



## FOOD & WINE AFFINITY SEMINAR

### MODULE 5

**GOAL:** To learn how to pair wines with red meat

**SUGGESTED FOODS:** Rare roast beef, rare steak plus a side of ketchup

**SUGGESTED WINES:** Big Cabernet or Barolo plus optional low tannin wine. Benziger Sonoma County Cabernet Sauvignon, Sequoia Grove Napa Cabernet Sauvignon, St. Francis Sonoma Cabernet Sauvignon, Michele Chiarlo Barolo

If ketchup is used, Louis Jadot Beaujolais-Villages can be tasted as a complementary wine.

#### REVIEW OF THE MAIN POINTS COVERED:

1. The kernel of truth in the rule “red-wine-with-meat” is the connection between fat and tannin, and blood and ripe fruit. The less fat and blood in the dish, the less tannin and ripe fruit you need in the wine to make a good match.
2. Sauce/cooking method can have a dramatic effect on wine selection. Pay attention to the dominant taste on the plate.
3. It is possible to serve white wine with meat – provided the meat has minimal blood or fat.

#### TASTING NOTES:

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