

## NOT JUST FOR DESSERT ANYMORE:

### Tips for Pairing Sweet Wines with Today's Multi-Ethnic Meals

By Tiffany Harbrecht, Wine Counselor



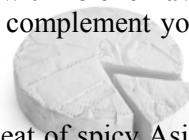
Fusion, Szechuan, Thai or Vietnamese – the variety of menus, foods and wines available presents a challenge for even the most experienced wine expert. Cuisines are so complex and diverse these days, old rules such as, “red wine with red meat and pasta, white wine with chicken and fish” are not as hard and fast anymore. Wines that have a slightly sweeter character, such as Gewurtztraminer, Muscat Canelli, Viognier and this month's release, the *2008 Bella Dolce*, make pleasant alternatives for pairing with many different types of ethnic dishes. The contrast can enhance flavor the same way “salty/sweet” pairing works in cooking. Try these simple tips when pairing food with mild to moderately sweet wines the next time you're looking for a unique wine to take to a dinner or enjoy with a special meal of your own.

**MATCH THE WEIGHT:** The most basic principal of wine and food pairings is considered to be matching the weight or “body” of the wine and the weight of the food (this could be actual heaviness of meal and the intensity of its flavors). For instance, lighter wines, such as Pinot Grigio, would complement a delicate salad better than a heavier Cabernet Sauvignon.

*-Greek salad or Pierogis (potato dumplings) with Viognier, Pinot Gris or Chenin Blanc*

**COMPLEMENT AND CONTRAST:** When tastes in food are balanced, with no one flavor dominating another, wines will appear relatively unchanged, and just about any wine you enjoy will complement your meal. Contrasting traits in food and wine also play off each other well – think “opposites attract”.

*-Caviar or fettuccini alfredo with Sauvignon Blanc or Muscat Canelli.*

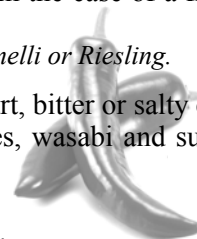


**BALANCE HEAT AND SPICE:** Sweet wine can ease the heat of spicy Asian cuisine and the burning of peppers as it serves as a contrast to the heat. However, sweetness in food can also make wines taste drier than they are, so it's best to pair sweet dishes with wines of at least equal sweetness as in the case of a fruit salsa or sweet coconut curry/rice dish.

*-Enchiladas with red/green chili sauces, Spicy Szechuan or Indian Tikka Masala with Muscat Canelli or Riesling.*

**ACCENTUATE SWEET WHILE BALANCING TART:** Flavors that are slightly tart, bitter or salty can be complemented with a slightly sweet, fruity wine. Dishes with sweet and sour sauces, wasabi and sushi with pickled ginger especially pair well with a sweet wine.

*-Sauerkraut or Caribbean Jerk Chicken with Sauvignon Blanc, Viognier or Gewurtztraminer.*



**PAIR WITH FISH OR LIGHTER GAME MEATS:** Seafood and game meats tend to overpower mild and dry wines. Try with fruity, full bodied and medium sweet wines to enhance the meal's flavors.

*-Lightly breaded Mahi Mahi, Chippino, or Lamb gyros with Chenin Blanc, Pinot Gris or un-oaked Chardonnay.*

**CHOOSE SWEET FOR SMOKEY:** The best wines for smoked foods are fruity, extremely rich and/or moderately sweet. Experiment with an off-dry/moderately sweet wine the next time you have a craving for barbeque and/or smoked fare.

*-Korean barbeque/bul kogi, Kielbasa or pulled pork with Riesling or Gewurtztraminer.*



This month's wine club selection, the *2008 Bella Dolce*, is back by popular demand for its third release. This delicious, medium sweet California wine is a special blend made exclusively for the Bargetto Dessert Wine Club. It brings together Gewurtztraminer, Pinot Grigio and Sauvignon Blanc, each aged in stainless steel, for crisp and aromatic result featuring notes of grapefruit and white peaches. Pair it with a meal, following the tips above, or have it with dessert.

