



cheverly community market

Tasting: Wine and Food Dynamics

from *Great Tastes Made Simple: Extraordinary Food and Wine Pairing for Every Palate* by Andrea Immer, Broadway Books, 2002

Foods	Wines	Sauvignon Blanc:	Chianti:	Australian Shiraz:
		<p>TASTING NOTES: <i>Pow! Notice the pungent, tangy scent that makes your mouth water. Light-to-medium body, vibrant acidity and lime, green apple, grapefruit flavors</i></p>	<p>TASTING NOTES: <i>A bit of savory spice scent that immediately makes you think “Italy” and “food”; tangy cherry-strawberry flavor, a little tug of tannin, and a quiet encore of the spice you smelled</i></p>	<p>TASTING NOTES: <i>Exotic, ripe raspberry scent touched with spice that may seem savory like black pepper, or sweet like cloves; plump, succulent ripe fruit like in the scent, and a juicy, rich texture</i></p>
<p>Fresh Goat Cheese: <i>TASTING NOTES: At once rich and refreshing, because of the creamy texture and tangy taste</i></p>		<p>Tart + Tart = scary is often what tasters expect with this match, but the reality is opposite; the dueling acidities actually cancel each other out, making the cheese seem more creamy, and the wine’s fruit more soft and supple. Wow!</p>	<p>Together, both partners become softer—the cheese taming the wine’s tannin and allowing the fruit to blossom, the wine taking the edge off the cheese’s tanginess to reveal a round, cream-rich flavor.</p>	<p>The wine stars in this match, with the fruit tasting even more ripe and plumped-up, like a luscious berry compote.</p>
<p>Prosciutto-style ham: <i>TASTING NOTES: Put it to your nose first—the “cured” scent is almost tangy! The deeply meaty taste is balanced by the saltiness, and a hint of gaminess</i></p>		<p>The wine’s refreshing acidity is a nice counter-point to the saltiness of the ham. A good example of how a seemingly delicate wine can nevertheless match nicely with an assertively flavored meat.</p>	<p>This is a flavor-packed match that showcases the natural rusticity of both players. The wine’s spice and chewy texture echo behind and play up the chewy-rich meatiness of the ham.</p>	<p>The texture interplay here is exciting, as the meaty ham feels at once chewy and “fat”; the ham’s saltiness seems to pull the wine’s dried-spice flavors into prominence, too.</p>
<p>Hummus: <i>TASTING NOTES: Earthy-starchy richness coming from the beans, garlic, and sesame paste; faint zing from the lemon</i></p>		<p>Another match that seems to enrich the taste of each partner—the wine’s soft-fruit (apple, melon) side comes out, as does the nuttiness of the hummus.</p>	<p>Talk about tailor-made wine and food: the spicy-earthiness of the Chianti is tailor-made for the garlicky-earthly flavors of the hummus.</p>	<p>Unlike the other matches, the partners just taste like themselves, with no new flavor sensations coming from the marriage. Fine, but not my favorite.</p>

- Step 1: Chill the Sauvignon Blanc
- Step 2: Place the food and glasses out
- Step 3: Pour wine in order
- Step 4: Taste wines, notice their attributes
- Step 5: Taste foods, notice their attributes
- Step 6: Taste wine, then food together...the FUN begins.