

AUTUMN PAIRING PLAN RESEARCH

POSSIBLE MENU ITEMS

autumn soups:

http://find.myrecipes.com/recipes/recipefinder.dyn?action=browseResults&menu_id=&QueryString=%26OCCASIONS%3DAutumn%26%26COURSES%3DAppetizers%26keywords%3D%26sort%3D%26&query_unfiltered=+%28++%28+%28%3CYESNO%3E+%27autumn%27+%3CIN%3E+Season_Or_Occasion%29+%29+%3CAND%3E++%28+%28%3CYESNO%3E+%27appetizers%27+%3CIN%3E+COURSE%29+%29++%3CAND%3E+%28%28+%27none%27+%3CIN%3E+restriction%29+%3COR%3E+%28+%27spc%27+%3CIN%3E+restriction%29%29%29&original_keywords=&user_recipe=false&sns_name=&keywords=soup&keywords.x=24&keywords.y=11

autumn dips:

<http://find.myrecipes.com/recipes/recipefinder.dyn?action=browseResults&&OCCASIONS=Autumn&&COURSES=Appetizers&keywords=dip&sort=&&page=2>

warm pumpkin cheese dip:

http://find.myrecipes.com/recipes/recipefinder.dyn?action=displayRecipe&recipe_id=549999

autumn salads (incl wild mushroom and proscuitto on spinach):

http://www.ivillage.co.uk/food/fruitveg/Salads/articles/0,,179841_166132,00.html

autumn pork tenderloin:

http://www.cooksrecipes.com/pork/grilled_pork_tenderloin_with_autumn_braised_red_cabbage_recipe.html

autumn potato gratin:

http://www.foodnetwork.com/food/recipes/recipe/0,1977,FOOD_9936_29100,00.html

creamy autumn potatoes:

<http://www.astray.com/recipes/?show=Creamy%20autumn%20potatoes>

cheesy scalloped potatoes:

http://www.cooks.com/rec/search/0,1-0,cheesy_scalloped_potatoes,FF.html

crisp-topped fruit cobbler:

<http://uktv.co.uk/food/recipe/aid/534614>

pear and berry cobbler:

<http://www.hgca.com/content.output/1555/1555/Health%20and%20Nutrition/2005/Pear%20and%20Berry%20Cobbler.msp>

triple berry cobbler:

<http://www.recipesource.com/baked-goods/desserts/cobblers/00/rec0014.html>

WINE PAIRINGS

with pumpkin: <http://www.starchefs.com/wine/features/html/squash/html/index.shtml>

Pumpkin Risotto

Chef Michael Romano of Union Square Café – New York, NY

Squash or pumpkin with risotto is a seasonal fave with chefs across the country, and Michael Romano hits all the points that make it a pleasure: sweetness countered by spice, richness cut by pepper, sage, and arugula. It's still a rich dish, though, and needs a high acidity wine to clean and freshen the mouth between bites.

Or bubbles. Sparkling wines are typically high in acid already, and the bubbles reinforce that refreshing character.

Cranberry Bean and Pumpkin Stew

Chef Peter Hoffman of Savoy – New York, NY

*The stew's texture makes a nice contrast to the more usual pumpkin bisque, and the cilantro and the nuttiness of the cranberry beans add depth and interest to the dish. With a smooth bisque **the first pick would be a sparkling wine to create a textural contrast**, but the stew has enough textural interest by itself, so go for a something that will manage the pungency of the cilantro with its own spicy character.*

***A rich Pinot Gris fits the bill.** Alsace or Oregon spring to mind first, but the some parts of the Southern Hemisphere have recently taken a shine to this grape, notably New Zealand and Tasmania. So far the latter tends toward a richer style. Track down the Grey Sands Pinot Gris 2000; it's a full-bodied wine with an aromatic, spicy nose, touched off by subtle floral notes. The palate is denser, with notes of quince, butter, and almond. This is a white wine that holds up to drinking during the cooler seasons.*

with goat cheese

Roast Acorn Squash, Pears, and Potatoes with Bucheron Cheese

Chef Jody Denton of Merenda – Bend, OR

This recipe combines a number of diverse flavors and merits a wine that can do the same. Normally the Bucheron calls for a Loire Valley white such as a Sancerre; I think something with a richer texture and less overt acidity balances better with the other ingredients in the dish.

White Burgundy makes a good like-with-like match here. The Olivier Leflaive Puligny-Montrachet Les Champs Gains 2002 takes it on blow-for-blow: Pear fruit? Check. A note of hazelnut? Check. **Minerally flavors and a medium body to balance the squash? Check. Refreshing acidity, perfect for goat cheese? [the appetizers have goat cheese]** It's in there. Leflaive is a relative newcomer to Burgundy, but from the get-go has been making excellent whites and reds with an excellent eye for the virtues of individual appellations.

with Manhattan Clam Chowder:

<http://www.oregonwines.com/food/food.php?FoodID=1909&VarietalID=0&VarietalTypeID=0&FoodCategoryID=8&CuisineID=2>

OregonWines.com suggests serving the following types of wine while enjoying Manhattan Clam Chowder. Click on a wine type to search our database for matching wines: **pinot noir and sangiovese**

<http://www.chowhound.com/topics/392675>

Clam chowder: New England or Manhattan? In either case, **a clean, unoaked white of character and medium acidity or a glass of fino sherry**. Lean toward richer wines for New England (California Sauvignon Blanc, Chardonnay, Pinot Gris), sharper for the **Manhattan (French Sauvignon Blanc, northern Italian whites)**.

<http://books.google.com/books?id=FbaQWynI7ZAC&pg=PA53&lpg=PA53&dq=pairing+manhattan+clam+chowder+and+wine&source=web&ots=GnKK9103K1&sig=2rfngObAShrfoj3BOvNtTBTX6E> Google book search (inside the book: **riesling or chenin blanc**)

with Pork:

http://www.fosters.com.au/enjoy/wine/food_and_wine.htm

Pork A versatile food that will work with bold full-bodied Shiraz or a **crisp acidic Chardonnay**.

AUTUMN MENU (all possibilities only)—will only use one per category

Course	Wines for Pairing
1. Appetizers <ul style="list-style-type: none"> a. cubed artichoke crowns speared with cubed sharp cheddar b. blue cheese-bacon dip with flatbread c. warm pumpkin cheese dip with toasted baguette slices 	1. x 2. x 3. x
2. Soup <ul style="list-style-type: none"> a. spiked pumpkin soup b. butternut squash soup c. Manhattan clam chowder 	1. x 2. x 3. x
3. Salad <ul style="list-style-type: none"> a. roquefort pear salad with candied pecans b. warm wild mushroom and proscuitto on spinach salad c. grilled Portobello and bosc pear salad 	
4. Meat <ul style="list-style-type: none"> a. roast duck with baked apples b. grilled pork tenderloin with braised red cabbage c. x 	1. pinot noir 2. x 3. x
5. Green vegetable	

<ul style="list-style-type: none"> a. grilled asparagus b. x c. x <p>6. Starch/side dish</p> <ul style="list-style-type: none"> a. mixed baby potato gratin b. creamy cheddar potatoes c. cheesy scalloped potatoes <p>7. Dessert</p> <ul style="list-style-type: none"> a. crisp-topped blackberry cobbler b. pear and berry cobbler c. triple berry cobbler 	<ul style="list-style-type: none"> 1. port 2. x 3. x
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WINE LIST from Dyan Cushing at WineStyles:

Here's the list of wines from each category. I tried to select from multiple regions and varietals.

Crisp - McNab Ridge – French Colombard – Mendocino
 Crisp – Laxas – Albariño – Spain
 Crisp – Chateau Moulin de Mallet – Bordeaux Blanc – France
 Crisp – Riverby Estate – Riesling – New Zealand

Silky – Peace Family Vineyard – Chardonnay – Australia
 Silky – Villa Wolf – Pinot Gris – German
 Silky – Maso Canali – Pinot Grigio – Italy
 Silky – Thomas Coyne – Viognier – Livermore

Rich – Tablas Creek Vineyard – Cotes de Tablas Blanc – Paso Robles
 Rich – Maison Louis Latour – Chardonnay – France
 Rich – Chappellet – Chenin Blanc – Napa
 Rich – Hop Kiln – Thousand Flowers – California

