripe candied flavors and "nail-polish-esque" aromas found in many high-alcohol zins. Brambly and spicy, this wine pairs perfectly with the fruitiness of the Apricot glaze and the smokiness of the paprika.

Spicy Marinara w/ Ziti

2006 Sausal Estate "Family Old Vines" Zinfandel

Made from vines with an average age of over 50 years, this zin is intense but never cloying. Old vine fruit means incredible complexity and depth of flavor without having to rely on over extraction to make your wine stand out. Ripe and succulent crushed berry flavors are complimented but the peppery spice and juicy character of this gem. This is a layered and complex wine that shows just how delicious zinfandel can be when made properly and paired with the right dish! It should compliment the spice in the Marinara sauce.