



FOOD & WINE AFFINITY SEMINAR

MODULE 7

GOAL: Show how the right wine can make food better

SUGGESTED FOODS: Poached chicken breast (no seasoning) and a lemon wedge, plus a pineapple glaze or tropical fruit sauce on the side

SUGGESTED WINES: A Sauvignon Blanc or Pinot Grigio and a Chardonnay. Benziger Sauvignon Blanc, Michel Redde Sancerre, Pighin Pinot Grigio, Benziger Sonoma County Chardonnay, St. Francis Chardonnay, Alta Vista Chardonnay

REVIEW OF THE MAIN POINTS COVERED:

1. Notice how the sauce and the preparation of the food item are often more important in making the proper match with wine, than the main ingredient (chicken).
2. The flavors, richness and softer acidity of the Chardonnay work well with this plain protein but once more acidity was introduced (the lemon squeeze); the wine was not so good with the food.
3. Higher acidity wines match better with food with acidity.
4. Note how the tropical flavors in the Chardonnay are enhanced by the pineapple glaze.

SPECIAL CONSIDERATIONS: Confirm with the chef that you don't want any seasoning on the chicken.

Tropical Fruit Sauce

- 1 cup snipped assorted dried tropical fruit (such as mango, papaya and pineapple)
- 1 cup orange juice
- 2 T. cider vinegar
- ½ T. ground ginger
- ¼ cup pineapple preserves

In a small saucepan stir together fruit, orange juice, vinegar and ginger.
Bring to boiling. Stir in preserves. Remove from heat and let stand, covered, for 5 minutes.

TASTING NOTES:
