



FOOD & WINE AFFINITY SEMINAR

MODULE 2

GOAL: To learn how to pair wines with acidic foods

SUGGESTED FOODS: Simple green salad with vinaigrette on the side, goat cheese (with or without salad) or fresh tomato salad

SUGGESTED WINES: Sauvignon Blanc, Pinot Grigio or Gavi. Benziger Sauvignon Blanc, Michel Redde Sancerre, Cakebread Cellars Sauvignon Blanc, Pighin Pinot Grigio, Michele Chiarlo Gavi

REVIEW OF THE MAIN POINTS COVERED:

1. Acidic foods need equally acidic wines to go with them – think of pasta with red sauce and Chianti.
2. Look for cool-climate wines when seeking out high acid wines.
3. Forget the old rule of no-wine-with salad; you can find good matches as long as you balance acid with acid.

SPECIAL CONSIDERATIONS/REQUIREMENTS: When using a vinaigrette, take care not to make the dressing too sharp and substitute fresh lemon juice for vinegar. When using goat cheese, it's best to serve a fairly fresh, mild cheese.

TASTING NOTES:
