

Food & Wine Pairing Suggestions -

What we found in our sampling...

Chip and I spent an afternoon trying a bunch of cold "snacks" along with eight wines, trying to find the best matches for the wines featured in the Fundamentals of Wine 101 class. We had some interesting results.

Below is a matrix of what WORKED; I didn't bother making notes of the items that made us say "yuk", but if there's not an "X", you can figure it wasn't impressive.

Food	Prum Riesling	Dry Creek Chenin Blanc	Starborough Sauvignon Blanc	Chateau Ste Michelle Chardonnay	Spruce Goose Pinot Noir	Ray's Station Merlot	Benziger Cabernet	Duck Pond Syrah
Smoked Almonds						X		
Shells & Pesto		X			X			
Havarti	X		X					
Sharp Cheddar			X	X	X	X		
Smoked Gouda	X		X	X	X	X	X	
Strawberries			X					
Pineapple		X						
Raspberry Goat Cheese	X							
Almond Cinnamon Cookies	X		X	X		X		
Ginger Cookies	X		X					
Bosc Pear								
Anjou Pear								
Salmon			X	X	X			
Dark Chocolate*								
Ham, Cream Cheese & Asparagus		X		X				
Chocolate Biscotti						X	X	X
Chocolate Mint Cookies**								

*I think the problem was with the chocolate I chose - it was sour, in a way; I wasn't near the shop, so I picked up a 70% organic bar at the grocery store. The 72% we have here (Wine Lovers' Chocolate) works well with the reds.

**As a rule, mint doesn't go with wine. That doesn't mean there isn't something out there that mint enhances, but, when pairing, avoid mint.