Fruity – Domain de Nizas – Carignan – France
 Fruity – John Christopher Cellar – Zinfandel – Dry Creek Valley
 Fruity – Kaiken – Malbec – Argentina
 Fruity – River Road – Syrah – Russian River

Mellow – Mahoney Vineyards – Pinot Noir – Carneros
 Mellow – Benvolio – Merlot – Italy
 Mellow – Collaboration – Meritage – Central Coast
 Mellow – La Playa – Merlot – Chile

Bold – Nederburg – Pinotage – South Africa
 Bold – Nelms Road – Cabernet Sauvignon – Columbia Valley, WA
 Bold – B3 – Shiraz – Australia
 Bold – Foris – Cabernet Franc – Rogue Valley, OR

I wasn't sure if you also wanted descriptions on the wines. That will take awhile to put together.

I will also look for some other pictures and put the bios together.

What is your deadline?

Thanks,

Dyan

WINESTYLES TASTE CATEGORIES – from website

Crisp



Characteristics:
Refreshing, clean, bright

Flavors:
Citrus, apple, pear

Suggested with:
Salads, flaky fish, shellfish, spicy dishes, cheese

Fruity



Characteristics:
Fruit forward, jammy, grapey

Flavors:
Raspberry, blueberry & strawberry

Suggested with:
Salads, pizza, pasta, salmon, chicken

Silky

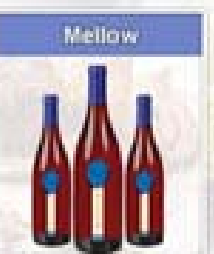


Characteristics:
Creamy, luscious, adaptable

Flavors:
Vanilla, honey & melon

Suggested with:
Pasta, chicken, fish, soft cheese

Mellow



Characteristics:
Round, velvety, smooth

Flavors:
Cherry, berries, herbs & earth

Suggested with:
Pasta, veal, pork, beef, lamb

Rich



Characteristics:
Oaky, buttery, lavish

Flavors:
Caramel, tropical fruit, peach & spice

Suggested with:
Creamy sauces, oily fish, turkey, pork

Bold

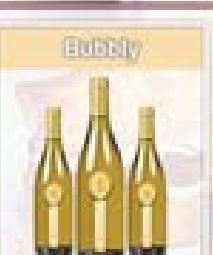


Characteristics:
Intense, complex, heavy

Flavors:
Chocolate, coffee, pepper & licorice

Suggested with:
Hearty & spicy dishes, complex flavors, hard cheeses

Bubbly



Characteristics:
Effervescent and festive

Flavors:
Apple, mineral, vanilla, toast & nuts

Suggested with:
Hors d'oeuvres, desserts, berries, chocolates

Winey



Characteristic:
Sweet, enticing, seductive

Flavors:
Raisins, nuts, peaches & cream

Suggested with:
Desserts, strong cheeses, cigars

RE: help with pairings for IntoWine.com arti...

File Message

Delete Reply Reply All Forward Move to: ? To Manager Team E-mail Move Tags Editing Zoom

You replied to this message on 11/1/2007 5:23 PM.

From: Dyan Cushing <dcushing@winestyles.net> Sent: Thu 11/1/2007 5:18 PM
To: 'Paula Barker'
Cc:
Subject: RE: help with pairings for IntoWine.com article

Message AutumnMenuRev.doc (43 KB)

Since we've moved through some of the wine, we revised the pairing with current selections and changed the comments(*italics*).
Hope this works for you.
Dyan

From: Paula Barker [mailto:paula.barker@comcast.net]
Sent: Wednesday, October 31, 2007 3:52 PM
To: dcushing@winestyles.net
Subject: help with pairings for IntoWine.com article

Dear Dyan,

Thanks again for all your help with my article (due this coming Monday).

Attached is the draft of the party menu I intend to use in the article, entitled something like: *Paula's Party Picks: Simple Autumn Pairing Plan*.

