



## FOOD & WINE AFFINITY SEMINAR

### MODULE 1

**GOAL:** To learn how to pair wines with foods that are either salty, oily or spicy

**SUGGESTED FOODS:** Parmesan cheese straws, deep-fried calamari or cheese, egg rolls or spring rolls, buttered and salted popcorn, French fries

**SUGGESTED WINES:** Sparkling wine or Sauvignon Blanc or Pinot Grigio. Bouvet Signature Brut, Domaine Carneros Brut, Benziger Sauvignon Blanc, Cakebread Cellars Sauvignon Blanc, Pighin Pinot Grigio, Caposaldo Pinot Grigio

#### REVIEW OF THE MAIN POINTS COVERED:

1. Salty, oily, spicy foods go best with beverages that refresh and cleanse the palate.
2. Best wine bets for such foods are sparkling wines and light, low alcohol still wines.
3. The saltier, oilier or spicier the food, the more refreshing the wine needs to be.

**SPECIAL CONSIDERATIONS/REQUIREMENTS:** For maximum refreshment, make sure the wine is served well chilled (45-50°F). If spicy food is served, take care not to use food that is overly spicy (such food would overwhelm any wine).

#### TASTING NOTES:

---

---

---

---

---

---

---

---