When pairing food and wine, the most important thing to remember is to drink what you like. The subjective nature of our sense of taste makes it feasible to drink any type of wine with any type of food. Let the mood of the occasion or the desire to eat a particular meal be your guide, and you'll be sure to have a memorable dining experience.



## Current Release: BARGETTO 2008 Bella Dolce

Sweet floral aromatics of gardenias, honeysuckle and yellow watermelon blossoms compose an intoxicating bouquet of nectar. Rich and weighty, the mouth feel is juicy and full of melons and apricots. Enjoy this wine as an aperitif with an array of cheeses or as an accompaniment to fresh fruit dessert.

### Shipment price for 3 bottles

Pick up Members	\$41.86
CA Shipment	\$55.36
Out of State UPS	\$55.90
Freight Forwarder/FedEx	\$62.40
<i>(ID, IL, MI, ND, NH, NV, NY, TX, VA, WI add applicable sales tax)</i>	
Retail bottle price of BARGETTO 2008 Bella Dolce is \$16.	
Prices above include CHAUCER'S Wine Club 20% Discount.	

### Re-Order Sale:

Purchase 6 or more bottles of your current release, BARGETTO 2008 Bella Dolce, and receive a 25% discount. This offer expires September 24th, 2009.

	<u>Retail</u>	<u>Wine Club</u>
Half Case	\$96	\$76.80
Full Case	\$191	\$153.60

## Next Release: CHAUCER'S Pomegranate Wine

With fruit sourced from orchards in the southern San Joaquin Valley of California, this dessert-style wine has a silky elegance in the flavor profile. Being quite versatile, you can enjoy this wine by itself, as a spritzer, splashed into a sparkling wine...or even to liven up a martini.

### Shipment price for 3 bottles

Pick up Members	\$39.24
CA Shipment	\$52.74
Out of State UPS	\$53.50
Freight Forwarder/FedEx	\$60.00
<i>(ID, IL, MI, ND, NH, NV, NY, TX, VA, WI add applicable sales tax)</i>	
Retail bottle price of CHAUCER'S Pomegranate Wine is \$15.	
Prices above include CHAUCER'S Wine Club 20% Discount.	

### Changing your account information:

Would you like to substitute your next release, CHAUCER'S Pomegranate Wine? Have you changed your address or billing information? Please call or e-mail us by September 15th to prevent any inconveniences or delays in receiving your shipment and special wine club offers. CHAUCER'S Pomegranate Wine will be released on September 24th, 2009.

(888) 400-9463 / wineclub@bargetto.com

## Epicurean Notes

# BARGETTO Bella Dolce Bread Pudding



By: Beth Paiva

### **Ingredients**

2 1/2 cups heavy cream  
1TB vanilla  
1/4cup Bella Dolce  
5ea eggs  
1/2 cup sugar  
6 slices bread (any kind you like)  
*chop into medium size cubes*

### **Instructions**

1. Preheat oven to 325 degrees. Grease a 8 to 9 inch cake pan and put the bread cubes into it. Set aside.
2. Bring cream, vanilla, and Bella Dolce to a slight boil. Remove from heat.
3. Mix together eggs and sugar.
4. While still mixing, slowly add hot cream.
5. Once all the cream is in, pour over bread cubes.
6. Bake for 30 to 40 minutes until custard has set. Serve warm. Enjoy!!!

Beth Paiva studied at the California Culinary Academy in 2000. Upon graduation, Beth went straight to work at Seascape Resort in Aptos, CA as a Pastry Chef. After a year at the Resort, Beth took a month off to travel Europe and to study European pastries. Beth currently works at Beckmann's Bakery as a Cake Decorator. **Questions or comments for Beth?** Feel free to email her at bethmarier@hotmail.com

**For more recipes check out [www.chaucerswine.com](http://www.chaucerswine.com)**



Everyone wins when you invite friends to join the CHAUCER'S Wine Club. They will receive three bottles of CHAUCER'S wines quarterly and you will receive a complimentary bottle of wine!