Will you please look over the menu to ascertain whether the reasoning I've used for my pairings makes sense? There are seven dishes being served, four of which will be paired with three possible wines each from different categories (12 wines all together). If I erred in a big way on any of them, please suggest an alternative and what about your selection will work with the food.

I obtained the tasting notes online and from what I jotted down in your store earlier in the month.

The point of this article is that folks should be able to choose among the styles of wine they like for the different courses, rather than going with the regularly-suggested wines.

Thanks again,
Paula Barker
Writer/Designer

dcushing@winestyles.net

All Items

AutumnMenuRev.doc 5:18 PM 11/1/2007 (42 KB) Attached to: RE: help with pairings for IntoWine.com article



AutumnMenu.doc

Autumn Party Menu

Course	Wines for Pairing
<p>1. warm pumpkin goat cheese dip on toasted baguette slices</p> <p>-----</p>	<p>4. bubbly: <i>Ariola Malvasia, Parma, Italy</i> (small bubble structure and a creamy mouthfeel compliments the pumpkin, while the tartness of the cheese pairs with the soft supple granny smith apple and toasted pecans)</p> <p>5. silky: Villa Wolf, Pinot Gris, Pfalz, Germany (creamy finish, but “lovely, fresh acidity running all the way through”)</p> <p>6. fruity: Grayson Cellars Merlot, Paso Robles (cinnamon and spice on this merlot’s finish will compliment the pumpkin, since this appetizer does not already have such spices, known to enhance the pumpkin flavor)</p> <p>-----</p>
<p>2. Manhattan clam chowder (tomato-based)</p> <p>-----</p>	<p>4. rich: Chappellet Chenin Blanc, Napa (complements seafood dishes with its crisp acidity balanced with richness)</p> <p>5. crisp: <i>Lagaria Pinot Grigio, Trentino Italy</i> (the aroma of citrus and kiwi will entice the drinker, while the crisp acid and mineral finish will play smooth on the palate)</p> <p>6. bold: <i>El Portillo Cabernet Sauvignon, Mendoza, Argentina</i> (Argentine cabs have explosive herbal presence that will coincide with the spices of the chowder, the mouth feel is not overbearing and is equipped with balanced acidity for a finish that cleanses the palate)</p> <p>-----</p>
<p>3. warm wild mushroom and proscuitto on spinach salad</p> <p>-----</p>	<p style="text-align: center;">no pairing</p> <p>-----</p>
<p>4. grilled pork tenderloin with spicy braised red cabbage</p> <p>-----</p>	<p>4. mellow: <i>Mahoney Vineyards Pinot Noir, Carneros, Napa</i> (the elegant nose of cherries and strawberries paired with a slight earthy porcini mushroom undertone, the smoky oak and pepper flavors will compliment the grilled flavor, the red cabbage will appreciate the essence of raspberry on the finish)</p> <p>5. crisp: Laxas Albarino, Rias Baixas, Spain (ripe tropical fruit brings out the rusty flavors of grilled pork, the slight mint palate works with the spicy cabbage and offers a softer contact with the pork and a prolonged finish)</p> <p>6. bold: Foris Cabernet Franc, Rogue Valley, Oregon (the wine’s spicy nose corresponds with the spice in the cabbage)</p> <p>-----</p>
<p>5. grilled asparagus</p> <p>-----</p>	<p style="text-align: center;">no pairing</p> <p>-----</p>
<p>6. cheesy scalloped potatoes</p> <p>-----</p>	<p style="text-align: center;">no pairing</p> <p>-----</p>
<p>7. pear and berry cobbler</p>	<p>4. nectar: Warre’s Warrior Special Reserve Porto, Oporto, Portugal (the ripe fruit flavors in this port augment the fruit in the cobbler)</p> <p>5. fruity: <i>R Winery Boarding Pass Shiraz, Barossa Valley, Australia</i> (the ripe black cherry plays with a cobbler, the cinnamon and mocha balance the sweetness from fruit in the cobbler)</p> <p>6. bubbly: Mont-Ferrant Cava Rosé Brut, Spain (for those who can’t resist a bubbly as their finale to the meal, this brut’s aromas of ripe berries picks up on the berries in the cobbler while, again, leaving out the sugar)</p>