



# Merry Monks

## Wine Club of Cantiga Wineworks



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## Pairing for Simplicity

We are big proponents of enjoying wines with foods that allow them to shine, and vice versa. The right ingredients or seasonings in a meal can elevate our experience of a wine beyond simple pleasure.

Granted, there is a certain mystique surrounding the art of food and wine pairing. Many view it as arcane knowledge held only by those possessing the key. But there's good news: It can be much simpler than you think. In fact, we could write the definitive guide, "Wine and Food Pairing for Dummies."

The wines in this month's shipment have great potential for simple, every-day, no-stress food pairings. From your favorite take-out treat to your standard weekday fare, we can point you to the right wine for the job. Read on for tips and ideas of how to enjoy these selections with simple foods that are already on your menu.

Enjoy, and bon appétit!

### In this shipment:

#### 2019 Verdelho, Sierra Foothills (New Release)

Harvest Brix: 25.0    pH: 3.51    TA: 6.17    Alc: 14.5%    RS: 0%    ML: 0%  
Cases: 146    Aging: 1 year in stainless steel

**Description:** This Portuguese white grape, grown in neighboring Shenandoah Valley, is medium-bodied and dry, with lush lychee, citrus and apricot fruit.

#### **Simplicity Pairings**

**TAKE-OUT:** Enjoy this wine with your take-out Thai food or sushi. In fact, it's great with most Asian cuisines. The exception to the rule might be the sweeter Chinese dishes.

**AT HOME:** Open a bottle with fish-n-chips or go a little fancier with Shrimp Scampi.

**SNACKS:** Try popcorn with a little truffle salt, corn salsa with tortilla chips, or Marcona almonds.

## 2018 Barbera, Sierra Foothills (Pre-release)

Harvest Brix: 25.5    pH: 3.33    TA: 6.95    Alc: 15.0%    RS: 0%    ML: 0%  
Cases: 181    Aging: 3 years in mostly neutral European oak

**Description:** This classic Italian-style wine is dry and well-structured with pomegranate and plum fruit, and a bouquet of rose petals and violets.

### **Simplicity Pairings**

**TAKE-OUT:** Pizza, all the way. Zesty red sauce, Italian sausage, olives, mushrooms, zucchini, garlic—bring on the works!

**AT HOME:** This wine is a winner with anything Italian. Open a bottle with your spaghetti, lasagna or a Caprese salad, and you won't be disappointed.

**SNACKS:** Pamper yourself with a plate of Kalamata olives and Feta cheese, or a platter of Italian charcuterie.

## 2018 Grenache, Estate Vineyard (Current Release)

Harvest Brix: 26.6    pH: 3.88    TA: 4.52    Alc: 15.2%    RS: 0%    ML: 0%  
Cases: 278    Aging: 2 years in mostly neutral European oak

**NOTE:** Our **Ambassadors** will receive two bottles of our rare **2011 Library Grenache**, along with two bottles of the current 2018 vintage.

*A limited number of 2011 bottles are available for other club levels to add—first come, first served!*

**Description:** This medium-bodied Rhone varietal is pure, balanced, lively and floral with lush strawberry and cocoa.

**TAKE-OUT:** This wine is our “go to” for Mexican food. It can't be beat with tacos, fajitas, enchiladas or anything else on the menu.

**AT HOME:** Enjoy with comfort foods such as spiral-cut ham and sweet potatoes, baked beans (not too sweet), and grilled veggies. Add fresh strawberries and goat's cheese to your salad and whisk some paprika into a light vinaigrette.

**SNACKS:** Kick back on the patio with a bean dip or seven-layer dip, some Manchego cheese, or smoked meats.

*Who knew that wine and food pairing could be so easy?*